

Encore Autumn Menu Allergens

There are two ways you can have our dishes served . . .

All our menus can be served in the tapas style, where you order for the table to share and they arrive when at their freshest from the kitchen. Alternatively, our small/large plates can be served as starters and main courses.

Nibbles

Warm marinated olives, oven dried tomato, balsamic & oils with fresh bread 3.5

Crispy kale & crispy shallot 2 **gluten**

Poppadum & raita 2 **dairy**

Crunchy jalapenos miso aioli 2 **soya**

Tortilla chips & guacamole 2.5 **gluten**

Wasabi peas 2

Mumbai mix 2 **gluten**

Roasted garlic sourdough flatbread (add Mozzarella) 4.5 (5.5) **gluten/(dairy)**

Small plates

Crab & harissa arancini, lemon aioli & parmesan crisps 8

egg/gluten/dairy/shellfish/soya

Ginger, soy & honey pork belly bao buns & miso aioli 7 **soya/sulphates/gluten**

Pachos, poppadum, pineapple salsa, lime pickle aioli & raita 6 **soya/dairy**

Pulled **BBQ** jackfruit boia buns with pickled red onion 6.5 **gluten/soya**

Salt & pepper squid, mirin sweet chilli 7.5 **fish**

Korean cauliflower, toasted sesame oil, chilli & spring onion 5.5 **sesame**

Pulled blackened chicken nachos, guacamole, mozzarella & burnt red pepper marinara 7 **gluten/dairy/sulphates**

Goats cheese, red onion marmalade & roasted sweet potato croquette, tomato marinara 6 **dairy/gluten/egg**

Haggis bon bons, pickled apple & burnt apple puree 5.5 **egg/gluten/dairy**

Halloumi fries, crispy jalapenos & chilli jam 7 **dairy**

Large plates

- Korean beef short rib, sticky coconut rice & carrot and cucumber slaw 15
- Pulled **BBQ** jackfruit, sourdough flatbread, pickled red onion, pineapple salsa, miso aioli & sweet potato fries 12 **gluten/soya**
- Pan roasted seabass fillet, crab & harissa arancini, burnt red pepper marinara & roasted sweetcorn 16 **gluten/egg/dairy/shellfish/fish**
- 200g aged Fillet steak, haggis bon bons, slow roasted cherry vine tomato, triple hand cut chips & choice of sauce 28.5 **gluten/egg/sulphates**
- Double cheeseburger, candied bacon, bacon crumb edam cheese, miso aioli on brioche with parmesan and truffle fries. 12 **gluten/soya/egg**
- Green curry risotto, coconut emulsion, crispy tofu and crispy kale 12 **dairy**

Fries

- Rosemary salted skin on fries 2.5
- Sweet potato fries, miso aioli & crispy shallot 3.5 **soya**
- Blue cheese sauce, bacon crumb, maple bacon skin on fries 5 **dairy**
- Salt and pepper mixed fries 2.5 **gluten**
- Curly fries, crispy jalapenos and chilli jam 3
- Goats cheese and caramelized red onion skin on fries 3.5 **dairy/sulphates**

Sourdough Flatbreads

- Roasted garlic & herb (add Mozzarella) 4.5 (5.5) **gluten/(dairy)**
- Smoked tomato, chorizo, crispy kale & scotch bonnet oil 5.5 **gluten/dairy**
- Serrano, brie & grape 6.5 **gluten/dairy**
- Sweet red onion marmalade, goat's cheese & balsamic glaze 5.5
gluten/dairy/sulphates

Mini Dessert

- Encore brownie, honeycomb & white chocolate ice cream 3.5 **egg/dairy**
- Biscoff millionaire shortbread 3.5 **gluten/dairy**
- Yuzu lemon meringue, lemon curd, yuzu gel, sweet pastry, meringue 3.5
gluten/dairy
- Encore cheeseboard (please ask for today's choices) 9 **gluten/dairy**
- Ice creams & sorbets (please ask for our selection) 1.5 **gluten/dairy**