

LUNCH MENU

**Can be made gluten free VG=Vegan V=Vegetarian

STARTERS

ZAATAR ROASTED CAULIFLOWER with babaganoush and pickled shallots (VG, GF) £10

LAMB BELLY CHIPS served with roasted garlic aioli £12

****SMOKED SALMON GRAVALAX** served with cucumber, horseradish cream cheese and blinis £12

****HONEY ROASTED HAM TERRINE**, ale jam and parsnip crisps on sourdough bread, with herb oil £11

CRISPY MUSHROOM BAO BUNS with soy, ginger and garlic mayonnaise (VG) £10

GRILLED MACKEREL FILLET served with a pickled green tomato gribiche and a herb salad (GF) £12

MAINS

CRISPY TEMPEH, sweet potato puree, miso caramel, tenderstem broccoli served with crispy kale (VG, GF) £19

PAN FRIED TROUT served with a potato and celeriac rosti, samphire and Soubise sauce (GF) £24

*Highly recommend with a glass of **Vila Nova Alvarinho**, with aromas of white fruit, tropical fruits and mineral notes.*

****8OZ RIB EYE STEAK** with roasted cherry tomatoes, flat mushroom, skin on chips and a peppercorn or Bernaise sauce £28

*Why not try a glass of **Convivale Montepulciano D 'abruzzo** - a rich & robust red from old vines with densely packed flavours of Morello cherry and cassis.*

SLOW BRAISED BEEF SHORT RIB served with a pumpkin, maple and paprika puree, slow braised parsley new potatoes, crispy kale and a rich gravy £28

*Perfect with a large glass of **Santa Seraffa Gavi di Gavi**, aromas of flora, citrus and green apple combined with hints of frangipane.*

ROASTED DUCK LEG served with pearl barley, pressed potato, fennel roasted carrots and a red wine jus £26

*Highly recommended with a glass of **Doran Honor D Shiraz/Grenache Noir** - fresh & fruity with a touch of minerality.*

BEER BATTERED FISH AND CHIPS, pea puree, homemade tartar sauce, skin on fries and a lemon wedge £20

*Perfect with a large glass of **Doran Sauvignon Blanc** - fresh, zesty with tropical fruit flavours.*

****HAND MADE BEEF BURGER** served with lettuce, tomato, gherkin, onion rings and skin on fries £17

****TERIYAKI FRIED CHICKEN BURGER** served with an Asian slaw, Teriyaki mayonnaise and skin on fries £16

****PANKO CRUMBED HALLOUMI**, pickled beetroot and avocado burger served with lettuce, tomato, gherkin, skin on chips and a sweet chilli mayonnaise £17

SALADS

****CLASSIC CAESAR SALAD** with cos lettuce, croutons, anchovies, boiled egg, parmesan shavings and Caesar dressing

Small £8 Large £12 add chicken or Halloumi £6

ROASTED PUMPKIN with radicchio, honey toasted walnuts, feta cheese and toasted pumpkin seeds served with an orange honey dressing (VG, GF)

Small £10 Large £14

SANDWICHES

All served with skin off fries or a small house salad

****Vietnamese marinated beef Banh Mi** with soy, ginger and garlic mayonnaise on toasted ciabatta £14

Fish finger sandwich served with a homemade tartar sauce £12

****Chipotle chicken and bacon** sandwich £11

****Tuna melt** with Monterey Jack cheese £11

****Ham hock, Swiss cheese** and onion chutney toastie £12

****Roasted pepper, sundried tomato, avocado and grilled aubergine** on toasted ciabatta £10



THE REVERIE

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DESSERTS £8

- MIRRORED CHOCOLATE TRUFFLE TORTE with a raspberry sorbet (VG, GF)
APPLE AND MIXED BERRY OAT CRUMBLE TART served with vanilla ice cream
GOLDEN LAYERED SALTED CARAMEL CHEESECAKE served with a salted caramel ice cream
BANANA STICKY TOFFEE PUDDING served with a salted caramel ice cream
GOLDEN TREACLE TART served with a blood orange and whipped mascarpone cream

SIDES

- FRIES £4.50
TRUFFLE PARMESAN FRIES £7.50
GARLIC & CHILLI TENDERSTEM BROCCOLI £5
TRUFFLE MAC & CHEESE £8.50
DIRTY FRIES (spring onion, jalapeño, bacon bits, cheese and spicy mayonnaise) £10
HOUSE SALAD £4.50
BATTERED ONION RINGS £5

CHILDREN'S MENU ALL £8

- FISH & CHIPS
CHICKEN GOUJONS & CHIPS
*BEEF OR CHICKEN BURGER & CHIPS
MAC 'N CHEESE (V)
SAUSAGES & CHIPS served with peas or baked beans
CHILDREN'S LICKOLIX ICE CREAMS LOLLIES £3.50
Simply Chocolate, Natural Cola, Strawberry Lemon, Mango Raspberry, Citrus Burst, Cherryade.

THE REVERIE CHEESE BOARD £14

Mild white cheddar, petit Brie Plaisir and British blue stilton served with a red onion marmalade, biscuits, grapes and dried apricots.

EXCLUSIVE HIRE

Looking for a one-of-a-kind venue to host your event, party, celebration, function or celebration of life, then look no further.

We host birthdays, anniversaries, baby showers, weddings, wakes and private parties.

Wondering what's in the cabinet next to our fireplace? Why not scan the QR code and join us in growing sustainable food.



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