

THE
GRILL
BAR & RESTAURANT

DINNER MENU

TO NIBBLE

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

STARTERS
AND SALADS

CRAB TOAST	11.50
Spring onion and chilli dressed crab, rustic rye bread, pickled cucumber, radish and samphire (Cr,G,SD)	
THE GRILL'S HOUSE RUB CHICKEN WINGS	9.50
With buttermilk ranch sauce (D,E)	
CRISPY PORK BELLY	9.95
Bell pepper slaw, apple ketchup (D,SD)	
SCOTCH EGG	9.50
Chorizo, crispy Cajun potatoes, curried mayonnaise (G,D,E)	
SMOKED PAPRIKA HALLOUMI SALAD [✓]	9.50
Pearl barley, Cos lettuce, radish and red onion, broad beans, prunes, toasted pumpkin seeds (V,G,D,SD)	
BEER BATTERED AUBERGINE [✓] STARTER	9.00
Minted pea purée, spicy tartare sauce, charred lime, served with house fries (V,G,SD)	
MAIN	18.00
TEMPURA HAKE	8.50
Hake goujons, lemon, dill mayonnaise (F,G,SD)	
ROASTED TOMATO SOUP [✓]	6.25
Basil oil, crispy onions, Perl Las cheese toastie (V,G,D,SD)	

SEAFOOD
AND PASTA

BEER BATTERED HAKE	18.00
Minted mushy peas, spicy tartare sauce, charred lime, served with fries (F,G,SD)	
TOMATO AND THYME COD	22.00
Cod fillet, chorizo, seasonal greens in tomato sauce, served with grilled potatoes (F,G,S,D)	
SPAGHETTI POMODORO	18.00
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese (V,G,SD)	
VEGETABLE RISOTTO STARTER	9.50
MAIN	18.00
Asparagus, courgette, peas, basil, mint and Gran Levante cheese (V,D,SD)	

GRILLS

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

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

HOUSE RUBBED PULLED PORK (SD).....	3.50
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

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, (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.

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

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

DESSERTS

PEANUT BUTTER AND CHOCOLATE ENTREMET	8.50
Peanut brittle, berry jelly, raspberry sorbet (V,G,N,P,S,D)	
SOFT BAKED TRIPLE CHOCOLATE COOKIE	7.50
Strawberry, dairy free vanilla ice cream (V,G,N,S,D,E,L)	
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)	

THE
G R I L L
BAR & RESTAURANT

WINE MENU

CHAMPAGNE AND SPARKLING WINE

BOTTLE

PROSECCO SPUMANTE DOC BORGIO ALATO, ITALY	46.95
PROSECCO ROSE BAROCCA, ITALY	47.95
MONOPOLE HEIDSIECK SILVER TOP, FRANCE	79.95
MONOPOLE HEIDSIECK ROSE TOP, FRANCE	84.95
POMMERY BRUT ROYAL, FRANCE	102.45
POMMERY BRUT ROSE, FRANCE	112.45
LAURENT PERRIER ROSE, FRANCE	159.95
LAURENT PERRIER BRUT LA CUVÉE, FRANCE	145.95

RED WINE

BOTTLE

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE	32.95
PICO ALTO, MERLOT RESERVA, CHILE	32.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA	37.95
LUNAKA PINOT NOIR RESERVA, CHILE	39.95
MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN	42.95
FAMILIA GASCON MALBEC, ARGENTINA	46.95

WHITE WINE

BOTTLE

PICO ALTO CHARDONNAY RESERVA, CHILE	32.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE	32.95
PINOT GRIGIO IGT VIA ALBINI, ITALY	36.95
LUNAKA VIOGNIER RESERVA, CHILE	39.85
MARQUES DE CACERES EXCELLENS BLANCO RIOJA, SPAIN	41.95
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND	47.45

ROSÉ WINE

BOTTLE

PICO ALTO, ROSE RESERVA, CHILE	32.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY	36.95
GREAT BEAR ZINFANDEL ROSE, USA	42.95

SWEET

BOTTLE

LA PERLE D'ARCHE SAUTERNES, FRANCE	44.75
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0% WINE

BOTTLE

NOUGHTY THOMSONS AND SCOTT 0% SPARKLING WINE, SPAIN	24.95
TORRES NATUREO-RED 0%, SPAIN	19.95
TORRES NATUREO-ROSE 0%, SPAIN	19.95
TORRES NATUREO-WHITE 0%, SPAIN	19.95

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINE	125ml
PROSECCO SPUMANTE DOC BORGIO ALATO, ITALY	9.45
MONOPOLE HEIDSIECK SILVER TOP, FRANCE	14.95

WHITE WINE	125ml	175ml	250ml
PICO ALTO CHARDONNAY RESERVA, CHILE	6.95	9.75	11.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE	6.95	9.75	11.95
PINOT GRIGIO IGT VIA ALBINI, ITALY	7.95	10.25	12.95
LUNAKA VIOGNIER RESERVA, CHILE	8.45	10.75	13.95
MARQUES DE CACERES EXCELLENS BLANCO RIOJA, SPAIN	8.95	11.45	14.45
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND	9.45	12.45	15.95

ROSÉ WINE	125ml	175ml	250ml
PICO ALTO, ROSE RESERVA, CHILE	6.95	9.75	11.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY	7.95	10.25	13.45
GREAT BEAR ZINFANDEL ROSE, USA	8.85	11.50	14.45

RED WINE	125ml	175ml	250ml
PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE	6.95	9.75	11.95
PICO ALTO, MERLOT RESERVA, CHILE	6.95	9.75	11.95
HUTTON RIDGE SHIRAZ CINSULT, SOUTH AFRICA	8.45	10.75	13.95
LUNAKA PINOT NOIR RESERVA, CHILE	8.45	10.75	13.95
MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN	8.95	11.45	14.45
FAMILIA GASCON MALBEC, ARGENTINA	9.45	12.45	15.95

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