

RESTAURANT

menu

Glentamar

SHARERS

HOUSE MARINATED OLIVES (vg) 3.95
<i>A mix of olives marinated in lemon & chilli</i>
BEETROOT HUMMUS (vg) 3.95
<i>Warmed flatbread strips, beetroot hummus dip</i>
ARTISAN SOURDOUGH BREAD BASKET (v) 6.95
<i>Sea salt butter, olive oil & balsamic</i>
OVEN BAKED CAMEMBERT (v) 13.95
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil & balsamic</i>
NACHOS (v) 11.95
<i>Baked tortilla chips, salsa, spicy cheese, sour cream, guacamole, jalapenos</i>

STONEBAKED PIZZA

MARGHERITA (v) 14.95
<i>Pizza sauce, fresh mozzarella, lashings of pizza cheese & basil</i>
PEPPERONI 15.95
<i>Pizza sauce, mozzarella, roast red peppers & pepperoni</i>
KOREAN CHICKEN 16.5
<i>Spicy pizza sauce, Asian vegetables, Korean chicken pieces, red chilli, mozzarella</i>
VERDURE (vg) 15.95
<i>Pizza sauce, vegan cheese, grilled mediterranean vegetables, vegan basil pesto, sun-dried tomatoes</i>

STARTERS

TOM YUM SOUP 6.5	HALLOUMI FRIES (v) 8.5
<i>Fragrant Thai soup, crusty bread and sea salt butter</i>	<i>Crispy fried halloumi sticks, chipotle BBQ sauce, sour cream and coriander</i>
ARANCINI (v) 8.95	CHICKEN LIVER PARFAIT 8.5
<i>Crispy porcini mushroom and mascarpone arancini, truffle mayonnaise, rocket and parmesan</i>	<i>Chicken liver parfait, caramelised red onion chutney, focaccia crisp breads</i>
PROSCUITTO & BURRATA 9.95	BAKED FALAFEL (vg) 7.5
<i>Creamy burrata, air dried ham, rocket, grilled peaches and balsamic glaze</i>	<i>Lightly spiced falafels, grilled zucchini, beetroot hummus & rocket</i>
CHICKEN LOLLIPOPS 8.5	TEMPURA KING PRAWNS 10.95
<i>Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw</i>	<i>Tempura battered king prawns, Korean gotcha ketchup, Asian salad, lime</i>

SUPERFOOD SALAD (vg) 7.5 / 14.95	CHAR-GRILLED CHICKEN CAESAR 8.95 / 16.95
<i>Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds</i>	<i>Roast chicken breast, gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons</i>
<i>Add Chicken ... 3/5 Add Prawns ... 3/5</i>	

MAIN COURSES

GNOCCHI PRIMAVERA (vg) 14.5	SHEPHERD'S PIE 17.95
<i>Potato gnocchi, spinach, peas, broad beans, basil pesto, vegan feta cheese</i>	<i>Slow cooked lamb shepherd's pie, cheddar & parmesan mash, fine beans</i>
CHICKEN SCHNITZEL 16.95	PAN ROASTED SEA BASS 19.95
<i>Hand battered haddock fillet, hand cut chips, 'chip shop favourites'</i>	<i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce</i>
HAND BATTERED FISH AND CHIPS 17.95	RAINBOW CHARD & KALAMATA OLIVE RAVIOLI (vg) 13.95
<i>Hand battered haddock fillet, hand cut chips, 'chip shop favourites'</i>	<i>Tomato puttanesca sauce, chilli and capers</i>
CHAR-GRILLED BURGER 15.95	CHICKEN TIKKA MASALA 14.95
<i>Double patty beef burger with cheese, brioche bun, relish, baby gem lettuce, tomato & French fries</i>	<i>Marinated chicken breast pieces, basmati rice, garlic & coriander naan bread, mango chutney</i>
<i>(Plant based version available)(vg**)</i>	BRAISED BEEF FEATHERBLADE 19.95
POPCORN CHICKEN BURGER 15.95	<i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon & mushrooms</i>
<i>Spicy fried chicken burger, with crunchy slaw, lettuce, tomato, chilli sauce, garlic mayonnaise & French fries</i>	GOATS CHEESE TORTELLONI (v) 13.95
TIGER PRAWN ARRABBIATA 13.95	<i>Goats cheese and beetroot tortelloni, garlic oil, rocket and parmesan</i>
<i>Linguine pasta, spicy fried tiger prawns, red chilli, tomato sauce, parmesan</i>	

FROM THE GRILL

<i>Dressed watercress, béarnaise sauce and French fries</i>	
228g FLAT IRON STEAK 17.95	
284g RIBEYE STEAK 28.95	

SIDES

ROCKET & SPINACH SALAD (v) 4
<i>Truffle dressing, parmesan</i>
HAND CUT CHIPS / FRENCH FRIES (vg) 3.5
<i>Smoked sea salt & rosemary</i>
BUTTERED NEW POTATOES (v) 3.5
<i>Herb & garlic butter</i>
HAND BATTERED ONION RINGS (v) 3.5
SAUCES 3
<i>Peppercorn • Chip Shop Curry (vg)</i>
<i>Béarnaise Sauce (v) • Truffle Aioli (v)</i>

DESSERTS

CHOCOLATE BOMB (v) 9.95
<i>Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce</i>
GLAZED PINEAPPLE (vg) 8.5
<i>Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup</i>
ETON MESS SUNDAE (v) 7.5
<i>English strawberries, meringue, chantilly cream, strawberry coulis, vanilla pod ice cream</i>
ST CLEMENTS CHEESECAKE (v) 7.5
<i>Orange gel, summer berries</i>
STICKY TOFFEE PUDDING (v) 8.5
<i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>
SELECTION OF ICE CREAMS (v) & SORBETS (v) 2.5 / SCOOP

