

BLOOM

BAR & GRILL

The ALL DAY MENU

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NIBBLES

4 EACH OR 3 FOR 10

SMOKED WARM ALMONDS (VG-GF-DF)

BAKED ARTISANAL BREAD WITH OIL &

BALSAMIC (VG-DF)

NOCELLA OLIVES (VG-GF-DF)

WHIPPED FETA DIP & TRIO OF CRACKERS (V)

TAPENADE & CROSTINI (VG-DF-GF)

HARISSA HUMMUS & ONION SEED

FLAT BREAD BASKET (V)

BBQ PORK BELLY SKEWER (GF)

STARTERS

SOUP OF THE DAY | 7.25

Artisan bread and Netherend butter (GF or VG option available)

HOI SIN DUCK SPRING ROLL | 8.95

Pineapple & chilli salsa, radish salad, charred lime (DF)

MISO ROASTED CAULIFLOWER | 7.95

Vegan wasabi mayonnaise, red pepper bell, edamame, toasted sesame, red chicory (VG, GF, DF)

ARANCINI OF THE WEEK | 8.95

Italian rice filled balls. Please ask your waiter for weekly special (V)

CHICKEN & PISTACHIO TERRINE | 9.25

Apricot & onion chutney, pink silverskin onions, dressed leaves & garlic crostini

TRIO OF HERITAGE BEETROOT CARPACCIO | 8.95

Dressed leaves finished with crottin de chavignol goats cheese & pine nut crumble (V)

SEAFOOD & MAINS

BLOOM PALE ALE BATTERED HADDOCK | 17.5

Chunky chips, minted mushy peas, homemade tartare sauce, homemade curry sauce & lemon wedge

CHARRED AUBERGINE & CHICKPEA TAGINE | 16.95

*Spiced stew, courgette, apricot tabbouleh, onion seed flatbread VG
ADD Spiced baked salmon or roasted chicken | 7*

ROSTI TOPPED FISH PIE | 19.95

Smoked haddock, cod, salmon in a béchamel sauce, topped with grated potato and cheddar with seasonal greens

LENTIL DAHL & CORIANDER POTATO CAKE | 16.95

*With mango and chilli salsa and krispy kale (V)
ADD Spiced baked salmon or grilled chicken | 7*

SLOW ROASTED PORK BELLY | 19

With apple cider jus, buttery mash, green vegetables and Eyam Hall apple crisps (GF)

RUMP OF NEW SEASON LAMB | 22

Crushed new potato cake, garden peas, asparagus, red wine jus & crumbled feta (GF)

SALADS

CLASSIC CAESAR SALAD | 13

Gem lettuce, parmesan shaving, anchovies, Caesar house dressing, herb garlic artisanal croutons (V)

BLOOM SUNSHINE SALAD | 13.5

Mixed Leaves, cucumber, peas, avocado, charred asparagus, pepper pearls with a lemon vinaigrette (VG)

Add your favourite topping either salad:

STEAK & BLUE CHEESE | 8

ROASTED CHICKEN & PANCETTA | 7

WARM GOATS CHEESE WITH WALNUTS AND HONEY | 5

OVEN BAKED SPICED SALMON | 7

TORCHED BURRATA | 4

STEAK SANDWICH

FLAT IRON STEAK, HARTINGTON SILTON &

CARAMELISED ONIONS ON ARTISAN BREAD | 17

Served with dressed house salad, skin on fries & red wine jus dip

SIGNATURE STEAKS

Choose one of our signature butters and sauces: Café de Paris butter, Peppercorn, Bearnaise or red wine jus

Served with chunky chips, field mushroom, vine tomato and watercress | + ADD melted Stilton or Potato Dauphinoise | 3

8oz FLAT IRON | 20

8oz SIRLOIN | 28.5

10oz RIBEYE | 33

8oz SALT AGED FILLET | 36

16oz GRASS FED CHATEAUBRIAND to share - with two sauces | 68

GARLIC BREAD

CLASSIC | 4.5

Garlic, rosemary, drizzled with extra virgin olive oil (VG-DF)

MOZZARELLA | 7.5

Mozzarella, garlic, rosemary and extra virgin olive oil (V-VG option available)

TOMATO | 7.5

San Marzano tomato sauce, garlic & rosemary drizzled with extra virgin olive oil (VG-DF)

BURRATA | 4

Add a fresh whole burrata to any garlic bread or pizza (V)

LOADED FRIES

SKIN ON FRIES WITH SLICED MEDIUM-

RARE FLAT IRON STEAK AND

PEPPERCORN SAUCE | 10.50

PIZZA

**HAND STRECHED & STONE BAKED
(VEGAN CHEESE ON REQUEUST)**

MARGARITA | 10.5

San Marzano tomato sauce, mozzarella, oregano basil & extra virgin olive oil (V)

ITALIANO | 14.5

San Marzano tomato sauce, mozzarella, pepperoni, salami, n'duja, parma ham, oregano, basil & extra virgin olive oil

PUTTANESCA | 14

San Marzano tomato sauce, black olives, capers, anchovies, mozzarella, parmesan, basil & extra virgin olive oil

GARDINO | 13.5

San Marzano tomato sauce, black olives, roasted peppers, artichokes, baby spinach, red onion, mozzarella, & extra virgin olive oil (V-VG option available)

POLLO AL PEPE | 14.5

San Marzano tomato sauce, torn roast chicken, pepper pearls & mozzarella. Finished with whipped feta (V)

FUNGO | 13.75

San Marzano tomato sauce, wild mushrooms, truffle oil, tarragon & mozzarella topped with rocket & parmesan (V)

BURGERS

BLOOM BEEF BURGER | 16.5

Local butchers beef, toasted bun, choice of blue, brie or cheddar cheese, crispy pancetta, caramelized onions, lettuce, tomato & homemade burger sauce

CRISPY BUTTERMILK CHICKEN | 16

Toasted bun, lettuce, tomato, swiss cheese, crispy pancetta, mayonnaise

ALL CAN BE SERVED ON A GLUTEN FREE BASE OR BUN IF REQUIRED

GF - GLUTEN FREE | DF - DAIRY FREE | V- VEGETERIAN | VG - VEGAN

Please be sure to advise us of any allergies. Full allergen information is available on request. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present