

TASTE THE UNEXPECTED

FOOD MENU

BITES

DIPS & BITS (v) 5.5

Choose one of the following, served with crunchy veg and crisp bread

- Roast red pepper, goats cheese & sweet chilli basil
- Beetroot balsamic feta
- Caramelised onion houmous

BREADS (v) 4.5

With Butter & Oils

MARINATED OLIVES (v) 4.5

CRISPY BITES 5.5

Black pudding bon bons with Dijon mayonnaise & crispy arancini

BOARDS

All Sharing Boards are served with rice, chickpea salad, toasted breads & dips

EARTH (v) 18

Sun Blushed tomato & basil arancinis, grilled field mushroom with parmesan truffle, halloumi, cucumber skewers & sweet and sour roast peppers.

FIELD 22

Air dried ham, chorizo potatas bravas, bang bang chicken skewers & potted beef horseradish crème fraiche.

SEA 24

Smoked Salmon, baby prawns, thai fish cakes with wasabi slaw, marinated anchovies and olives.

STARTERS

SOUP 5

Thai curried roasted sweet potato coconut crème fraiche served with baked bread & butter.

CHICKEN 7

Roasted with lemon, garlic and thyme, tomato relish, smoked bacon, tarragon dressing.

KING PRAWN CHORIZO 7.5

With tomato compote & toasted breads

SALMON 7.5

Hot smoked salmon dropped pancake, smoked salmon, beets and horseradish cream.

HALLOUMI (v) 6.5

Crispy halloumi & cucumber skewers with sweet and sour roasted red peppers, caramelised onion houmous.

MAINS

DUCK 18

Pan roasted, creamed savoy cabbage tarragon bacon, pickled red cabbage tapenade, goats cheese bon bons with Dauphinoise Potatoes

SALMON 16.5

Tandoori marinated king prawns, curried spinach and new potatoes, mango chutney puree and rhietta.

GOATS CHEESE (v) 12.5

Goats cheese tempura fritter, fennel, pear, celery, spiced carrot chutney and candid walnuts.

CHICKEN 14

Chicken breast, apple wood hash cake, black pudding sausage, roast cherry tomatoes, red wine sauce.

SEA BASS 17.5

Pan seared sea bass, brown shrimp spring roll, greens, smoked salmon dill cream sauce.

THAI CURRY (v) 12.5

Thai Green Curry, served with rice & chickpeas, flat bread, mango chutney and rhietta.

GRILLS

Served with fries, roast garlic herbed butter & a cherry tomato mushroom salad

8oz SIRLOIN 19.5

1 Ooz RIBEYE 22.5

BUTTERFLY CHICKEN 12.5

PORK CHOP 13

TIGER PRAWNS 16

1842 SAUCES 2

- Green & black peppercorn
- Smoked & Spicy
- Mustard, mushroom & truffle
- White onion, thyme & soft blue
- Red Wine

1842's

FISH & CHIPS 12.5

Beer battered haddock, thick cut chips, mushy peas & tartar sauce.

1842 BURGER 12

Grilled beef pattie, baby gem lettuce, tomato, burger sauce, pickles on a toasted brioche bun served with fries.

HALLOUMI (v) 10

Grilled halloumi, baby gem, tomato, field mushroom, burger sauce, pickles on a toasted brioche bun serve with fries.

BABY BACK RIBS 12.5

With smoked beans, coleslaw, scorched spiced corn on the cob and fries.

SALADS

Starter/Main

DUCK 6/10.5

Confit duck leg, watercress, roasted plums, tempura spring onion, pickled cucumber & ginger.

CHICKPEA COUS COUS 4.5/ 9

With avocado, broccoli, courgette fritters, basil.

SALMON CAESAR 6.5/11.5

With baby gem, new potatoes, parsley, anchovies, parmesan & Caesar dressing.

SIDES

DAUPHINOISE POTATOES 4

FRIES 3.5

SWEET POTATO FRIES 4

ASPEN FRIES 4

THICK CUT CHIPS 4

COURGETTE FRITTERS 4.5

With sweet chilli & parmesan

SEASONAL VEG 4

MIXED LEAF SALAD 4

1842 RESTAURANT AND BAR