

## New Encore Menu

Eat-in or **takeaway** 01257367357

*Orders & payment can be taken over the phone and delivery  
left on the doorstep to maintain social distancing*

### **Appetizers/Nibbles**

Mumbai mix	2.00	<b>1.80</b>
Crunchy wasabi peas	2.00	<b>1.80</b>
Crispy kale, pork floss	2.50	<b>2.25</b>
Curried prawn crackers	2.00	<b>1.80</b>
Haggis bon bons & pickled apple	3.00	<b>2.75</b>
Warm marinated olives, sourdough, oven brushed tomato, oils	3.50	<b>3.25</b>
Poppadum, lime lebneh	2.00	<b>1.80</b>

### **Small Plates**

Crispy squid, coconut, sesame, tequila & lime, chilli jam	7.50	<b>7.00</b>
Halloumi fries, garlic aioli, pomegranate & sweet potato crisps	7.00	<b>6.50</b>
Chicken satay skewers, crispy shallot, lime lebneh & poppadum	7.00	<b>6.50</b>
Korean fried cauliflower, toasted sesame oil, chilli & spring onion	5.00	<b>4.50</b>
Bourbon glazed sticky pork belly, chive sour cream, crispy kale	7.00	<b>6.50</b>
Lancashire haggis risotto, kale & crispy hen's egg	6.00	<b>5.50</b>
Blackened salmon poppadum, mango salsa, lime lebneh, dill oil, keta	8.00	<b>7.50</b>
Smoked Napoli, chorizo, Goat's cheese, arancini, aioli, balsamic & parmesan crisps	7.00	<b>6.50</b>
Zaalook humous, mango salsa, sourdough pita	4.50	<b>4.00</b>



## Large plates

Chicken, smoked garlic & spinach roulade, pomme anna, charred tender stem broccoli, pan jus & crispy kale 16.00 **15.00**

Salt & pepper spiced vegetables, red curry, poppadum, lime lebneh, coconut & sesame rice 13.00 **12.00**

Pan seared seabass fillet, burnt red pepper & smoked Napoli risotto, feta 15.00 **14.00**

Blackened salmon poppadum, mango salsa, lime lebneh, dill oil, keta 16.00 **15.00**

## Burgers

Blackened chicken fillet burger, kimchi, gochujang aioli, brioche, sweet potato fries 12.00 **11.00**

Panko cod fillet burger, crispy kale & tartare sauce, brioche with herb salted fries 12.00 **11.00**

Bourbon glazed pork belly, chive sour cream, crispy kale, on brioche with salt & pepper mixed fries 12.00 **11.00**

Spiced mix vegetable burger, cumin seed & red lentil crumb, gochujang aioli, sweet potato fries 10.50 **9.50**

## Sourdough Flatbreads

Roasted Garlic & herb 4.50 **4.25**

Roasted Garlic, herb & cheese 5.00 **4.75**

Smoked Napoli, chorizo & scotch bonnet oil 5.50 **5.25**

Serrano, brie and grape 6.50 **6.25**

Goat's cheese & caramelised red onion 5.50 **5.25**

Spinach, feta & balsamic glaze 5.00 **4.75**

Burnt red pepper, tomato & crispy kale 5.00 **4.75**

## Fries

Rosemary salted skin on house fries 2.50 **2.25**

Sweet pot fries, house kimchi, gochujang aioli 3.50 **3.25**

Curly fries, ketchup aioli, crispy shallots 3.00 **2.75**

Goats cheese and caramelized onion fries 3.50 **3.25**

Blue cheese sauce, maple bacon, skin on house fries 5.00

**4.75**

Salt and pepper mixed fries 2.50 **2.25**

Herb salted skin on fries, grated cheese & smoked garlic mayo

3.50 **3.25**

Chilli dusted curly fries, house red curry & fresh chilli 3.50 **3.25**

Parmesan & truffle fries 3.50 **3.25**

## Mini Desserts

Banoffee, banana bread, caramel, Chantilly cream, banana crisp 3.50  
**3.25**

Parma violet meringue, coconut cream, elderflower-soaked berries, 3.50  
**3.25**

Encore brownie & honeycomb 3.50 **3.25**

Biscoff & peanut butter cheesecake 3.50 **3.25**

Assiette (choose 3) 9.50 **9.00**

Dessert & tea/coffee 5.00 **4.50**

## Encore Cheese

Choose 1, 3 or 5 4.00 **3.75** / 9.00 **8.50** / 13.00 **12.00**

**Nicky Nook** - Indulgent blue, smooth texture, pale orange hue

**Char Coal** - Mature cheddar, blended activated charcoal, hint of cayenne

**Belton red fox** - Vintage red Leicester, firm red, rich, zesty, very moreish

**Brant Fell Reserve** - Traditional, strong, buttery Lancashire

**Owd Yonner** - New 12-month clothbound rich, creamy, Lancashire

**Eden Smokie** - Intense luxurious creamy, delicate complex smoked Brie

**Shipston Blue** - Semi-soft, cave aged water, buffalo, milk, full blue

\*Served with crackers, fresh bread, red onion chutney, pickled apple matchsticks, semi-dehydrated grapes and fresh grapes

## Port & Sticky wine

Taylor's 2012 Late bottle vintage port 50ml 3.80

Noval Silval 2005 vintage port 50ml 7.50

Aves del Sur late harvest - Chile 125ml 7.00 50cl bottle 28.00



## Encore Glossary

**Arancini** - Italian rice balls in breadcrumbs

**Aioli** - flavoured soy-milk mayonnaise

**Biscoff** - buttery, brown sugar, spice flavoured cookies

**Blackened** - aromatic spice rub

**Chantilly** - sweetened whipped cream

**Gochujang** - Korean smoked chilli paste

**Jus** - 72-hour rose veal bone & red wine reduction

**Keta** - salmon roe

**Kimchi** - Korean, spicy, fermented vegetables

**Lebneh** - thick tasty yoghurt

**Napoli** - Italian tomato-based sauce

**Pomme anna** - thinly sliced and layered potato baked in rich butter

**Roulade** -  $\Delta$  dish stuffed with filling served in a roll

**Serrano** - Spanish dry-cured ham

**Scotch Bonnet** - type of very hot chilli pepper

**Sourdough** - fermented dough using naturally occurring yeast

**Zaalouk** - Moroccan smoked aubergine & tomato

