

MAIN MENU

STARTERS

HOME MADE SOUP (v)
crusty bread, salted butter **8.5**

PORK BELLY
crispy pork belly, satay sauce, grilled
pineapple, salsa **11.5**

PRAWNS PIL PIL
crushed garlic & chilli, olive oil,
parsley, sourdough **12.5**

MOULES MARINIÈRE
white wine, herb & garlic cream,
crusty bread **11.0**

SRIRACHA KING PRAWNS
mango salsa, avocado, coriander **12.5**

**GOAT'S CHEESE & CARAMELISED
PEAR RAVIOLI (v)**
parsley, lemon oil, pine nuts **11.0**

ARANCINI (v)
sundried tomato & Parmesan arancini,
arrabiata sauce **10.5**

SALMON FISHCAKE
poached egg, Hollandaise sauce,
watercress **11.5**

SPICED CAULIFLOWER FLORETS (vg)
mint & cucumber aioli,
chilli, toasted sesame seeds **10.0**

MAINS

FISH & CHIPS
beer battered haddock, chunky chips,
pea purée, tartare sauce **17.0**

PORK BELLY
garlic & sage mash, medley of greens,
cauliflower purée, cider jus **20.0**

SEAFOOD LINGUINI
king prawn, crab, mussels,
coriander & parsley pesto,
lime chilli butter **19.0**

TANDOORI COD
spiced potatoes, baby spinach,
onion bhaji crisp, curry oil, palak purée **19.5**

WELSH LAMB RUMP
dauphinoise potatoes, tenderstem broccoli,
lamb croquette, redcurrant jus **24.0**

BEETROOT RISOTTO (v)
goat's cheese crumb, beetroot crisps **17.0**

STEAK BURGER
bacon, Cheddar cheese glaze, tomato,
gherkin, house relish, skinny fries, slaw **17.0**

DIRTY BURGER
steak burger, BBQ pulled pork,
streaky bacon, nacho cheese, onion ring,
seasoned fries, buffalo hot sauce **18.0**

**21 DAY AGED STEAK
SIRLOIN 25.0
RIB EYE 29.0
FILLET 37.0**

roasted balsamic tomatoes,
mushroom, peppercorn sauce,
chunky chips **OR** skinny fries

WILD MUSHROOM LINGUINI (v)
garlic cream, Parmesan, truffle oil **17.0**

CHICKEN BURGER
buttermilk, Cajun, Cheddar cheese glaze, bacon,
tomato, gherkin, spiced mayo, skinny fries, slaw **17.0**
vegan option available (vg)

MONKFISH & PRAWN CURRY
Thai red curry, sticky coconut
rice, fresh chilli, coriander **27.5**

CHICKEN SUPREME
stuffed with N'duja, patatas bravas, rocket,
red pepper & tomato piperade **20.5**

ASIAN DUCK SALAD
crispy shredded duck, five spice,
rainbow salad, pomegranate,
hoisin dressing, cashews **18.5**

MOULES-FRITES
white wine, herb & garlic cream,
skinny fries, crusty bread **18.5**

PAN FRIED HAKE
steamed greens, crushed new
potatoes, Champagne velouté **19.5**

CRISPY CHILLI TOFU (vg)
Asian spiced tofu, coconut rice,
tenderstem broccoli, pak choi,
roasted cashews **17.0**

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

GARLIC & PARMESAN CIABATTA 4.5

TENDERSTEM BROCCOLI, LEMON OIL 5.0

CHILLI SUMMER GREENS 5.0

THICK CUT CHIPS 4.5

PARMESAN & TRUFFLE FRIES 5.5

ROCKET, LEMON, PARMESAN 5.0

TOMATO, MOZZARELLA, BALSAMIC 5.0

BEER BATTERED ONION RINGS 4.5

AFTERS

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits **10.0**

**BRIOCHE BREAD & BUTTER
PUDDING**
apricot glaze & creamy custard **7.5**

TRIPLE CHOCOLATE BROWNIE
fresh berries, white chocolate
chip ice cream **7.5**

CARAMEL APPLE COBBLER
toffee sauce, creamy custard **7.5**

ETON MESS
strawberries, raspberries,
meringue, fresh cream **7.5**

CRÈME BRÛLÉE
shortbread **7.5**

Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients. (vg) = made with vegan ingredients.
All prices include VAT at the current rate. Licensing hours apply. Please note this menu contains items that are available on selected times and days.

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SUNDAY LUNCH MENU

2 Courses - 25.0

3 Courses - 30.0

STARTERS

DUCK LIVER PÂTÉ

toasted sourdough, blackberry compote

PRAWN & AVOCADO COCKTAIL

classic cocktail sauce, lemon,
wholemeal bread

KITCHEN MADE SOUP (v)

crusty bread, salted butter

CHILLI CRAB CAKE

Asian slaw, katsu mayo

PANKO BRIE (v)

watercress, tomato relish

SPICED CAULIFLOWER FLORETS (vg)

mint & cucumber aioli,
chilli, toasted sesame seeds

MAINS

TRADITIONAL SUNDAY LUNCHES

ROAST RIB OF BEEF

black pepper crust, Yorkshire
pudding, roast potatoes

ROAST LOIN OF PORK

lemon & sage stuffing,
crackling, roast potatoes

ROAST LEG OF LAMB

scented with rosemary &
thyme, roast potatoes

All roast dishes are served with seasonal vegetables and traditional gravy

CLASSIC FISH & CHIPS

beer battered haddock, chips, pea purée, tartare sauce

CHICKEN BURGER

buttermilk, Cajun, Cheddar cheese glaze, bacon,
tomato, gherkin, spiced mayo, skinny fries, slaw

vegan option available (vg)

BEETROOT RISOTTO (v)

goat's cheese crumb, beetroot crisps

GLAMORGAN PARSNIP CRUMBLE (v)

roast potatoes, seasonal
vegetables, gravy

vegan option available (vg)

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

CAULIFLOWER CHEESE 4.5

THICK CUT CHIPS 4.5

PARMESAN & TRUFFLE FRIES 5.5

ROAST POTATOES 4.5

GARLIC & PARMESAN CIABATTA 4.5

AFTERS

CARAMEL APPLE COBBLER

toffee sauce, creamy custard

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits

£3 supplement charge

TRIPLE CHOCOLATE BROWNIE

fresh berries, white chocolate
chip ice cream

BREAD & BUTTER PUDDING

apricot glaze & creamy custard

ETON MESS

strawberries, raspberries,
meringue, fresh cream

CHILDREN'S MENU

STARTERS

KITCHEN MADE SOUP (v)

crusty bread, salted butter 4.5

GARLIC CIABATTA (v) 3.5

MAINS

FISH GOUJONS

chips, beans OR peas 8.0

CHEESE BURGER

brioche bun, Cheddar cheese,
chips, beans OR peas 8.0

TRADITIONAL SUNDAY LUNCH

choice of beef, lamb or pork, served
with seasonal vegetables, gravy 8.5

available sunday only

BREADED CHICKEN GOUJONS

chips, beans OR peas 8.0

TOMATO PASTA (v)

garlic ciabatta 7.5

AFTERS

ICE CREAM SUNDAE

vanilla ice cream, chocolate sauce,
mini mallows 4.5

WARM CHOCOLATE BROWNIE

chocolate sauce 4.5

VANILLA ICE CREAM

strawberry OR chocolate sauce 3.5