THE ENGINE ROOM

SANDWICHES

(Available Mon-Sat Until 5pm)

Hickory Smoked Turkey Wrap £12 Served with Mini Pigs in Blankets and Fries

Candied Bacon, Brie, and Cranberry Melt on Ciabatta £11
Served with Fries

Sirloin Steak Ciabatta Sandwich £13 Served Pink with Fried Onions and a Jug of Gravy

Lightly Battered Lemon and Pepper Yellowfin Sole Fillet in Brioche £12

Dill Mayonnaise, Shredded Lettuce, Pickled Gherkin, Onion, and Fries

Smoked Tofu BLT (VG) £11
Served with Fries

Sandwiches are available on gluten free bread upon request.

SHARING BOARDS

Firemans Board £18

Baked Brie, Pigs in Blankets, Honey Roast Ham, Mixed Olives, Onion Rings, Chicken Liver Pate, Breads, Crackers and Pickles

Seafood Board £20

Salt and Pepper Calamari, Lightly Battered Lemon Yellowfin Sole, Gin Cured Smoked Salmon and Prawn Cocktail, Pickles and Bread

BURGERS

Engine Room Burger £16

60z Burger, House Relish, Candied Smoked Bacon, Gouda Cheese, Served with Lettuce, Tomato, Red Onions, Slaw, and Fries

Chipotle and Lime Chicken Burger £16
Grilled Chicken Breast on Guacamole with
Mexicana Cheese and Fries

BBQ Jackfruit Burger (VG) £16

Meat Free Pattie, topped with Pulled BBQ Jackfruit
Served with Lettuce, Tomato, Red Onions and Fries

SMALL PLATES

Baked Brie with Caramelised Pecans (V) £7
Crispy Squid with Garlic and Chilli Soy Dressing £7.5
Chicken Liver and Cognac Pate with a Fig and Honey Chutney £8
Tender Stem Broccoli, Fig Butter, Pomegranate and Toasted Almonds (VG, WF) £6.5
Gin Cured Smoked Salmon, Pickled Cucumber with a Mini Brown Loaf £8
Gochujang Chicken Strips with Pickled Slaw £7.5
Vegan Style Gouda Cheese Sticks in Breadcrumbs with Tomato Chutney (VG) £7

Mini Pigs in Blankets in a Sticky Honey Mustard Glaze £7

Prawn Cocktail with a Mini Brown Loaf £8

LARGE PLATES

Panacalty with Braised Red Cabbage £17
Slow Cooked Beef Brisket, Sausage, Smoked Bacon, Corned Beef and
Layered Potatoes in a Rich Beef Gravy

Roasted Butternut Filled with Lentil and Bell Pepper Stuffing £16 (VG)
Braised Red Cabbage and Pan-Fried Sprouts with Flaked Almonds

Slow Cooked Pork Belly on a Sprout and Chestnut Hash £18 (WF) Sage Gravy

Duck Leg Confit with a Turkey and Duck Sausage Roll £22 Garlic and Thyme Jus, Fondant Potato and a Cranberry and Blackberry Jam

Butchers Block £26/£48 (Serves 1/2)

Sirloin Steak, Bacon Chop, Chicken Breast, and a Cumberland Ring Chips, Roast Balsamic Tomato and Peppercorn Sauce

> 10oz Sirloin Steak (WF) £24 Peppercorn Sauce, Roast Balsamic Tomato and Chips



DESSERTS

All £6

Chocolate Profiteroles (V)

Mulled Spiced Apple Crumble and Custard (V)

Chocolate Orange Tart (VG, WF)

Salted Caramel and Gingerbread Puddle Cake

Chocolate Fondant with Ice Cream

SUNDAY ROASTS

(Available Sunday Only)

All our Sunday Roasts are served with homemade Yorkshire pudding and locally sourced fresh vegetables and potatoes, all priced at £15.

Roast Beef

Roast Turkey

Pork Belly

Roasted Butternut Filled with Lentil and Bell Pepper Stuffing (VG)

Available 12 till 3 or until its gone.

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.
Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.