

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

RAW BAR

Tuna tataki <i>Grapefruit ginger soy</i>	9.50
Scottish smoked salmon <i>Dill & 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 & herb salsa (v)</i>	6.00
Chargrilled asparagus <i>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 & goats cheese <i>Apple, basil pesto, watercress, toasted seeds (v)</i>	8.50

SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	12.50
Superfood <i>Quinoa tabbouleh, beetroot, avocado, pomegranate, kale, tahini dressing, spiced nuts & seeds (Ve)</i>	12.50
Add Loch Duart salmon	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 | 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

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)

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)

Personalise each 1.50

Add cheese, smoked bacon, avocado or fried duck egg

MEAT & POULTRY

Crispy duck 17.00

Pak choi, broccoli, honey, sesame

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

SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.50

Creamy spinach, pecorino cheese (v) 5.00

House cut chips 4.00

Crushed new season potatoes (v) 4.50

House salad (Ve) 4.50

DESSERTS

Baked New York cheesecake 7.50

Macerated strawberries, basil (v)

Cherry Bakewell tart 7.50

Clotted cream (v)

Chocolate fondant 7.50

Vanilla ice cream (v)

Mascarpone crème brûlée 7.50

Raspberry sorbet (v)

ICE CREAM (v)

All ice creams are served with a chocolate & hazelnut wafer biscuit

Vanilla | Chocolate | Limoncello 5.50

Blackberry ripple | Malteser

Mango & vanilla iced yoghurt

SORBET (Ve)

Raspberry sorbet | Coconut sorbet 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

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

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

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.