

# *Main Menu*

**NGCI MENU**

The meals on this menu are made with ingredients which do not contain gluten or wheat.  
If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.

<sup>†</sup>Please ask if we have a dedicated NGCI fryer. Need any more information? Please ask a member of the team.

## NIBBLES

Genius™ bread, hummus, olive oil, balsamic vinegar (V) **3.50**  
Marinated olives (VE) **2.95**

## SHARER

**BAKED BRITISH CAMEMBERT (V) 11.95**  
with honey & thyme, red onion & balsamic jam,  
charred Genius™ bread

## STARTERS

**KING PRAWN & CRAB BRUSCHETTA 7.25**  
on Genius™ bread, Marie Rose sauce, smoked paprika,  
charred lemon

**CARAMELISED ONION, THYME & CIDER SOUP (V) 5.95**  
giant Butler's Mature Cheddar Genius™ bread crouton

**SPRING SALAD (VE) 6.25**  
maple-glazed carrots, orange segments, avocado, spinach leaves,  
mustard dressing, chilli toasted seeds

## MAINS

**LEMON & THYME ROASTED CHICKEN BREAST 14.25**  
marinated Mozzarella, roasted mixed carrots,  
sautéed new potatoes, crispy prosciutto, gravy

**ROPE-GROWN THAI-STYLE MUSSELS<sup>†</sup> 15.00**  
coconut milk, spring onions, micro coriander, chilli,  
pomegranate seeds, skinny fries<sup>†</sup>

**BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50**  
braised rice, cucumber & coconut yogurt tzatziki

**CHARRED VEGETABLES, MARINATED MOZZARELLA  
& OAK-SMOKED TOMATO SALAD (V) 9.95**  
balsamic dressing

*Add grilled chicken 4.00*

**BACON & CHEESE BURGER<sup>†</sup> 13.75**  
dry-aged beef patty, maple-glazed bacon, smoked flat  
mushroom, Monterey Jack cheese, smoky ketchup, non-gluten  
containing bun, skinny fries<sup>†</sup>, truffle & herb mayonnaise

## CHAR-GRILL OVEN-COOKED STEAKS

All our steaks are served with triple-cooked chips<sup>†</sup>, a smoked flat mushroom topped with tomato rarebit and watercress.

**8OZ RUMP<sup>†</sup> Recommended medium 17.95**  
one of the tastiest cuts; all about the flavour

**8OZ SIRLOIN<sup>†</sup> Recommended medium rare 20.95**  
this is a lean, tender and juicy cut

**8OZ RIB EYE<sup>†</sup> Recommended medium 23.95**  
nicely tender & packed with flavour

**8OZ FILLET<sup>†</sup> Recommended medium rare 26.95**  
the most prized cut and incredibly tender

**12OZ ARGENTINIAN RIB EYE<sup>†</sup> Recommended medium 29.95**  
exceptional quality beef from Argentina with great marbling  
which creates a superior flavour

**CAULIFLOWER STEAK<sup>†</sup> (V\*) 11.50**  
charred cauliflower steak coated in thyme & garlic, chimichurri  
sauce, smoked mushroom topped with tomato rarebit,  
watercress, skinny fries<sup>†</sup>

### LARGER CUTS

**18OZ BRITISH CÔTE DE BOEUF<sup>†</sup> 31.95**  
*Recommended medium*

a bone in rib eye which is both dry-aged and  
cooked on the bone adding incredible flavour

**16OZ CHATEAUBRIAND 56.00 (28.00 per person)**  
*Recommended medium*  
the classic cut to share, taken from the centre tenderloin,  
next to the fillet

*Béarnaise / Chimichurri / Peppercorn sauce 1.95 each*

## LUNCH

AVAILABLE MONDAY – FRIDAY,  
12PM – 3PM ONLY

### BAGUETTES & SANDWICHES

Served with Tyrrell's crisps and a house salad; rocket,  
radish, spring onions & cherry tomatoes.

**SMOKED SALMON 8.50**  
lemon & dill cream, radish, pickled fennel, Genius™ bread

**ROASTED VEGETABLES 7.50**  
hummus, harissa-roasted chickpeas, Genius™ bread

## SIDES

Skinny fries<sup>†</sup> (VE\*) **3.50**

Sweet potato fries<sup>†</sup> (VE\*) **3.50**

Triple-cooked chips<sup>†</sup> (VE\*) **3.50**

Charred vegetables & marinated Mozzarella salad (V) **3.50**

Maple-roasted carrots, toasted chilli seeds (V) **3.50**

Sautéed green beans & minted peas (V) **3.50**

## DESSERTS

**WHITE CHOCOLATE SPHERE (V) 6.50**  
with a peanut butter parfait, chocolate  
ganache & hazelnut praline

**GOOEY CHOCOLATE  
BROWNIE (V) 6.50**  
vanilla pod ice cream, caramel sauce,  
honeycomb

**RASPBERRY SORBET (VE) 5.00**  
red berry coulis, strawberries, freeze-dried  
raspberries, fresh mint

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (\*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and loz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.