

THE  
GRILL  
BAR & RESTAURANT

LUNCH MENU

TO NIBBLE

ARTISAN FOCACCIA BREAD  $\checkmark$  ..... 5.25  
With balsamic vinegar and extra virgin olive oil (V,W,SD)

MARINATED OLIVES  $\checkmark$  ..... 4.50  
(V)

STARTERS AND SALADS

THE GRILL'S HOUSE RUB CHICKEN WINGS ..... 11.00  
With buffalo sauce (D,SD)

BOWL OF PLANT-BASED CHILLI  $\checkmark$  ... 9.50  
Homemade chilli with nachos, guacamole, lime mayonnaise and jalapeños (V,S)

CAESAR SALAD ..... 9.00  
Romaine lettuce, sourdough croutons, Gran Levante cheese, Caesar dressing (V,R,W,D,SD,Mu)

WITH LEMON AND CHILLI  
MARINATED SALMON (F,R,W,D,SD,MU) 15.00  
WITH CHICKEN (R,W,D,SD,MU) ..... 12.00

CREAMY CHICKEN SOUP ..... 6.50  
Paprika oil, jalapeño and cheese scone (W,D,E,SD,C)

SANDWICHES AND WRAPS

THE GRILL'S CLUB SANDWICH ..... 12.50  
Triple decker sandwich with lettuce, bacon, egg, chicken and tomato on toasted white bread, served with house slaw and crisps (W,S,E,SD)

BEEF MEATBALL SUB ..... 12.50  
Pickled gherkins, red onion, marinara sauce and Red Devil cheese, served with crisps and house slaw (W,D,SD)

PASTRAMI REUBEN SANDWICH ..... 12.50  
Toasted sourdough bread filled with Reuben sauce and sauerkraut, topped with pastrami, Emmental cheese and gherkins, served with house slaw and crisps (W,B,D,SD)

BUTTERMILK CHICKEN WRAP ..... 12.00  
Celtic honey mayonnaise, lettuce, tomatoes, pickles, crispy onions and hot sauce, served with house fries and slaw (W,D,SD,Mu)

SMASHED CHICKPEA, AVOCADO AND SUN BLUSHED TOMATO OPEN SANDWICH  $\checkmark$  ..... 10.50  
On rustic rye bread, served with house slaw and crisps (V,R,W,B,SD)

SEAFOOD AND PASTA

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  $\checkmark$  ..... 18.00  
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked plant-based cheese (V,W,SD)

GRILLS AND BURGERS

10OZ BRITISH RUMP STEAK ..... 30.00  
Grilled field mushroom, served with house fries and slaw (SD)

WELSH HONEY GLAZED BBQ BABY BACK PORK RIBS  
WHOLE RACK ..... 28.50  
HALF RACK ..... 18.00  
Served with house fries and slaw (SD)

PIRI PIRI BRITISH REARED CHICKEN BREAST ..... 19.50  
Roasted red pepper BBQ sauce, served with house fries and slaw (SD)

THE GRILL BEEF BURGER ..... 18.00  
On a sourdough bun, topped with burger sauce, lettuce, gherkin, cheese and tomato, served with house fries and slaw (W,D,SD)

PLANT-BASED GRILL BURGER  $\checkmark$  ..... 18.00  
On a sourdough bun, topped with Applewood smoked plant-based cheese, burger sauce, lettuce and Welsh tomato chutney, served with house fries and slaw (V,B,W,S,SD)

THE PULLED PORK BURGER ..... 18.00  
On a sourdough bun, topped with BBQ sauce, crispy onions, lettuce and gherkins, served with house fries and slaw (W,SD)

ADD TO YOUR BURGER OR GRILL

HOUSE RUBBED PULLED PORK ..... 4.50

CHARRED CORN ON THE COB WITH CHILLI LEMON  $\checkmark$ (V) ..... 3.50

HALF AVOCADO  $\checkmark$ (V) ..... 2.50

ONE FRIED HEN'S EGG (V,E) ..... 1.25

SIDES AND SAUCES

GARLIC BREAD WITH CHEESE (V,R,W,D) 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

BEER BATTERED ONION RINGS (V,W,B) ..... 4.00

PEPPERCORN SAUCE (D,SD) ..... 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  $\checkmark$  ..... 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)

SELECTION OF ICE CREAM AND SORBET ..... 6.00  
Three scoops of your choice from: dairy free vanilla  $\checkmark$  (V), chocolate (V,D,S), strawberry  $\checkmark$  (V,D), honeycomb (V,D), clotted cream (V,D), banoffee (V,D,W), raspberry sorbet  $\checkmark$  (V), lemon sorbet  $\checkmark$  (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.  $\checkmark$  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.

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