

SHARING & NIBBLES

MIXED BREADS - 7.95

Grilled sourdough, rosemary focaccia, grissini breadsticks, truffle butter

HOT HONEY CORN RIBS (vga)(ngci*) - 8.95

Hot honey, 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

SALADS

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) - 4.95

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

Rosemary focaccia, eggs, mayonnaise, cucumber, spring onion & rocket

HOT PASTRAMI - 9.95

Ciapanini bread roll, Pastrami, Swiss cheese, caramelised red onion, frisée lettuce, beef tomatoes

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) - 3.25

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

(v) Vegetarian (vg) Vegan (va) Vegetarian Option Available (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.

STARTERS

BEEF & CHIANTI CROQUETTES - 9.5

Golden, rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on a carrot purée finished with garlic aioli & pea shoots

FRITTO MISTO - 9.5

Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing

BEETROOT TART (vg) - 8.95

Warm beetroot tart, houmous, frisée lettuce, candy beetroot and 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

MISO BAKED COD - 19.95

Miso marinated cod loin, carrot purée, tempura vegetables finished with fresh coriander and lemon

FISH & CHIPS (ngci*)(va) - 18.95

Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge

SIGNATURE HAND RAISED PIE (vga) - 18.95

Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens

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

BRAISED BEEF WITH CAMELISED ONION - 24.95

Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, spinach, red wine sauce

SMOKEY CAULIFLOWER, TOMATO AND AUBERGINE CASSEROLE (vg) - 15.95

Giant couscous, tomatoes and mixed herbs

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

DARK CHOCOLATE CAKE (v) - 8.95

Caramel custard, honeycomb crumb, chocolate sauce

CHOCOLATE & CAMEL CHEESECAKE (v)(gfa) - 8.95

A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

APPLE CRUMBLE CHEESECAKE (v) - 8.95

Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel

STICKY TOFFEE PUDDING (v) - 8.95

Rich caramel sauce, vanilla ice cream

BANOFFEE CHOUX (v) - 8.95

Choux bun filled with a creamy banoffee center on a coco soil, topped with banana mousse finished with caramel sauce and a fruit gel

CHEESEBOARD (v) - 12.95

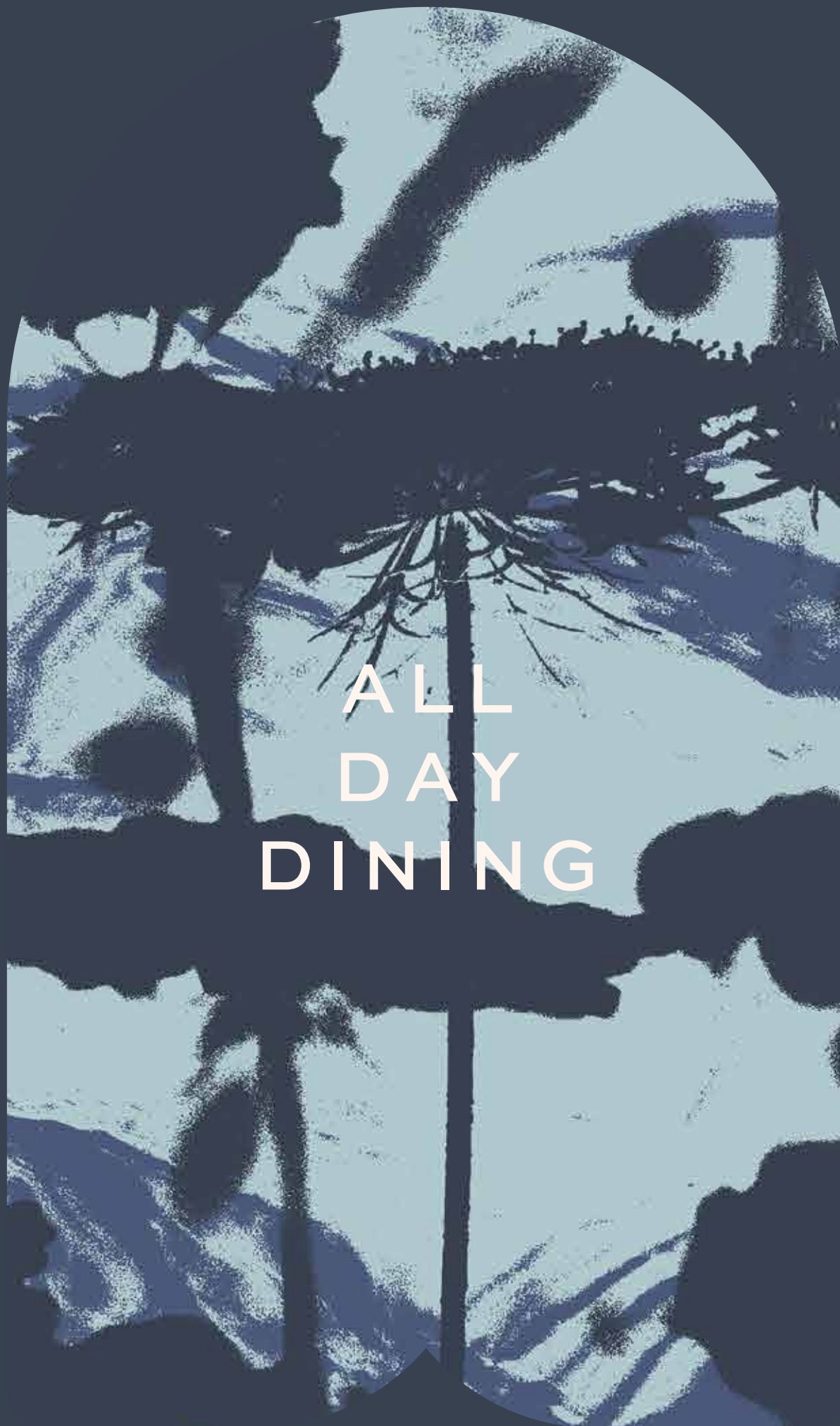
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney

ICE CREAMS (v) & SORBETS (vg)(ngci*) - 7.5

Choose any three scoops from our refreshing ice cream or sorbet.

ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

SORBETS: strawberry & Champagne, raspberry, lemon




Elmbank
TAPESTRY COLLECTION
by Hilton™