

The LOUNGE

1954

NIBBLES

BUTCHER'S PORK PIE | 7 ONION RINGS | 5

THORNTON HALL SAUSAGE
ROLL | 7

STARTERS

SALT & PEPPER CALAMARI | 5

LAMB KOFTA | (GF) 10
chermoula mayonnaise, pomegranate, sweet pickled red onion

BUTTERNUT & SWEET POTATO SOUP (V) | 8

Warm bread, smoked butter

WILD MUSHROOM ARANCINI (V, GF) | 9
mushroom puree, wild mushroom, parmesan tuile, truffle shavings

TEMPURA YAKITORI CHICKEN | 10
toasted garlic, spring onion, sesame seeds, micro coriander

SANDWICHES

All served with a small side salad

CROQUE MONSIEUR | 12

Sourdough, ham, gruyere, bechamel sauce

GRILLED CHEESE (V) | 10

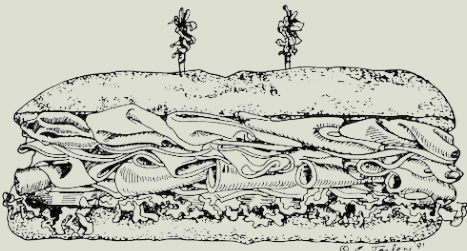
Sourdough, cheddar, emmental, brie, crispy onions

FISH FINGER BRIOCHE BUN | 12

Haddock goujons, tartare, gem lettuce

CAJUN CHICKEN BRIOCHE | 14

Baby gem, roasted peppers, onion & chipotle mayonnaise



DAILY SPECIALS

THAI GREEN CHICKEN CURRY | 18

Served with basmati rice

SURF & TURF BURGER | 20

Dry aged beef burger, scampi, peppercorn butter, fries,
onion ring

MAINS

DRY AGED BEEF BURGER | 18

Maple bacon, emmental, onion jam, fries & onion ring

FISH & CHIPS | (GF) 16

Served with mushy peas, hand cut chips & tartare sauce

STEAK FRITES | 24 (GF)

Roasted garlic tomato, onion ring & peppercorn sauce

KING PRAWN TAGLIATELLE | 15

Roasted tomato, garlic & chilli sauce, parmesan tuile

KERALAN COCONUT CHICKEN CURRY | 18 (GF)

Wild basmati rice, micro coriander & a poppadom

SIDES

BEEF DRIPPING CHIPS | 5

ONION RINGS | 5

TENDERSTEM
BROCCOLI | 5

PARMESAN &
TRUFFLE FRIES | 5

DESSERTS

APPLE & BLACKBERRY CRUMBLE | 8

served with vanilla ice cream

STICKY TOFFEE PUDDING | 8

served with clotted cream

CHEF'S SELECTION OF CHEESE | 10

served with crackers, quince, grapes and celery

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