

1744 RESTAURANT

menu

SHARERS

For two

HOUSE MARINATED OLIVES (vg) A mix of olives marinated in lemon and chilli

BEETROOT HUMMUS (vg) 8.00 Warmed flatbread strips, beetroot hummus dip

ARTISAN SOURDOUGH 8.00 BREAD BASKET (v)

Sea salt butter, olive oil and balsamic

OVEN BAKED CAMEMBERT (v) 15.50 Oven baked camembert with garlic and rosemary, locally baked bread, olive oil and balsamic

CHARCUTERIE PLATTER 18.95 A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread

MEZZE PLATTER (v) 17.95 Marinated olives, beetroot hummus, falafels, burrata, crushed avocado, flatbread strips and vegetable sticks

SALADS

SUPERFOOD SALAD (vg) 15.95 Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds Add chicken / halloumi (v) £4.00

CHAR-GRILLED CHICKEN CAESAR 15.95 Gem lettuce, Parmesan, anchovies,



pancetta & sourdough croutons



STARTERS

SMOKED SALMON PARFAIT 13.95 **BURRATA AND CAPONATA** 9.95 BRUSCHETTA Beetroot piccalilli, sourdough toast, lemon Sundried tomato and olive oil focaccia withroast TEMPURA PRAWNS & CALAMARI 13.95 red pepper pesto, basil and olive oil Tempura prawns & salt and pepper squid, wasabi mayonnaise, citrus ponzu, burnt lime CHICKEN YAKITORI 9.95 Japanese-style spiced chicken skewers, PEA AND MINT SOUP (v) 7.95 chilli and coriander jam, Asian slaw Freshly prepared soup, crusty bread and sea salt butter CHICKEN LIVER PATE 8.95 Chicken liver pate, caramelised red onion MOULES 9.95 chutney, focaccia crisp breads Steamed mussels in a garlic and cream sauce, crusty bread and sea salt butter BAKED FALAFEL (vg) 8.95 Lightly spiced falafels, grilled courgette, BEEF, PORK AND CARAMELISED beetroot hummus & rocket ONION MEATBALLS 10.50 KING PRAWN COCKTAIL Slow cooked in tomato sauce with 16.95 chargrilled sour dough and fresh basil Bloody Marie Rose, pickled celery, bread and butter

MAIN COURSES

RAINBOW CHARD & KALAMATA 17.95 OLIVE RAVIOLI (vg)

Tomato puttanesca sauce, chilli and capers

HAND BATTERED FISH & CHIPS 18.95 Local beer battered haddock,

hand cut chips, 'chip shop favourites'

POLLO ALA MATTONE 24.00 Boneless ½ chicken pan-fried in rosemary

and garlic oil, salsa Verde, Parmentier potatoes and rocket salad

BEEF BOURGUIGNON 21.25 Slow braised blade of beef in red wine,

mashed potato, glazed carrots, baby onions, bacon and mushrooms

CHAR-GRILLED BURGER 16.95 Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato and French fries Plant based version available (vg)

KENTUCKY STYLE CRISPY DUCK LEG 19.95 Slaw salad, pineapple ketchup and fries

PAN ROASTED SEA BASS 21.50 Roast fillet of sea bass, crushed new potatoes, seasonal vegetables, basil pesto and red pepper essence

GOATS CHEESE TORTELLONI (V) 17.95 Goats cheese and beetroot tortelloni, garlic oil, rocket and parmesan

HANDMADE CRAB & MASCARPONE 22.95 RAVIOLI

Lobster sauce with cherry tomato and micro fennel

GLAZED PORK BELLY 19.95 Potato rosti, Italian spinach and bone marrow gravy

228G FLAT IRON STEAK / 25.50 228G RIBEYE STEAK 29.50 Dressed rocket, béarnaise sauce and French fries

 \times (vg) Vegan \times (v) Vegetarian \times (vg**) Vegan Alternative Available 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.

SIDES

STEAK GARNISH (v) Garlic flat mushroom, roasted tomato and 2 onion rings	4.95
HOUSE SALAD (v) Mixed salad, French dressing	4.95
HAND CUT CHIPS / FRENCH FRIES (vg) Smoked sea salt & rosemary	4.95
CRUSHED NEW POTATOES $^{(v)}$ Truffle dressing, parmesan	4.95
BEER BATTERED ONION RINGS (v)	4.95
FINE BEANS (v) Tomato, shallots & garlic	5.50
SAUCES	
Peppercorn	4.50
Chip Shop Curry (vg)	3.95
Béarnaise Sauce (v)	4.50

DESSERTS

CHOCOLATE BOMB (v) Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce	11.95
GLAZED PINEAPPLE (vg) Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup	9.95
ETON MESS (v) Mixed berry compote, meringue, Chantilly cream, strawberry coulis, vanilla pod ice cream	8.95
ST CLEMENTS CHEESECAKE (v) Orange gel, steeped berries	8.95
WHITE CHOCOLATE MOUSSE (v) Black cherry and pistachio	10.95
STICKY TOFFEE PUDDING (v) Yorkshire Tea, butterscotch sauce, vanilla ice cream	8.95
SELECTION OF ICE CREAMS & SORBETS (V) / 3 SCOOPS	7.50

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