

SALADS

baked goats cheese and warm beetroot salad,
toasted walnuts (n) (v) 6.00 / 10.00
nicoise salad, line caught yellow fin tuna 6.00 / 10.00
thai beef salad, chilli and lime dressing (n) 6.00 / 10.00
chargrilled chicken caesar salad 6.00 / 10.00

SANDWICHES

available 12 noon to 6pm
roast chicken club sandwich, fries 7.00
mozzarella and tomato ciabatta, fries 7.00
goats cheese and mediterranean vegetable flat bread, fries (v) 7.00
chargrilled steak sandwich, fries, bearnaise sirloin 10.00 / fillet 13.00

SHARING PLATES

olives, garlic and herb marinade (v) 3.00
garlic bread, chimichurri salsa (v) 3.50
greek pitta bread, humous (n)(v) 3.50
mezze 12.50
olives, pitta bread, baba ghanoush, tzatziki,
falafel with tahini sauce, butternut squash fritters,
humous, greek feta pastries, grilled halloumi and
cherry tomato skewers (n)
asian plate 14.50
thai prawn cakes, duck spring rolls, chilli squid,
vietnamese vegetable and mint salad, tempura
king prawns and malayan chicken skewers (n)

STARTERS

soup of the day, freshly baked bread 4.50
grilled asparagus, poached egg, hollandaise (v) 6.00
thai prawn cakes, sweet chilli sauce (n) 6.00
crispy duck spring rolls, plum and pineapple dipping sauce (n) 6.50
chilli squid, thai noodle salad 7.00
crab and avocado, soy-citrus dressing 8.00
king prawn tempura, chilli and lime jam 8.00

FISH, MEAT

fish of the day at market price
fish and chips, mushy peas, tartare sauce 14.00
salmon fishcakes, spinach, lemon and dill butter sauce 14.00
seabass, tandoori baked, mint yoghurt (or simply grilled) 17.00
halibut, crab and herb crust, asparagus, shellfish dressing 19.00
malayan spiced chicken breast, sweet potato, coconut and lime (n) 15.00
thai green chicken curry, fragrant rice 15.00
crispy duck, chinese greens, sesame and honey dressing (n) 16.00

TANDOOR CLAY OVEN

chicken balti, fragrant rice (n) 14.00
king prawn tikka, cucumber and mint raita (n) 8.00 / 16.00
lamb cutlets, spicy bombay potatoes (n) 17.50
mixed grill, masala curry sauce, lemon
marinated beef fillet, lamb cutlets, chicken (n) 19.00
seafood mixed grill, spiced onion yoghurt, lemon
marinated swordfish, salmon, king prawns (n) 19.00

GRILL

all our beef is naturally reared on selected farms and carefully
matured for a minimum of 28 days
8oz scotch aberdeen angus beefburger, cheese, fat chips 11.00
flash grilled steak, fries, chimichurri salsa 16.50
6oz fillet steak, spinach, hash brown, peppercorn sauce 18.00
all our steaks below are served with roast vine tomato, mushrooms
& a choice of sauce – simply grilled or rubbed in spices
8oz ribeye 18.00
8oz sirloin 19.00
8oz fillet 22.00
sauces: bearnaise, peppercorn, red wine, shallot and parsley butter

FOR TWO TO SHARE

chateaubriand, allow 25 minutes
16oz fillet steak, fries, green beans, choice of sauce 45.00

PASTA, RISOTTO

smoked haddock and leek risotto, poached egg 6.00 / 9.50
penne, spicy sausage, roast red pepper and tomato 9.00
king prawn linguine, coriander pesto, sweet chilli sauce 10.50

VEGETARIAN

penne, basil, roast red pepper and tomato (v) 8.50
mushroom risotto, cheese wafer, truffle oil (v) 6.00 / 10.00
butternut squash tart, asparagus, herb leaf salad (v) 11.50
thai green curry, sweet potato and vegetables, fragrant rice (v) 12.50

SIDES

fat chips (v) 3.00
fries (v) 3.00
new season potatoes, parsley butter (v) 3.00
mash (v) 3.00
onion rings (v) 3.00
pak choi, chilli, garlic (v) 3.00
green beans, shallot butter (v) 3.00
mixed salad (v) 3.00
thai salad 3.00
stir fry vegetables (v) 3.50
buttered spinach (v) 3.50
rocket and parmesan salad 3.50

