

# the bubble room

bar & restaurant

our menu is designed for casual dining & sharing

## - WEEKLY SPECIALS -

please see our blackboards for weekly specials created by our team of chefs

### - SHARING PLATES -

|   |      |
|---|------|
| <b>MEAT</b> .....   | 16   |
| <i>cured meats, homemade chicken liver pate, chicken satay skewers, sun dried tomatoes, toasted tomato &amp; onion bread and pickle</i> |      |
| <b>SEAFOOD</b> .....  | 19.5 |
| <i>smoked salmon, garlic &amp; chilli king prawns, whitebait, moules marinere and toasted cheese &amp; olive bread</i>                  |      |
| <b>VEGETARIAN</b> .....   | 14   |
| <i>tandoori halloumi skewers, feta &amp; sun dried tomatoes, humous, olives and toasted tomato &amp; onion bread (v)</i>                |      |
| <b>CHILLI NACHOS</b> .....  | 12   |
| <i>chilli con carne, jalapenos, melted cheese, sour cream, homemade tomato relish and guacamole</i>                                     |      |
| <b>NACHOS</b> .....   | 9    |
| <i>jalapenos, melted cheese, sour cream, homemade tomato relish and guacamole (v)</i>   |      |
| <b>OVEN BAKED CAMEMBERT</b> .....   | 11   |
| <i>rosemary, caramelised onion marmalade, toasted tomato &amp; onion bread and toasted olive &amp; cheese bread (v)</i>                 |      |

### - SMALL PLATES -

*all with toasted bread / mixed leaves*

|  |     |
|--|-----|
| <b>HOMEMADE SOUP OF THE DAY</b> .....                        | 5.5 |
| <b>CURED MEATS</b> .....                                     | 6   |
| <b>HOMEMADE CHICKEN LIVER PATE</b> .....                     | 6.5 |
| <b>CHICKEN SATAY SKEWERS</b> .....                           | 7   |
| <b>PAN FRIED SCALLOPS</b> .....                              | 10  |
| <b>GARLIC &amp; CHILLI KING PRAWNS</b> .....                 | 7.5 |
| <b>MOULES MARINIERE</b> .....                                | 9   |
| <b>WHITEBAIT</b> .....                                       | 6   |
| <b>SMOKED SALMON</b> .....                                   | 7   |
| <b>TANDOORI HALLOUMI SKEWERS (v)</b> .....                   | 6.5 |
| <b>FETA, SUNDRIED TOMATOES, OLIVES &amp; HUMOUS (v)</b> .... | 7.5 |

### - STEAKS -

|                          |    |                         |    |                        |    |
|--------------------------|----|-------------------------|----|------------------------|----|
| <b>8oz SIRLOIN</b> ..... | 21 | <b>8oz RIBEYE</b> ..... | 21 | <b>10oz RUMP</b> ..... | 21 |
|--------------------------|----|-------------------------|----|------------------------|----|

*all with chunky chips, grilled mushroom & tomato with peppercorn, maitre'd butter or blue cheese sauce*

### - REGULARS -

|   |    |
|---|----|
| <b>10oz HOMEMADE BUBBLE BURGER</b> .....  | 12 |
| <i>smoked bacon, cheese, homemade tomato relish, coleslaw &amp; chunky chips (please allow 20 mins cooking time)</i>                        |    |
| <b>CHICKEN FAJITA WRAP</b> .....  | 11 |
| <i>cajun chicken, roasted peppers, onions, courgette, homemade tomato relish, guacamole, sour cream, mixed leaves, coleslaw &amp; fries</i> |    |
| <b>vegetarian option available (v)</b> .....  | 9  |
| <b>CAJUN CHICKEN BURGER</b> .....   | 12 |
| <i>louisiana mayo, baby gem, homemade tomato relish, coleslaw &amp; sweet potato fries</i>  |    |
| <b>STICKY BBQ RIBS</b> .....  | 9  |
| <i>mixed leaves &amp; coleslaw</i>  |    |

### - LEAVES -

|   |    |
|---|----|
| <b>THAI BEEF</b> .....  | 10 |
| <i>marinated beef fillet tail, beansprouts and sesame seeds</i>                 |    |
| <b>CRISPY CHICKEN</b> .....   | 10 |
| <i>honey, garlic, sweet chilli &amp; soy sauce and crisp noodles</i>            |    |
| <b>GOAT'S CHEESE &amp; WALNUT</b> .....   | 8  |
| <i>honey dressing, grapes and balsamic (v)</i>                                  |    |
| <b>CHICKEN, BACON &amp; AVOCADO</b> .....                                       | 9  |
| <i>honey &amp; mustard dressing, cherry tomatoes &amp; cracked black pepper</i> |    |
| <b>WARM CHORIZO &amp; PINE NUT</b> .....  | 8  |
| <i>sundried tomatoes and poached egg</i>  |    |

### - SEASONAL -

|   |    |
|---|----|
| <b>ROASTED MEDITERRANEAN VEG PAELLA</b> .....                                       | 11 |
| <i>cherry tomatoes, parmesan, rosemary &amp; napoli sauce (v)</i>                   |    |
| <i>add chicken &amp; chorizo</i> .....  | 13 |
| <i>add mussels, king prawns &amp; salmon</i> .....                                  | 15 |
| <b>GREAT NORTH'S CHEESE &amp; ONION PIE</b> .....                                   | 12 |
| <i>mixed leaves, parmesan &amp; sweet potato fries</i>                              |    |
| <b>LAMB KOFTAS</b> .....  | 12 |
| <i>pearl cous cous, mint yoghurt, sweet chilli &amp; mixed leaves</i>               |    |
| <b>GRILLED SALMON FILLET</b> .....  | 12 |
| <i>bacon, cherry tomatoes, garlic &amp; olive oil, on rocket &amp; potato salad</i> |    |

### - SIDES -

|  |         |
|--|---------|
| <i>chunky chips / cajun chunky chips</i> .....         | 3.5     |
| <i>fries / cajun fries</i> .....                       | 3.5     |
| <i>sweet potato fries</i> .....                        | 4       |
| <i>new potatoes</i> .....                              | 3.5     |
| <i>seasonal vegetables</i> .....                       | 3.5     |
| <i>rocket &amp; parmesan salad / house salad</i> ..... | 3.5     |
| <i>garlic bread / with cheese</i> .....                | 3.5 / 4 |
| <i>warm bread &amp; olives</i> .....                   | 4.5     |

*all prices include VAT. please note that a 10% service charge will be added for parties of 6 or more, otherwise service is at your discretion. we cannot guarantee our dishes to be free from bones or traces of allergens - a full ALLERGENS menu is available for all dishes, please ask your server.*