

THE ENGINE ROOM

Served 12.00 - 21.45

– APPETISERS –

Macettes 6
mac n cheese balls, gruyere fondue

Pork crackling puffs 5
burnt apple puree (gf)

Tomato, onion & cheddar focaccia 5
burnt leek butter (ve*, v)

Nduja sausage roll 6
crème fraîche

– STARTERS –

Salt & pepper squid 7
garlic aioli, toasted sesame (gf)

Torched goats' cheese 9
mixed beets, micro herb salad, toasted
walnut, granny smith (gf, v, n)

**Smoked ham &
cheddar croquettes 8**
garden pea puree (gf)

Gambas pil pil 10
olive oil, red chilli, garlic, paprika,
focaccia (gf*)

Bang Bang cauliflower 7
spring onions, honey,
chilli sauce (gf, ve)

Warm scotch egg 8
pickled red cabbage (gf)
Please allow 10 minutes cooking time

– TO SHARE –

Charcuterie 26
bresaola, roasted chorizo, nduja sausage roll, nocellara olives, salami, bread sticks, Manchego cheese (gf*)

– HAND STRETCHED PIZZA –

Hand stretched dough, stone baked in our pizza oven

Margherita 12
tomato sauce, mozzarella, confit tomatoes (v)

Vegetariana 14
tomato sauce, bell peppers, artichoke,
red onion, basil, mozzarella (v)

In-house smoked BBQ burnt ends 14
tomato base, smoked brisket, mozzarella,
chipotle sauce, red onion

Diavola 14
tomato sauce, salami, olives,
mozzarella, chilli flakes, olive oil

– GRILL –

Cheeseburger 17
beef patty, smoked bacon jam, Monterey jack cheese,
baby gem, bun, smoked paprika fries (gf*)

Rib eye steak 8oz 26
beef dripping triple cooked chips, bone marrow butter,
balsamic sticky onions (gf)

Bavette steak 8oz 23
chimichurri, hash browns, fried hens egg (gf)

In-house smoked pork tomahawk 12oz 22
pineapple relish, lemon & herb sweet potato wedges,
chimichurri (gf)

– MAINS –

Indian spiced lamb rump 24
dhal, spinach, toasted almonds, yoghurt (gf)

Salt baked celeriac 18
roasted aubergine, dukkah, baba ghanoush,
roasted figs (gf, ve, n)

Bang Bang cauliflower 16
spring onions, honey, chilli sauce, sesame, jasmine rice (gf, ve)

In-house smoked brisket 20
rose harissa, kale, black garlic hasselback potatoes (gf)

Cod fillet 20
samphire, mussels, saffron, prosecco velouté (gf)

Beer battered haddock 17
beef dripping triple cooked chips,
tartar sauce, mushy peas (gf)

– SIDES –

Beef dripping triple cooked chips (gf) 5

Rocket, pomegranate, red onion salad (gf, ve, v) 5

Smoked paprika fries (gf) 4

**Hispi cabbage, smoked paprika,
sour cream, crispy onion (gf, ve*) 4**

– DESSERTS –

Tonka bean panna cotta 8
thyme shortbread (gf*, v)

Chocolate tart 8
clotted cream (v)

**Strawberry and basil
Eton mess (gf, v) 8**

Elderflower, raspberry trifle (v) 8

Sticky toffee pudding 8
vanilla ice cream, salted caramel
(gf, ve*, v)

(gf) gluten free (n) contains nuts (v) vegetarian (gf*) gluten free substitutions available (ve) vegan (ve*) vegan substitutions available
Weights are approximate uncooked weight

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