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## MISTER MUNRO

## RESTAURANT \& BAR

SMALL BITES
SOURDOUGH (v) ..... 11
Served with Balsamic Vinegar \&Extra Virgin Olive Oil
HUMMUS \& FLATBREAD (v)16
Served with Dukkah
HOUSE OLIVES (v, gnr) ..... 12
Warm Marinated Mixed Olives
KARAAGE CHICKEN ..... 16
Lightly Coated Fried Chicken Pieces with Green Onion Sauce
SALT \& PEPPER CALAMARI ..... 18
Lightly Fried on a Bed of Rocket with Garlic Aioli
BAKED GOATS CHEESE (v, gnr) ..... 18
Served with Tomato Sugo, Basil \& Sourdough
HALLOUMI CHIPS ..... 16
Served with Herb Sour Cream
FRIES ..... 10
Served with Aioli
SALADS
SUMAC PUMPKIN SALAD (v, vg, gnr, n) ..... 19
Roasted Pumpkin with Rocket, Pumpkin Seeds
CAESAR SALAD ..... 19
Cos Lettuce, Bacon, Pecorino Cheese,Croutons \& Poached Egg with Caesar DressingGARDEN SALAD (gnr, vg, v)15Butter Lettuce with Baby Radish \&Lemon Dijon Dressing
EXTRAS
DUCK FAT POTATOES ..... 15
STEAMED VEGGIES ..... 13
ADD GRILLED CHICKEN ..... 6
ADD HALLOUMI CHEESE ..... 6

[^0]Large bites
CHICKEN B.L.T ..... 22
Grilled Chicken, Bacon, Lettuce, Tomato, BBQ Sauce on a Brioche Bun served with Fries
CLASSIC CHEESE BURGER ..... 24
Beef Patty (medium rare), Double Cheese, Caramelised Onion, Lettuce, Tomato, Pickles \& Burger Sauce, topped with Onion Rings, served with Fries
HALLOUMI BURGER ..... 24Grilled Halloumi, Lettuce, CaramelisedOnion, Tomato, Pickles \& Beetroot Relish,topped with a Fried Pickle, served with Fries
STEAK SANDWICH ..... 24
Grilled Steak on Sourdough, Caramelised Onion, Fried Egg, Cheddar Cheese \& Relish served with Fries
BANGERS \& MASH ..... 26
Cumberland Pork Sausage with Pomme Puree, Caramelised Onion with a Red Wine Jus
SPINACH \& RICOTTA RAVIOLI (n) ..... 28
Burnt Butter Sauce, Black Kale
Walnuts \& Pecorino
200G PORTERHOUSE STEAK ..... 29
Served with Green Salad, Fries \& Red Wine Jus
CHICKEN PARMIGIANA ..... 27
Chicken Schnitzel with Smoked Ham, Mozzarella Cheese served with Salad \& Fries
BEER BATTERED FISH \& CHIPS ..... 24
Lightly Battered Flathead, Tartare Sauce \& Fries
2 COURSE SHARED MENU \$49 PP
STARTERS
Burrata, SalmonGravlax and BakedGoats Cheese withSourdoughSIDESFries and Green Salad

## MAINS

Porterhouse Steak or Chicken Munro, Spinach \& Ricotta Ravioli and Roasted Cauliflower


[^0]:    DIETARY GUIDE - GNR = GLUTEN NOT IN RECIPE, $\mathrm{N}=\mathrm{HAS}$ NUTS, $\mathrm{V}=\mathrm{VEGETARIAN}, \mathrm{VG}=\mathrm{VEGAN}$.

    PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU HAVE.

