

# GASTRO

## Evening

Mon-Thurs (4.30pm-9pm)  
Fri & Sat (4pm-9pm)

### EARLY BIRD SET MENU 2 COURSES FOR £12.95

Mon-Thurs (4.30pm-6.30pm)

**Herefordshire burger or peppered chicken**  
*with home cut fries*

**Spinach & ricotta ravioli**  
*tomato & basil sauce with parmesan shavings*

**Moroccan chicken lemon cous cous**  
*hummus & crispy Moroccan bread*

**Crispy cod goujons**  
*sweet peas, hot lemon with home cut fries*

**Homemade sticky toffee pudding**  
*served with honeycomb ice cream*

**Chef's cheesecake of the day**  
*served with ice cream*

**Tuile basket**  
*with fresh strawberries, vanilla bean ice cream*

**Salted caramel chocolate brownie**  
*served with vanilla bean ice cream*

## Starters

**Chef's soup of the day** 4.25  
*with a hot sourdough roll*

**Chicken & chorizo risotto frites** 4.95  
*with red pepper purée, soft leaf salad & a curry oil dressing*

**Pork pincho's trio** 5.25  
*(Blackened cajun, piri piri & Louisiana)  
with sour cream & chive and chilli & lime dipping sauces served with wild rocket*

**Chorizo bread sticks** 5.25  
*served hot with garlic butter, roast pepper & tapenade dipping sauces*

**Salt & pepper squid** 4.95  
*with chilli & hoi sin noodles & crispy seaweed*

**Chilli beef nachos** 5.45  
*refried beans, Mexican cheese, peppers, guacamole, salsa & sour cream & chive*

**Buffalo wings** 4.95  
*with riata (mint, cucumber & crème fraiche)*

**Vegetable spring rolls** 4.95  
*with rice noodles & a hoi sin oriental dipping sauce*

**Tomato bruschetta** 4.95  
*on crisp sourdough bread with buffalo mozzarella & fresh basil*

## Mains

**Herefordshire beef or peppered chicken burger** 9.95  
*with rocket, relish, maple cured bacon, apple wood cheese served in a black & white sesame seed sourdough bun with home cut fries*

**Baby back rib stack** 12.95  
*onion rings served with home cut fries & Cajun baby corn*

**Korean fried chicken** 10.95  
*sesame oil, wok fried vegetables, chilli, lime & coconut sauce served with home cut fries*

**Crisp cornfed Irish chicken** 13.95  
*applewood dauphinoise potato, curried cauliflower purée, cherry vine tomato with crispy maple cured bacon*

**Wild Irish Venison sausages** 12.95  
*dauphinoise potatoes, curly kale, blackberries, shallots & red wine jus*

**Moroccan chicken** 11.95  
*lemon cous cous, hummus & crispy Moroccan bread*

**Lamb tomahawk** 13.95  
*vegetable tagine, curried potatoes, hot lemon & sour cream & chive*

**Threeway duck** 14.95  
*smoked duck, confit & shredded crispy duck with oriental cabbage hoi sin & potato escallops*

**8oz dry aged sirloin** 19.95  
*with tobacco onions, grilled vine tomatoes, pepper sauce, mushrooms & twice cooked duck fat chips*

**8oz ribeye** 20.95  
*with tobacco onions, grilled vine tomatoes, pepper sauce, mushrooms & twice cooked duck fat chips*

**Steak sandwich** 13.95  
*mushrooms, pepper sauce, tobacco onions served in an onion & poppy seed oval bun with home cut fries*

**Dublin Bay scampi** 13.95  
*sweet peas, balsamic vinegar, hot lemon, chilli & lime aioli served with home cut fries*

**Traditional fish & chips** 10.95  
*sweet peas, hot lemon & balsamic with Maldon seasoned home cut fries*

**Tortelli pasta** 10.95  
*filled with lobster & crab, prawn veloute, with fresh basil & parmesan*

**Pale smoked hake** 13.95  
*clonakilty black pudding risotto, black truffle oil with parmesan shavings*

If you have a food allergy or a special dietary requirement please inform a member of our hospitality team.

