

24 BAR AND GRILL
24BARANDGRILL.NET

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Please advise a team member if you have any food related allergies or specific dietary needs.
We cannot guarantee that foods are gluten free. A discretionary 10% service charge will be added
to your bill. All prices include VAT and products are subject to change and availability.

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24 BAR & GRILL

At 24 Bar & Grill, we have sourced the finest and most respected farmers and butchers of natural beef in the British Isles, all our meat is hand selected and cut to specifications.

We firmly believe in choosing specific breeds of beef cattle which are free roaming and maintained on grass fed diets.

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(v) vegetarian option
* approximate uncooked weight

FOR THE TABLE

(v) MIXED OLIVES 3.

Green and black Spanish olives marinated in garlic, thyme and rosemary oil

(v) BREAD BAG 3.

Selection of bread rolls served with oil and balsamic

BUFFALO CHICKEN WINGS 3/5.

Served with hot sauce

MINI CHORIZO BITES 4.

Tomato dressing

APPETIZERS

STEAMED SCOTTISH MUSSELS 7.

White wine cream sauce, gremolata

CHICKEN CROQUETTES 6.

Chipotle mayo, smoked corn

(v) ROSEMARY & GARLIC FLATBREADS 5.

Roast red pepper houmous, baba ganoush

SCOTCH EGG 7.

Mustard mayonnaise, mixed leaf, balsamic

(v) CHERRY TOMATO, FETA AND ORZO PASTA SALAD 5.

Dijon mustard dressing, toasted almonds, basil

SALMON AND HADDOCK FISHCAKES 7.

Asian salad, wasabi mayonnaise

BURGERS

THE 24 BURGER 12.

2 4oz patties served on a pretzel bun with lettuce, tomato, dill pickle and burger relish

SOUTHERN FRIED CHICKEN BURGER 12.

Served on a pretzel bun with lettuce, tomato, pickle and sweet chilli mayo

KOREAN PULLED PORK BURGER 12.5

Pulled pork, Korean BBQ sauce, Asian salad on a charcoal brioche bun

(v) SPINACH AND FALAFEL BURGER 11.5

Served on a beetroot flavoured brioche bun with roasted red peppers, grilled halloumi and mint yoghurt

ADD ONS 2.

Cheddar, bacon, fried egg, caramelised onion, blue cheese

GRILL

All our beef is aged for a minimum of 28 days in a Himalayan salt chamber resulting in a fantastic concentration of flavour and enhanced texture.

RUMP *225G 14.

The leanest cut with a big bold flavour

FILLET *225G 26.

Lean and tender with a delicate flavour

RIB EYE *280G 22.

The juiciest cut with a full bodied flavour

SIRLOIN *280G 22.

Classic cut with a big beefy flavour

ADD SAUCE 2.

Blue cheese, peppercorn, mushroom, red wine, garlic butter

MAINS

HALF CHAR GRILLED CHICKEN 14.

Peri peri or garlic and herb sauce served with chips and slaw

SMOKED HADDOCK MAC N CHEESE 12.

Parmesan and herb crumb, poached egg, pea shoots

(v) POTATO GNOCCHI, GRILLED HALLOUMI 11.

Roasted Mediterranean vegetables, tomato, oregano

FISH AND CHIPS 12.

Mushy peas, triple cooked chips, tartar sauce

(v) LANCASHIRE CHEESE AND ONION ARANCINI 11.

Chunky tomato sauce, crispy onions

APRICOT AND ROSEMARY GLAZED LAMB RUMP 17.

Spiced aubergine, cous cous

SALMON IN A BAG 14.

Potatoes, tomatoes, olives, courgette

SIDES

ALL 3.5

BEER BATTERED ONION STRINGS
HERB FRENCH FRIES
TRIPLE COOKED CHIPS
BAKED SWEET POTATO
SWEET POTATO FRIES
SELECTION OF SEASONAL VEGETABLES
CREAMY MASH POTATO
GRILLED CORN ON THE COB & HERB BUTTER
HOUSE SALAD

Lettuce, tomato, cucumber, red pepper