

Nibbles

- Mixed perello & nocellara olives (v, ve, gf) 4
- Add Mandarin & garlic oil, orange peel (v, ve) .50
- Artisan breads, olive & balsamic syrup, pickles (v) 4.5
- Crackling sticks & apple chutney 3.5
- Sour dough breadsticks & dips 3.5
- Woodfired garlic bread (v) 4
- Add Fior di latte mozzarella .50
- Add San marzano tomato .50
- Add Basil pesto (nut free) .50
- Add Smoked bacon butter .50

Resi-Deli Board

All sharing boards are served with wood fired bread, extra virgin olive oil & pickles

- Charcuterie | Fennel sausage, prosciutto, terrine, cornichons, 16 pickled & charred vegetables, rocket and parmesan salad
- Seafood | Smoked salmon, Thai fishcake, picante king prawns, 17 crayfish, aioli, flatbread
- Wood Fired Camembert | Spring onion, baby carrots, (v) 12.5 marinated figs, plum chutney and house salad

Resi-Deli Salad

- Residence Supersalad | Roasted heritage beetroots, mixed seeds, (v) 7 / 10 hazelnuts, frisee, chicory, avocado, rocket & horseradish crème fraiche
- Add Chicken 3.5 / King Prawns 4.5 / Smoked Salmon 3.5
- Figs, Prosciutto & Mozzarella | Rocket, basil, pesto & 8 / 12 white balsamic & honey dressing (v available)
- Caesar | Roast chicken, baby gem, parmesan shavings, 8 / 12 croutons, anchovies, caesar dressing, poached egg

Steaks - 28 Day Dry-Aged

With roasted tomato, garlic mushroom and hand-cut chips

- 225g Ribeye Steak 21
- 450g Tomahawk on the bone 30
- 200g Fillet Steak 24.5
- 400g Chateaubriand 47

Sauces

- Port & Blue Cheese 4
- Peppercorn 4
- Béarnaise 4
- Red Wine Jus 4

Starters

- Soup | Fresh baked bread, whipped butter (v) 5
- Picante King Prawns | Spiced tomato sauce, dipping bread 8
- Carpaccio Beef Fillet | Crushed black pepper, rocket & parmesan, white truffle oil 7.5
- Cherry Tomato & Mozzarella | Red onion, pesto & balsamic glaze (v) 5.5
- Baked Chestnut Mushrooms | Taleggio cheese, garlic butter, savoury crumb (v) 6.5
- Marinated Duck Skewer | Oriental salad, egg noodles, roasted seeds 7
- Thai Fish Cakes | Pineapple, chilli & mint salsa 7
- Terrine Of The Week | Toasted sour dough & house chutney 6.5
- Polenta | Whipped goats cheese, sundried tomatoes, mushrooms, pickled girolle 6

Resi Classics

- Corn Fed Chicken Breast | Pancetta & cheddar croquettes, wilted greens, tarragon cream 15.5
- Mojito Lamb | Rosemary fondant potato, peas & spinach, red wine jus 17
- Pork Three Ways | Pulled, belly & loin with truffle mash, green beans, mustard cream 16
- Residence Risotto | Chicken, pancetta, spring onion, rocket & parmesan crisp 11 / 14
- 8oz Residence Beef Burger | Est 2007! Beef patty, cured bacon, emmental, slaw, fries 12.5
- Beef Short Ribs | Smoked pancetta, button mushrooms, onions, greens & jus 15
- Cauliflower Macaroni Cheese | Sliced green beans vintage cheddar herb breadcrumb (v) 11
- Spinach & Ricotta Tortelloni | Parmesan shavings, toasted garlic sour dough (v) 11

Fish

- Fillet of Seabass | Crushed new potatoes, spinach, kale, crayfish butter 15
- Grilled Plaice | Samphire & pancetta risotto, salsa verde 15
- Salmon Fillet | Noodles, Asian greens, ginger & sweet chilli sauce 13.5
- Real Ale Battered Pollock | Mushy peas, tartare sauce, chips, lemon 11 / 14
- Seafood Linguine | Spinach, fennel & lemon cream 15
- Half/Whole Lobster | Garlic butter or thermidor, mixed leaf salad & skin-on fries POA

Sides

- Hand-cut chips 3.5
- Skin-on fries 3
- add parmesan & truffle oil 1
- Sweet potato chips 4.5
- Wilted greens 3.5
- House salad 3
- New potatoes, roast garlic & parsley butter 4
- Carrots, muscovado, sesame, thyme 3.5
- Cauliflower cheese 4
- Rocket & parmesan, lemon oil 4

Wood-Fired Sour Dough Pizza

- Margherita | San marzano tomatoes fior di latte & mozzarella (v) 8
- BBQ Meatball | Mixed peppers, red onion, mozzarella 12
- Greek | Broccoli, sweet corn, cherry tomato, olives & feta cheese (v, ve) 11
- Fire Cracker | Chicken, nduja sausage, roquito chillies & sour cream 12.5
- Marinara | Wild oregano, san marzano, basil, e.v. olive oil, garlic 10
- Build Your Own | 3 toppings 11 / 4 toppings 12
- Smoked Salmon | Charred lemon, ricotta, lilliput capers & rocket 12
- Goats' Cheese | Roasted beetroot, pesto & pistachio (v) 12
- Fungi | Chestnut, wild, smoked mushrooms, ricotta & watercress (v) 11
- Spicy Pepperoni | Italian sausage, nduja sausage, fior di latte & rocket 12

Pizza Dips - 1 | Basil | Sriracha Sauce | Confit Garlic Aioli

Afternoon Teas

Available daily booking recommended

- Royal Cream Tea 18
- Savoury Cream Tea 20
- Prosecco Cream Tea 23.5
- Pimm's Cream Tea 23.5
- Champagne Cream Tea 26.5
- Deluxe Cream Tea (for two) 40

Brunch

Daily from 11am - 2.30pm

- Full English | Sausage, bacon, mushroom, tomato, black pudding, eggs, toast Sml 8 Lrg 11
- Smoked Salmon & Scrambled Eggs | Toasted muffin 6.5
- Poached Eggs Hollandaise | Toasted muffin; Plain 5
- Eggs Benedict (Ham) 6.5 | Florentine (Spinach) 6.5 | Royale (Salmon) 7
- Breakfast Ciabatta | 2 Fillings 5.5 / 3 Fillings 7
- Smashed Avocado on a toasted muffin 5 Add Salmon 2 | Poached egg 1 | Bacon 2
- Three Egg Omelette | 2 Fillings 7 / 3 Fillings 9

Sunday Free Flow Prosecco 12.30 - 2.30pm

Enjoy free flowing Prosecco every Sunday at £15pp whilst choosing from our a la carte or brunch menu. Newspapers and Bloody Mary buffet also available.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. A £10 per head deposit and pre-order is required for tables of 10 or more. Please note that your table may be re-booked after your reservation. All weights denotes uncooked weight. VAT is inclusive at the current rate. gf denotes gluten free. v denotes vegetarian. ve denotes vegan.

ALL CASH AND CREDIT CARD GRATUITIES GO TO THE STAFF.