

STARTERS

SOUP OF THE DAY 8.5 ALLIUM'S CHICKEN LIVER PATE 8.5 Served with Toast & Chilli Jam GOATS CHEESE & CHICORY SALAD 8.5 With Fresh Nectarines and an Orange & Mustard Seed Dressing TEMPURA VEGETABLES WITH AIOLI DIP 8 ATLANTIC PRAWN & CRAYFISH COCKTAIL 12 WITH A TEMPURA KING PRAWN **BRUSCHETTA** 8 $Avocado,\ Tomato,\ Parsley,\ Garlic\ \&\ Parmesan\ on\ a$ Homemade Crostini MARINARA MEATBALL 8.5 With Fresh Wild Garlic Pesto & Parmesan

BURGERS SLOPPY JOE 14 Beef Patti, Cheese, Gherkin, Lettuce, Pepper Mayo & Chilli Jam Served with Fries 14 ALLIUM BURGER Beef Patti, Streaky Bacon, Lettuce, Cheese, Tomato & Onion CHICKEN BURGER 14 Chicken Thigh in Seasoned Tempura Batter on Baby Leaf, Homemade Pesto & Sweet Chilli Jam STEAKS 31 RIB -EYE 34 FILLET 120Z STEAKS COME WITH GARLIC MUSHROOMS, CHIPS & PEPPERCORN SAUCE

SAUCES

4.5	ORANGE
4.5	PEPPERCORN
4.5	REARNAISE

MAINS

MAINS		
16	FISH & CHIPS Served with Our Own Tartare Sauce	
24	LOCAL RACK OF LAMB With Dauphinoise Potatoes & Wilted Spinach in a Port Wine & Mint Sauce	
21	PAN FRIED HAKE Lemon & Caper Butter with Mashed Potatoes & Vegetable	
23	CONFIT DUCK LEG With Potato Puree & Wilted Spinach in an Orange or Redcurrant Reduction	
24	ROASTED SUPREME OF GUINEA FOWL With Dauphinoise Potatoes & Seasonal Vegetables in a Rosemary & White Wine Reduction	
14	VEGETABLE BAKE Mixed Vegetables Layered in Marinara & Gruyère Sauce	
	CURRY OF THE WEEK Please Ask Your Server CHICKEN KING PRAWN VEGETARIAN	
	16 18 15	
	POTATOES	
4.5	FRIES	
4.5	TRUFFLE PARMESAN FRIES	
4.5	MASH	
4.5	DAUPHINOISE	
4.5	ROAST	
4.5	NEW BOILED POTATOES	
5.5	JACKET Roasted in Olive Oil & Rock Salt	
	SIDES	
5.5	HISPI CABBAGE	
5.5	GREEN SALAD	
5.5	CAULIFLOWER CHEESE	
5.5	CREAMED SPINACH	
5.5	ONION RINGS	
5.5	FRIED COURGETTE	

OLIVES

THYME & GARLIC

BROAD BEANS & CHORIZO IN OLIVE OIL,

ALLIUM'S CHUNKY COLESLAW

5.55.5

5.5