

• THE LIVING ROOM •

R E S T A U R A N T A N D B A R

LARGE PARTY SET MENU

STARTERS

SOUP OF THE DAY

Served with a freshly baked ciabatta

CLASSIC BRUSCHETTA

Roasted and fresh tomatoes, garlic, basil, olive oil, toasted focaccia

TEMPURA PORTOBELLO MUSHROOMS (V)

Mature tickler Cheddar cheese and slow roasted tomato fondue for dipping

FLASH FRIED KING PRAWNS IN GARLIC BUTTER

Garlic butter, lemon and salt with focaccia bread for dipping

CHICKEN TERIYAKI SKEWERS

Marinated chicken breast with spring onion, chilli, ginger and cucumber

MAINS

PESTO AND HARD CHEESE GNOCCHI (V)

Slow roasted tomatoes, asparagus, green pesto sauce topped off with toasted cashews and truffle oil

HAND PRESSED BEEF RIB BURGER

Crumbly Cheshire cheese, maple bacon, burger sauce, served in Brioche bun with fries

GARLIC SHROPSHIRE CHICKEN BREAST

Roasted baby potatoes, spinach, mushrooms and glazed with mozzarella

KING PRAWN SALAD

Served with asparagus, spinach, avocado, tomatoes, cucumber, spring onion, edamame, mango and breaded chilli prawns

8oz* RUMP STEAK - (ADDITIONAL £3 SUPPLEMENT)

Served with roasted vine tomatoes, grilled Portobello mushrooms, pea shoots, Worcestershire butter and chips

DESSERTS

NEW YORK STYLE VANILLA CHEESECAKE (V)

Fresh strawberries and vanilla ice cream

ETON MESS (V)

Fresh raspberries, strawberries, crushed meringue, whipped cream and raspberry coulis

STICKY TOFFEE PUDDING (V)

Caramel sauce, clotted cream and fudge ice cream, almond granola

CHOCOLATE ORANGE TORTE (V)

With raspberry coulis

(contains almonds, hazelnuts, walnut and cashew nuts)

Dietary requirement information available at:

<http://www.tkmenus.com/sb>

A compulsory 10% service charge will be added to your bill for parties of six or more.

*Uncooked Weight of steaks.

Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment.

Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell.

If you suffer from an allergy please make us aware as our menus may not list every individual ingredient.

All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared.

This means we may not be able to guarantee our food will not contain traces of a specific allergen.

Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you.

Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate.