

ANTONS BAR & GRILL

NIBBLES

MIXED MARINATED OLIVES **V GF** 3.00 ~ LIGHTLY SALTED SPANISH ALMONDS **V GF** 3.00
CHARGRILLED FLATBREAD WITH HOUMOUS OR GARLIC MAYO 4.25 **V**

SET MENU

2 COURSES 19.50 3 COURSES 22.50

AVAILABLE TUESDAY TO THURSDAY 5PM TILL 9PM
SUNDAY 12PM TILL 3PM

STARTERS

SALMON & COD FISHCAKE WITH TARTARE SAUCE
~
GARLIC & HERB FIELD MUSHROOMS ON CHARGRILLED TOAST **V**
~
FRESH SOUP OF THE DAY **V**
~
CHICKEN LIVER PARFAIT WITH RED ONION CHUTNEY & TOAST
~

MAINS

CHARGRILLED STEPNEY HILL FARM 8OZ RUMP STEAK WITH GARLIC BUTTER & CHIPS
~
ROAST FRESH SALMON FILLET WITH GREEN BEANS NEW POTATOES & HOLLANDAISE **GF**
~
CONFIT OF DUCK LEG WITH SPRING GREENS NEW POTATOES & RICH PORT SAUCE **GF**
~
VERDURA PIZZA, STONE BAKED WITH ARTICHOKE, FIELD MUSHROOMS, SPANISH RED PEPPERS, BLACK OLIVES TOPPED WITH DRESSED ROCKET **V**

ADDITIONAL SIDES

CHUNKY CHIPS **V** 3.50 ~ CRISPY ONION RINGS **V** 3.25
HERB & GARLIC FIELD MUSHROOMS **V GF** 3.75
SEASONAL GREENS **V GF** 3.75 ~ MIXED SALAD **V GF** 3.75
TOMATO & RED ONION SALAD **V GF** 3.75 ~ ROCKET & PARMESAN SALAD **V GF** 3.75
SAUCES **V GF** 2.25
BEARNAISE, PEPPERCORN CREAM, BLUE CHEESE, RICH PORT SAUCE

DESSERTS

HOMEMADE LEMON & GINGER CHEESECAKE WITH RASPBERRY COULIS **V**
~
HOT CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM **V**
~
CREMA CATALANA - FRESH SET CUSTARD WITH CARAMELISED SUGAR **V GF**
~
LUXURY VANILLA ICE CREAM WITH APRICOT SAUCE **V GF**

V VEGETARIAN **GF** GLUTEN FREE

ALLERGIES & INTOLERANCES IF YOU REQUIRE ANY INFORMATION PLEASE ASK A MEMBER OF STAFF
WE CANNOT GUARANTEE AGAINST TRACES OF ALLERGENS