



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 with hummus & tapenade (v) 4
 Baked Mexican Nachos (v) 4
 tomato salsa, guacamole, sour cream, melted mozzarella
 Garlic dough balls (v) 4
 choose from garlic or basil dip
 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 Boards / Salads

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

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

Residence Supersalads

- Option 1 | Roasted heritage beetroots, mixed seeds, hazelnuts, frisee, chicory, avocado, rocket & horseradish crème fraiche (v) 7 / 10
 Option 2 | Roasted butternut squash, red pepper, avocado, crumbled goats' cheese, honey & mustard dressing (v) 7 / 10
 Add Chicken 4 / King Prawns 4.5 / Smoked Salmon 4 / Crispy Duck 4
 Parma Ham, Honey & Fig | Mozzarella, rocket, tomato, pesto dressing 8/12
 Caesar | Roast chicken, baby gem, parmesan shavings, croutons, anchovies, caesar dressing, poached egg 8 / 12

Steaks - 28 Day Dry-Aged

With roasted tomato, garlic mushroom and hand-cut chips

- 125g Ribeye Steak 14
 225g Ribeye Steak 21
 450g Tomahawk on the bone 30
 200g Fillet Steak 24.5
 400g Chateaubriand 47

Sauces

- Port & Blue Cheese 3.95
 Peppercorn 3.95
 Béarnaise 3.75
 Red Wine Jus 3.75
 Chimmichurri 3.75

Starters

- Soup | Fresh baked bread, whipped butter (v) 5
 Tiger Prawns | Choose from Pil Pil or garlic butter with dipping bread 8
 Carpaccio Beef Fillet | Crushed black pepper, rocket & parmesan, white truffle oil 7.5
 Cherry Tomato & Buffalo Mozzarella | Red onion, pesto & balsamic glaze (v) 5.5
 Baked Chestnut Mushrooms | Taleggio cheese, garlic butter, savoury crumb (v) 6.5
 Chicken Satay Skewers | Orange & radish salad, crushed peanuts 7
 Thai Fish Cakes | Pineapple & sweet chilli salsa 7
 Chicken Liver Parfait | Toasted brioche, caramelised red onion chutney 7
 Peach & Avocado Panzanella Salad | Focaccia croutons, red onion, basil, olive oil (v) 6.5

Resi Classics

- Residence Risotto | Option 1: Pancetta, spring onion, rocket & parmesan crisp
 Option 2: Pea & broad bean, crispy tarragon
 with: Chicken 11 / 14 | Seabass 12 / 15 | Salmon fillet 11 / 14
 Moroccan Lamb Rump | Herbed jumbo cous cous, pistachio & mint yoghurt dressing 16.5
 Cajun Chargrilled Chicken Burger | Tomato relish & parmesan crumb, slaw, sweet potato medallions, tzatziki dressing 11.5
 4oz/8oz Residence Beef Burger | Est. 2007! Beef patty, cured bacon, emmental, slaw, fries 7.75 / 12.5
 Panfried Chicken Breast | Roasted vegetables, sweet potato medallions, pesto cream 16.5
 Crispy Duck Leg | Rice pancakes, cucumber, spring onion, hoi sin sauce 7.5/16
 Cauliflower Macaroni Cheese | Sliced green beans vintage cheddar herb breadcrumb (v) 6 / 11
 Flattened Rump Steak | Lemongrass & chilli marinated, rice pancakes, cucumber, mint, Asian noodles, sweet chilli & siracha sauces 16
 Wild Mushroom, Spinach & Penne Pasta | Stem broccoli, parmesan, garlic cream sauce (v) 8 / 12
 Add Chicken 4 / King Prawns 4.5 / Smoked Salmon 4

Fish

- Fillet of Seabass | Miso glazed, steamed basmati rice, sesame Asian greens 12 / 15.5
 Panfried Hake Fillet | New potatoes, honey glazed chorizo, samphire, peas, lobster butter 16.5
 Salmon Fillet | New potatoes, olives, spinach, sunblushed tomatoes, basil pesto 10 / 15.5
 Real Ale Battered Pollock | Mushy peas, tartare sauce, chips, lemon 11 / 14
 Seafood Linguine | Tomato, spinach, garlic, olive oil, parmesan 12 / 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
 Spring greens 3.5
 Allotment House Salad 3
 New potatoes, roast garlic & parsley butter 4
 Roasted vegetables 4
 Cauliflower cheese 4
 Rocket & parmesan, lemon oil 4

Wood-Fired Sour Dough Pizza

- Margherita | San marzano tomatoes fior di latte & mozzarella (v) 6 / 9
 Mexican | Spicy beef, peppers, crushed tortillas, guacamole, sour cream 8 / 12
 Chicken Mushroom | Caramelised red onions, rocket 8 / 12
 Diablo | Nduja sausage, roquito chillies, jalepenos, spicy pepperoni 9 / 13
 Donald Duck | Crispy duck, spring onions, hoi sin, pistachios 9 / 13

- Build Your Own | 3 toppings 7/11 / 4 toppings 9 / 13
 Smoked Salmon | Charred lemon, ricotta, lilliput capers & rocket 8 / 12
 Goats' Cheese | Roasted beetroot, pesto & pistachio (v) 8 / 12
 Mushroom | Wild & portobello mushrooms, blue cheese & truffle oil (v) 7 / 11
 Spicy Pepperoni | Italian sausage, nduja sausage, fior di latte & rocket 8 / 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

Residence Gift Cards - Perfect for any occasion
 Available now to purchase. Please ask a member of staff for details.

Brunch

Daily from 11am - 2.30pm

- Full English | Sausage, bacon, mushroom, tomato, black pudding, eggs, toast Sml 8.5 Lrg 11.5
 Smoked Salmon & Scrambled Eggs | Toasted muffin 7
 Poached Eggs Hollandaise | Toasted muffin; Plain 6
 Eggs Benedict (Ham) 7 | Florentine (Spinach) 7 | Royale (Salmon) 7.5
 Breakfast Ciabatta | 2 Fillings 6 / 3 Fillings 7.5
 Smashed Avocado on a toasted muffin 6 Add Salmon 2 | Poached egg 1 | Bacon 2
 Three Egg Omelette | 2 Fillings 7 / 3 Fillings 9

Sunday Roast 12.95 | Sunday Bottomless Prosecco 15pp (2hrs)

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.