

SHARING

Freshly baked bread <i>Salted butter (v)</i>	4.00
Giant Apulian Cerignola olives (v)	4.25
Charred flat bread <i>Hummus, parsley, red onion, pine nuts (v)(n)</i>	5.75

RAW BAR

Poke sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.75
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.75
Angus beef tataki <i>Ginger ponzu, wasabi mayonnaise</i>	9.50

STARTERS

French onion soup <i>Mayfield Swiss cheese toast</i>	6.00
Asparagus & duck egg <i>Chargrilled asparagus, poached duck egg, truffle butter (v)</i>	8.50
Chicken skewers <i>Tikka spices, mint yoghurt</i>	8.50
Baby back ribs <i>Soy, mirin, lime</i>	9.75
Heritage beetroot & buffalo ricotta <i>Apple, basil pesto, watercress, toasted seeds (n)</i>	8.50

SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, bacon, croutons, Parmesan</i>	12.50
Superfood <i>Loch Duart salmon, quinoa tabbouleh, beetroot, quail's egg, toasted seeds</i>	15.00

CHARCOAL GRILL

FINE STEAKS

British Isles | Aberdeen Angus & Hereford

Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6

Sirloin | 225g 22.00

Argentina | Las Pampas

Free range Black Angus & Hereford. Reared on the open grasslands of Las Pampas, Argentinian beef has an intense sweet flavour for which it is famous

Rump | 250g 20.50

Ribeye | 225g 20.75

Fillet | 225g 27.75

USDA Prime | Creekstone Farms | Kansas

USA Pure bred Black Angus, 150 days corn fed. Considered by connoisseurs as some of the best beef in the world, a good balance of flavour & tenderness

Sirloin | 300g 33.00

Australia | Rangers Valley Farm

Pure bred Black Angus, 270 days corn fed. Bred to the same expert standard as Kobe beef with a marbling score of MB3+ making this the most tender of steaks

Ribeye | 300g 34.50

Wild Scottish Venison | Argyllshire Forest

The finest wild red deer venison from our friends the Churchill family. Low in fat, wild venison is lean & tender with a delicate gamey flavour

Fillet | 225g 26.75

SAUCES & TOPPERS

Peppercorn, béarnaise (v), truffle butter (v), anchovy hollandaise | each 1.25

Half lobster 20.75 | Fried duck egg (v) 1.50

BURGERS

Butter bun & house cut chips

Aberdeen Angus beef 14.25

Club sauce

Halloumi cheese 12.50

Chipotle mayonnaise (v)

Personalise each 1.50

Add cheese, smoked bacon, avocado or fried duck egg

MEAT & POULTRY

Crispy duck 17.00

Honey roast apples

Skewered chicken souvlaki 16.50

Grilled flatbread, tzatziki

FISH & SHELLFISH

Teriyaki salmon 19.25

Loch Duart salmon, pickled onions

Sea bass 19.75

Tikka spices or simply grilled

Tuna au Poivre 20.75

House cut chips, béarnaise sauce

VEGETARIAN

Butternut squash & goats cheese tart 13.75

Lemon & thyme butter sauce (v)

(v) denotes other vegetarian dishes on this menu

SIDES

Chargrilled broccoli, chilli, garlic (v) 5.00

Heritage roast carrots & parsnips (v) 4.75

Creamed spinach (v) 5.25

House cut chips (v) 4.00

Mash (v) 4.00

Roast potatoes, garlic, rosemary (v) 4.50

House salad (v) 4.50

DESSERTS

Baked New York cheesecake 7.50

Amarena cherries (v)

Sticky toffee pudding 7.50

Vanilla ice cream (v)

Chocolate fondant 7.50

Pistachio ice cream (v)(n)

Crème brûlée 7.50

Orange, cinnamon (v)

ICE CREAM (v)

All served with a wafer biscuit (n)

Salted caramel | Vanilla | Chocolate

Passionfruit | Malteser (n) | Pistachio (n) 5.50

SORBET (v)

All served with a wafer biscuit (n)

Lime 5.50

SUNDAE BAR

7.25

See separate menu

Build your own sundae from our selection of seasonal ice creams, sauces & toppings

CHEESE

Colston Bassett Stilton (v) 9.50

Tunworth | Smoked Lancashire (v)

Water biscuits, quince jelly, red grapes, walnuts (n)

SANDWICHES

Available 12 noon – 6pm | See separate menu

Grilled chicken club

Smoked Lancashire cheese, onion relish

Fillet steak, watercress, béarnaise

All served with house cut chips

LUNCH & EARLY EVENING MENU

Everyday 12 noon – 6pm | See separate menu

1 Course – 12.75 | 2 Course – 17.75

3 Course – 22.75

ROAST SUNDAYS

Available 12 noon – 6pm | See separate menu

Herb roast chicken or slow roast beef, served with roast potatoes, crushed carrot & swede, broccoli, roasting gravy, Yorkshire pudding

(v) = vegetarian dish (n) = may contain nuts

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge. *Full terms & conditions on our website

the
TUNBRIDGE WELLS

bar & grill

At Tunbridge Wells Bar & Grill we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our theatre charcoal grill & wood stone oven. We only use lumpwood charcoal & sustainable wood from the English countryside, it's natural with no additives & imparts the most amazing flavour and aromas to our food. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire.