

THE ENGINE ROOM

SMALL PLATES

- Salt and Pepper Calamari with a Soy, Ginger and Chilli Dressing £7
Grilled Halloumi with Honey Yoghurt, Dhukka and Pomegranate (V,WF) £6.5
Beetroot Cured Smoked Salmon with Caperberries and Buttered Brown Bread £8.5
Creamy Garlic Wild Mushrooms on Focaccia Bread (V) £7
Breaded Chicken Strips with Korean BBQ Sauce £7.5
Roasted Beets and Dried Strawberries with Vegan Style Feta Cheese,
Rosehip Syrup and Toasted Sunflower Seeds (VG,WF) £6.50
Bourbon Glazed Pork Belly Bites with a Crème Fraiche and Chive Dip (WF) £7.5

LARGE PLATES

- Classic Caesar Salad £12
Cos Lettuce, Crispy Bacon, Anchovies and Croutons tossed in our Caesar Dressing and Shaved Parmesan Cheese.
With Chicken £14, With Cajun Salmon £15.5
Slow Cooked Beef Shin (WF) £16
Cooked with Pancetta, Port and Red Wine Gravy, Served with Truffle Mash
Ginger Beer Glazed Pork Belly (WF) £16.5
With Garlic Roasted Baby Potatoes and a Fennel and Apple Salad
Thai Red Curry £14
Served with Sticky Jasmine Rice (VG, WF)
With Marinated Tofu £15 (VG, WF) (With Chicken £16 (WF) (With King Prawns £17 (WF)
Chicken Schnitzel £14
Garlic and Lemon Breaded Chicken Escalope with Fried Egg, Fries and Smoky Chipotle Slaw
Pan Fried Salmon (WF) £16
With Sliced Roasted Potatoes, Tender Stem Broccoli and a Fennel and Caperberry Sauce
Fish & Chips £14
Lightly Battered, with Home Cooked Chips, Tartare Sauce and Garden Peas

SIDES

- Sliced Roasted Potatoes £4 (V,WF) | Home Cooked Chips £4 (V,WF) | Crispy Buttermilk Onion Rings £4 (V)
House Salad (VG,WF) £3 | Seasonal Buttered Greens (V,WF) £4

BURGERS

- Vegan Beyond Burger (VG) £15
With Gouda Style Cheese, Served with Lettuce, Tomato, Red Onion, Gherkin, Fries and Smoky Chipotle Slaw
Engine Room Burger £15
6oz Homemade Burger, Crispy Streaky Bacon, Monterey Jack Cheese, Served with Lettuce, Tomato,
Red Onions, Fries and a Smoky Chipotle Slaw
Korean BBQ Chicken Burger £15
Chargrilled Chicken Breast coated in our Homemade Korean BBQ Sauce, Crispy Streaky Bacon,
Monterey Jack Cheese, Lettuce, Tomato, Fries and Smoky Chipotle Slaw

DESSERTS

- Caramelised Banoffee Waffle with Vanilla Ice Cream (V) £5.5
Chocolate Tart with Raspberry Coulis (VG,WF) £5
Homemade Caramel Apple Pie with a Crumble Topping and Custard (V) £5
Eton Mess with Marshmallow and Rosehip (V,WF) £6
Pancakes with Mixed Berries and Vanilla Ice Cream (V) £5.5

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.

