



PRE-THEATRE
5PM – 6:30PM
Monday - Friday

2 Course £28
3 Course £33



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.

**Tablesides Liqueur
Coffees**

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

VG – Vegan

V – Vegetarian

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 Seeds, 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. All service charges are shared amongst our team.

SNACKS - £5.50

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

PRAWN CRACKERS Wasabi & Lemon Shrimp Cocktail, Salted Lemon (2, 3, 4, 9, 13)

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

ROAST PADRON PEPPERS Romesco Sauce, Toasted Pine Nuts (10, 14)

£6.50 BUFFALO MAC & CHEESE BITES (V) Blue Cheese Dressing (2, 7, 9, 13)

STARTERS

SOUP OF THE DAY

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

CRISPY COATED CHICKEN WINGS

Kimchi, Korean Chilli & Lemongrass Sauce, Black Onion Seeds. (4, 5, 12, 13, 14)

CHICKEN LIVER PARFAIT

Apple & Date Chutney, Toasted Sourdough. (2, 4, 7, 9, 14)

SALT & CHILLI TOFU (VG)

Marinated Stir-Fried Vegetables, Curried Veganaise, Crispy Vermicelli. (12, 14)

MAINS

FLAME GRILLED 6oz STEAKBURGER

Gem Lettuce, Pickled Gherkin, Beef Tomato, Kasundi Tomato Relish, Smoked Applewood Cheddar Cheese. Served with Chunky Chips. (2, 4, 7, 14)

- Add On: Streaky Bacon – £2

TRADITIONAL BEER BATTERED FISH & CHIPS

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

CHICKEN TIKKA

Roasted Vegetables, Tikka Sauce, Coconut, Ginger, Garlic & Coriander Rice, Served with Mango Chutney, Mint Raita. (2, 7, 9, 14)

- Add On: Mini Naan – £3

KUNG PAO ROASTED CELERIAC (VG)

Roast Red Pepper, Spring Onion, Pak Choi, Toasted Sesame Seeds, Coconut, Ginger, Garlic & Coriander Rice. (12, 13, 14)

DESSERTS

STICKY TOFFEE PUDDING

Caramel Sauce, Jammie Dodger Ice-Cream. (2, 4, 7)

LEMON POSSET

Blueberry Compote, Lemon Thyme Shortbread. (2, 4, 7)

BIANCOMANGIARE (VEGAN PANNA-COTTA) (VG)

Mixed Berries, Hazelnut Brittle. (10)

SELECTION OF IRISH CHEESE (V) – £3 Supplement

Fig & Red Onion Chutney, Artisan Crackers, Celery & Grapes. (1, 2, 4, 7, 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)
- Tenderstem Broccoli, Garden Peas Chilli & Garlic Butter (7)
- Baby Boiled Potatoes with a Garlic, Mint & Rosemary Butter (7)

SAUCES

£2

Garlic Butter (7)

Chimichurri (14)

£3

Pepper Sauce (7, 14)

Veal Jus (14)