



THE RESIDENCE

BAR & KITCHEN

FOOD MADE IN THE KITCHEN FOR STORIES
TO BE SHARED AT THE TABLE
EVERY PLATE IS SERVED AS AND WHEN IT IS READY

NIBBLES

OLIVES VE GF Marinated Nocellara Olives	5
ARTISAN BREAD BOARD V Maldon Sea salt butter, dipping oils & fig jam	6
SMOKED ALMONDS VE GF	5

THE SHARING BOARDS

MEZZE BOARD VE 24 Beetroot hummus, crudities, Nocellara olives, Padron peppers, baked flatbread, artisan crackers, tomato chutney, grapes, pickled onions	CHEESE FONDUE V 28 Emmental cheese Fondue, with chips, pickled onions, tenderstem broccoli, artisan bread, topped with chopped chives & a light paprika dusting. Add Flatiron (225g) 9	CHICKEN WINGS 30 Chicken wings marinated in chilli, paprika, seasoning, with a honey, chilli and lime dressing, chips, bourbon BBQ sauce, sriracha, buffalo & honey yoghurt	THE RESIDENCE PICNIC 30 Herby sausage roll, sliced ham, Cheddar, Somerset Brie, Artisan bread & crackers, Picallili, pickles, grapes & sliced apple
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THE SMALL PLATES

PADRON PEPPERS VE GF Blistered Padron peppers, drizzled in lemon with ranch dip	7
BRUSCHETTA V Tomato, red onion & garlic or Lemon ricotta and pepper	7
BEETROOT HUMMUS VE Beetroot hummus, veg crudities, flatbread & crushed hazelnuts	8
COD BITES Deep Fried served with a lemon yoghurt	8
CHICKEN WINGS GF Honey, chilli, lime, paprika with a honey yoghurt, plus one of the following sauces; -Bourbon BBQ Sauce -Sriracha -Buffalo	9
PORK BELLY BITES GF Slow roasted pork belly, bourbon BBQ sauce, salsa	10
PAN SEARED KING PRAWNS Citrus tequila & harissa butter, fresh parsley & artisan bread	10
SEASONAL SAUSAGE ROLL Baked in the oven served with tomato chutney & watercress	8
MAC AND CHEESE V Baked macaroni, cheddar & mozzarella sauce, topped with breadcrumbs	7
TEMPURA COURGETTE FRITTI & HONEY V Crunchy tempura courgette, honey & thyme drizzle	7
GARLIC FLATBREAD V Confit garlic & mozzarella flatbread	7

THE MAIN PLATES

FLATIRON STEAK Pan seared flatiron steak, tomato chutney, vine on tomatoes, watercress	22
HALLOUMI & CHIPS V Golden halloumi with lemon, minted peas, seasoned chips Make it cod bites and chips 16	14
DIRTY BURGER 6oz smashed beef patty, melted cheese, tomato chutney, béarnaise sauce, onion ring, lettuce & pickles, served with chips Add extra patty 5	16
CARROT & ORANGE SALAD V GF Carrot ribbons, orange, watercress with a mustard & honey dressing Add Flatiron (225g) 9 Add halloumi 5 Add cod bites 6	12

THE SIDE PLATES

CHARRED TENDER STEM BROCCOLI V VE GF Crushed hazelnuts, pesto dressing	6
CHIPS V VE Maldon Sea Salt	5
SUGAR SNAPS V VE GF Maldon Sea Salt & Chilli	6
SEASONAL SALAD VE GF Seasonal salad in a tangy vinaigrette	5

FOR FULL ALLERGENS LIST, PLEASE
SPEAK TO A MEMBER OF OUR TEAM

A discretionary service charge is applied to all bookings of more than 6 guests. Our food and drinks are prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. V = Vegetarian, VE = Vegan GF = Gluten Free