**N**  
EST. 1977

# GASTRO Lunch

Mon-Thurs (12pm-4.30pm)  
Fri & Sat (12pm-4pm)

## SET MENU - 2 COURSES FOR £10.95

Mon-Thurs (12pm-4.30pm)

**Chef's soup of the day**  
with a hot sourdough roll

**Vegetable spring rolls**  
rice noodles & hoi sin oriental dipping sauce

**Buffalo wings**  
with riata (mint, cucumber & crème fraîche)

**Nacho grande**  
house relish salsa, sour cream & baby leek

**Crispy prawn & sesame Thai noodle salad**

**Spinach & ricotta ravioli**  
in a rich tomato & basil sauce with  
parmesan shavings

**Piri Piri chicken pitta pocket**  
with soft leaf salad

**Crispy cod goujons**  
chilli & lemon served with sweet potato fries

## Starters

**Chef's soup of the day** 4.25  
with a hot sourdough roll

**Chicken & chorizo risotto frites** 4.95  
with red pepper puree, soft leaf  
salad & a curry oil dressing

**Pork pincho's trio** 5.25  
(Blackened cajun, piri piri & Louisiana)  
with sour cream & chive and chilli & lime  
dipping sauces served with wild rocket

**Chorizo bread sticks** 5.25  
served hot with garlic butter, roast  
pepper & tapenade dipping sauces

**Salt & pepper squid** 4.95  
with chilli & hoi sin noodles &  
crispy seaweed

**Chilli beef nachos** 5.45  
refried beans, Mexican cheese, peppers,  
guacamole, salsa & sour cream & chive

**Buffalo wings** 4.95  
served with riata (mint, cucumber  
& crème fraîche)

**Vegetable spring rolls** 4.95  
with rice noodles & a hoi sin  
oriental dipping sauce

**Tomato bruschetta** 4.95  
on crisp sourdough bread with  
buffalo mozzarella & fresh basil

## Mains

**Herefordshire beef or  
peppered chicken burger** 9.95  
with rocket, relish, maple cured  
bacon, apple wood cheese served  
in a black & white sesame seed  
sourdough bun with home cut fries

**Thai chicken curry** 9.95  
with sweet potato fries & white rice

**Steak sandwich** 13.95  
mushrooms, pepper sauce, tobacco  
onions served in an onion & poppy  
seed oval bun with home cut fries

**Beef lasagne** 10.95  
served with chorizo bread sticks &  
garlic wedges

**Korean fried chicken** 10.95  
sesame oil, wok fried vegetables,  
chilli, lime & coconut sauce served  
with home cut fries

**8oz dry aged sirloin** 19.95  
with tobacco onions, grilled vine  
tomatoes, pepper sauce, mushrooms  
& twice cooked duck fat chips

**Dublin Bay scampi** 13.95  
sweet peas, balsamic vinegar, hot  
lemon, chilli & lime aioli served  
with home cut fries

**Traditional fish & chips** 10.95  
sweet peas, hot lemon & balsamic  
with Maldon seasoned home  
cut fries

**Crispy seabass** 10.95  
soy garlic & ginger salad with pak  
choi & soft noodles

**8oz ribeye** 20.95  
served with tobacco onions, grilled  
vine tomatoes, pepper sauce,  
mushrooms & twice cooked duck  
fat chips

**Chargrilled chicken Caesar salad** 9.95  
maple cured bacon, sourdough  
croutons, crispy baby gem, Caesar  
dressing & Parmesan shavings

**Wild mushroom Mediterranean  
peppers & butternut  
squash risotto** 9.95  
drizzled with pea purée &  
parmesan flakes

**Vegetable tagine** 9.95  
jumbo cous cous, hot lemon &  
Moroccan flatbread

**Sizzling vegetable jambalaya** 9.95  
with pitta bread & a trio of dips

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dietary requirement please inform a  
member of our hospitality team.

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EST. 1977

# SUNDAY Menu

Sunday  
(12pm to restaurant close)

