

SHARING & NIBBLES

MIXED BREADS - 7.95
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter

MOROCCAN CORN RIBS (vg)(ngci*) - 8.95
Moroccan spices, fresh lime, red chilli

MIXED OLIVES (vg)(ngci*) - 5.5
Bella di Cerignola mixed olives

MESQUITE SMOKED CHICKEN WINGS (ngci*) - 9.5
Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli

ARANCINI PEPERONATA (v) - 5.95
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli

CHARCUTERIE & CHEESE BOARD - 18.95
Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney

VEGETARIAN ANTIPASTI BOARD (v) - 17.95
Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes

SALADS

CAPRESE SALAD (v)(ngci*) - 14.95
Fresh vine tomatoes, creamy mozzarella, & basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze

CAESAR SALAD - 14.95
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies

SUPERFOOD SALAD (vg)(ngci*) - 13.95
A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing

ADD HALLOUMI (v)(ngci*) - 4.95
ADD GRILLED CHICKEN BREAST (ngci*) - 5.95
ADD FALAFEL (vg) - 5.95

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

MARGHERITA (v) - 15.95
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil

VEGAN RUSTICA (vg) - 15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil

POLLO AL FUNGHI - 17.95
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil

SANDWICHES & WRAPS

CHICKEN CLUB (gfa) - 12.95
Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise

BACON & BRIE (gfa) - 10.95
Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade

EGG SALAD (v) - 7.95
Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion & rocket

CAPRESE SALAD (v)(gfa) - 10.5
Fresh mozzarella, ripe tomatoes & basil layered on toasted sourdough with extra virgin olive oil & a touch of balsamic glaze

GRILLED BLACKENED FISH WRAP - 9.95
Spiced blackened fish, grilled to perfection & wrapped with crisp lettuce, fresh tomato, slaw & mayo

CHICKEN & BLUE CHEESE WRAP - 9.95
Chargrilled chicken breast with gem lettuce, tomato, red onion & a rich blue cheese mayo, crisp onions served in a warm tortilla

FALAFEL & HOUMOUS SALAD WRAP (vg) - 9.95
Crispy falafel with smooth houmous, fresh salad & a vibrant green pesto, wrapped in a soft tortilla

SIDES

STEAK GARNISH (vg) - 4.5
Portobello mushroom, grilled tomato & onion rings

CURRY GARNISH (v) - 4.5
Poppadum, tear drop naan bread, mango chutney

ONION RINGS (vg)- 4.25

FRENCH FRIES (vg)(ngci*) - 4.95

SAUTÉED SPINACH (vg)(ngci*) - 4.25

CHILLI & GARLIC TENDERSTEM BROCCOLI (vg)(ngci*) - 4.5

TRIPLE-COOKED CHIPS (vg)(ngci*) - 4.95

ROCKET & PARMESAN SALAD (v)(ngci*) - 4.5

SLOW-ROASTED GARLIC AIOLI (v) - 4.25

KACHUMBER SALAD (vg)(ngci*) - 4.25

TOMATO & ONION SALAD (vg)(ngci*) - 4.5

STARTERS

BEEF & CHIANTI CROQUETTES - 9.5
Golden, rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots

FLORENTINE FISHCAKE (ngci*) - 9.5
Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas

ARTICHOKE FLOWER (vg)(ngci*) - 8.95
Crisp breaded fried artichoke flower, houmous, frisée lettuce & herb oil

CHICKEN & HAM HOCK TERRINE - 9.5
Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough

VEGETABLE & RED LENTIL SOUP (v) - 7.5
A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread

SMOKED SALMON (gfa) - 10.95
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast

MAINS

TUSCAN SEA BASS (ngci*) - 19.95
Pan-seared sea bass fillet served with a Tuscan tomato, olive & caper ragù, finished with fresh basil & lemon

FISH & CHIPS (ngci*) - 18.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge

HALLOUMI & CHIPS (ngci*) - 17.95
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce

CHICKEN TIKKA MAKHANI - 19.95
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice

GARLIC & HERB HALF ROAST CHICKEN (ngci*) - 18.95
1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad

CONFIT DUCK - 24.95
Crispy duck leg, Marco Pierre White potato gratin, sugar snap peas, tenderstem broccoli, red wine jus

PEA & SHALLOT RAVIOLI (vg) - 15.95
Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan

LASAGNE AL FORNO - 17.95
Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel & mozzarella, finished with Parmesan, vine tomatoes & fresh basil

FROM THE GRILL

SIGNATURE CHEESEBURGER - 18.95
Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries

GARDEN BURGER (vg)(gfa) - 19.95
Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries, rocket and tomato salad

