

FAHRENHEIT

• BAR & GRILL •

APPETISERS £2 / 200 pts

Nocellara Del Belice Green Olives (v)

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

STARTERS

Today's Seasonal Soup

with Warm Artisan Bread
£4 / 400 pts

Josper Grilled Black Tiger Prawns

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

Slow Braised Beef Croquette

with Roasted Shallot Purée and Crispy Onions
£6 / 600 pts

Pan Fried Scallops

with Chorizo and Coriander Risotto
£8 / 800 pts

Josper Grilled Asparagus

with Parmesan and Truffle Oil
£5 / 500 pts

**Add a Poached Egg and
Hollandaise Sauce**

£1.95 / 195 pts

Marinated Baby Mozzarella

with Ripened Heritage Tomato and Salsa Verde (v)
£7 / 700pts

Honey and Soy Glazed Pork Belly

with Toasted Sesame Seeds, Cucumber
and Spring Onion Salsa
£6 / 600 pts

Smoked Chicken and Red Pepper Ballotine

with Harissa Mayonnaise and Sour Cream
£7 / 700 pts

FROM OUR JOSPER GRILL

All our Steaks are cut from 35 Day Matured British 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.

All cuts of beef are served with Hand Cut Chips, Grilled Tomato, Mushroom and Watercress.

7oz Fillet of Beef

£22 / 2200 pts

7oz Rump of Beef

£14 / 1400 pts

8oz Sirloin of Beef

£20 / 2000 pts

16oz Rib-Eye of Beef

served on the Bone
£22 / 2200 pts

Our British Steak of the Month

with Fahrenheit Sauce and Onion Rings.
Ask server for details
£30 / 3000 pts

Prime British Beef Burger

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

Chicken Breast Burger

with Crispy Chorizo, Mozzarella,
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

Crispy Beer Battered Cod

with Hand Cut Chips and a Minted Pea Purée
£12 / 1200 pts

Pea and Asparagus Tortellini

with Salsa Verde and Baby Mozzarella
£12 / 1200 pts

Grilled Tuna Loin Niçoise

Warm Salad of Anya Potatoes, Tomatoes, Olives
and Green Beans, with a Soft Boiled Hens Egg
£18 / 1800 pts

Moroccan Spiced Lamb Rump

with Apricot Couscous, Ripened Heritage
Tomato and Peppers
£18 / 1800 pts

**Cep Mushroom, Spring Onion and
Pearl Barley Risotto**

with Grated Italian Cheese (v)
£12 / 1200 pts

Roasted Chicken Supreme

Confit Thigh with Truffle, White Bean Purée,
Potato Gratin and Chicken Velouté
£14 / 1400 pts

Duo of Pork

with Wilted Spinach, Champ Potatoes and
Szechuan Caramelised Baby Apple
£15 / 1500 pts

Cumin and Lime Marinated Sea Bass

with Fennel and Orange Salad and
Avocado Mayonnaise
£16 / 1600 pts

Teriyaki Salmon and Prawn Kebab

Sticky Soy Glazed with
Glass Noodles and Asian Slaw
£16 / 1600 pts

SIDES £3 / 300 pts

**Josper Roasted
Corn on the Cob**

Seasonal Vegetables

**Seasoned Skin-On
Fries**

Sweet Potato Fries

**Beer Battered
Onion Rings**

Rocket and Plum Tomato Salad

**Josper Grilled
Halloumi**

Champ Potatoes



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.

