

FAHRENHEIT

• BAR & GRILL •

APPETISERS £2 / 200 pts

Nocellara Del Belice Green Olives (v)

Warmed Artisan Bread
with Roasted Garlic and Virgin Olive Oil (v)

STARTERS

Today's Seasonal Soup

with Warmed Artisan Bread
£4 / 400 pts

Seared Scallops

with Chorizo and Coriander Risotto
and a Smoked Paprika Oil
£8 / 800pts

Panko Coated Thai Chicken Croquette

with a Cucumber and Spring Onion Salad
£6 / 600 pts

Black Pudding Scotch Egg

with Wholegrain Mustard Aioli
£7 / 700 pts

Potted Smoked Salmon

with Fennel, Shallots and Crème Fraîche
on Toasted Sourdough
£6 / 600 pts

Sun Blushed Tomato and

Olive Tapenade Bruschetta

with Goats' Cheese and Balsamic Pearls (v)
£7 / 700 pts

Josper Roasted Halloumi

with Spinach, Avocado and a Chilli Vierge (v)
£5 / 500 pts

Confit Duck Leg

with Roasted Beetroot and
Raspberry Balsamic Dressing
£7 / 700 pts

Josper Grilled Black Tiger Prawns

with Chilli and Garlic
Big enough to share!
£15 / 1500 pts

FROM OUR JOSPER GRILL

All our Steaks are cut from 35 Day Matured Beef and grilled in our Josper Charcoal Grill. This distinctive style of charcoal cooking maintains a high cooking temperature of 1000 degrees Fahrenheit, which greatly influences and enhances the flavour of the food being cooked.

Served with Triple Cooked Smoked Sea Salt Chips, Grilled Tomato and Mushroom.

16oz British Rib-Eye of Beef

on the Bone
£22 / 2200 pts

7oz British Rump of Beef

with Crushed Peppercorns, Herb
Butter and Rustic Fries
£14 / 1400 pts

7oz British Fillet of Beef

£22 / 2200 pts

8oz British Sirloin of Beef

£20 / 2000 pts

SPLASH OUT! Our British Steak of the Month

with Fahrenheit Sauce and Onion Rings,
ask server for details
£30 / 3000 pts

Homemade British Beef Burger

with Gruyère, Crispy Smoked Bacon and
Pickles in a Brioche Bun
£13 / 1300 pts

Josper Grilled Chicken Breast Burger

with Crispy Chorizo, Halloumi, Tomato Salsa
and Sweet Potato Fries
£12 / 1200 pts

GRILL EXTRAS

**Josper Grilled Black
Tiger Prawns**

with Garlic and Chilli
£6 / 600 pts

**Fahrenheit Sauce
(Chilli and Bourbon)**

£3 / 300 pts

**Wild Mushroom and
Peppercorn Cream**

£3 / 300 pts

Béarnaise Sauce

£3 / 300 pts

Blue Cheese Sauce

£3 / 300 pts

MAINS

Hand Beer Battered Cod

with Triple Cooked Chips and Minted Pea Purée
£12 / 1200 pts

Butternut Squash and Spinach Risotto

with Goats' Cheese Pearls (v)
£12 / 1200 pts

Roasted Chicken Supreme

with Mashed Potato, Sautéed Mushrooms and
a Dijon and Tarragon Cream Sauce
£14 / 1400 pts

Harissa Lamb Rump

with Polenta Chips and Josper Roasted Courgettes
£18 / 1800 pts

Grilled Sea Bass

with Tiger Prawn and Roasted Tomato Linguine
£16 / 1600 pts

Chunky Asian Vegetable Broth

with Wild Rice (v)
£12 / 1200 pts

Yuzu Glazed Pork Belly

with a Warm Pea and Potato Salad
£15 / 1500 pts

Pan Fried Red Snapper

with an Asian Vegetable Broth and Wild Rice
£18 / 1800 pts

Roasted Salmon Supreme

with Potato Rosti, Asparagus, Hollandaise Sauce
and a Crispy Poached Egg
£16 / 1600 pts

CHEF'S WEEKLY SEASONAL SPECIALS A.Q. / A.Q. pts

Please ask a member of our team for the Weekly Seasonal Specials

SIDES £3 / 300 pts

Seasonal Greens

Glazed Chantenay Carrots

Mashed Potato

Rocket and Plum Tomato Salad

Josper Roasted Corn

Beer Battered Onion Rings

Triple Cooked Cornish Sea Salt Chips

Sweet Potato Fries



ALLERGY CHECK

Concerned that one of our dishes may contain ingredients you are allergic to? All of our dishes have been checked for Allergens. For details please ask one of our front of house team for our full Allergens awareness guide.

(v) No meat or fish. A.Q. These dishes are market priced based on the season and the dish. All weights quoted are prior to cooking. Please note that some of these products may contain traces of nuts, and are prepared in a kitchen where nut products are present. Some of our fish may contain bones, although all efforts have been made to remove them. All prices are inclusive of VAT at the standard rate. Service charge is not included.

**REACH
FOR YOUR
REWARDS
CARD**

Don't forget - use your points to pay, or collect points on every purchase! Ask a member of staff for details.

