



# 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

### THE RESIDENCE CARNIVORE BOARD 55

NEW

Flat iron steak, herby sausage roll,  
chicken wings, pork & apple bites, pork  
belly bites, sliced ham, giant hotdog with  
fried onions, sweet potato fries, bourbon  
BBQ sauce,

## THE SHARING BOARDS

### MEZZE BOARD VG 26

Beetroot hummus, crudities,  
Nocellara olives, Padron  
peppers, baked flatbread,  
artisan crackers, onion  
chutney, grapes, pickled  
onions

### CHEESE FONDUE V 30

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, onion chutney

## THE SMALL PLATES

### PADRON PEPPERS VG GF

Blistered Padron peppers, drizzled in lemon with  
ranch dip **7**

### BRUSCHETTA V

Tomato, red onion & garlic **7**

### BEETROOT HUMMUS VG

Beetroot hummus, veg crudities, flatbread **8**

### PORK & APPLE BITES

Deep Fried served with an apple &  
plum chutney, julienne of apple **9**

### CHICKEN WINGS

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, artisan bread **10**

### SEASONAL SAUSAGE ROLL

Baked in the oven served with onion  
chutney & watercress **9**

### SALT & PEPPER SQUID

Deep Fried until golden with a garlic mayo **8**

### COURGETTE FRITTI & HONEY V

Crunchy tempura courgette, honey & thyme drizzle **7**

### GARLIC FLATBREAD V

Confit garlic & mozzarella flatbread **7**

### ARTISAN BREAD BASKET V

Maldon Sea salt butter, dipping oils & fig jam **6**

## THE MAIN PLATES

### FLATIRON STEAK

Pan seared flatiron steak, onion chutney, vine on tomatoes,  
watercress **22**

**Add King Prawns 6**

**Add Peppercorn Sauce 2**

### HALLOUMI & CHIPS V

Golden halloumi with lemon, minted peas, chips **14**

### DIRTY BURGER

6oz smashed beef patty, melted cheese, onion chutney, béarnaise  
sauce, onion rings, lettuce & pickles, served with chips **17**

**Add extra patty 5**

### CARROT & ORANGE SALAD V GF

Carrot ribbons, orange, watercress with a mustard & honey  
dressing **12**

**Add Flatiron (225g) 9**

**Add halloumi 5**

**Add King Prawns 6**

### GIANT HOTDOG

Butchers pork sausage oven baked with fried onions &  
mustard served with chips **16**

### FISH 'N' CHIPS

Battered cod deep fried, chips, minted peas, lemon yoghurt **14**

## THE SIDE PLATES

### ONION RINGS V

Maldon Sea Salt **5**

### SWEET POTATO FRIES VG

Maldon Sea Salt **6**

### CHARRED TENDERSTEM BROCCOLI VG GF

Maldon Sea Salt **6**

### CHIPS VG

Maldon Sea Salt **5**

### SEASONAL SALAD V GF

Seasoned and drizzled with a honey mustard dressing **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, VG = Vegan GF = Gluten Free