

## 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 (v) 4
- Baked Mexican Nachos (v) 4  
tomato salsa, guacamole, sour cream, melted mozzarella
- Garlic dough balls (v) 4  
choose from garlic or basil dip
- 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
- Blue Cheese & Poached Pears | Radish, beetroot, avocado, walnut oil dressing (v) 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
- Tiger Prawns | Choose from Pil Pil or garlic butter with 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
- Chicken Liver Parfait | Toasted brioche, caramelised red onion chutney 7
- Smoked Salmon Avocado Salad | Tomato salsa, deviled mary rose 7
- Crispy Duck Leg | Rice pancakes, cucumber, spring onion, hoi sin sauce 7.5

## 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
- Buttermilk Fried Chicken Burger | Tomato relish & parmesan crumb, slaw, sweet potato medallions, tzatziki dressing 11.5
- 4oz/8oz Residence Beef Burger | Est. 2007! Beef patty, cured bacon, emmental, slaw, fries 12.5
- Panfried Chicken Breast | Roasted vegetables, smoked applewood, garlic sauce 16.5
- 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
- Wild Mushroom & Tarragon Arancini | Black olives, spring onions, spinach, cheese fondue (v) 14

## Fish

- Fillet of Seabass | Miso glazed, steamed basmati rice, sesame Asian greens 15.5
- Panfried Hake Fillet | New potatoes, honey glazed chorizo, samphire, peas, lobster butter 16.5
- Salmon Fillet | New potatoes, olives, spinach, sunblushed tomatoes, basil pesto 15.5
- Real Ale Battered Pollock | Mushy peas, tartare sauce, chips, lemon 11 / 14
- Seafood Linguine | Tomato, spinach, garlic, olive oil, parmesan 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
- Allotment House Salad 3
- New potatoes, roast garlic & parsley butter 4
- Roasted vegetables 4
- Cauliflower cheese 4
- Rocket & parmesan, lemon oil 4

## Wood-Fired Sour Dough Pizza

- Margherita | San marzano tomatoes fior di latte & mozzarella (v) 9
- Mexican | Spicy beef, peppers, crushed tortillas, guacamole, sour cream 12
- Chicken Mushroom | Caramelised red onions, rocket 12
- Diablo | Nduja sausage, roquito chillies, jalepenos, spicy pepperoni 13
- Donald Duck | Crispy duck, spring onions, hoi sin, pistachios 13

- Build Your Own | 3 toppings 11 / 4 toppings 13
- 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

Residence Gift Cards - Perfect for any occasion  
Available now to purchase. Please ask a member of staff for details.

## 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.