

THE
GRILL
BAR & RESTAURANT

DINNER MENU

TO NIBBLE

- ARTISAN FOCACCIA BREAD [✓] 5.25
With balsamic vinegar and extra virgin olive oil (V,W,SD)
- MARINATED OLIVES [✓] (V) 4.50

STARTERS
AND SALADS

- TEMPURA PRAWN COCKTAIL 12.50
Spicy prawn tempura, Gem lettuce, avocado, lemon,
Bloody Mary dressing (W,Cr,SD)
- CURED SALMON 11.50
Seaweed, fennel and caper salad, dill crème fraiche
(F,D,SD)
- THE GRILL'S HOUSE RUB
CHICKEN WINGS 11.00
With buffalo sauce (D,SD)
- CRISPY HONEY GLAZED
PORK BELLY 9.25
Fennel and celeriac salad, honey and mustard
remoulade (SD,Mu,C)
- WARM BEETROOT, PEAR
AND FETA SALAD 9.50
Toasted almonds, quince and white balsamic dressing
(V,A,D,SD)
- BEER BATTERED AUBERGINE [✓] 8.50
Minted pea purée, spicy tartare sauce, charred lime,
served with house fries (V,W,B,SD)
- SMOKED HAM CROQUETTE 7.50
Spiced apple ketchup, house slaw (W,D,E,SD,Mu,C)
- CREAMY CHICKEN SOUP 6.50
Paprika oil, jalapeño and cheese scone (W,D,E,SD,C)

SEAFOOD
AND PASTA

- WELSH HONEY AND SOY
MARINATED SALMON 22.00
Grilled new potatoes, Mediterranean vegetables,
fennel, soy, sesame and honey dressing (F,W,S,Se)
- BEER BATTERED HAKE 18.00
Minted pea purée, spicy tartare sauce, charred lime,
served with house fries (F,W,B,SD)
- CARAMELISED PEAR AND
GOAT'S CHEESE RAVIOLI 18.00
Wilted spinach, toasted walnuts, white truffle oil
(V,Wn,W,D,E)
- SPAGHETTI POMODORO [✓] 18.00
Wholemeal spaghetti with chickpeas, puy lentils,
sweetcorn, basil and pomodoro sauce, toasted
pine nuts, Applewood smoked plant-based cheese
(V,W,SD)

HEARTY COMFORTS

- WELSH BEER BRAISED BEEF
CASSEROLE 18.00
Root vegetables, crusty Payes bread (W,D,C)
- CHICKEN AND WELSH DRAGON
SAUSAGE GUMBO 18.00
Steamed rice, flatbread (W,S,Mu,C,SD)

GRILLS

- 8OZ BRITISH SIRLOIN STEAK 35.00
Grilled field mushroom, served with house fries and
slaw (SD)
- 10OZ BRITISH RUMP STEAK 30.00
Grilled field mushroom, served with house fries
and slaw (SD)
- SPICED LAMB CHOPS 27.50
Masala, raita and naan flatbread, served with chips
(W,S,D,SD)
- PIRI PIRI BRITISH REARED HALF
CHICKEN 22.00
Roasted red pepper BBQ sauce, served with house
fries and slaw (SD)
- WELSH HONEY GLAZED BBQ BABY
BACK PORK RIBS 28.50
Served with house fries and slaw (SD)
- WHOLE RACK 18.00
HALF RACK 18.00

BURGERS

- MONTY'S BURGER 22.50
Chuck steak beef burger on a brioche bun, topped
with bacon, Cheddar cheese, burger sauce, lettuce
and tomato, served with onion rings, Welsh tomato
chutney, house fries and slaw (W,B,S,D,E,SD)
- BUTTERMILK CHICKEN BURGER 18.50
On a sourdough bun, topped with lemon and black
pepper mayonnaise, lettuce and avocado, served
with house fries and slaw (W,D,SD)
- PLANT-BASED GRILL BURGER [✓] 18.00
On a sourdough bun, topped with Applewood
smoked plant-based cheese, burger sauce, lettuce
and tomato, served with onion rings, Welsh tomato
chutney, house slaw and fries (V,W,S,SD,B)

