



GARDEN GRILLE

STARTERS & LIGHT BITES

Warm Bread Selection (v) £4.50

Trio of artisan breads, aged balsamic & olive oil dip, garlic mayonnaise

Pitta & Houmous (ve) (df) £5.50

*warm wholemeal pittas served with a trio of house houmous:
lemon & lime, roasted red pepper, smoky chickpea harissa*

Kalamata & Halkidiki Olives (ve) (df) (gf) £4.25

pickled garlic, sundried tomatoes & herbs

Homemade Soup of The Day (gfa) £5.95

warm artisan bread & salted butter

Southern Fried Chicken Goujon's £6.95

Kentucky herb crumb, bourbon barbeque dipping sauce, wild rocket leaves

Pressed Asian Pork Belly £7.95

lemon, ginger & chilli slow roasted pork belly, sticky chilli jam & lime yogurt

Salt & Pepper Squid £7.25

*crisp crumbed & shallow fried
garlic & lime mayonnaise, charred lime wedge, wild rocket leaves*



MAINS

Caesar Salad (gfa) £12.95

Crisp baby gem leaves, garlic & rosemary croutons, bacon lardons, fresh marinated anchoives, parmesan cheese, Caesar dressing

Add smoked salmon (80g) £5.25

Lemon & tarragon poached chicken breast £4.50

Beef Bourguignon £15.95

Red wine & thyme braised British beef, bone marrow jus, wild mushrooms dry cured bacon lardons & baby onions, creamed potato & steamed seasonal greens

Chicken Sweet & Sour (df) £14.95

Battered prime chicken breast fillet pieces, roasted red pepper, charred onion & pineapple sweet & sour sauce, basmati rice & prawn crackers

Jackfruit & Pepper Balti (vea) (gfa) £13.95

Shredded jackfruit with red & yellow peppers cooked in a medium spiced tomato curry sauce basmati rice, garlic & coriander naan bread, mini poppadum's & pickles

Thai Green Chicken Curry (gfa) £14.95

Poached chicken breast cooked in an aromatic coconut, kafir lime & galangal curry sauce, finished with fresh chillies, coriander & charred lime, basmati rice, flat bread & sweet & sour cucumber

The Classic Mobley Burger £15.95

Named after Conrad Hilton's first Hotel, our classic chargrilled 6oz ground beef patty, grilled back bacon, Monterey jack cheese, garlic aioli, baby gem lettuce, dill pickle tomato & red onion.

Served with rustic skin on fries & coleslaw

Kick 'n' Chicken Burger £15.95

Crispy fried, nacho crumbed chicken breast, mozzarella & cheddar cheese melt, sriracha mayonnaise, rocket, crispy chilli slaw. Served with rustic skin on fries & coleslaw

Falafel & Spinach Burger (ve) £13.95

Crumbed chickpea & spinach patty, topped with a mozzarella & cheddar melt, tomato relish, wild rocket, fresh tomato, red onion & dill pickles. Served with rustic skin on fries & coleslaw

King Prawn & Chorizo Linguine £15.95

Cooked with smoked paprika, blistered peppers, in a tomato & garlic sauce, chilli & lemon juice, grated parmesan cheese

Spaghetti Bolognese (gfa) £14.50

Our house bolognese uses prime ground British mince cooked in a rich tomato & oregano sauce. Durum wheat spaghetti, parmesan, garlic & herb bread



Asparagus & Pea Ravioli (v) £13.50

Spinach, garlic & white wine sauce, parmesan, pea tendrils & basil oil

Mushroom & Truffle Mezzaluna Pasta (v) £13.95

Sauteed wild mushroom, thyme & white wine sauce, parmesan, herb oil

Pumpkin & Sage Tortellini (v) £13.95

Roasted vine tomato, red pepper, red wine & herb Provencal sauce, parmesan cheese, herb oil

12" Margherita Pizza (v) £13.50

Fresh mozzarella, cherry tomatoes, basil, tomato sauce

12" BBQ Chicken & Sweetcorn £14.95

Diced chicken breast, hickory smoked BBQ sauce, sweetcorn kernels, tomato sauce, mozzarella & cheddar cheese

12" Spicy Pepperoni Feast £14.95

Loaded with pepperoni & jalapenos, tomato sauce, mozzarella & cheddar cheese

DESSERTS

Warm Double Chocolate Brownie (v) £6.75

chocolate crumb & clotted cream ice-cream

Warm Sticky Toffee Pudding (v) £6.50

Butterscotch sauce & vanilla ice cream

Chocolate Orange Torte (ve) (gf) £6.75

Fruit of the forest berry compote

Red Berry Delice (ve) (gf) £6.50

A light berry scented mousse, vanilla berry compote, raspberry sorbet

Homemade Baked Blueberry Cheesecake (v) £6.75

Strawberry sauce, strawberry ice-cream

Cheese & Biscuits £8.50

Assorted British & continental cheese, house chutney, grapes and Carrs water biscuits.