

REINTRODUCING THE GENTLE ART OF CONVERSATION

LUNCH MENU

SNACKS	DISHES	PLANT AND VEGETABLE DISHES
<p>CHICKEN WINGS GA With honey and chilli sauce £7.95</p> <p>CAULIFLOWER WINGS GA With honey and chilli sauce £7.95</p> <p>BREADCRUMBED MUSHROOMS With garlic aioli £7.50</p> <p>CRISPY HALLOUMI With truffle and chilli £7.95</p> <hr/> <p>SOURDOUGH TOASTIES</p> <hr/> <p>TOASTIE AND SOUP £12.50</p> <p>TOASTIE AND FRIES £12.50</p> <p>ALL £9.50</p> <p>CHICKEN, BACON AND CHEESE</p> <p>HAM AND CHEESE</p> <p>CHEESE AND SMOKED ONIONS</p> <hr/> <p>Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.</p> <hr/> <p>GA: Can be adapted to suit Gluten Alternative diets. VA: Vegetarian but can be adapted to suit vegan dietary requirements.</p>	<p>SOUP OF THE DAY GA VA Grilled sourdough £6.95</p> <p>BAKED BAGUETTE Served with dulce butter and cheddar cheese fondue £9.50</p> <p>CHICKEN CAESAR GA Chargrilled chicken breast, crispy bacon, croutons and Parmesan Small £8.50 Large £14.95</p> <p>WARMED BROCCOLI AND FETA SALAD VA GA With frisée, radicchio, pomegranate, toasted almonds and hot honey dressing Small £8.50 Large £14.50</p> <p>CRISPY CHILLI CHICKEN GA With napa slaw, chillis and house sweet chilli sauce Small £9.50 Large £15.25</p> <p>BRAISED LAMB SHOULDER RAGU With tagliatelle, spinach and aged Parmesan £17.50</p> <p>8OZ WAGYU BEEF BURGER Brioche bun, streaky bacon and cheese, fries £21.50</p> <p>FISH AND CHIPS Sustainable haddock, hand cut chips, peas £19.50</p> <p>CLOTH EAR SIGNATURE CHICKEN CURRY GA Basmati rice, flat bread £18.95</p> <p>SMOKED COD CHOWDER GA Carnbrooke chorizo, tiger prawns, charred corn, steamed vegetables, smoked chorizo sauce and grilled sourdough Small £9.95 Large £18.95</p> <p>FISH OF THE DAY See specials</p>	<p>VEGETARIAN PIE Baked mixed vegetables with smoked Applewood cheese and tomato sauce wrapped in puff pastry and served with mashed potato, greens and a cheese sauce £15.95</p> <p>BROCCOLI, SPINACH AND CHICKPEA CURRY GA VA Served with basmati rice and grilled flatbread £14.95</p> <p>SWEET POTATO TAGINE GA With whole almonds, pomegranate and herbs served with basmati rice £15.95</p> <hr/> <p>SIDES & EXTRAS</p> <hr/> <p>ALL £4.95 GA</p> <p>SKINNY FRIES</p> <p>HAND CUT CHIPS</p> <p>SWEET POTATO FRIES</p> <p>BUTTERED GREENS MASH</p> <p>SIDE SALAD</p> <hr/> <p>ADD TRUFFLE AND PARMESAN £1.25</p> <p>DIPS £1.25</p> <p>JUG OF SAUCE £2.50</p> <hr/> <p>Please note there will be a 10% discretionary service charge applied to tables of 6 or more. Unfortunately our till systems are unable to accommodate requests for individual bills.</p>
THE CLOTH EAR		PUBLIC HOUSE

