

The Bubble Room

STARTERS

SOUP OF THE DAY freshly made daily with homemade bread	4.50
HOMEMADE BREAD AND OLIVES with balsamic dipping oil	4.50
GRILLED SQUID coriander lime dressed leaves, mint and chilli sauce	6.95
CHICKEN LIVER PARFAIT apple and cinnamon chutney, crispy melba toast	6.95
CHESHIRE SMOKEHOUSE SMOKED SALMON cucumber salad with lemon dressing	6.95
SAUTÉED KING PRAWNS chilli, ginger and butter, dressed with rocket salad	7.50

MAINS

ALDERLEY POT ROASTED CHICKEN breast and leg with crispy pancetta, roasted beetroot, with a tarragon cream	16.95
100z ABERDEEN ANGUS BUBBLE BURGER grilled pancetta, cheese, relish and hand cut chunky chips (please note our burgers are made fresh so allow 20 mins cooking time)	10.95
LINGVINE Provençal vegetables, basil, pesto, grilled asparagus and parmesan shavings	10.50
100z SIRLOIN STEAK roasted vine tomatoes, rocket salad, horseradish crème fraîche and hand cut chunky chips	17.95
BEER BATTERED COD FILLET hand cut chunky chips, garden peas, with homemade tartare sauce	11.95
GRILLED SEA BREAM fennel purée, roasted courgettes, tomato chutney and fluffy rice	14.95
SALMON FILLET rosemary spinach creamy risotto and seasonal greens	14.50
COTTAGE PIE homemade with creamy mash and honey roasted parsnips	12.95
LAMB HOTPOT homemade beetroot and fêta salad and homemade focaccia bread	13.95

DESSERTS

STICKY TOFFEE PUDDING with toffee sauce and homemade bourbon ice cream	5.95
CLASSIC LEMON TART raspberry coulis	4.95
TRIPLE CHEESECAKE SHOTS chocolate orange, strawberry & vanilla, blackberry	6.95
APPLE TARTAR with homemade vanilla ice cream	4.95
ORANGE CHOCOLATE FONDANT with homemade tia maria ice cream	6.95
CHEESE SELECTION with a selection of biscuits	6.95

SIDE ORDERS

SPINACH AND TOMATOES infused with garlic butter	2.95
LYONNAISE POTATOES thinly sliced onions sautéed in butter	2.95
SAUTÉED NEW POTATOES with mint butter	2.95
HAND CUT CHUNKY CHIPS freshly prepared and piping hot	3.50
BEETROOT AND FÊTA SALAD fresh mixed leaves	2.95

BUBBLE BITES

MEZZÉ PLATTER humous, olives, fêta cheese with sun dried tomatoes and griddled bread	6.50
CHILLI PACHOS chilli con carne and jalapeños, melted cheese with homemade spicy tomato relish and sour cream	6.95
CHEESE AND TOMATO PACHOS melted cheddar cheese and homemade spicy tomato relish and sour cream	4.95
CHARGRILLED CHICKEN FILLET BURGER rocket leaves, lemon cracked pepper mayo, tomato relish and hand cut chunky chips	8.95
CHICKEN CAESAR SALAD fresh baby gem, croutons, pancetta, parmesan, boiled egg and homemade dressing	7.95
SALMON CAESAR SALAD fresh baby gem, croutons, pancetta, parmesan, boiled egg and homemade dressing	7.95
SALAD PIÇOISE continental leaves, green beans, boiled egg, new potatoes, topped with tuna steak (served pink)	8.95
GREEK SALAD fresh mixed salad leaves fêta cheese, red onion, olives and cucumber	6.95
BBQ CHICKEN WINGS fresh leaf salad and spicy homemade tomato salsa	6.95
CORIANDER AND LIME FISH CAKES served with chilli jam dip and garnish	6.95

ASK YOUR SERVER FOR OUR CHEF'S SPECIALS

A discretionary 10% service charge will be added for parties of 6 or more.
All prices include VAT at the standard rate.
We cannot guarantee dishes to be free of nuts or bones.

FOR THE PERFECT AFTER DINNER DRINK
SEE OUR SEPARATE DRINKS MENU

The Bubble Room

BREAKFASTS (11AM-2PM)

FULL BUBBLE BREAKFAST

smoked bacon, sausages, eggs cooked to your liking
baked beans, tomatoes, mushrooms, black/white pudding
and slightly toasted bread

6.95

FULL BUBBLE VEGETARIAN BREAKFAST

vegetarian sausage, hash browns, tomatoes, mushrooms,
eggs cooked to your liking, baked beans and lightly
toasted bread

6.75

SMOKED SALMON WITH SCRAMBLED EGG

finest salmon with three light fluffy free range
eggs on lightly toasted homemade bread

6.50

BACON WITH SCRAMBLED EGGS

smoked back bacon with three fluffy free range
eggs on lightly toasted bread

5.95

EGGS BÉNÉDICT

two free range poached eggs with classic homemade
hollandaise sauce on lightly toasted bread

5.95

FRENCH TOAST

crusty homemade bread egg dipped with streaky bacon
and maple syrup

5.50

SANDWICHES

all served on homemade white or granary bread
with a fresh salad garnish and pickles

HONEY GLAZED HAM

with watercress and piccalilli

4.50

HOT ROASTED SIRLOIN OF BEEF

succulent strips of steak, rocket leaves,
and homemade cherry tomato relish

4.95

CHESHIRE SMOKEHOUSE SMOKED SALMON

locally supplied finest salmon and cool cucumber

5.95

PRAWN AND MARIE ROSE

meaty prawns in homemade sauce

4.95

MATURE CHEDDAR AND PICKLE

slabs of quality cheddar and homemade pickle

4.75

TUNA MAYO AND RED ONION

best tuna in homemade mayonnaise
sprinkled with cheshire red onions

4.95

SOUP OF THE DAY AND A SANDWICH

daily prepared soup using fresh ingredients
and choice of sandwich

7.50

TOASTED CIABATTAS (11AM-5PM)

served with fresh salad garnish and pickles

TUNA MELT

4.75

TOMATO, BASIL AND MOZZARELLA

4.95

BRIE AND CRANBERRY

4.75

BACON AND CHEESE

4.95

BACON, LETTUCE AND TOMATO

4.95

CHEESE STEAK CIABATTA

6.50

SPICY CHICKEN, MANGO CHUTNEY AND SMOKED CHEESE

4.95

TEA

BREAKFAST

2.00

EARL GREY

2.00

HERBAL

2.00

FRUIT

2.00

COFFEE

FILTER

2.00

DECAFFEINATED

2.00

CAPPUCINO

2.50

LATTÉ

2.50

ESPRESSO

2.00

DOUBLE ESPRESSO

3.00

AMERICANO

2.00

MOCHA

2.50

HOT CHOCOLATE

2.50

LIQUEUR COFFEE

IRISH

4.50

CALYPSO

4.50

BAILEYS

4.50