

Nibbles

Mixed perello & nocellara olives (v, ve, gf) 4
Add Mandarin & garlic oil, orange peel (v, ve) .50
Artisan breads, olive & balsamic syrup, pickles (v) 4.5
Crackling sticks & apple chutney 3.5
Sour dough breadsticks with hummus & tapenade 4
Woodfired garlic bread (v) 4
Add Fior di latte mozzarella .50
Add San marzano tomato .50
Add Basil pesto (nut free) .50
Add Smoked bacon butter .50

Resi-Deli Boards / Salads

All sharing boards are served with wood fired bread, extra virgin olive oil & pickles

Charcuterie | Cured meats, Fennel sausage, prosciutto, terrine, cornichons, pickled & charred vegetables, rocket and parmesan salad 16

Seafood | Smoked salmon, Thai fishcake, king prawns & crayfish cocktail, aioli, flatbread 17

Wood Fired Camembert | Spring onion, baby carrots, marinated figs, plum chutney and house salad (v) 12.5

Residence Supersalads

Option 1 | Roasted heritage beetroots, mixed seeds, hazelnuts, frisee, chicory, avocado, rocket & horseradish crème fraiche (v) 7 / 10

Option 2 | Roasted butternut squash, red pepper, avocado, crumbled goats' cheese, honey & mustard dressing (v) 7 / 10

Add Chicken 4 / King Prawns 4.5 / Smoked Salmon 4 / Crispy Duck 4

Figs, Prosciutto & Mozzarella | Rocket, basil, pesto, white balsamic & honey dressing (v available) 8 / 12

Caesar | Roast chicken, baby gem, parmesan shavings, croutons, anchovies, caesar dressing, poached egg 8 / 12

Steaks - 28 Day Dry-Aged

With roasted tomato, garlic mushroom and hand-cut chips

225g Ribeye Steak 21
450g Tomahawk on the bone 30
200g Fillet Steak 24.5
400g Chateaubriand 47

Sauces

Port & Blue Cheese 3.95
Peppercorn 3.95
Béarnaise 3.75
Red Wine Jus 3.75
Chimmichurri 3.75

Starters

Soup | Fresh baked bread, whipped butter (v) 5
King Prawns Pil Pil | Garlic, chilli & lemon oil, dipping bread 8
Carpaccio Beef Fillet | Crushed black pepper, rocket & parmesan, white truffle oil 7.5
Cherry Tomato & Buffalo Mozzarella | Red onion, pesto & balsamic glaze (v) 5.5
Baked Chestnut Mushrooms | Taleggio cheese, garlic butter, savoury crumb (v) 6.5
Chicken Satay Skewers | Orange & radish salad, crushed peanuts 7
Thai Fish Cakes | Pineapple & sweet chilli salsa 7
Terrine Of The Week | Toasted sour dough & house chutney 6.5
Asparagus | Crispy bread-crumbed poached egg, yuzu hollandaise 7
Crispy Duck Leg | Rice pancakes, cucumber, spring onion, hoi sin sauce 6.5

Resi Classics

Residence Risotto | Option 1: Pancetta, spring onion, rocket & parmesan crisp
Option 2: Pea & broad bean, crispy tarragon

with: Chicken 11 / 14 | Seabass 12 / 15 | Salmon fillet 11 / 14

Moroccan Lamb Rump | Herbed jumbo cous cous, pistachio & mint yoghurt dressing 16.5

Bourbon Barbeque Ribs | Apple glazed rack, coleslaw, fries 10 / 15

8oz Residence Beef Burger | Est 2007! Beef patty, cured bacon, emmental, slaw, fries 12.5

Corn Fed Chicken Breast | Spicy nduja cream sauce, spinach, fettucini pasta 15.5

Cauliflower Macaroni Cheese | Sliced green beans vintage cheddar herb breadcrumb (v) 11

Flattened Rump Steak | Lemongrass & chilli marinated, rice pancakes, cucumber, mint, Asian noodles, sweet chilli & siracha sauces 16

Pork & Beef Meatballs | Tuscan bean ragu, egg pasta, garlic bread wedge 14

Fish

Fillet of Seabass | Miso glazed, sticky basmati rice, sesame Asian greens 15

Grilled Sole | New potatoes, kale, spinach, mussel cream 15.5

Salmon Fillet | Wasabi, pickled ginger noodle salad 13.5

Real Ale Battered Pollock | Mushy peas, tartare sauce, chips, lemon 11 / 14

Seafood Linguine | Spinach, fennel & lemon cream 15

Half/Whole Lobster | Garlic butter or thermidor, mixed leaf salad & skin-on fries POA

Sides

Hand-cut chips 3.5
Skin-on fries 3
add parmesan & truffle oil 1
Sweet potato chips 4.5
Spring greens 3.5
House salad 3
New potatoes, roast garlic & parsley butter 4
Asparagus & green beans, lemon butter 4.5
Cauliflower cheese 4
Rocket & parmesan, lemon oil 4

Wood-Fired Sour Dough Pizza

Margherita | San marzano tomatoes fior di latte & mozzarella (v) 8
BBQ Meatball | Mixed peppers, red onion, mozzarella 12
Greek | Broccoli, sweetcorn, cherry tomato, olives & feta cheese (v, ve) 11
Fire Cracker | Chicken, nduja sausage, roquito chillies & sour cream 12.5
Donald Duck | Crispy duck, spring onions, hoi sin, pistachios 12.5

Build Your Own | 3 toppings 11 / 4 toppings 12
Smoked Salmon | Charred lemon, ricotta, lilliput capers & rocket 12
Goats' Cheese | Roasted beetroot, pesto & pistachio (v) 12
Mushroom | Wild & portobello mushrooms, blue cheese & truffle oil (v) 11
Spicy Pepperoni | Italian sausage, nduja sausage, fior di latte & rocket 12

Pizza Dips - £1 | Basil | Sriracha Sauce | Confit Garlic Aioli

Afternoon Teas

Available daily booking recommended

Royal Cream Tea 18
Savoury Cream Tea 20
Prosecco Cream Tea 23.5
Pimm's Cream Tea 23.5
Champagne Cream Tea 26.5
Deluxe Cream Tea (for two) 40

Brunch

Daily from 11am - 2.30pm

Full English | Sausage, bacon, mushroom, tomato, black pudding, eggs, toast Sml 8.5 Lrg 11.5
Smoked Salmon & Scrambled Eggs | Toasted muffin 7
Poached Eggs Hollandaise | Toasted muffin; Plain 6
Eggs Benedict (Ham) 7 | **Florentine (Spinach)** 7 | **Royale (Salmon)** 7.5
Breakfast Ciabatta | 2 Fillings 6 / 3 Fillings 7.5
Smashed Avocado on a toasted muffin 6 Add Salmon 2 | **Poached egg** 1 | **Bacon** 2
Three Egg Omelette | 2 Fillings 7 / 3 Fillings 9

Sunday Roast 12.95 | Sunday Bottomless Prosecco 15pp (2hrs)

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. A £10 per head deposit and pre-order is required for tables of 10 or more. Please note that your table may be re-booked after your reservation. All weights denotes uncooked weight. VAT is inclusive at the current rate. gf denotes gluten free. v denotes vegetarian. ve denotes vegan.

ALL CASH AND CREDIT CARD GRATUITIES GO TO THE STAFF.