

## SHARING

Pain de campagne <i>Freshly baked bread, jersey butter (v)</i>	4.00
Giant Apulian Cerignola olives (Ve)	4.25
Grilled flat bread <i>Pea hummus, crudites, feta cheese, spiced nuts (v)</i>	6.50
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken tikka skewers, fried squid, baby back ribs</i>	26.00

## RAW BAR

Oysters <i>Half dozen freshly shucked oysters, Bloody Mary or classic</i>	14.75
Mersea Island Rock Colchester Rock	
Tuna tataki <i>Grapefruit ginger soy</i>	9.50
Steak tartare <i>Toast, horseradish, free range egg yolk</i>	10.00
Scottish smoked salmon <i>Dill &amp; caper cream, rye toast</i>	10.00
Seared beef carpaccio <i>Beetroot, horseradish, watercress</i>	11.00

## STARTERS

Roast red pepper soup <i>Sweet pepper, lemon &amp; herb salsa (v)</i>	6.00
Chargrilled asparagus <i>Poached duck egg, truffle butter (v)</i>	8.50
Tempura king prawns <i>Chilli jam, lime</i>	10.00
Isle of Man scallops <i>Chorizo, broccoli, romesco sauce</i>	11.95
Chicken skewers <i>Tikka spices, mint yoghurt</i>	8.50
Baby back ribs <i>Soy, mirin, lime</i>	9.75
Heritage beetroot & goats cheese <i>Apple, basil pesto, watercress, toasted seeds (v)</i>	8.50
Fried chilli squid <i>Thai herbs, noodle salad</i>	9.00

## SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	12.50
Burrata cheese & heirloom tomato <i>Avocado, rocket, basil, olives (v)</i>	12.50
Devonshire crab & avocado <i>Gem lettuce, mayonnaise, lemon</i>	16.50
Superfood <i>Quinoa tabbouleh, beetroot, avocado, pomegranate, kale, tahini dressing, spiced nuts &amp; seeds (Ve)</i>	12.50
Add Loch Duart salmon	15.00

## 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

## 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

Onglet | 225g 19.50  
*The butcher's steak, served medium rare*

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

Fillet | 170g 24.00  
*Hash brown, peppercorn sauce*

#### 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 | per 100g 11.00

#### Canada | Spring Creek Ranch

Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Hand selected from artisan Angus beef farmers.

Ribeye | per 100g 11.50

#### 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

## BUTCHER'S CUTS

Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing.  
House cut chips, choice of sauce

Bone in prime rib | 800g 61.50  
*One of the finest steak cuts, tender with a wonderful rich flavour*

Porterhouse | 800g 61.50  
*Sirloin on one side of the bone & fillet on the other. Best of both worlds*

Chateaubriand | 450g 61.50  
*The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms*

## SAUCES & TOPPERS

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

Half lobster 20.75 | Fried duck egg (v) 1.50

## MAINS

Mayfield Swiss cheese & spinach tart 13.75  
*Poached duck egg, truffle butter (v)*

Asparagus risotto 13.25  
*Broad bean, pea, leek & pecorino cheese (v)*

Malaysian red curry 13.75  
*Marinated tofu (Ve) or chicken breast, aubergine, pak choi, broccoli, fragrant rice, grilled pineapple salsa*

## BURGERS

Aberdeen Angus beef 14.25  
*Club sauce, grilled red onions, pickles, brioche bun, house cut chips*

Vegan 12.50  
*Black bean patty, chipotle mayonnaise, baked sweet potato chips (Ve)*

Halloumi cheese 12.50  
*Chipotle mayonnaise, grilled red onions, brioche bun, baked sweet potato chips (v)*

Personalise each 1.50  
*Add cheese, smoked bacon, avocado or fried duck egg*

## MEAT & POULTRY

Crispy duck 17.00  
*Pak choi, broccoli, honey, sesame*

Butterflied chicken breast 16.50  
*Tomato & olive salsa*

Skewered chicken souvlaki 16.50  
*Grilled flatbread, tzatziki*

Tandoor lamb cutlets 24.50  
*Cardamom rice, spiced tomato sauce*

## 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*

Fish & chips 15.75  
*Mushy peas, lemon, tartare sauce*

Whole lobster 44.25  
*House cut chips, béarnaise sauce*

Fish of the day POA  
*Market fresh*

## SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.50

Beer battered onion rings (Ve) 4.00

Creamy spinach, pecorino cheese (v) 5.00

House cut chips 4.00

Mashed potatoes (v) 4.00

Crushed new season potatoes (v) 4.50

House salad (Ve) 4.50

## 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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

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. \*Full terms & conditions on our website

*the*  
**TUNBRIDGE WELLS**  

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*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.*