

The AUTUMN MENU

BLOOM BAR & GRILL

NIBBLES | 3.5 OR 3 FOR 9

OLIVES | BREAD | BALSAMIC & OIL | AIOLI
HUMOUS | WHIPPED FETA DIP | MIXED NUTS
BREADSTICKS & CRACKERS | TAPENADE

STARTERS

- SOUP OF THE DAY | 6.5
Served with warm bread (GF or VGN option available)
- DUCK SPRING ROLL | 8.95
With mango & chilli salsa, radish salad (DF)
- FLASH FRIED WHITEBAIT | 8.5
Lemon and pink peppercorn mayonnaise, caper salad (DF)
- CHILLI TOFU | 7.95
Edamame, bean sprout salad with chilli and peanut dressing (DF, GF)
- HAM HOCK TERRINE | 8.5
Ham hock, blue cheese and parsley terrine, pineapple relish and watercress (GF)
- PRAWN COCKTAIL | 8.95
Marie Rose sauce, baby gem lettuce, lemon, cured cucumber, tomato tartare (DF, GF)

SALADS

- BLOOM AUTUMN SALAD | 12
Leaves, peas, avocado, butternut squash with grain mustard vinaigrette + ADD
- WARM GOATS CHEESE, HONEY & WALNUTS | 5
- STEAK & BLUE CHEESE | 8
- CHICKEN & CRISPY PANCETTA | 8
- KING PRAWNS | 9
- FETA | 4
- BUDDHA BOWL | 18
Tofu, pomegranate, bulgar wheat, edamame, sunflower seeds, spiced almonds, chimichurri (DF, VGN)

GF - GLUTEN FREE, DF - DAIRY FREE, VGN - VEGAN
Please be sure to advise us of any allergies

SEAFOOD & MAINS

- BEER BATTERED HADDOCK | 14
Triple cooked chips, homemade mushy peas, tartare sauce & fresh lemon
- FILLET OF SEABASS | 22.95
Pea and samphire linguine, parmesan & crab fritter (GF)
- BRAISED BEEF COTTAGE PIE | 19.95
Parmesan mash, red cabbage, Henderson's gravy (GF)
- MASSAMAN CURRY
- TOFU | 16.95 CHICKEN or BEEF | 20.95
Coconut rice, coconut & chilli sambal

SIGNATURE STEAKS

Served with a choice of our signature butters and sauces:
café de Paris butter, port and stilton sauce, peppercorn,
chunky chips, mushrooms, tomato and watercress

- 8oz FLAT IRON | 19
- 8oz SIRLOIN | 27
- 10oz RIBEYE | 29
- 8oz FILLET | 34
- 24oz RIB OF BEEF | 58
For two to share with two sauces of your choice - 48 hours notice required

- 8oz GAMMON CHOP | 18
Fresh pineapple & hen's egg

SIDES | 4.5

- TRIPLE COOKED CHIPS | SKINNY FRIES
TRUFFLE & PARMESAN FRIES
SWEET POTATO FRIES | LYONNAISE POTATOES
SEASONAL GREENS | HOUSE SALAD

PUDDINGS

- WINTER BERRY ETON MESS | 8.25
Chocolate shavings (GF)
- ESPRESSO PANNA COTTA | 8.5
Brandy snap, kumquats (GF)
- WARM CHOCOLATE BROWNIE | 8.25
Kirsch cherries, mascarpone
- APPLE & BLACKBERRY CRUMBLE | 8.25
Vegan ice cream (VGN, DF)
- HARTINGTON STILTON & CHUTNEY | 8.95
Celery, grapes & biscuits