

The LOUNGE

1954

ALL DAY MENU

STARTERS

HOME CURED SALMON | 10

Baby beets, horseradish crème fraîche, elderflower vodka jelly

BAKED SMOKED BURRATA (V) | 8

Tomato consommé, basil, tomato, roasted fig, sorrel

BEEF SHIN CROQUETTE | 10

Beetroot parmesan foam, shallot, truffle

ROASTED CELERIAC & PEAR SOUP (V) | 8

Served with fresh sourdough

WILD MUSHROOM RISOTTO (V,VG) | 9

Pickled golden enoki, cured egg yolk, dashi gel

MAINS

SMOKED POTATO TERRINE (V) | 16

Ponzu glazed king oysters, shallot, gochujang carrot gel

BEEF CHEEK & SHORT RIB BURGER | 18

Goats cheese & truffle sauce, shallots, baby gem, beef tomato, beef dripping chips

ROASTED COD LOIN | 19

Pea & mint emulsion, battered pickled celeriac, potato straw, micro parsley

CRISPY CONFIT PORK BELLY | 22

Pear cider sauce, pressed potato, butter glazed baby carrots

TARE GLAZED SHORT RIB | 22

Soba noodles, bone marrow broth, cured egg yolk, shimeji mushroom, chilli oil

FISH & CHIPS | 16

Tartare sauce, pea purée

WILD MUSHROOM RISOTTO (V,VG) | 18

Pickled golden enoki, cured egg yolk, dashi gel

STEAK FRITES | 22

Café de Paris butter or peppercorn & brandy sauce

SEAFOOD LINGUINE | 20

Lemon balm cream sauce, sea herbs

SHARING PLATTERS Perfect for 2

CHARCUTERIE | 28

Salami, chorizo, parma ham, smoked salmon, smoked mackerel, burrata, roquefort, brie, grapes, figs, almonds, cashews, olives, sourdough bread

'MEAT ME AT THE TERRACE' | 30

Beef short rib, duck spring rolls, chicken goujons, mini sliders, butcher's choice pork pies (chilli jam & traditional), homemade sausage roll, salt & pepper chips

VEGGIE | 25

Smoked burrata, flatbread & selection of dips, mozzarella sticks, wild mushroom croquettes, spiced cauliflower bites, vegetable spring rolls, dressed salad leaf

SIDES | 5

HAND CUT CHIPS

SEASONAL CARROTS

BAKED SOURDOUGH & BUTTER

ONION RINGS

OLIVES

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SANDWICHES

REUBEN | 12

Pastrami, emmental, American mustard, sauerkraut

FRENCH DIP | 14

Pulled beef shin, crispy shallots, blue cheese, jus to serve

SALMON BAGEL | 12

Smoked salmon, beetroot jam, lemon crème fraîche, chives

GRILLED CHEESE (V) | 10

Cheddar, emmental, monterey jack, shallots

FISH FINGER | 12

Cod tail, tartare, gem lettuce

All sandwiches are served on fresh sourdough bread with a small side salad.

NIBBLES

LOCAL BUTCHER'S PORK PIE | 7

IPA curry ketchup, served hot or cold

HOMEMADE SAUSAGE ROLL | 7

House brown sauce

SALT & PEPPER CALAMARI | 5

GARLIC BREAD FOCACCIA | 5

WHIPPED GOATS CHEESE BRUSCHETTA | 6

DESSERTS

STICKY TOFFEE PUDDING (V) | 8

Toffee sauce, clotted cream

CHOCOLATE BROWNIE (V) | 8

Chocolate sauce, vanilla ice cream

TONKA BEAN CRÈME BRÛLÉE (V, GFA) | 8

Pistachio biscotti

ICE CREAM SELECTION (GF, V) | 8

SORBET SELECTION (GF, V, VG) | 8

HOT DRINKS

AMERICANO

CAPPUCCINO

ESPRESSO

FLAT WHITE

CAFFE LATTE

MOCHA

TWININGS TEA (PLEASE ASK YOUR SERVER FOR FLAVOURS)

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.
Key: (V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GFA) Gluten Free Available