

THE  
**G R I L L**  
BAR & RESTAURANT

**GROUP MENU**

For parties of 9 or more

**TO NIBBLE**

<b>ARTISAN FOCACCIA BREAD</b> ✓	5.25
With balsamic vinegar and extra virgin olive oil (V,G,SD)	
<b>MARINATED OLIVES</b> ✓ (V)	4.50
<b>BEEF BRISKET CROQUETTE</b>	4.50
Potato salad, sweetcorn salsa, horseradish crème fraiche (G,D,E,Mu)	

**STARTERS  
AND SALADS**

<b>CRAB TOAST</b>	11.50
Spring onion and chilli dressed crab, rustic rye bread, pickled cucumber, radish and samphire (Cr,G,SD)	
<b>THE GRILL'S HOUSE RUB CHICKEN WINGS</b>	9.50
With buttermilk ranch sauce (D,E)	
<b>CRISPY PORK BELLY</b>	9.50
Bell pepper slaw, apple ketchup (D,SD)	
<b>SMOKED PAPRIKA HALLOUMI SALAD</b> ✓	9.50
Pearl barley, Cos lettuce, radish and red onion, broad beans, prunes, toasted pumpkin seeds (V,D,G,SD)	
<b>BEER BATTERED AUBERGINE</b> ✓	
Minted pea purée, spicy tartare sauce, charred lime, served with house fries (V,G,SD)	
<b>STARTER</b>	9.00
<b>MAIN</b>	18.00
<b>ROASTED TOMATO SOUP</b> ✓	6.25
Basil oil, crispy onions, Perl Las cheese toastie (V,G,D,SD)	

**SEAFOOD AND PASTA**

<b>BEER BATTERED HAKE</b>	18.00
Minted mushy peas, spicy tartare sauce, charred lime, served with fries (F,G,SD)	
<b>SPAGHETTI POMODORO</b> ✓	18.00
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese (V,G,SD)	
<b>VEGETABLE RISOTTO</b>	
<b>STARTER</b>	9.50
<b>MAIN</b>	18.00
Asparagus, courgette, peas, basil, mint and Gran Levante cheese (V,D,SD)	

**GRILLS**

<b>8OZ BRITISH SIRLOIN STEAK</b>	33.00
Grilled field mushroom, served with house fries and slaw (SD)	
<b>SPICED LAMB RUMP</b>	32.00
Giant couscous, pomegranate, lemon tahini (G,S,Se,SD,C)	
<b>10OZ BRITISH RUMP STEAK</b>	28.00
Grilled field mushroom, served with house fries and slaw (SD)	
<b>PIRI PIRI HALF CHICKEN</b>	22.00
Roasted red pepper BBQ sauce, served with house fries and slaw (SD)	
<b>BBQ BABY BACK PORK RIBS</b>	
<b>HALF RACK</b>	16.50
<b>WHOLE RACK</b>	26.50
Served with house fries and slaw (SD)	

✓ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (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.

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## BURGERS

**MONTY'S BURGER** ..... 22.00  
Twenty-one day aged 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 (G,E,D,SD,S)

**BUTTERMILK CHICKEN BURGER** ..... 20.00  
On a sourdough bun, topped with Sriracha mayonnaise, lettuce and avocado, served with house fries and slaw (G,D,SD)

**PLANT-BASED MONTY'S BURGER** ✓ ..... 20.00  
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,G,SD,S)

## ADD TO YOUR BURGER OR GRILL

**DRY SWEET CURED BACON** ..... 2.50  
(two rashers)

**CHEDDAR CHEESE** (V,D) ..... 2.50

**SMOKED PAPRIKA HALLOUMI** (V,D) ..... 2.50

**HALF AN AVOCADO** ✓ (V) ..... 2.50

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

## SAUCES

**PEPPERCORN SAUCE** (D,SD) ..... 4.00

**MUSHROOM SAUCE** (V,D,SD) ..... 4.00

**HOUSE RUB CAFÉ DE PARIS BUTTER** (V,D) ..... 4.00

**BOURBON BBQ SAUCE** (V,SD) ..... 4.00

## SIDES

**GREEN VEGETABLES WITH GARLIC BUTTER** (V,D) ..... 5.00

**GARLIC BREAD WITH CHEESE** (V,G,D) ..... 4.50

**BUTTERY MASHED POTATO** (V,D) ..... 4.50

**SWEET POTATO FRIES** ✓ (V) ..... 4.50

**HOUSE 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** ✓ (SD,V) ..... 4.00

**BEER BATTERED ONION RINGS** ✓ (V,G) ..... 4.00

## DESSERTS

**PEANUT BUTTER AND CHOCOLATE ENTREMET** ..... 8.50  
Peanut brittle, berry jelly, raspberry sorbet (V,G,N,P,S,D)

**CHOCOLATE BROWNIE** ✓ ..... 7.50  
Plant-based cream, strawberries (V,S)

**MAPLE GLAZED WAFFLES** ..... 7.00  
Caramel sauce, fudge pieces, banoffee ice cream (V,G,D,E,S)

**CHERRY BAKEWELL TART** ✓ ..... 7.00  
Cherry compote, dairy free vanilla ice cream (V,G,N)

**SELECTION OF ICE CREAM AND SORBET** ..... 6.00  
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,G), 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.