

MAIN MENU

STARTERS

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

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

PAN FRIED SCALLOPS
roasted parsnip & apple purée,
pancetta crumb, root crisp **14.5**

MOULES MARINIÈRE
white wine, herb & garlic cream,
crusty bread **11.0**

SRIRACHA KING PRAWNS
mango salsa, avocado, coriander **12.5**

**GOAT'S CHEESE & CARAMELISED
PEAR RAVIOLI (v)**
parsley, lemon oil, pine nuts **11.0**

WILD MUSHROOMS (v)
pan fried wild mushroom, garlic
cream, toasted sourdough **10.5**

SMOKED SALMON
dark rye, lemon, black pepper **11.5**

KOREAN CHICKEN WINGS
kimchi, spring onion,
wasabi mayo, sesame seeds **11.5**
vegan option available (vg)

MAINS

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

BEEF & ALE PIE
slow cooked beef, short crust pastry,
whole grain mash, carrots, gravy **17.0**

SEAFOOD LINGUINI
king prawn, crab, mussels,
coriander & parsley pesto,
lime chilli butter **19.0**

TANDOORI COD
spiced potatoes, baby spinach,
onion bhaji crisp, curry oil, palak purée **19.5**

WELSH LAMB RUMP
cauliflower cous cous, cavolo nero,
fondant potato, rosemary jus **23.0**

SPRING VEGETABLE RISOTTO (v)
asparagus, pea, broad bean,
root crisps **17.0**

STEAK BURGER
bacon, Cheddar cheese glaze, tomato,
gherkin, house relish, skinny fries, slaw **17.0**

DIRTY BURGER
triple patty, BBQ pulled pork,
streaky bacon, nacho cheese, onion ring,
seasoned fries, buffalo hot sauce **18.0**

21 DAY AGED STEAK
SIRLOIN 25.0
RIB EYE 29.0
FILLET 37.0

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

WILD MUSHROOM LINGUINI (v)
garlic cream, Parmesan, truffle oil **17.0**

CHICKEN BURGER
buttermilk, Cajun, Cheddar cheese glaze, bacon,
tomato, gherkin, spiced mayo, skinny fries, slaw **17.0**
vegan option available (vg)

MONKFISH & PRAWN CURRY
Thai red curry, sticky coconut
rice, fresh chilli, coriander **27.5**

CHICKEN SUPREME
stuffed with N'duja, patatas bravas, rocket,
red pepper & tomato piperade **20.5**

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

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

PORK TOMAHAWK
onion rings, seasoned fries, cherry
vine tomatoes, chimichurri **22.5**

CRISPY CHILLI TOFU (vg)
Asian spiced tofu, coconut rice,
tenderstem broccoli, pak choi,
roasted cashews **17.0**

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

GARLIC & PARMESAN CIABATTA 4.5

TENDERSTEM BROCCOLI, LEMON OIL 5.0

MAC 'N' CHEESE 5.0

THICK CUT CHIPS 4.5

PARMESAN & TRUFFLE FRIES 4.5

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**

RASPBERRY PAVLOVA
raspberry gel **7.5**

APPLE & BLACKBERRY CRUMBLE
creamy custard **7.5**

PASSION FRUIT POSSET
coconut crisp **7.5**

SALTED CARAMEL CHOCOLATE TART
pecan & maple crumb,
chantilly cream **7.5**

SHARING CHEESE BOARD PLATTER
fresh fruit, celery, chutney,
assortment of biscuits **17.0**

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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SUNDAY LUNCH MENU

2 Courses - 25.0

3 Courses - 30.0

STARTERS

POTTED CHICKEN LIVER PÂTÉ
toasted brioche, onion chutney

KITCHEN MADE SOUP (v)
crusty bread, salted butter

MUSHROOMS ON TOAST (v)
garlic, cream, toasted sourdough, truffle oil

PRAWN & AVOCADO COCKTAIL
classic cocktail sauce, lemon,
wholemeal bread

CALAMARI
rocket, lemon, garlic aioli

VEGAN CHICKEN WINGS (vg)
kimchi, spring onion,
wasabi mayo, sesame seeds

MAINS

TRADITIONAL SUNDAY LUNCHES

ROAST SIRLOIN OF BEEF
black pepper crust, Yorkshire
pudding, roast potatoes

ROAST LOIN OF PORK
lemon & sage stuffing,
crackling, roast potatoes

ROAST LEG OF LAMB
scented with rosemary &
thyme, roast potatoes

All roast dishes are served with tenderstem broccoli, anise carrots, honey glazed parsnips and traditional gravy

CLASSIC FISH & CHIPS
beer battered haddock, chips, pea purée, tartare sauce

SPRING VEGETABLE RISOTTO (v)
asparagus, pea, broad bean, root crisps

CHICKEN BURGER
buttermilk, Cajun, Cheddar cheese glaze, bacon,
tomato, gherkin, spiced mayo, skinny fries, slaw
vegan option available (vg)

GLAMORGAN PARSNIP CRUMBLE (v)
roast potatoes, seasonal
vegetables, gravy
vegan option available (vg)

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

THICK CUT CHIPS 4.5

ROAST POTATOES 4.5

CAULIFLOWER CHEESE 4.5

PARMESAN & TRUFFLE FRIES 4.5

GARLIC & PARMESAN CIABATTA 4.5

AFTERS

APPLE & BLACKBERRY CRUMBLE
creamy custard

**SALTED CARAMEL
CHOCOLATE TART**
pecan & maple crumb,
chantilly cream

BREAD & BUTTER PUDDING
apricot glaze & creamy custard

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits
£3 supplement charge

RASPBERRY PAVLOVA
raspberry gel

CHILDREN'S MENU

STARTERS

KITCHEN MADE SOUP (v)
crusty bread, salted butter 4.5

GARLIC CIABATTA (v) 3.5

MAINS

FISH GOUJONS
chips, beans OR peas 8.0

TRADITIONAL SUNDAY LUNCH
choice of beef, lamb or pork, served
with seasonal vegetables, gravy 8.5
available sunday only

BREADED CHICKEN GOUJONS
chips, beans OR peas 8.0

CHEESE BURGER
brioche bun, Cheddar cheese,
chips, beans OR peas 8.0

TOMATO PASTA (v)
garlic ciabatta 7.5

AFTERS

ICE CREAM SUNDAE
vanilla ice cream, chocolate sauce,
mini mallows 4.5

WARM CHOCOLATE BROWNIE
chocolate sauce 4.5

VANILLA ICE CREAM
strawberry OR chocolate sauce 3.5