## Starters

<b>Chef's soup of the day</b> <i>with a hot sourdough roll</i>	4.25
<b>Chicken &amp; chorizo risotto frites</b> <i>with red pepper puree, soft leaf salad &amp; a curry oil dressing</i>	4.95
<b>Pork pincho's trio</b> <i>(Blackened cajun, piri piri &amp; Louisiana) with sour cream &amp; chive and chilli &amp; lime dipping sauces served with wild rocket</i>	5.25
<b>Chorizo bread sticks</b> <i>served hot with garlic butter, roast pepper &amp; tapenade dipping sauces</i>	5.25
<b>Salt &amp; pepper squid</b> <i>with chilli &amp; hoi sin noodles &amp; crispy seaweed</i>	4.95
<b>Chilli beef nachos</b> <i>refried beans, Mexican cheese, peppers, guacamole, salsa &amp; sour cream &amp; chive</i>	5.45
<b>Buffalo wings</b> <i>served with riata (mint, cucumber &amp; crème fraîche)</i>	4.95
<b>Vegetable spring rolls</b> <i>with rice noodles &amp; a hoi sin oriental dipping sauce</i>	4.95
<b>Tomato bruschetta</b> <i>on crisp sourdough bread with buffalo mozzarella &amp; fresh basil</i>	4.95

## From the Chargrill

CHOOSE YOUR MEAT, YOUR POTATO,  
YOUR SIDE & PICK YOUR SAUCE

### Meat

8oz sirloin steak	20.95
Duck breast	15.95
Cornfed chicken supreme	13.95
8oz ribeye steak	21.95
Pale smoked hake	14.95

### Potato

Creamy champ	Home cut fries
Baby potatoes	Garlic sauté
Sweet potato fries	

### Sides

Onion rings	Wok fried greens
Cajun corn	BBQ tempura mushrooms
House salad	Rice

### Sauces

Pepper sauce	Lobster bisque
Red wine jus	Tomato & basil
Garlic butter	Hoi sin & chilli

## SUNDAY CARVERY ROAST SET MENU

2 COURSES FOR £14.95  
— starter or dessert —

## Sunday Roasts

<b>Roast Irish beef</b> <i>served tender with Yorkshire pudding, baby roast potatoes, creamy champ, wilted greens &amp; beef jus</i>	11.95
<b>Roast pork</b> <i>baby roast potatoes, creamy champ, wilted greens &amp; apple sauce</i>	12.95
<b>Roast Armagh ham</b> <i>baby roast potatoes, creamy champ, wilted greens &amp; parsley sauce</i>	11.95
<b>Roast chicken supreme</b> <i>stuffed with soft herb sourdough stuffing, maple cured bacon, baby roast potatoes, creamy champ, wilted greens &amp; chicken jus</i>	11.95
<b>Roast Lamb tomahawk</b> <i>baby roast potatoes, creamy champ, wilted greens &amp; mint sauce</i>	13.95
<b>Vegetarian nut roast</b> <i>baby roast potatoes, creamy champ, wilted greens &amp; mushroom cream sauce</i>	10.95

## Gastro Favourites

<b>Herefordshire beef or peppered chicken burger</b> <i>with rocket, relish, maple cured bacon, apple wood cheese served in a black &amp; white sesame seed sourdough bun with home cut fries</i>	9.95
<b>Korean fried chicken</b> <i>sesame oil, wok fried vegetables, chilli, lime &amp; coconut sauce served with home cut fries</i>	10.95
<b>Baby back rib stack</b> <i>onion rings served with home cut fries &amp; Cajun baby corn</i>	12.95
<b>Traditional fish &amp; chips</b> <i>sweet peas, hot lemon &amp; balsamic with Maldon seasoned home cut fries</i>	10.95
<b>Dublin Bay scampi</b> <i>sweet peas, balsamic vinegar, hot lemon, chilli &amp; lime aioli served with home cut fries</i>	13.95

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**N**  
EST. 1975

# 2 OR 3 COURSE SET *Menu*

£19.95/£23.95

FOR PARTIES OVER  
10 PEOPLE

## Starters

**Chef's soup of the day**  
*with a hot sourdough roll*

**Chicken & chorizo risotto frites**  
*with red pepper purée, soft leaf salad & a curry oil dressing*

**Chorizo bread sticks**  
*served hot with garlic butter, roast pepper & tapenade dipping sauces*

**Salt & pepper squid**  
*with chilli & hoi sin noodles & crispy seaweed*

**Chilli beef nachos**  
*refried beans, Mexican cheese, peppers, guacamole, salsa & sour cream & chive*

**Buffalo wings**  
*served with riata (mint, cucumber & crème fraîche)*

**Vegetable spring rolls**  
*with rice noodles & a hoi sin oriental dipping sauce*

**Tomato bruschetta**  
*on crisp sourdough bread with buffalo mozzarella & fresh basil*

## Mains

**Baby back rib stack**  
*onion rings served with home cut fries & Cajun baby corn*

**Steak sandwich**  
*mushrooms, pepper sauce, tobacco onions served in an onion & poppy seed oval bun with home cut fries*