DINNER MENU

SNACKS	MAINS	PLANT AND VEGETABLE DISHES
<p>CHICKEN WINGS GA With honey and chilli sauce £7.95</p> <p>CAULIFLOWER WINGS GA With honey and chilli sauce £7.95</p> <p>BREADCRUMBED MUSHROOMS With garlic aioli £7.50</p> <p>CRISPY HALLOUMI With truffle and chilli £7.95</p> <hr/> <p>STARTERS</p> <hr/> <p>SOUP OF THE DAY GA Toasted sourdough £6.95</p> <p>SMOKED COD CHOWDER GA Carnbrooke chorizo, tiger prawns, charred corn, steamed vegetables, smoked chorizo sauce and grilled sourdough £9.95</p> <p>SHARING BAKED BAGUETTE Served with dulse butter and cheddar cheese fondue £9.50</p> <p>WARMED BROCCOLI AND FETA SALAD VA GA With frisée, radicchio, pomegranate, toasted almonds and hot honey dressing £8.50</p> <p>PORK TERRINE GA Topped with rosemary and thyme butter, served with apple and gherkin remoulade and grilled sourdough £9.95</p> <hr/> <p>Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.</p>	<p>SIRLOIN STEAK GA Hand cut chips, roasted tomato and mushroom, pepper sauce £34.75 Add garlic and chilli tiger prawns £5.50</p> <p>8OZ WAGYU BEEF BURGER Brioche bun, streaky bacon and cheese, fries £21.50</p> <p>BRAISED LAMB SHOULDER RAGU With tagliatelle and spinach topped with aged Parmesan £17.50</p> <p>CLOTH EAR SIGNATURE CHICKEN CURRY GA Basmati rice, flat bread £18.95</p> <p>FISH AND CHIPS Sustainable haddock, peas, and handcut chips £19.50</p> <p>BEEF AND ALE PIE Irish beef cooked in local ale, baked in shortcrust pastry served with mash, buttered greens and gravy £21.50</p> <p>CHICKEN SUPREME GA With potato croquette, cauliflower purée, pancetta, rainbow carrots, tender stem broccoli and red wine jus £19.50</p> <p>FISH OF THE DAY See our daily specials menu</p> <p>SMOKED COD CHOWDER GA Carnbrooke chorizo, tiger prawns, charred corn, steamed vegetables, smoked chorizo sauce and grilled sourdough £18.95</p> <hr/> <p>GA: Can be adapted to suit Gluten Alternative diets. VA: Vegetarian but can be adapted to suit vegan dietary requirements.</p>	<p>VEGETARIAN PIE Baked mixed vegetables with smoked Applewood cheese and tomato sauce wrapped in puff pastry and served with mashed potato, greens and a cheese sauce £15.95</p> <p>BROCCOLI, SPINACH AND CHICKPEA CURRY GA VA Served with basmati rice and grilled flatbread £14.95</p> <p>SWEET POTATO TAGINE GA Topped with toasted almonds and pomegranate, served with basmati rice £15.95</p> <hr/> <p>SIDES & EXTRAS</p> <hr/> <p>ALL £4.95 GA</p> <p>SKINNY FRIES</p> <p>HANDCUT CHIPS</p> <p>SWEET POTATO FRIES</p> <p>BUTTERED GREENS MASH</p> <p>SIDE SALAD</p> <p>ADD TRUFFLE AND PARMESAN £1.25</p> <p>DIPS £1.25</p> <p>JUG OF SAUCE £2.50</p> <hr/> <p>Please note there will be a 10% discretionary service charge applied to tables of 6 or more. Unfortunately our till systems are unable to accommodate requests for individual bills.</p>

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DESSERT MENU

ALL £8.95

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

CHOCOLATE BROWNIE GA VA

Chocolate sauce and vanilla ice cream

**RASPBERRY AND WHITE CHOCOLATE
CRÈME BRÛLÉE**

With shortbread

LEMON POSSET

Berry compote and shortbread

LIQUEUR COFFEES

BELFAST COFFEE £11.50

Cold brew coffee, Ban Poitín, demerara sugar

IRISH COFFEE (Jameson).....£8.95

CALYPSO COFFEE (Tia Maria).....£8.95

BAILEYS COFFEE (Baileys).....£8.95

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AFFOGATO

CLASSIC £6.50

Vanilla ice-cream and espresso

ITALIAN £8.95

Vanilla ice-cream, espresso and Disaronno Amaretto

FRENCH £8.95

Vanilla ice-cream, espresso and Cointreau

IRISH £8.95

Vanilla ice-cream, espresso and McConnell's
sherry cask finish Irish whiskey

DESSERT COCKTAILS

ALL £11.50

LEMON MERINGUE MARTINI

Vanilla vodka, Limoncello, Disaronno Amaretto, Baileys

RUM AND RAISIN OLD FASHIONED

Raisin infused Havana Especial rum, demerara sugar,
angostura bitters

TIRAMISU

Goslings dark rum, Tia Maria, Baileys,
vanilla ice-cream, espresso, sugar

STRAWBERRIES & CREAM

Cazcabel Blanco tequila, Cointreau, coconut cream,
strawberries, agave syrup, lime

GRASSHOPPER

Giffard Menthe Pastille, Giffard Cacao White, cream

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WINE LIST

WHITE

	175ml	250ml	Bottle
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SAUVIGNON BLANC

Havalos / Chile.....£5.80 | £8.25 | £24.50

Three Woolly Sheep / New Zealand.....£6.90 | £9.50 | £27.50

GARGANEGA / PINOT GRIGIO

Zagalía / Italy.....£5.50 | £7.95 | £23.50

BARREL FERMENTED CHARDONNAY

Windy Peak / Australia.....£6.90 | £9.50 | £27.50

GRILLO

Ca Di Ponti / Italy.....£5.80 | £8.25 | £24.50

ROSÉ

	175ml	250ml	Bottle
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GARNACHA ROSADO

Borsao / Spain.....£5.80 | £8.25 | £24.50

RED

	175ml	250ml	Bottle
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MERLOT

Havalos / Chile.....£5.80 | £8.25 | £24.50

MALBEC

Piedra Negra / Argentina.....£6.90 | £9.50 | £27.50

VAT 8 SHIRAZ

De Bertoli / Australia.....£6.90 | £9.50 | £27.50

BEAUJOLAIS VILLAGES

Georges Duboeuf / France.....£7.20 | £9.80 | £28.00

RIOJA CRIANZA

Finca Marquesado / Spain.....£6.90 | £9.50 | £27.50

PROSECCO

	Bottle
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VALDO

Etichetta Nera Prosecco DOC / Italy.....£28.50

Marca Oro Prosecco Rosé Spumante / Italy.....£28.50

Marca Oro Prosecco DOC / Italy.....200ml Snipe.....£9.50

CHAMPAGNE

	Bottle
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MOËT ET CHANDON

Imperial Brut / France.....£70.00

Imperial Brut / France.....200ml Snipe.....£18.50

VEUVE CLICQUOT

Yellow Label Brut / France.....£75.00

DOM PERIGNON

Dom Perignon / France.....£210.00

FEELING THIRSTY?

Please scan our QR code to see our cocktails and drinks lists

