



A LA CARTE

Monday - Saturday



www.flamerestaurant.co.uk
T: 028 9033 2121

Indulge after your meal with our Flame Favourites!

After Dinner Cocktails

Carefully crafted by our mixologists to offer favourites such as Espresso Martinis, whilst offering twists on classics and Something Special.

Tableside Liqueur Coffees

We invite you to try our liqueur coffees, prepared right in front of you at your table.

Decadent Desserts

Whether you're sweet or savoury we have plenty of options! Treat your taste buds to our in-house made desserts or end the evening with a cheeseboard – perfect for sharing!

SNACKS - £5.50

PORK SCRATCHINGS With Smoked Salt, Burnt Apple Purée (7, 14)

HALLOUMI FRIES (V) With Chilli & Lime Mayo (2, 4, 7)

IBERICO HAM & CHEESE CROQUETTES Wholegrain Mustard & Chive Mayo (2, 4, 7, 9)

SPICY VEGETABLE & SHIITAKE MUSHROOM GYOZA (VG) Sesame, Soy & Ginger

Dipping Sauce (1, 2, 12, 13)

£ 6.50 SQUID INK CRACKERS With Cured Sea trout, Salted Lemon (4, 5, 6, 7, 8)

£ 6.50 PRAWN TOAST With Sesame Seeds, Wasabi Emulsion (2, 3, 5, 7, 12, 13)

STARTERS

SOUP OF THE DAY

£ 7

Served with Homemade Stout Wheaten. (1, 2, 7)

SELECTION OF IN-HOUSE BAKED BREADS (V)

£ 9

Glenilen Butter, Basil Pesto, Beetroot Hummus, Marinated Olives.

(2, 7, 10, 12, 13) (Pine nuts)

CRISPY COATED CHICKEN WINGS

£ 9

Kimchi, Chilli & Lemongrass Sauce, Toasted Sesame Seeds. (4, 5, 12, 13, 14)

CHICKEN, WILD MUSHROOM & HAM HOCK TERRINE

£10

Serrano Ham, Piccalilli & Toasted Sourdough. (2, 14)

CHILLI & COCONUT PRAWNS

£12

Served with Focaccia. (2, 3, 13)

SEARED SCALLOPS

£14

Roast Cauliflower Purée, Guanciale, Pickled Cauliflower & Golden Raisins. (7, 8, 14)

CRISPY CHICKPEA CAKES (VG)

£ 8

Curry Emulsion, White Beans & Roasted Red Peppers. (2, 9, 13, 14)

MAINS

Sourced locally from Lisdergan Butchery, all our steaks are served with a roasted flat cap mushroom, and your choice of side, and sauce.

10oz SIRLOIN

£34

This tender, flavourful classic, taken from the lower back, is perfect for any occasion. Best enjoyed medium to rare.

10oz RIBEYE

£36

Richly marbled and full of bold flavour, this steak from the sirloin cap shines when cooked medium to rare.

8oz FILLET

£38

The leanest and most tender cut, with no fat—a true indulgence. Best served rare to medium-rare for ultimate tenderness.

16oz CÔTE DE BOEUF

£40

A show-stopping fore rib cut, with all the richness of ribeye and a ribcap of fat that melts for a juicy, succulent finish.

Add Ons:

- Add Blue Cheese - £3 (7)
- Add Garlic Prawns - £6 (3, 7)

8oz Wagyu Rump £45

A premium cut, prized for its rich marbling and intense beef flavour. This melt-in-your-mouth steak offers a luxurious texture and is best enjoyed medium-rare.

With Roast Onion Purée & Wild Mushrooms, Beef Fat Crumb (2, 7, 14)
Served with Choice of Side & Sauce.



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MAINS

PAN-FRIED CHICKEN SUPREME

£28

Potato & Chicken Thigh Gratin, King Oyster Mushroom, Roscoff Onion, Mushroom Ketchup, Chicken Reduction. (1, 7, 14)

PORK FILLET

£27

Black Pudding & Apple Croquette, Baby Turnip, Spinach Purée, Apple Jus. (1, 2, 4, 7, 14)

MASALA SPICED MONKFISH

£30

Prawn & Chickpea Samosa, Vadouvan Scented Dahl, Bombay Potatoes, Mango & Mint Dressing. (1, 2, 3, 4, 5, 7, 13, 14)

CHARGRILLED CHICKEN & SMOKED BACON CARBONARA

£20

With Pappardelle & Aged Parmesan, Cured Egg Yolk. (2, 4, 7, 12, 14)

PREMIUM 8oz WAGYU BURGER

£24

Gem Lettuce, Beef Tomato, Pickled Red Onion, Russian Dressing, Dubliner Cheese, Served with Chunky Chips. (2, 4, 7, 12, 14)

- Add Streaky Bacon – £2

TRADITIONAL BEER BATTERED FISH & CHIPS

£20

Mushy Peas, Tartare Sauce. (2, 4, 5, 7, 9, 14)

THAI RED VEGETABLE CURRY (VG)

£18

Pak Choi, Snow Peas, Chestnut Mushrooms, Spiced Rice. (12, 13)

SPICY BEAN BURGER (VG)

£18

Smoked Garlic Veganise, Gem Lettuce & Tomato, Served with Sweet Potato Fries. (2, 13)

WILD MUSHROOM RISOTTO (V)

£18

Aged Parmesan, Crispy Celeriac & Hazelnut. (2, 4, 7, 10, 14)

SIDE ORDERS - £6

- Chunky Chips
- Skinny Fries
- Sweet Potato Fries
- Beer Battered Onion Rings (2)
- Baby Caesar Salad (2, 4, 7, 9)
- Truffle & Parmesan Skinny Fries (4, 7)
- Buttered Mash / Champ (7)
- House Salad, Pickled Cucumber, Heirloom Tomatoes, Salted Lemon, Dijon & Honey Dressing (9, 14)
- Creamed Leeks, Nutmeg & Herb Crumb (2, 7)
- Buttered Black Kale, Smoked Yoghurt, Toasted Almonds (7, 10)

SAUCES

£2

Garlic Butter (7)
Chimichurri (14)

£3

Pepper Sauce (7, 14)
Veal Jus (14)

VG – Vegan

V – Vegetarian

Please note: Some dishes may be possible to do in a Vegetarian or Vegan style. Please consult your server for any queries.

Allergy Key – 1-Celery, 2-Gluten/Wheat, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame, 13-Soya, 14-Sulphur Dioxide.

Please note: We cannot guarantee that any dish is completely free from allergens, please inform your server of any allergies.

Please note: Our staff share in our belief that a tip is to be earned and not expected, therefore our prices do not include a service charge; our only exception is for parties of 6 or more whereby a discretionary 10% service charge is added for your convenience.