

ReCESS

SMALL PLATES AND NIBBLES

Sticky buffalo chicken wings classic Frank's® RedHot sauce, ranch dressing	8.00
Crispy chicken strips barbecue or house gochujang ketchup	8.00
Home-cooked nachos nacho cheese sauce, pico de gallo, sour cream, guacamole, jalapeños, melted cheese VE	8.50
Leek and potato soup warm crusty bread VE	7.00
Freshly-made, hand coated halloumi fries sour cream, sweet chilli dip, coriander V	8.50
Crispy salt and pepper squid garlic and herb aioli dip, lemon wedge	8.50
Mac and cheese croquettes sweet chilli dip V	8.50
Portobello mushroom fries herb crumb, blue cheese dip V	7.50
Loaded waffle fries, your way nacho style - nacho cheese sauce, sour cream, guacamole, pico de gallo V pizza style - pepperoni, cheese	9.00
Cheesy garlic bread garlic and parsley butter V	7.50

LARGE PLATES

Fish and chips lightly battered fish fillet, skin-on-fries, tartare sauce, mushy peas, curry sauce	19.00	Butternut squash, cranberry and red onion tagine couscous, roasted vegetables, warm flatbread, mint and cucumber dip VE	18.00
Lemongrass katsu curry crispy breaded chicken, Thai fragrant rice, pickled pink onions, Asian slaw breaded tofu option available VE	17.50	Black Angus, 50-day aged 8oz sirloin steaks The steak house* beer battered onion rings, grilled vine tomatoes, portobello mushroom, chunky chips and either peppercorn, chimichurri, rich red wine sauce or garlic butter	35.00
Classic Caesar gem lettuce, croutons, hard Italian style cheese shavings, Caesar dressing V add chicken breast 5.00 add halloumi V 4.00	13.00	Simply grilled* chunky chips add peppercorn sauce, chimichurri, rich red wine sauce 4.00 or garlic butter 3.00	27.00
Miso roast cauliflower avocado, ancient grains, pickled pink onions, radish, spinach, maple and lemon vinaigrette VE	14.00	Roast miso salmon* marinated in ginger, garlic and soy, with stir-fried vegetables	22.00
Slow-cooked beef short rib* buttered mash, carrots, braised cabbage, crispy leeks	25.00	Chicken schnitzel garlic and parsley butter, rocket, hard Italian style cheese shavings, skin-on-fries, truffle mayonnaise dip	17.50
Mediterranean rigatoni Spanish pisto and tomato roasted vegetables, hard Italian style cheese shavings V	17.00	Grilled hispi cabbage bean mash, Spanish pisto vegetables and tomatoes, chimichurri VE	17.00

PIZZA

Our 12" pizzas are freshly made and topped with tomato passata and grated cheese

Caprese shredded mozzarella, pesto, tomato V	14.50
Pepperoni spicy pepperoni, honey, chilli flakes	16.00
Spicy meat chorizo, pepperoni, chicken, red onion, jalapeños	17.50
Funghi pesto pesto base, mushroom, shredded burrata V	17.00

SIDES

Skin-on-fries sea salt flakes VE	4.50
Mini Caesar salad V	4.50
Garden salad vinaigrette dressing VE	4.50
Beer battered onion rings V	5.00

BURGERS

Our burgers are served in a beer sourdough bun with mayonnaise, lettuce, tomato and red onion with your choice of skin-on-fries or side salad

House classic melted mature Cheddar cheese	17.50
Recess crispy streaky bacon, mature Cheddar cheese, beer battered onion rings, burger sauce	20.00
Buttermilk chicken house gochujang ketchup, gherkin, Asian slaw, mature Cheddar cheese	17.50
Spinach and falafel pickled pink onions, red pepper houmous, mint and cucumber yoghurt VE	17.50

DESSERTS

Warm triple chocolate brownie vanilla ice cream, chocolate sauce V	8.00
Raspberry frangipane tart mango sorbet, raspberry coulis VE	8.00
White chocolate and red velvet cheesecake raspberry coulis V	8.00
Sticky toffee pudding toffee sauce, vanilla ice cream V	8.00
Indulgent ice creams (three scoops) choose from vanilla clotted cream V , strawberry V , mango sorbet VE , chocolate V , Lotus Biscoff® V , chocolate and orange V	6.25

V vegetarian **VE** vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with an "*" when guests are dining as part of a dinner inclusive package. 'Roast miso salmon', 'Slow cooked beef short rib' and 'Simply grilled steak' carry an additional £5.00, 'The steak house' carry an additional £10. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately along with any dish supplement charges.

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INFORMATION

