



THE GRILL @ MEREWOOD

SNACKS

OLIVES 100g	VE, GF	4.50
BREAD & DIPS Hummus, Olive Oil, Balsamic	N	5
CHIPOLATAS English Mustard Mayonnaise		5

SMALL PLATES

CARROT & CORRIANDER SOUP		6.50
FRIED HALLOUMI Spiced Bread, Hummus, Tomato	V	8.50
SMOKED DUCK Onion Marmalade, Toasted Hazelnuts, Cress Salad	N	10
MACKEREL AND TOMATO ON TOAST		8
BAKED CAMEMBERT FOR 2 Garlic butter, red onion marmalade, fresh country loaf (15min cooking time)		22

SIDES

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

BIG PLATES

CIDER BATTERED HAKE Mushy Peas, Tartare, Chips, Charred Lemon		18
STEAK BURGER Cheese, Kaleslaw, Pickles, Onion Rings, Chips		18
MEREWOOD FRIED CHICKEN Ssam Mayonnaise, Corn on The Cob, Kaleslaw, Fries		19
7oz RUMP (best served M/R). Chimi Churi, Chips, Tomato and Mushroom		27
MAC & CHEESE Bacon, Broccoli (Vegetarian on request)		16
VEGAN BURGER Sourdough Bun, Pickles, Cheese, Chips, Kaleslaw,, Onion Rings	VE	18
GNOCCHI Blue Cheese, Herb Crumb		16
BRAISED PORK BELLY Sweet Potato Mash, Pok Choi, Pork Popcorn Hoi Sin Sauce.		18
COTE DE BOEUF TO SHARE Mushroom, Tomato, Bernaise Sauce, Madeira Sauce, Watercress, Chips. (Large Rib Eye on bone)		59

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, V = VEGETARIAN, GF = GLUTEN FREE, N= CONTAINS NUTS