**8oz dry aged sirloin (£5 supplement)**  
*with tobacco onions, grilled vine tomatoes, pepper sauce, mushrooms & twice cooked duck fat chips*

**Korean fried chicken**  
*sesame oil, wok fried vegetables, chilli, lime & coconut sauce served with home cut fries*

**8oz ribeye (£5 supplement)**  
*served with tobacco onions, grilled vine tomatoes, pepper sauce, mushrooms & twice cooked duck fat chips*

**Tortelli pasta**  
*filled with lobster & crab, prawn veloute, with fresh basil & parmesan*

**Crisp cornfed Irish chicken**  
*curried cauliflower purée, cherry vine tomato with crispy maple cured bacon*

**Pale smoked hake**  
*clonakilty black pudding risotto, black truffle oil with parmesan shavings*

## Desserts

**Homemade sticky toffee pudding**  
*served with honeycomb ice cream*

**Chef's cheesecake of the day**  
*served with ice cream*

**Salted caramel chocolate brownie**  
*served with vanilla bean ice cream*

**Raspberry & white chocolate individual tartlet**  
*served with white chocolate ice cream*

**Chocolate macaroon**  
*vanilla cream & coconut ice cream*

**Tuile basket**  
*with fresh strawberries, vanilla bean ice cream & strawberry sauce*

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**N**  
EST. 1979

# DESSERT

## Menu

Daily  
(12pm to restaurant close)

### Desserts

<b>Homemade sticky toffee pudding</b> <i>served with honeycomb ice cream</i>	4.50	<b>Chocolate macaroon</b> <i>vanilla cream &amp; coconut ice cream</i>	4.95
<b>Chef's cheesecake of the day</b> <i>served with ice cream</i>	4.50	<b>Tuile basket</b> <i>with fresh strawberries, vanilla bean ice cream &amp; strawberry sauce</i>	4.50
<b>Salted caramel chocolate brownie</b> <i>served with vanilla bean ice cream</i>	4.95		
<b>Raspberry &amp; white chocolate individual tartlet</b> <i>served with white chocolate ice cream</i>	4.95		

### Sides

<b>Home cut fries</b>	3.50	<b>Crispy wedges</b>	3.50
<b>Mixed greens</b>	3.00	<b>Sauté onions</b>	3.00
<b>French fried onions</b>	3.00	<b>Tobacco onions</b>	3.00
<b>Soft leaf salad</b>	3.00	<b>BBQ mushroom frites</b>	3.00
<b>Garlic sauté</b>	3.50	<b>Chilli &amp; sour cream wedges</b>	3.50
<b>Sweet potato fries</b>	3.50		

### Sauces - all £0.50

BBQ / Piri Piri / satay / sweet chilli / garlic mayo / pepper sauce  
Lobster bisque / Thai curry / chilli & Hoi sin / tomato & basil

### Coffee

<b>Americano</b>	2.00	<b>Espresso macchiato</b>	1.90
<b>Cappuccino</b>	2.10	<b>Filter coffee</b>	1.80
<b>Cafe latte</b>	2.20	<b>Decaf coffee</b>	2.00
<b>Cafe mocha</b>	2.30	<b>Hot chocolate</b>	2.10
<b>Espresso</b>	1.80	<b>Tea</b>	1.70
<b>Double espresso</b>	2.10	<b>Speciality tea</b>	2.00

AVAILABLE TO TAKEAWAY

### Liqueur Coffee

<b>Cafe Creme</b> <i>Bailey's Irish Cream coffee &amp; fresh cream</i>	4.75	<b>Classic Irish Coffee</b> <i>Powers Irish Whiskey, coffee &amp; fresh cream</i>	4.75
<b>Calypso Coffee</b> <i>Tia Maria, coffee &amp; fresh cream</i>	4.75	<b>Italian Coffee</b> <i>Sambuca, coffee &amp; fresh cream</i>	4.75
<b>French Coffee</b> <i>Cointreau, coffee &amp; fresh cream</i>	4.75		
<b>Cafe Royale</b> <i>Hennessey, coffee &amp; fresh cream</i>	4.75		

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**N**  
EST. 1873