

# NGCI MENU

The meals on this menu are made with ingredients which do not contain gluten or wheat. (†) Please ask if we have a dedicated NGCI fryer. If you have an allergy or intolerance, please speak to a member of the team before you order your food & drink. Need any more information? Full allergen information is available from our website.

## NIBBLES

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**GENIUS™ BREAD, SALTED BUTTER, MARINATED OLIVES (V)** 5.95

## TO SHARE

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**BAKED BRITISH CAMEMBERT (V)** 12.25  
*Honey & thyme, red onion & balsamic jam, charred Genius™ bread*

## TO START

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**SPICY WINTER VEGETABLE & RED LENTIL SOUP (V)** 6.25  
*Coconut yogurt, Genius™ bread*

## MAINS

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**PAN-ROASTED PORK COLLAR** 16.95  
*Potato terrine, buttered kale, wholegrain mustard sauce*

**KING PRAWN, CHORIZO & GREEN LIPPED MUSSEL RISOTTO†** 16.50

**SPICY TOMATO & CHICKPEA CURRY (V)** 14.00  
*Cucumber tzatziki, potato saag aloo, pilau rice, Genius™ bread*

**ROASTED BUTTERNUT SQUASH & BEETROOT SALAD (V)** 12.50  
*Whipped feta, toasted pumpkin seeds*

## CHARCOAL OVEN-COOKED STEAKS

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We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. Our steaks are served with triple-cooked chips†, a smoked flat mushroom topped with tomato rarebit and watercress.

**8oz RUMP RECOMMENDED MEDIUM** 18.50  
*One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one*

**8oz SIRLOIN RECOMMENDED MEDIUM RARE** 21.50  
*Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling*

**8oz RIB EYE RECOMMENDED MEDIUM** 24.50  
*You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling*

**8oz FILLET RECOMMENDED MEDIUM RARE** 27.50  
*The most prized cut of all, the fillet is incredibly tender*

**12oz ARGENTINIAN RIB EYE RECOMMENDED MEDIUM** 30.50  
*Exceptional quality of beef from Argentina with great marbling which creates a superior flavour*

**18oz BRITISH CÔTE DE BOEUF RECOMMENDED MEDIUM** 32.50  
*A bone-in rib eye which is both dry-aged and cooked on the bone adding incredible flavour*

**PERFECT FOR SHARING**  
**16oz CHATEAUBRIAND RECOMMENDED MEDIUM** 57.00  
*The classic cut to share, taken from the centre tenderloin, next to the fillet*

**BÉARNAISE (V) / CHIMICHURRI (VE) / PEPPERCORN SAUCE** 1.95

## SIDES

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<b>TRUFFLE &amp; ROCK SALT SKINNY FRIES<sup>†</sup> OR TRIPLE-COOKED CHIPS<sup>†</sup> (V*)</b>	4.00
<b>SWEET POTATO FRIES<sup>†</sup> (VE*)</b>	3.50
<b>MAPLE ROASTED WINTER VEGETABLES (V)</b>	4.50
<b>ROCKET, CHERRY TOMATOES, OLD WINCHESTER CHEESE, BALSAMIC GLAZE (V)</b>	3.50

## LUNCH

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Available Monday to Friday from 12pm - 3pm.

<b>BEETROOT HUMMUS SANDWICH (V)</b>	7.50
<i>Genius™ bread, crunchy vegetable slaw, baby leaf spinach, chipotle relish Served with home-made slaw and salad</i>	
<b>CAJUN CHICKEN CLUB SANDWICH</b>	9.50
<i>Genius™ bread, crispy maple-smoked bacon, little gem lettuce, sun-dried tomato mayonnaise Served with home-made slaw and salad</i>	
<b>ORANGE MARMALADE GLAZED HAM</b>	9.25
<i>Poached free-range egg, triple-cooked chips<sup>†</sup>, pineapple slaw</i>	

## DESSERTS

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<b>DARK CHOCOLATE BROWNIE (V)</b>	6.95
<i>Miso caramel sauce, chocolate honeycomb, peanut butter ice cream</i>	
<b>CHOCOLATE &amp; COCONUT PRALINE (VE)</b>	7.95
<i>Cherry sorbet</i>	
<b>STICKY TOFFEE PUDDING (V)</b>	7.95
<i>Caramelised banana, vanilla pod ice cream</i>	

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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. † Please ask if we have a dedicated NGCI fryer. (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 1oz equals approximately 28 grams. We regret that we cannot guarantee that our shellfish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.