

## Our Story...

Once upon a time, in the heart of the owners, Ana and Bogdan, harboured a shared dream of bringing the authentic flavours of Romania to life through their own restaurant. Both had a deep passion for traditional Romanian cuisine and a burning desire to share it with the world.

Bogdan, a skilled chef with years of experience in some of the finest kitchens across UK, and Ana, a warm-hearted and creative soul, decided to combine their talents to create a dining experience that would not only tantalize taste buds but also capture the essence of Romanian culture.

After months of meticulous planning and tireless efforts, the duo found the perfect location for their restaurant. They named their establishment The Grill House, and they spared no effort in decorating the restaurant with elements that reflected the rich history and heritage of Romania. Wooden beams painted in a rustic brown, and vibrant folk art adorned the walls. The atmosphere is warm and inviting, reminiscent of a traditional Romanian home.

Ana and Bogdan poured their hearts into developing a menu that showcased the diverse and delicious dishes from various regions of Romania, complemented by the delicious and aromatic Romanian and Moldavian wines.

From hearty mamaliga (polenta) to savoury sarmale (cabbage rolls), each dish is a testament to their commitment to authenticity and quality.



## **STARTERS**

**Bulz** £9.95

Roasted layers of polenta, Romanian cheese and fried Romanian sausages. (Allergens: milk, soy, sulphites, celery, mustard and gluten)

#### Romanian bruschetta

£9.95

Smoked pork lard, gherkins and red onions, served on home-made bread. (Allergens: mustard, gluten, sulphites)

#### Trio of home-made starters

£12.95

Vegetable conserve, aubergine dip and bean paté, served with home-made bread. (Allergens: gluten)

Crispy squid £8.95

Deep fried squid, served with home-made lemon mayo and salad. (Allergens: molluscs, wheat, soy, eggs, mustard)

#### Panko prawns

£8.95

Breaded deep fried prawns, served with sweet chilli sauce and salad. (Allergens: crustaceans, wheat)

## Halloumi chips (V), (GF)

£7.95

Served with salad and sweet chilli sauce. (Allergens: milk)

Garlic bread (V)

£7.95

Home-made bread covered with home-made garlic butter. (Allergens: gluten, milk)

### We use all fresh ingredients, cooked to order. Please allow time for this!

We will do our best to comply with our guests' dietary requirements. Therefore, please inform us about your dietary requirements, prior ordering, so we can explain the ingredients from our dishes. As all our food is prepared in our small kitchen, allergen-based meals are prepared in the same deeply cleaned area as allergy free meals.

For groups of 6 people or more, pre-order and deposit of £10pp required, non-refundable if the booking is cancelled in less than 24 hours and a 10% service charge will be added to the final bill.



## **ROMANIAN DISHES**

### Gipsy style spicy hot pan

£18.95

Tender chicken combined with a flavourful mix of pork, sausages, onions, peppers, chili, and garlic, served with home-made bread and sour cream.

(Allergens: soy and may contain traces of milk, celery, mustard and gluten)

#### Dracula's meat platter for 2-3 people

£65

Succulent grilled pork and chicken, both marinated to perfection, Romanian sausages, grilled vegetables, skin on fries, gherkins, salad, and mustard.

(Allergens: soy, sulphites and may contain traces of milk, celery, mustard and gluten)

#### Traditional beef chiftele

£16.95

Tender, juicy, and full of flavour beef meatballs, cooked to perfection in a rich garlic infused tomato sauce, served with mash potatoes and salad.

(Allergens: egg, milk, sulphites, gluten)

Ciulama

f15.95

Rich and comforting dish featuring tender chicken pieces simmered in a velvety cream and mushrooms sauce and served with polenta.

(Allergens: gluten, milk)

### **Romanian Burger (6 OZ)**

£15.95

A hearty burger made with a traditional Romanian mix of pork and beef, seasoned to perfection, grilled for a smoky flavour, and served with tangy mustard and crunchy gherkins for a bold, savory bite, served with skin on fries.

(Allergens: sulphites, gluten, mustard, sesame seeds)



## ON THE GRILL

### T-BONE pork chop

£18.95

Mouthwatering bone-in tomahawk pork chops, marinated in a sweet and savory sauce with mustard, garlic, Worcestershire sauce and soy and then grilled to perfection, served with roasted garlic potatoes and chimichurri sauce.

