

The ALL DAY MENU

BLOOM BAR & GRILL

NIBBLES | 4
OR CHOOSE 3 | 10

SMOKED ALMONDS (VG-GF-DF)
NOCELLA OLIVES (VG-GF-DF)
ARTISANAL BREAD WITH OIL & BALSAMIC (VG-DF)
WHIPPED FETA DIP & GRISSINI (V)
HARISSA HUMMUS & CROSTINI (V)

STARTERS

SOUP OF THE DAY | 7.25
Artisan bread and Netherend butter (GF or VG option available)

ARANCINI OF THE WEEK | 8.95
Italian rice filled balls. Please ask your waiter for weekly special

CHICKEN & PISTACHIO TERRINE | 9.25
Apricot & onion chutney, pink shallots, 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, mushy peas, homemade tartare sauce & charred lemon wedge

ROSTI TOPPED FISH PIE | 19.95
Smoked cod, haddock, & salmon in a béchamel sauce, topped with grated potato and Gruyere with seasonal greens

LENTIL DAHL & ONION BHAJIS | 16.95
*With mango and chilli salsa and crispy kale, cucumber yoghurt (V)
ADD Spiced baked salmon | 7*

SLOW ROASTED PORK BELLY | 19
With apple cider jus, fondant potatoes, burnt onion purée, green vegetables and crackling straws (GF)

RUMP OF NEW SEASON LAMB | 22
Dauphinoise potatoes, carrot purée, asparagus, crispy kale, red wine jus & crumbled feta (GF)

SALADS

CHICKEN CAESAR SALAD | 19.5
Grilled chicken and pancetta, gem lettuce, parmesan shaving, anchovies, Caesar house dressing, herb garlic croutons

BLOOM SUPER GREEN SALAD | 13.5
Mixed leaves, cucumber, peas, avocado, asparagus with lemon vinaigrette (VG)
Add:
STEAK & BLUE CHEESE | 8
WARM GOATS CHEESE WITH WALNUTS AND HONEY | 5
OVEN BAKED SPICED SALMON | 7
GRILLED CHICKEN | 6
BURRATA | 4

SIDES | 4.5

CHUNKY CHIPS | SKIN ON FRIES
TRUFFLE & PARMESAN FRIES
SWEET POTATO FRIES | POTATO DAUPHINOISE
SEASONAL GREENS | HOUSE SALAD

SIGNATURE STEAKS

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

Served with chunky chips, wild sautéed mushroom, vine cherry tomatoes and watercress | + ADD melted Stilton or Potato Dauphinoise | 3

8oz FLAT IRON | 20 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)

PIZZA

HAND STRETCHED & STONE BAKED
(VEGAN CHEESE ON REQUEST)

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

POLLO AL PEPE | 14.5
San Marzano tomato sauce, torn roast chicken, roasted pepper & mozzarella (V)

FUNGO | 13.75
San Marzano tomato sauce, wild mushrooms, truffle oil & mozzarella topped with rocket & parmesan (V)

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)

STEAK SANDWICH

FLAT IRON STEAK, HARTINGTON SILTON & CARAMELISED ONIONS ON ARTISAN BREAD | 19
Served with dressed house salad, skin on fries & red wine jus dip

BURGERS

BLOOM BEEF BURGER | 16.5
Local butchers beef, toasted seeded bun, melted stilton, crispy pancetta, caramelized onions, lettuce, tomato & mayonnaise

BAJAN GRILLED FISH CUTTER | 17
Toasted seeded bun, house rubbed haddock, lettuce, tomato, chipotle mayonnaise (DF)

BLOOM GARDEN BURGER | 15.5
Homemade sweet potato and kidney bean patty, charcoal bun, lettuce, tomato, mayonnaise, Swiss cheese and sliced avocado (V-VG option available)

ALL BURGERS SERVED WITH SKIN ON FRIES & HOMEMADE SLAW

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