

CHART HOUSE

BAR & RESTAURANT

LUNCH MENU

SMALL PLATES

Seared Tiger Prawns (WF)	11
Crumbled Feta, Spiced Tomato and Ouzo Salsa	
Black Bean and Harissa Hummus (VG)	6
House Baked Flat Bread	
Ras El Hanout Spiced Lamb Meatballs	10
Lemon and Courgette Salad	
Seared Squid	10
Bamboo Shoots, Ginger, Garlic and Soy	
Sumac Spiced Roasted Cauliflower (VG, WF)	6
Tahini Yoghurt and Pomegranate	
Labneh Three Ways (VG)	7
House Baked Za'atar flatbread	
Crisp Fried Red Mullet (WF)	10
Spiced Cherry Tomato and Black Olive Salsa	
Prawn and Crab Spring Rolls	10
Chilli and Ginger Dipping Sauce	

LARGE PLATES

Shakshuka (V)	11
Baked Egg, Spiced Tomato Sauce and Sourdough Toast (Add Feta £1, add Lamb Meatballs £2.5)	
6oz Sirloin Steak Sandwich	13.5
Mediterranean Vegetables and Salsa Verde	
Smoked Haddock (WF)	12.5
Potato Cake, Poached Egg and Hollandaise Sauce	
Prawn and Crab Tartine	13
Toasted Soudough and Lemon Mayonnaise	
Chickpea, Cauliflower and Lentil Moussaka (WF, VG)	13
Grilled Lemongrass Chicken Skewers (WF)	13
Satay Sauce and Roasted Peanuts	

SIDES

Mango and Coconut Salad (WF, VG)	4	Roasted Mediterranean Vegetables (WF, VG)	4
Asian Style Rice Noodles (WF)	4	Apple and Fennel Salad (WF, VG)	4
Courgette and Lemon Ribbons (WF, VG)	3	Za'atar Flatbread (VG)	3
Roasted Sliced Potatoes (WF, VG)	4		

DESSERTS

Pistachio and Saffron Kulfi (V, WF)	5	Apple Tarte Tatin (V)	6
Indian Ice Cream with Pistachio and Saffron		Spiced Rum Caramel Sauce and Vanilla Bean Ice Cream	
Cardamom and Chocolate Tart (VG)	7	Labneh Key Lime Cheesecake with Raspberry Coulis (WF) (VG)	6
Served with Dairy Free Vanilla Ice Cream			

(V) - Vegetarian, (VG) - Vegan, (WF) - Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. A discretionary 10% service charge will be added to your bill. Both service charge and tips are gratefully received and are passed directly to colleagues.