SUNDAY SPECIAL

roast of the day with all the trimmings 13.50 per person

BRUNCH

available saturday and sunday, 10am to 12 noon

the
TUNBRIDGE WELLS

bar & grill

WHITE WINE bottle 15.00 glass 250ml 5.50 glass 175ml 4.00

grillo, ca'di ponti

italy, sicilia 2009

sauvignon blanc, sierra grande

chile, curico 2009

chenin blanc, paarl heights

south africa, paarl 2009

pinot grigio, garganega

italy, venezie 2008/09

semillon chardonnay, marktree

australia, victoria 2008

rioja viura, bodegas artesa

spain, rioja 2008 20.00

sauvignon blanc, false bay

south africa, western cape 2009 22.00

viognier, tabali

chile, limari 2009 23.50

macon charnay, cuvee a l'ancienne

france, burgundy 2008 25.00

orballo albarino, bodega la val

spain, rias baixas 2008 27.50

chardonnay, fontys pool

western australia, pemberton 2007 28.50

chablis, colombe

france, burgundy 2008 29.50

sauvignon blanc, peacock ridge

south africa, stellenbosch 2008/09 29.50

pouilly fume, la renardiere

france, loire 2007/08 30.50

sancerre blanc, la clochette

france, loire, 2008 34.00

chablis 1er cru vauligneau, domaine de la motte

france, burgundy 2007/08 38.00

RED WINE bottle 15.00 glass 250ml 5.50 glass 175ml 4.00

nero d'avola, ca'di ponti

italy, sicilia 2009

montepulciano d'abruzzo, ancora

italy, abruzzo 2007/08

shiraz, paarl heights

south africa, paarl 2008/09

merlot, sierra grande

chile, central valley 2008/09

rioja, zarabanda

spain, rioja 2007

merlot, terrazze della luna

italy, trentino 2007/08 20.00

cotes du rhone villages, les coteaux

france, rhone 2006 22.50

valpolicella, montesor

italy, veneto 2009 22.50

malbec, reserva nieto senetiner

argentina, mendoza 2007 24.50

cabernet merlot, taltarni, three monks

australia, victoria 2006 26.00

fleurie, la reine de l'arenite

france, beaujolais 2007/08 27.50

rioja vega del rayo reserva, vinedos solarena

spain, rioja 2003/05 28.00

pinot noir, reserva especial, tabali

chile, limari valley 2008 28.50

chianti classico riserva, villa la pagliaia

italy, tuscan 2005/06 30.50

circumstance merlot

south africa, stellenbosch 2006/07 37.00

saint-emilion grand cru, clos de la cure

france, bordeaux 2006 40.00

chateauneuf du pape, les galets roules

france, rhone 2007 41.00

ROSE WINE bottle 15.00 glass 250ml 5.50 glass 175ml 4.00

sanvigilio pinot grigio blush, cavit

italy, trentino 2008

chiarretto, ancora

italy, piemonte 2009

les cerisiers cotes du rhone rose

france, rhone 2008

circumstance cape coral rose

south africa, stellenbosch 2009 28.50

chateau minuty rose reserve, cotes de provence

france, 2007/08 30.00

FINE WINE

meursault, vallet freres

france, burgundy 2007 55.00

beaune 1er cru les epenottes, vallet freres

france, burgundy 2005 46.50

barolo, patrizi

italy, piedmont 2004/05 47.50

gevrey chambertin clos de la justice, vallet freres

france, burgundy 2004 58.00

CHAMPAGNE, PROSECCO

prosecco lunetta, cavit 20.00, glass 125ml 4.00

rose royal spumante, veneto, nv 21.50, glass 125ml 4.50

lallier grand cru grande reserve nv 37.00, glass 125ml 7.50

lallier premier cru rose nv 44.50, glass 125ml 8.50

veuve clicquot yellow label brut nv 52.50, glass 125ml 9.50

charles heidsieck brut reserve nv 51.00

charles heidsieck rose reserve nv 72.00

veuve clicquot rose nv 92.00

dom perignon reserve 2000 135.00

louis roederer cristal 2000 295.00