

THE APPROACH

Bar + Restaurant

Our kitchen is run by Air Culinaire Worldwide and each dish is handcrafted by their team.

Please ask your server if you require an allergen list menu.

Whilst every effort has been made for certain dishes not to contain nuts, we do not operate a nut free kitchen and some products are outsourced which may contain nut derivatives.

THE APPROACH MENU

Our menu is available daily from 12:00 - 21:30

Please note: sandwiches are only available between 12:00 - 17:00

Sandwiches

Beer Battered Fish Finger Brioche £10.95

Goujons of fish, tangy tartare sauce, sweet grilled brioche bun

Smoked Salmon £11.95

Served on malted wheat bread with dill cream cheese

Mature Cheddar Ploughman's (v) £10.95

Served on your choice of white or granary bloomer

Loaded Grilled Vegetable Wrap (ve) £9.95

All served with fries
All can be served gluten-free

Small Plates

Vietnamese Sesame Hot Wings £12.50

Spiced Falafel with Harissa Hummus (ve) £10.50

Salt & Pepper Squid £12.50
Served with paprika aioli

Beef Carpaccio £13.50
Served with rocket, parmesan & truffle oil

Tomato Bruschetta (ve) £7.95

Padron Peppers (v) £8.95
Served with Greek yoghurt, dukkah crumb & olive oil

Entrée Salads

Classic Caesar Salad £10.95

Dressed baby gem lettuce, parmesan cheese, Parma ham crisps & croutons Add on chicken / salmon 40z £3.00

Warm Nicoise Salad (v) £12.95

Green beans, olives, grilled tomato, baby potato & poached egg

Mixed Garden Salad (ve) £8.50

Chef's choice of crunchy leaves & garden vegetables to match the season - served with a French dressing



MAINS

Philly Cheesesteak Ciabatta £14.50

Topside of beef, charred peppers, onions & smoked cheese Served on a warm ciabatta

Club Sandwich £14.95

Grilled chicken, smoked bacon, baby gem, sliced tomato & fried egg Served on your choice of bread & with fries

The Approach Burger £15.50

Dijon mayonnaise, baby gem, sliced gherkin, pickled shallot on brioche Served with fries | Add bacon or smoked cheese

Great British Fish and Chips £17.50

Beer battered catch of the day with chunky chips, pea puree, tartare & lemon



Sirloin Steak £26.50

70z sirloin steak (cooked to your liking), watercress, pickled shallot, balsamic cherry tomatoes & peppercorn sauce Served with fries

Butlers Steak £32.50

Braised feather blade of beef, pomme puree, buttered carrots, & cavolo nero & jus

Chicken Tikka Masala £22.95

Chicken supreme, tikka cream sauce, basmati rice, mango chutney raita & chapati

Sticky Asian Seabream £27.95

Soft flaky seabream drizzled in a sweet spicy sauce with chestnut mushrooms Pak choi & teriyaki noodles

La Tua Tortellini (v) £15.50

Filled pasta with beetroot & goats cheese with walnut pesto & olive

Spiced Satay (ve) £16.50

Plant based spiced satay peanut dip & vegetable fried rice

Vegan Lasagne (ve) £15.95

Layered pasta with lentil vegetable bolognese & creamy plant based béchamel

THE FINAL DESCENT

Dessert menu available daily from 12:00 - 21:30

Sticky Toffee Pudding (ve) £9.95

Plant based sticky toffee with rich toffee sauce & dairy free vanilla ice cream

Chocolate Brownie Truffle Torte (ve) (gf) £12.95

Belgian chocolate truffle mousse on a chocolate biscuit base - finished with brownie cubes, chocolate crumb & ice cream

Warm Mini Beignet Wild Berry Dip £11.50

Filled mini style doughnuts with a sweet fruit dipping sauce

New York Baked Vanilla Cheesecake £12.95

Oven baked vanilla cheesecake on a digestive biscuit crumb with raspberry sorbet, fresh raspberries and raspberry coulis

Traditional Italian Tiramisu £10.95

Coffee-soaked sponge topped with coffee cream, finished with mascarpone and masala cream

British Cheese Selection £14.50

A selection of British cheese Served with traditional garnish & onion marmalade