(Allergens: mustard, fish, soy)

### The Grill House Veggie Burger (V)

£14.95

Grilled vegetables and halloumi, home-made mayo, red onion rings, beef tomato, lettuce, served with skin on fries.

(Allergens: gluten, sesame seeds, egg, mustard, milk)

#### Chicken and vegetable skewers (GF)

£16.95

Juicy chicken skewers grilled with courgette, mushrooms, cherry tomatoes, and aubergine, offering a colourful and flavourful medley of tender meat and charred vegetables, served with skin on fries and salad.

(Allergens: sulphites)

## Mixed grill skewers (GF)

£17.95

Flavourful skewers loaded with succulent pork and traditional Romanian sausages, grilled to perfection for a smoky, savory taste, served with skin on fries and salad. (Allergens: sulphites and may contain traces of celery, gluten, mustard and soy)

### 10 oz Sirloin steak (locally sourced, 28 days matured) (GF)

£24.95

With home-made garlic butter or blue cheese sauce, served with grilled mushrooms, grilled cherry tomatoes on the vine, skin on fries and salad.

(Allergens: milk, sulphites)

### **Grilled chicken breast (GF)**

£17.95

Marinated chicken breast with lemon juice and herbs and then grilled to perfection, served with roasted garlic potatoes and chimichurri sauce.

(Allergens: milk, sulphites)



## **SOME SEAFOOD**

#### The Grill House seafood platter for 1 person

£29.95

A deluxe seafood platter featuring king prawns in rich garlic butter, crispy fried squid, golden breaded prawns, tender calamari rings, and mussels simmered in a fragrant white wine sauce—a true ocean feast.

(Allergens: molluscs, gluten, soy, crustaceans, milk, sulphites)

#### The Grill House seafood platter for 2-3 people

£46.95

A deluxe seafood platter featuring king prawns in rich garlic butter, crispy fried squid, golden breaded prawns, tender calamari rings, and mussels simmered in a fragrant white wine sauce—a true ocean feast.

(Allergens: molluscs, gluten, soy, crustaceans, milk, sulphites)

Seafood soup

£16.95

Flavourful dish brimming with squid, king prawns and mussels, cooked in a rich tomato sauce with onions, garlic and chilli and served with home-made bread. (Allergens: molluscs, soy, crustaceans, gluten)

### Spicy seafood pan

£21.95

Spicy, flavourful dish with king prawns, mussels and baby octopus, cooked in a rich tomato sauce with garlic, chilli, onions and peppers.

(Allergens: molluscs, crustaceans, milk)

### Moules marinière

£16.95

Mussels cooked with shallots, garlic, butter, cream and white wine, served with home-made bread.

(Allergens: molluscs, milk, sulphites, gluten)

### Mussels steamed in tomato sauce

£16.95

Mussels cooked with shallots, garlic, butter, tomato sauce and white wine, served with home-made bread.

(Allergens: molluscs, milk, sulphites, gluten)



# **SIDES**

Hand-cut skin on fries with thyme and rosemary salt (V, VE, GF)	£4.50
Roasted potatoes with garlic butter (V, GF) (Allergens: milk)	£4.95
Grilled vegetables (V, VE)	£6.95
(courgette, mixed peppers, aubergine, mushrooms, red onions)	
Sweet potato fries (V, VE, GF)	£4.95
DESSERTS OUS	E
Papanasi	£8.95
(fried cheese dough served with sour cream and blackcurrant jam) (Allergens: gluten, milk, egg)	
Romanian cheesecake served with home-made forest fruit coulis (Allergens: gluten, milk, egg, sulphites)	£6.95
Chef's dessert of the day (Please ask a member of the team about the allergens in this dish, before ordering)	£6.95