STEAK FRITES (ngci*) - 24.95
8oz steak, french fries, rocket & Parmesan salad, peppercorn sauce

DESSERTS

CHOCOLATE & CARAMEL CHEESECAKE (vg)(gfa) - 8.95
A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

CHURROS & DIPS (v) - 7.95
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel

BANANA BRÛLÉE STICKY TOFFEE PUDDING (v) - 8.95
Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce & vanilla ice cream

MACERATED STRAWBERRY & ELDERFLOWER ETON MESS (v)(ngci*) - 7.95
Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis

CHEESEBOARD (v) - 12.95
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney

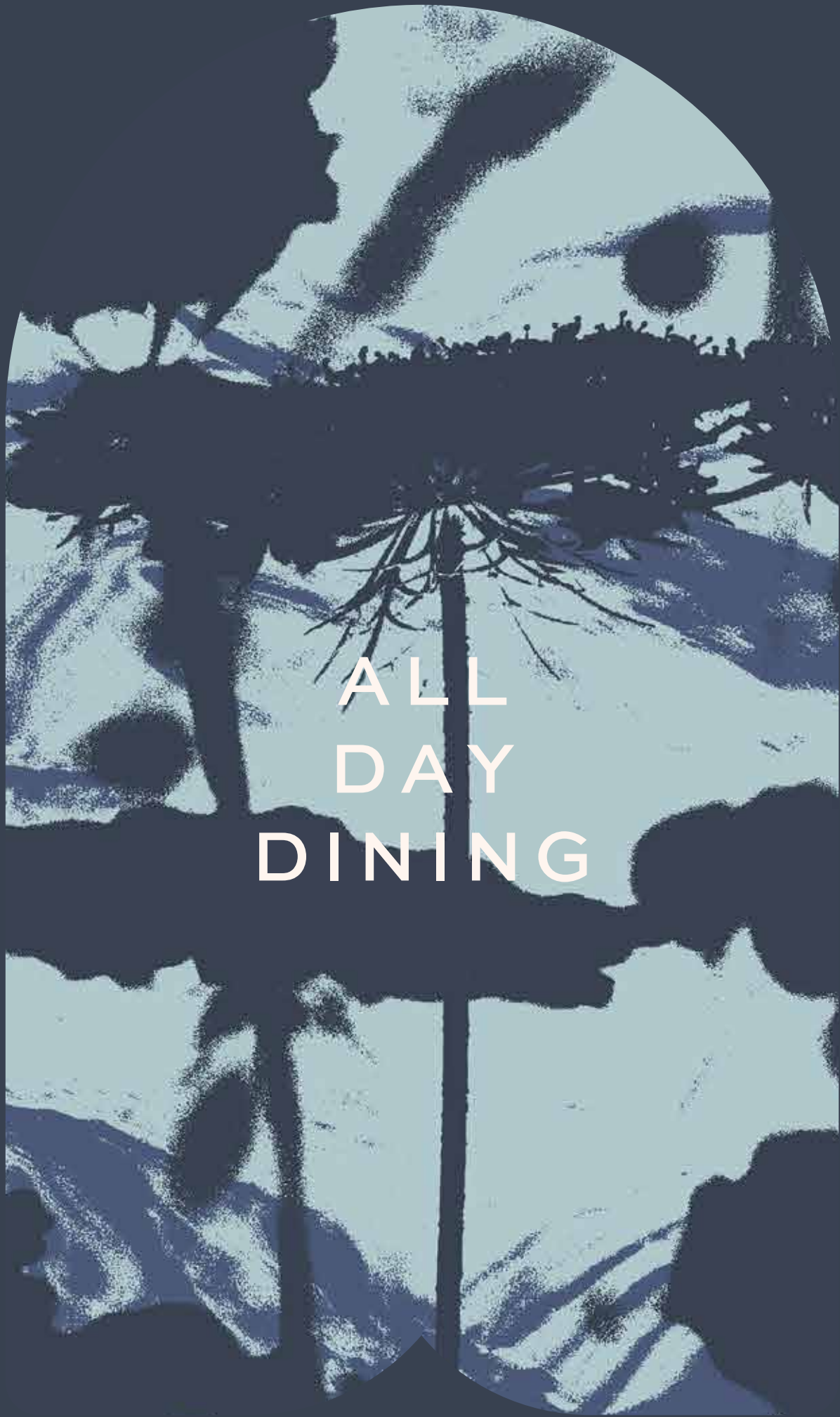
SORBET SELECTION (vg)(ngci*) - 7.5
Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon

ICE CREAM SELECTION (v) - 7.5
Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

(v) Vegetarian (vg) Vegan (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.



ALL
DAY
DINING



Elmbank

TAPESTRY COLLECTION
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