



The GRILL at MEREWOOD



SNACKS (3 For £13)

SWEET POTATO BALLS , Apricot Harissa (VE,GF)	4.95
HALLOUMI FRIES , Spiced Yoghurt	4.95
FILO ROLLED PRAWNS , Sweet Chilli	4.95
OLIVES, SUNDRIED TOMATOS, FETA (GF)	4.95

STARTERS

BREAD & DIPS <u>VE GF Available</u>	6
Hummus, olive oil, balsamic glaze	
SOUP OF THE DAY <u>GF Available</u>	8.50
HOUMMUS FLATBREAD <u>V GF Available</u>	9.00
Naan, halloumi, confit tomato	
SMOKED SALMON <u>GF Available</u>	10.50
Capers, brown bread	
SCOTCH EGG	9.00
Fennel jam	
BAKED CAMEMBERT TO SHARE	22
Garlic butter, red onion marmalade, croutes <u>GF Available</u>	

MAIN COURSE

FISH & CHIPS <u>GF Available</u>	19.95
Mushy peas, tartare, chips, charred lemon	
SIRLOIN STEAK 8 oz	30
Cherry on vine tomato, mushroom Duxelles, chips, Café De Paris butter	
<u>Add Sauce:</u>	
Peppercorn	3.50
Blue Cheese Garlic	3.95
STEAK BURGER <u>GF Available</u>	18.95
Cheese, kaleslaw, pickles, onion rings, chips	
PARMESAN PORK SCHNITZEL	22.50
Apple & cabbage slaw, salsa verde, sweet potato	
MAC & CHEESE (Vegetarian on request)	17
Bacon, broccoli	
VEGAN BURGER <u>VE GF Available</u>	19
Pretzel bun, pickles, chips, vegan slaw	
GNOCCHI GF	17
Blue cheese, herb crumb	
ROAST CHICKEN SUPREME GF	20
Wild rice salad, nuts and seeds, pan jus	
SALMON FILLET GF	23
Redcurrant and pine nut salsa, quinoa, beurre blanc	
CONFIT DUCK LEG	20
Butter bean cassoulet, buttered kale, chorizo	

SIDES

MASH POTATO GF	5
NEW POTATOES GF	5
TRUFFLE & PARMESAN CHIPS GF	6
MAC & CHEESE	6
MIXED LEAF SALAD GF	5



DESSERTS

STICKY TOFFEE PUDDING <u>GF Available</u>	9
Butterscotch sauce, honeycomb, vanilla ice cream	
CRÈME BRULÉE <u>GF Available</u>	9
Shortbread, mixed berries	
TREACLE TART	9.50
Burnt milk ice cream, lemon gel, honey tuille	
ICE CREAM	3
Mint choc chip, chocolate, vanilla, strawberry	

Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements, please ask a member of staff for more information.

VE = VEGAN, GF = GLUTEN FREE, N= CONTAINS NUTS