

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
- Crackling sticks & apple chutney 3.5
- Sour dough breadsticks & dips 3.5
- Woodfired sour dough flatbreads
- Roasted garlic butter & rosemary 4
- Add Fior di latte mozzarella .50
- Add San marzano tomato .50
- Add Basil pesto (nut free) .50

Resi-Deli Board

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

- Charcuterie** | Fennel sausage, prosciutto, ham hock and golden raisin 16
terrine, pickled and charred vegetables, rocket and parmesan salad
- Vegetarian** | Artichokes and roasted red pepper, mixed olives, (v) 13.5
heirloom tomatoes and burrata, pickled and charred vegetables
- Wood Fired Camembert** | Spring onion, baby carrots, (v) 12.5
marinated figs, plum chutney and house salad

Resi-Deli Salad

- Residence Supersalad** | Roasted heritage beetroots, mixed seeds, (v) 7 / 10
hazelnuts, frisee, chicory, avocado, rocket & horseradish crème fraiche
- Add Chicken 3.5 / Tiger Prawns 4.5 / Smoked Salmon 3.5
- Figs, Prosciutto & Mozzarella** | Rocket, basil, pesto & 8 / 12
white balsamic & honey dressing
- Caesar** | Roast chicken, baby gem, parmesan shavings, 8 / 12
croutons, anchovies, caesar dressing, poached egg

Steaks – 28 Day Dry-Aged

With roasted tomato, garlic mushroom and hand-cut chips

- 225g Ribeye Steak 19
- 450g Ribeye on the bone 36
- 200g Fillet Steak 24
- 400g Chateaubriand 46

Sauces

- Port & Blue Cheese 4
- Peppercorn 4
- Béarnaise 4
- Red Wine Jus 4

Starters

- Soup | Fresh baked bread, whipped butter (v) 5
- Sautéed King Prawns | Red chilli, garlic, lemon, extra virgin olive oil, parsley 7
- Carpaccio Beef Fillet | Crushed black pepper, rocket & parmesan, white truffle oil 7
- Heritage cherry tomato & Mozzarella | Red onion, pesto & balsamic glaze (v) 5.5
- Baked Chestnut Mushrooms | Taleggio cheese, garlic butter, savoury crumb (v) 6
- Marinated Duck Skewer | Oriental salad, egg noodles, roasted seeds 7
- Sashimi Tuna | Escabeche salad, wasabi cream 7.5
- Ballotine of Ham Hock | Golden raisin, whole grain mustard, sour dough & plum chutney 6.5

Resi Classics

- Spatchcock Chicken | Lemon & ginger, sauteed greens, new potatoes, spicy salsa 14
- Mojito Lamb | Rosemary fondant potato, peas & spinach, red wine jus 16
- Parma Ham Wrapped Pork | Sweet potato puree, green beans, mustard cream, crispy sage 15
- Residence Risotto | Chicken, pancetta, spring onion, rocket & parmesan crisp 10 / 13
- 8oz Residence Beef Burger | Est 2007! Beef patty, cured bacon, emmental, slaw, fries 12
- Beef Short Ribs | Smoked pancetta, button mushrooms, onions, creamy mash, greens & jus 14.5

Fish

- Fillet Of Seabass | Crushed new potatoes, spinach, kale, brown shrimp sauce 14
- Grilled Plaice | Samphire & pancetta risotto, salsa verde 14.5
- Salmon Fillet | Noodles, Asian greens, ginger & sweet chilli sauce 13
- 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
- Wilted greens 3.5
- House salad 3
- New potatoes, roast garlic & parsley butter 3.5
- Baby carrots & seeds 3.5
- Cauliflower cheese 3.5
- Rocket & parmesan, truffle oil, balsamic syrup 4

Wood-Fired Sour Dough Pizza

Sauce rossa

- Margherita | San marzano tomatoes fior di latte, mozzarella 8
- Bourguignon | Mushrooms, baby onions, pancetta & beef short rib 12
- Marinara | Roasted garlic, oregano & basil (v, ve) 11
- Fire Cracker | Chicken, n'duja sausage, roquito chillies, sour cream 12.5

Sauce bianca

- Smoked Salmon | Charred lemon, ricotta, lilliput capers & rocket 12
- Goats' Cheese | Roasted beetroot, pesto, pistachio 12
- Smoked Mushroom | Chestnut & wild, ricotta & watercress (v) 11
- Waldorf | Celery grapes, toasted walnuts & granny smith apple (v) 10

Afternoon Teas

Available daily booking recommended

- Deluxe Cream Tea savoury 40
(for two persons)
- Deluxe Cream Tea sweet 36
(for two persons)
- Savoury Cream Tea 18
- Royal Cream Tea 16.5
- Champagne Cream Tea 25
- Pimm's Cream Tea 21.5

Brunch

Daily from 11am - 2.30pm

- Full English | Sml 8 Lrg 10
- Smoked Salmon & Scrambled Eggs 6
- Poached Eggs Hollandaise | Plain, Benedict, Florentine or Royale 6
- Breakfast Ciabatta | 2 Fillings 5 / 3 Fillings 6.5
- Smashed Avocado on a toasted muffin 5 Add Salmon 2 | Poached egg 1 | Bacon 2
- Brunch Pizza | Full English on sour dough 12

Sunday Free Flow Prosecco 12.30 - 2.30pm

Enjoy free flowing Prosecco every Sunday at £15pp whilst choosing from our a la carte or brunch menu. Newspapers and Bloody Mary buffet also available.

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.