# **COLD DRINKS**

Soft drinks: Coke, Diet Coke 330ml	£3.60	
Schweppes Lemonade 200ml	£2.50	
Schweppes Tonic Water	£3	
J2O Apple and Raspberry 275ml	£3	
J2O Orange and Passion f <mark>ruit or Appl</mark> e and Mango	£3	
J2O Apple and Mango 27 <mark>5ml</mark>	£3	
Highland still water 330ml	£2.70	
Highland Mineral water 330ml	£2.70	
Apple Juice/Cranberry Juice/Orange Juice	£2.50	
HOT DRINKS		

Espresso single / double	£2.00 /£2.50
Latte	£3.20
Flat white	£3.10
Cappuccino	£3.20
Americano	£2.60
Tea	£2.50
English tea, camomile, pepp	ermint, lemongrass, red bush, green tea
Hot chocolate	£3

Add flavours to your coffee – vanilla, hazelnut or caramel - £0.50





## **WINES**

A leader in the winemaking industry, boasting two centuries of rich history, Chateau Purcari remains loyal to its true values, continuing to create outstanding wines.

		WHITE WINE		
		125ml	175ml	Bottle
	Cervus Cepturum	£5.25	£6.75	£24
	Sauvignon Blanc Dry, Rom	ania		
	Cervus Cepturum	£5.50	£6.95	£25
	Muscat Ottonel Sweet, Ro	omania	1	
	<u>Domeniile Cuza</u>	£6.15	£7.95	£28
	Sauvignon Blanc Dry, Rom	ania		
anter	Chardonnay Purcari	£6,50	£8.50	£32
INUM	Republic of Moldova			
	<u>Purcari</u>	£6,50	£8.50	£32
	Pinot Griggio Dry, Republic	of Moldova		JL
anter	Viorica de Purcari			£34
INUM	Dry, Republic of Moldova			

# **ROSÉ WINE**

	125 ml	175ml	Bottle
Wine Crime	£5.75	£7.15	£25
Aromas of red an	d exotic fruit and	d peony flowers.	
Rosé de Purcari			£32
Taste: cherries, ra	aspberries and ex	xotic fruits.	
Castellum Dracula	•		£33
Aromas of ripe st	rawberries and s	sweet cherries.	





## **RED WINE**

	125ml	175ml	Bottle
Cervus Cepturum Cabornot Sauvignon Dry	£5.25	£6.75	£24
Cabernet Sauvignon, Dry, Domeniile Cuza	£6.25	£8.15	£28
Malbec, Romania	10.23	10.13	EZO
Purcari	£6,50	£8.50	£32
Pinot Noir Dry, Republic of Moldova			
Merlot de Purcari, Repub	lic of Moldova		£32
Castellum Dracula, Dry, R	omania		£33
Black Maiden or Merlot			
Rara Ne <mark>agra de P</mark> urcari, Dry, Rep <mark>ubl</mark> ic of Moldova			£34
<u>Freedom Blend</u> , Dry, Repu	ublic <mark>of Moldo</mark> va	a	£43

## **SPARKLING WINE**

PROSECO White Dry	£7.50	£25
PROSECO Rosé Spumante	£7.50	£25
DAOS White Sparkling wine	£8.15	£27

## **BOTTLED BEERS**

Corona Extra 330ml - £4.95 Birra Moretti 330 ml - £4.25 Romanian blonde beer 330ml - £4 Heineken 0% alcohol 330 ml - £3.70



#### **SPIRITS**

DUGLADZE Brandy VSOP (10 years old)

	Single 2 <mark>5 m</mark> l - £6.50	Double - £11
GORDON'S GIN	Single 2 <mark>5 ml</mark> - £4.50	Double - £6.50
BAILEYS	Single 25 ml - £4.75	Double - £6.75
ABSOLUT VODKA	Single 25 ml - £5.50	Double - £7.50
JOHNNIE WALKER	Single 25 ml - £7.50	Double - £12
TIA MARIA	Single 25 ml - £4.75	Double - £6.75
JAMESON WHISKEY	Single 25 ml - £4.50	Double - £6.50
BACARDI RUM	Single 25 ml - £4.50	Double - £6.50

SABER BLUEBERRY/SOURCHERRY ROMANIAN LIQUEUR

Single 25 ml - £4.50 Double - £6.50

V – VEGETARIAN

VE - VEGAN

GF - GLUTEN FREE

TAKE AWAY BOXES - £0.50