

155

BAR & KITCHEN

• LUNCH •

STARTERS

SOUP OF THE DAY - £7

Ask your server. Served with toasted sourdough

PORK TERRINE - £7

Served with white cabbage slaw & toasted sourdough

GARLIC & HERB HUMMUS (V) - £6.5

Served with toasted pitta bread

SMOKED HADDOCK & SALMON FISHCAKE - £8

Served with sautéed spinach & hollandaise sauce

HAM HOCK CROQUETTES - £8

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

SOMETHING TO MAKE YOUR DAY BETTER



47 AD PROSECCO - £6.50

CHÂTEAU MATHERSON ROSÉ - £8

APEROL SPRITZ - £8

MEDITERRANEAN GIN & TONIC - £10.5

Gin Mare, Fevertree Mediterranean tonic & rosemary

COAST OF NAPLES - £9

Portbello road gin, St Germain elderflower liqueur, homemade limoncello

Please see our drinks list for a full selection

MAINS

TUNA NIÇOISE - £14

Seared tuna, soft boiled egg, french green beans, anchovies, potatoes & tomato salad

FREE RANGE CHICKEN CAESAR SALAD - £12

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

155 BURGER - £12

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

155 MUSHROOM BURGER - £12

With goat's cheese, caramelised onions, rocket salsa verde. Served with skin-on fries

ROAST CHICKEN SANDWICH - £11

With tomato, avocado, baby gem lettuce & mayo on ciabatta. Served with skin-on fries

GRILLED VEGGIE SANDWICH (V) - £11

Grilled halloumi, piquillo pepper & salad on ciabatta Served with skin-on fries

FISH & CHIPS - £14

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

ONGLET STEAK - £17

Served rare with sprouting broccoli & hand cut chunky chips

PAN SEARED SEA BREAM - £17.5

Served with clams, samphire & kohlrabi

GRILLED COURGETTE SALAD - £12

Served with warm chickpeas, leeks, cherry tomatoes & harrissa

RISOTTO OF THE DAY - £14

Ask your server.

SIDES - £4

Hand-cut chunky chips // Skin-on fries // Mixed leaf
Fennel, grapefruit & chive salad // French green beans with confit shallots

Pick any 3 sides for £10

BUSINESS LUNCH - £15

CHOICE OF TWO COURSES SERVED WITHIN THE HOUR 12.00 - 16.00

STARTERS

SOUP OF THE DAY

Ask your server. Served with toasted sourdough

SMOKED HADDOCK & SALMON FISHCAKE

Served with sautéed spinach & hollandaise sauce

MEAT PLATTER

Chef's selection of cured meat with bread & pickles

MAINS

ONGLET STEAK

Served rare with sautéed spinach & potatoes,

PAN SEARED SEA BREAM

Served with Jersey Royal potatoes & shaved fennel salad

GRILLED COURGETTE SALAD

Served with warm chickpeas, leeks, cherry tomatoes & harrissa

DESSERTS

SELECTION OF ICE CREAMS

CHOCOLATE & RASPBERRY CAKE (V)

Served with Chantilly cream

CHEESEBOARD (V)

Served with celery, walnuts, chutney & bread

DESSERTS

SELECTION OF ICE CREAMS £6

Ask your server.

CHOCOLATE & RASPBERRY CAKE (V) £7

Served with ice cream

ORANGE PANNA COTTA £7

Served with candied orange zest & honeycomb

CHEESEBOARD (V) £12

Served with celery, walnuts, chutney & bread

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

IF YOU SUFFER FROM ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE NOTIFY YOUR WAITER BEFORE PLACING YOUR ORDER. WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF ALLERGENS

Our Standard wine measure is 175ml, 125ml is available & spirits 50ml

FREE WIFI: CW GUEST

PASSWORD: Helloworld!



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@155_BAR_KITCHEN