

# 155

BAR & KITCHEN

## • LUNCH •

### BAR MENU

#### OLIVES (V) - £5

Nocellara olives

#### BREAD SELECTION (V) - £3.5

Toasted white & brown sourdough & ciabatta.  
Served with chef's condiments

#### CHICKPEA CHIPS (V) - £4.5

Served with parsley mayonnaise

#### GARLIC & HERB HUMMUS (V) - £6.5

Served with toasted pitta bread

#### SMOKED SALMON RILLETTES - £7

Served with croutons & beetroot purée

#### HAM HOCK CROQUETTES - £7

Served with salsa verde & house piccalilli

#### BABY SQUID & CALAMARI - £8

Served with lemon mayonnaise

#### MEAT PLATTER - £10

Chef's selection of cured meat served  
with bread & pickles

#### CHEESE BOARD (V) - £12

Served with celery, walnuts, chutney & bread

### STARTERS

#### SOUP OF THE DAY - £7

Ask your server. Served with toasted sourdough

#### GOAT'S CHEESE RAVIOLI (V) - £9.5

Served with Jerusalem artichoke purée, pumpkin,  
sage & pumpkin seeds

#### SMOKED HADDOCK & SALMON FISH CAKE - £8

Served with sautéed spinach & hollandaise sauce

#### PAN FRIED COD CHEEKS - £9

Served with parsnip purée, heritage carrots  
& shaved kohlrabi

#### HOUSE-CURED & HAY-SMOKED SALMON - £10.5

Served with parsley mayonnaise  
& pickled julienne vegetables

#### ROLLED RABBIT SADDLE - £11

Served with soft polenta, mushrooms & red wine jus

### SANDWICHES

#### ROAST BEEF SANDWICH - £11

With tomato, watercress & horseradish cream  
on brown sourdough. Served with skin-on fries

#### 155 BURGER - £12

Aged beef patties, honey-glazed streaky bacon,  
smoked Lincolnshire poacher cheese,  
iceberg lettuce, onion, burger sauce & skin-on fries

#### 155 MUSHROOM BURGER (V) - £12

With goat's cheese, caramelised onions,  
salsa verde & skin-on fries

#### GRILLED VEGGIE SANDWICH (V) - £11

Grilled courgette, aubergine, marinated peppers  
& feta on brown sourdough.  
Served with skin-on fries

### MAINS

#### FISH & CHIPS - £14

Beer battered haddock, hand-cut chunky chips & crushed peas

#### FISH STEW - £16

Fish of the day, mussels, clams & potatoes

#### FREE RANGE CHICKEN CAESAR SALAD - £7/12

Baby gem lettuce, soft boiled egg, parmesan, marinated anchovies & croutons

#### PAN FRIED GURNARD - £17.5

Served with salsify, braised baby leeks & chive Beurre Blanc

#### FREE RANGE CHICKEN BREAST - £17

Served with a warmed quinoa salad

#### ONGLET STEAK - £16

Served rare with garlic & herb butter potatoes,  
cavolo nero & confit shallots

#### ROASTED LAMB RUMP - £21

Served with lentil stew & curly kale

#### BUTTERNUT SQUASH RISOTTO (V) - £14

Served with shaved Pecorino

#### JERUSALEM ARTICHOKE & GOAT'S CHEESE TART (V) - £14

Served with purple kale

### BUSINESS LUNCH - £14

CHOICE OF TWO COURSES SERVED WITHIN THE HOUR • 12.00 - 16.00

### STARTERS

#### SOUP OF THE DAY

Ask your server. Served with toasted sourdough

#### CITRUS-CURED SALMON

Served with julienne vegetables & citronette dressing

#### MEAT PLATTER

Chef's selection of cured meat with bread & pickles

### MAINS

#### ONGLET STEAK

Served rare with garlic & herb butter potatoes,  
cavolo nero & confit shallots

#### PAN FRIED GURNARD

Served with sautéed potatoes, spinach & Beurre Blanc

#### RISOTTO OF THE DAY

Ask your server

### DESSERTS

#### RASPBERRY CHOCOLATE CAKE (V)

Served with clotted cream

#### ORANGE PANNA COTTA

Served with candied orange zest & honeycomb

#### CHEESE BOARD (V)

Served with celery, walnuts, chutney & bread

### SIDES

Hand-cut chunky chips - £3

Skin-on fries - £3

Roasted cauliflower, butter & flaked almonds - £4

Greens of the day - £4

Warm beetroot salad with balsamic dressing - £4

Roasted butternut squash, pumpkin seeds & sage oil - £4

Pick any 3 sides for £8

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

FREE WIFI: CW GUEST • PASSWORD: Helloworld!



@155\_BAR\_KITCHEN  
#155BARANDKITCHEN

#SNAPANDSHARE: TAG @155\_BAR\_KITCHEN FOR YOUR CHANCE TO WIN A BOTTOMLESS BRUNCH FOR 2 ON US!