ADD TO YOUR
BURGER OR GRILL

- HOUSE RUBBED PULLED PORK 4.50
CHARRED CORN ON THE COB
WITH CHILLI LEMON [✓] (V) 3.50
HALF AN AVOCADO [✓] (V) 2.50

SIDES

- GREEN VEGETABLES WITH
GARLIC BUTTER (V,D) 5.00
- GARLIC BREAD WITH CHEESE (V,R,W,D) .. 4.50
- MAC 'N' CHEESE (V,W,D,Mu) 4.50
- BUCKET OF SWEET POTATO FRIES (V) 4.50
- BUCKET OF FRIES (V) 4.00
- THE GRILL'S HOUSE SALAD WITH
LEMON AND CHILLI DRESSING (V,SD) 4.00
- GRILLED TOMATO AND
MUSHROOM (V) 4.00
- HOUSE SLAW WITH CHIPOTLE
MAYONNAISE (V,SD) 4.00
- BUTTERY MASHED POTATO (V,D) 4.00
- BEER BATTERED ONION RINGS (V,W,B) 4.00

SAUCES

- PEPPERCORN SAUCE (D,SD) 4.00
- HOLLANDAISE SAUCE (V,D,E,B,S) 4.00
- HOUSE RUB CAFÉ DE PARIS
BUTTER (V,D) 4.00
- WELSH HONEY BBQ SAUCE (V) 4.00

DESSERTS

- MAPLE GLAZED BANOFFEE WAFFLES .. 8.50
Banana, Chantilly cream, caramel sauce, fudge,
banoffee ice cream (V,W,S,D,E)
- CHOCOLATE BROWNIE [✓] 8.00
Berries, dairy free vanilla ice cream (V,S)
- STICKY TOFFEE PUDDING 7.50
Fudge sauce, clotted cream ice cream (V,W,D,E)
- WELSH HONEY AND WALNUT
PANNA COTTA 7.50
Raspberries, gel, honeycomb tuile (V,W,Wn,D,E)
- PECAN PIE 7.50
Salted caramel crunch ice cream, brandy snap
(V,Pn,W,D,E)
- SELECTION OF ICE CREAM
AND SORBET 6.50
Three scoops of your choice from: dairy free vanilla [✓]
(V), chocolate (V,D,S), strawberry [✓] (V,D), honeycomb
(V,D), clotted cream (V,D), banoffee (V,D,W), raspberry
sorbet [✓] (V), lemon sorbet [✓] (V)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

[✓] Plant-based, (V) Vegetarian, (D) Contains milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

THE
G R I L L
BAR & RESTAURANT

WINE MENU

SPARKLING WINE BOTTLE

BORG ALATO PROSECCO EXTRA DRY SPUMANTE, ITALY (SD) 11.00%	46.95
BAROCCO PROSECCO SPUMANTE EXTRA DRY ROSE NV, ITALY (SD) 11.00%	47.95
MARQUES DE CACERES BRUT CAVA, SPAIN (SD) 11.50%	64.95

CHAMPAGNE BOTTLE

HEIDSIECK & CO. MONOPOLE SILVER TOP NV, FRANCE (SD) 12.00%..	79.95
HEIDSIECK & CO. MONOPOLE SILVER ROSE NV,FRANCE (SD)12.50%	84.95
POMMERY BRUT ROYAL NV, FRANCE (SD) 13.00%.....	102.45
POMMERY BRUT ROSE NV, FRANCE (SD) 12.50%.....	112.45
LAURENT-PERRIER LA CUVÉE BRUT NV, FRANCE (SD) 12.00%.....	145.95
LAURENT PERRIER ROSE NV, FRANCE (SD) 12.00%	159.95

WHITE WINE BOTTLE

PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	32.95
PICO ALTO SAUVIGNON BLANC RESERVA,CHILE (SD) 12.50%	32.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD) 11.00%	36.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	39.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	41.95
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	47.45

RED WINE BOTTLE

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%.....	32.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	32.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	37.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%.....	39.95
MC EXCELLENS CUVEE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%.....	42.95
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%.....	46.95

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINE 125ML

BORG ALATO PROSECCO EXTRA DRY SPUMANTE,ITALY (SD) 11.00%.....	9.45
HEIDSIECK & CO. MONOPOLE SILVER TOP NV, FRANCE (SD) 12.00%.....	14.95

WHITE WINE

	125ML	175ML	250ML
PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD)11.00%	7.95	10.25	12.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	8.95	11.45	14.45
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	9.45	12.45	15.95

ROSÉ WINE

	125ML	175ML	250ML
PICO ALTO, ROSE RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY (SD) 11.00%	7.95	10.25	13.45
GREAT BEAR ZINFANDEL ROSE, USA (SD,E) 10.00%	8.85	11.50	14.45

RED WINE

	125ML	175ML	250ML
PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	8.45	10.75	13.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MC EXCELLENS CUVEE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%	8.95	11.45	14.45
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%	9.45	12.45	15.95

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based, (V) Vegetarian, (D) Contains milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.