

1832

LARGE GROUP MENU

STARTERS

HOME MADE SOUP (v)
crusty bread, salted butter **8.5**

PORK BELLY
crispy pork belly, satay sauce, grilled
pineapple, salsa **11.5**

CHORIZO CROQUETTES
palak purée, pickled radish, curried mayo **11.5**

PRAWNS PIL PIL
crushed garlic & chilli, olive oil,
parsley, sourdough **12.5**

PAN FRIED SCALLOPS
roasted parsnip & apple purée,
pancetta crumb, root crisp **15.0**

SPICED CAULIFLOWER FLORETS (vg)
mint & cucumber aioli,
chilli, toasted sesame seeds **10.0**

MAINS

FISH & CHIPS
beer battered haddock, chunky chips,
pea purée, tartare sauce **17.0**

SEAFOOD LINGUINI
king prawn, crab, mussels, coriander & parsley
pesto, lime chilli butter **19.5**

PORK BELLY
garlic & sage mash, medley of greens,
cauliflower purée, cider jus **20.0**

FILLET OF SALMON & CHORIZO
baby potatoes, warm tomato & red
onion, basil cream **22.0**

MOULES-FRITES
white wine, herb & garlic cream,
skinny fries, crusty bread **18.5**

STEAK BURGER
bacon, Cheddar cheese glaze, tomato,
gherkin, house relish, skinny fries, slaw **17.0**
vegetarian burger option available (v)

21 DAY AGED STEAK
SIRLOIN 26.0
RIB EYE 29.0
FILLET 37.0

roasted balsamic tomatoes,
mushroom, peppercorn sauce,
chunky chips **OR** skinny fries

DIRTY BURGER
steak burger, BBQ pulled pork, bacon,
nacho cheese, onion ring,
seasoned fries, buffalo hot sauce **19.5**

CLASSIC CHICKEN MILANESE
sun dried tomato & basil linguini, panko
coated chicken, roasted red onion,
Parmesan & truffle cream **20.0**

ASIAN DUCK SALAD
crispy shredded duck, five spice,
rainbow salad, pomegranate,
hoisin dressing, cashews **18.5**

CHICKEN BURGER
buttermilk, Cajun, Cheddar
cheese glaze, bacon, tomato, gherkin,
spiced mayo, skinny fries, slaw **17.0**

BUTTERBEAN CASSOULET (vg)
slow cooked butter & cannellini beans,
rich tomato stew, cream cheese,
crispy kale, garlic sourdough **17.0**

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

GARLIC & PARMESAN CIABATTA 4.5

TENDERSTEM BROCCOLI, LEMON OIL 5.0

CHILLI GREENS 5.0

THICK CUT CHIPS 4.5

PARMESAN & TRUFFLE FRIES 5.5

ROCKET, LEMON, PARMESAN 5.0

TOMATO, MOZZARELLA, BALSAMIC 5.0

BEER BATTERED ONION RINGS 4.5

AFTERS

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits **10.0**

BRIOCHE BREAD & BUTTER PUDDING
apricot glaze & creamy custard **7.5**

TRIPLE CHOCOLATE BROWNIE
fresh berries, white chocolate
chip ice cream **7.5**

CARAMEL APPLE COBBLER
toffee sauce, creamy custard **7.5**

POACHED PEAR
candied pecan nuts, ginger
cream, caramel sauce **7.5**

CRÈME BRÛLÉE
shortbread **7.5**

Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients. (vg) = made with vegan ingredients.
All prices include VAT at the current rate. Licensing hours apply. Please note this menu contains items that are available on selected times and days.

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