

HAMILTONS

BAR ♦ RESTAURANT ♦ VENUE





*December Menu*

# Intros

Selection of breads & spiced butter		£3	Spiced nuts			£3
Pesto arancini			£3	Pork scratchings with apple ketchup		£3
Whole green Sicilian olives		£3				



# Starters

<b>BAKED SCALLOPS</b> With orange & rosemary butter		£9.95
<b>PANKO SCOTCH EGG</b> Soft boiled, with fresh piccalilli		£6.95
<b>GIN CURED SALMON</b> Served with radish, lime & pickled cucumber		£7.95
<b>PRAWN COCKTAIL</b> With pineapple, shredded lettuce, Marie rose dressing, diced cucumber & cherry tomatoes, served with rustic bread		£7.95
<b>ROASTED CAULIFLOWER SOUP</b> Finished with leek top oil, served with rustic bread		£5.95
<b>PORK &amp; APPLE TERRINE</b> Black pudding, crostini & spiced tomato chutney		£6.95
<b>CAESAR SALAD</b> Baby gem, crispy bacon, anchovies, croutons & our caesar dressing		£6.95



# Mains

<b>ALE BATTERED HAKE</b>	£13.95	
Triple cooked chips, crushed minted peas & house tartare 		
<b>MALAYSIAN PRAWN &amp; MONKFISH CREAMY AROMATIC CURRY</b>	£13.95	
Rice noodles, crispy shallots, coriander & spiced hazelnuts   		
<b>CHARGRILLED STEAK BURGER</b>	£12.95	
Topped with smoked Cheddar, pickles & burger sauce, served with slaw & triple cooked chips		
<b>ASIAN BREAM FILLETS</b>	£14.95	
Charred baby leeks, rice noodles & nam jim slaw  		
<b>ROASTED TURKEY FILLET</b>	£14.95	
Potato fondant, buttered carrots, bacon crisp with pork, apple & sage stuffing		
<b>BRAISED BEEF CHEEK</b>	£14.95	
Mustard mash, tenderstem broccoli & red wine jus		
<b>GARLIC &amp; HERB CHICKEN</b>	£13.95	
Served Kiev style in a golden breadcrumb, with creamed mustard leeks & triple cooked chips		
<b>ARTICHOKE, CHILLI &amp; LEMON TAGLIATELLE</b>	£11.95	
Finished with rocket & Grano Padano 		
	Add chicken breast £2.00	
<b>28 day aged, 8oz SIRLOIN STEAK</b> 	£22.95	
<b>32 day aged, 8oz FILLET STEAK</b> 	£27.95	
Served with triple cooked chips & your choice of side dish		
<i>To accompany your steak</i> 		
Garlic butter, peppercorn sauce, red wine jus, blue cheese sauce		£2.50 each
<b>16oz CHATEAUBRIAND</b>	£49.95	
For two to share with on the vine tomatoes & mushrooms, triple cooked chips & your choice of side dish 		









 Vegetarian

 This dish is available gluten free with adaption

 May contain small bones

 Contains nuts or traces

# Side Dishes

Seasonal vegetables	 	£3.50	Triple cooked chips		£3.50
Tenderstem broccoli with almonds, chilli & Asian dressing	 	£3.50	French fries		£3
Roasted garlic new potatoes		£3.50	House slaw	 	£3

# Desserts

<b>SALTED CARAMEL BRÛLÉE</b> With vanilla shortbread		£6.95
<b>CHOCOLATE TORTE</b> Cherries & hazelnut praline	 	£6.95
<b>PASSIONFRUIT AND WHITE CHOCOLATE CHEESECAKE</b> With orange & mascarpone ice cream	 	£6.95
<b>CHRISTMAS PUDDING</b> With brandy crème anglaise		£6.95
<b>LEMON POSSET</b> With lavender & winter berries	 	£6.95
<b>CHEESEBOARD</b> Sharpham brie, Quickes mature cheddar, Bath blue, rye biscuits, fruit & Devon chutney		£8.95
<b>TRIO OF ICE CREAM OR SORBET</b> Vanilla ice cream, stem ginger ice cream, chocolate ice cream Cherry sorbet, raspberry sorbet, blood orange sorbet	 	£5.95

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