

Cafe-Ambience Wine Bar

Evening Menu

STARTERS and SIDE PLATES

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| V*/GF Creamy garlic mushrooms
<i>Cooked in our own creamy Garlic sauce topped with Parmesan Cheese served with toasted ciabatta</i> | GF King Prawns
<i>Sautéed with Garlic, White wine, Tomatoes and a hint of fresh chilli Served with rustic ciabatta</i> |
| V/GF Halloumi & Sweet Chilli Brushetta
<i>Grilled Halloumi with sweet chilli sauce served with diced tomatoes and basil, drizzled with Balsamic Glaze</i> | V/VE Falafel & Spinach
DF/GF <i>Warmed Falafels served on a bed of garlic spiced spinach with rustic ciabatta</i> |
| V/GF Breads, Oil and Balsamic Vinegarette
<i>A selection of lightly toasted Breads with Extra Virgin Olive Oil and Balsamic Vinegarette</i> | V/GF Nacho's, Salsa & Chilli (or Vegan Chilli)
<i>Crispy Nacho's, heated with a tomato salsa, and topped with either melted cheese or homemade Chilli</i> |

MAINS

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| GF Fillet Steak
<i>Chargrilled Fillet Steak served with green leaves and fresh baby tomatoes</i> | GF/DF Garlic Sirloin Steak
<i>Chargrilled Garlic seasoned Sirloin Steak served with Cherry Tomatoes on the vine</i> |
| GF/DF* Salmon Fillet Glazed with Honey
<i>Oven roasted Salmon Fillet glazed in honey and chilli served with fine Green Beans</i> | V/VE Vegetable Chilli
DF/GF <i>Homemade Mixed bean Chilli con Carni served with white Rice</i> |
| V/VE Asparagus, Pea & Mint Risotto
<i>Asparagus, pea and mint risotto showcases the best of spring produce, is gorgeously green</i> | GF/DF Butterflied Chargrilled Chicken Thighs
<i>Butterflied Chargrilled Chicken thighs with Lemon and Corriander, with a selection of green leaves</i> |

PLEASE SEE OUR BOARD'S FOR TODAY'S CHEF'S SPECIALS

Please note our main courses do not include Side Dishes or Accompaniments below

SIDES FOR MAINS

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| Homemade Handcut Chips (V/VE/DF/GF)
<i>- with Cheese</i> | Jacket Potato (V/VE*/DF*/GF)
<i>- with Cheese</i> |
| Baby New Potatoes (V/VE*/DF*/GF) | Seasonal Vegetables (V/VE*/DF*/GF) |
| Side Salad (V/VE*/DF*/GF) | Butter Beans, Spiced Tomato & Vegetables |

BURGERS

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| Gourmet Burger
<i>8oz Steak Burger (90% Beef), brioche bun, lettuce, red onion, gherkin & a basket of handcut chips</i> | Double Up with an extra 8oz Burger
<i>Why not Double Up with an extra 8oz Burger, to make our full pound supersized gourmet burger.</i> |
| Chargrilled Chicken Burger
<i>Chargrilled Chicken Butterfly Thighs in a brioche bun, with lettuce, tomato & a basket of handcut chips</i> | Double Up with extra Chicken
<i>Why not Double Up with extra chargrilled chicken for our supersized Chicken Burger.</i> |
| Why Not Add Some Extra's
<i>Cheddar Cheese ~ Blue Cheese ~ Mushroom ~ Crispy Bacon</i> | |

SALADS

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| Chicken & Crispy Bacon Caesar Salad
<i>Chicken, Crispy Bacon, Leaves, Croutons, Parmesan, Caesar dressing</i> | V/VE* Greek Salad ~ with OR without Feta
DF*/GF <i>Feta, Olives, Cucumber, Tomato, Red onion & Balsamic Glaze</i> |
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HOMEMADE SAUCES

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|-------------------------------|-------------------------------------|
| V/GF Hollandaise Sauce | V/GF Peppercorn Sauce |
| V/GF Mushroom Sauce | V/GF Creamy White Wine Sauce |

DESSERTS

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| V/GF Chocolate Brownie with Ice-Cream | V Profiteroles & Pouring Cream |
| V/GF Double Chocolate Fudge Cake & Ice Cream | V/GF Lemon Meringue & Cream or Ice-Cream |

V=Vegetarian VE= Vegan GF=Gluten Free DF=Dairy Free

* VE* & DF* options available - We can adapt to suit, please ask when ordering - Cooking Times will vary

Please let us know if you have any allergens / Intolerances when Ordering