

TO START

soup of the day with freshly sliced bread.....	5.95
homemade chicken liver parfait with sour dough wafers, poached grapes, red onion jam and seasonal leaves.....	7.25
chick pea, feta & spinach spring rolls with tzatziki dipping sauce, cucumber, chick pea & spring onion salad (v).....	6.95
chilli & ginger marinated king prawns in a thai salad of mooli, coriander, radish and cucumber with a chilli peanut & soy dressing, smoked with burnt bamboo.....	7.95
crayfish and crab risotto with avocado crème fraiche, micro rocket salad and parmesan tuile.....	6.95 / 11.95

MAINS

the woolton burger: 8oz of flavoured minced shin with slow cooked bbq rib meat & monterey jack cheese on toasted focaccia bun.....	10.95
gressingham duck croissant with parsnip and red cabbage puree, pak choi and chilli pineapple salsa.....	16.25
roasted chicken breast with pan haggerty, honey roasted carrots, onions and poultry jus.....	15.95
the bubble room's signature blade of beef with horseradish mash, pancetta, onion, root vegetables & madeira sauce.....	17.75
chargrilled 10oz ribeye steak with thyme & garlic scented tomato, homemade chips, mixed baby leaf salad in a sesame seed oil dressing and béarnaise sauce.....	18.95
grilled cod supreme with red pepper puree, creamy savoy cabbage, braised clam chowder and samphire.....	16.25
pan fried seabass on spiced lentils, coriander yoghurt, onion bhaji and crisp kale.....	16.95

bespoke vegetarian options available - please ask your server

SIDE ORDERS

homemade chips.....	2.95
seasonal roasted vegetables.....	2.95
beetroot, goat's cheese, red onion & almond salad.....	2.95
herb new potatoes.....	2.95
selection of homemade breads and mixed olives.....	3.95

PUDDINGS

chocolate truffle torte with orange jelly & choux pastry éclairs..	5.25
sticky toffee pudding with butterscotch mousse & sauce with banana ice cream.....	4.95
selection of british cheeses with crackers, chutney, grapes and apples.....	7.75
ice cream selection.....	3.95
basil crème brulee with homemade ginger snaps.....	4.95

## BREAKFAST / BRUNCH

served from 11am - 2pm

full bubble breakfast: smoked bacon, sausages, eggs cooked to your liking, tomato, baked beans, mushroom, black & white pudding served with toast.....	7.50
full bubble vegetarian breakfast: vegetarian sausage, hash browns, tomatoes, mushrooms, eggs cooked to your liking, baked beans & potato bread.....	6.50
eggs florentine with parma ham or smoked salmon, served with wilted spinach, poached eggs, breakfast muffin & hollandaise sauce.....	6.95

## LUNCH

served from 11am - 5pm

spicy chicken, smoked cheddar & mango chutney ciabatta.....	5.95
steak & cheese ciabatta.....	6.50
smoked haddock with heritage tomato salad, poached egg and welsh rarebit.....	8.95
slow cooked belly pork with asian stir fry, lotus root crisps and sesame oil.....	8.95
classic moules mariniere with toasted focaccia & french fries.....	8.95
king prawn linguini with lemon chervil and spring onion.....	8.95
beer battered fish with chunky chips & tartar sauce.....	8.95
classic caesar salad with baby gem lettuce, homemade caesar dressing, croutons & parmesan served with either: chicken, smoked salmon or sweet chilli halloumi.....	7.95
market fish of the day with seasonal vegetables and herb new potatoes.....	m/p
shepherd's pie with a sweet potato & parmesan top served with autumn vegetables.....	8.95
half roasted tandoori chicken breast with herb crème fraiche and french fries.....	8.95
wild mushroom risotto with mixed leaf salad & truffle oil (v).....	8.95

all dishes are freshly prepared in our kitchen, using only the finest ingredients.  
all ingredients are carefully selected and sourced locally where possible.

we cannot guarantee our dishes to be free from nuts or bones. all prices include VAT.

please note that a 10% service charge will be added for parties of 8 or more,  
otherwise service is at your discretion