



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 wines.

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



STARTERS

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)

£6.95

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

Bulz

£8.95

Fried polenta dumplings filled with Romanian cheese and Romanian sausage and served with sour cream.
(Allergens: milk, sulphites and traces of soy)

Romanian bruschetta

£9.95

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

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. Therefore, unfortunately we cannot guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

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, pickles, salad, and mustard.

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

Traditional beef chiftele **£15.95**

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

(Allergens: egg, milk, sulphites)

Beef moussaka **£17.95**

Beef moussaka is a hearty, layered dish featuring thinly sliced potatoes, spiced ground beef in a tomato sauce, and a rich béchamel topping and served with salad.

(Allergens: celery, milk, gluten, sulphites)

Tochitura **£16.95**

Comforting, rustic meal where tender pieces of pork are sautéed with onions, served with polenta, Romanian cheese and fried egg.

(Allergens: milk, egg)

Ciulama **£15.95**

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

(Allergens: gluten, milk)

Beef goulash **£17.95**

Hearty, traditional stew made with tender chunks of beef simmered in a rich, paprika-flavoured sauce, cooked with onions, garlic, tomatoes and peppers, served with polenta or home-made bread.

(Allergens: gluten, milk)



CLASSIC DISHES

The Grill House Burger (8 OZ) **£15.95**

Juicy beef patty topped with sweet, caramelised onions, home-made mayo, beef tomato, lettuce, and cheddar cheese, served skin on fries.

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

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**

Marinated chicken breast, cherry tomatoes, aubergine, courgette, and mushrooms, served with skin on fries and salad.

(Allergens: sulphites)

Mixed grill skewers (GF) **£17.95**

Tender pieces of marinated pork and Romanian sausages, served with skin on fries and salad.

(Allergens: sulphites)

The Grill House seafood platter **£27.95**

King prawns cooked with garlic butter sauce, fried crispy squid and breaded prawns and mussels cooked in white wine sauce.

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

Mustard and garlic grilled pork chops (GF) **£17.95**

The mustard and garlic butter glaze creates a glossy finish that enhances the pork's natural flavours and served with green salad and sauté potatoes.

(Allergens: soy, sulphites)

10 oz Sirloin steak (locally sourced, 28 days matured) (GF) **£22.95**

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

(Allergens: 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, wheat, soy, crustaceans, gluten)



SIDES

- Hand-cut skin on fries with thyme and rosemary salt (V, VE, GF) £3.95
- Sauté potatoes with garlic butter (V, GF) £4.95
(Allergens: milk)
- Grilled vegetables (V, VE, GF) £5.95
(courgette, mixed peppers, aubergine)
- Sweet potato fries (V, VE, GF) £4.95

DESSERTS

- Papanasi £7.95
(fried cheese dough served with sour cream and blackcurrant jam)
(Allergens: gluten, milk)
- Romanian cheesecake served with home-made forest fruit coulis £6.95
(Allergens: gluten, milk)
- Chef's dessert of the day £6.95
(Please ask a member of the team about the allergens in this dish, before ordering)



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 fruit or Apple and Mango	£3
J2O Apple and Mango 275ml	£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, peppermint, 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
<u>Cervus Cepturum</u> Sauvignon Blanc Dry, Romania	£5.25	£6.75	£24
<u>Cervus Cepturum</u> Muscat Ottonel Sweet, Romania	£5.50	£6.95	£25
<u>Domeniile Cuza</u> Sauvignon Blanc Dry, Romania	£6.15	£7.95	£28
<u>Chardonnay Purcari</u> Republic of Moldova	£6,50	£8.50	£32
<u>Purcari</u> Pinot Griggio Dry, Republic of Moldova	£6,50	£8.50	£32
<u>Viorica de Purcari</u> Dry, Republic of Moldova			£34

ROSÉ WINE

	125 ml	175ml	Bottle
<u>Wine Crime</u> Aromas of red and exotic fruit and peony flowers.	£5.75	£7.15	£25
<u>Rosé de Purcari</u> Taste: cherries, raspberries and exotic fruits.			£32
<u>Castellum Dracula</u> Aromas of ripe strawberries and sweet cherries.			£33



125 ml 175 ml Bottle

RED WINE

	125ml	175ml	Bottle
<u>Cervus Cepturum</u>	£5.25	£6.75	£24
Cabernet Sauvignon, Dry, Romania			
<u>Domeniile Cuza</u>	£6.25	£8.15	£28
Malbec, Romania			
<u>Purcari</u>	£6,50	£8.50	£32
Pinot Noir Dry, Republic of Moldova			
<u>Merlot de Purcari</u> , Republic of Moldova			£32
<u>Castellum Dracula</u> , Dry, Romania			£33
Black Maiden or Merlot			
<u>Rara Neagra de Purcari</u> , Dry, Republic of Moldova			£34
<u>Freedom Blend</u> , Dry, Republic of Moldova			£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 25 ml - £6.50

Double - £11

GORDON'S GIN

Single 25 ml - £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

The Grill
HOUSE

V – VEGETARIAN

VE – VEGAN

GF – GLUTEN FREE

TAKE AWAY BOXES - £0.50