

don't tell
Titus...

BAR + RESTAURANT

Breakfast & brunch	2-3
Bar menu	4-6
Coffee etc.....	7
Sparkling & champagne	8
Rosé wine	9
White wine.....	10
Red wine.....	11
Draught beer & cider.....	12
Bottled beer & cider	13

Open seven days a week

Restaurant available for private business and party bookings

breakfast & brunch

9am-5pm daily

*The perfect way to
start the day*

Granola with berry compote and Greek yoghurt v	£4.25
Fresh berries with honey and natural yoghurt v	£4.25
French toast, maple syrup and your choice of banana or bacon	£5.25

A CELEBRATION OF EGGS

Eggs Benedict	£5.95
Toasted muffin, ham, poached eggs, hollandaise sauce	
Eggs Florentine	£4.95
Toasted muffin, spinach, poached eggs, hollandaise sauce v	
Eggs Royale	£6.95
Toasted muffin, smoked salmon, poached eggs, hollandaise sauce	
Eggs Bhurji	£3.45
Spiced scrambled eggs and dhal served with toast v	
Smoked salmon and scrambled eggs	£5.95
With wholemeal toast	
<i>All available with gluten-free bread on request</i>	

Add a little sparkle or spice

Prosecco	
Spumante DOC or	glass £3.95
Spumante Rosé	two glasses £7.50
Bucks Fizz	£4.35
Bloody Mary	£4.10

Classic breakfasts from around the world

Traditional full English £7.95

Sausages, bacon, tomatoes, beans, mushrooms, toast and your style of eggs

Vegetarian full English £6.50

Vegetarian sausage, hash browns, tomatoes, beans, mushrooms, toast and your style of eggs **v**

Traditional Indian breakfast

Home-made crispy fried bread (Puri) served with tamarind chutney (Imli), mint yoghurt and home-made pickle (Achar)

Potato and chickpea curry v £6.25

or

Prawns cooked in a bhuna sauce £7.25

Anglo-Indian kedgeree £7.25

Spiced rice and lentils, smoked haddock, peas, mushrooms and a poached egg **GF**

Please make our team aware of any food allergies or dietary requirements.

Most dishes are available gluten-free, Halal options also available – please ask for details.

v – suitable for vegetarians **GF** – gluten-free



In a hurry? Phone in your breakfast or lunch pre-order on 01274 595633.

bar menu

12pm-9pm Monday-Thursday, 12pm-8pm Friday-Sunday

Spring/Summer 2015

Titus Tapas to share

£3.25

Cajun chicken, sweet chilli
crème fraiche **GF**

Olives and tomatoes **V/GF**

Black pudding fritters, grain
mustard mayonnaise

Vegetable pakoras, imli **V/GF**

Calamari, aioli

Pitta and houmous **V**

Bread selection and oils **V**

Poppadoms and pickles **V**

Matia biscuits and pickles **V**

£4.25

Breaded brie,
onion marmalade **V**

Jalapeno peppers,
sweet chilli sauce **V**

Beer battered cod strips,
tartare sauce

Grilled prawns, garlic, chilli
and lemon

Lamb kebabs, mint sauce **GF**

BBQ dressed chicken wings,
blue cheese sauce **GF**

Keema mattar samosas, imli

Halloumi, rocket and balsamic **V/GF**

Chips and dhal **V/GF**

Tapas and
cocktails,
a match made
in Saltaire –
trea' yursen!

Much to
Sir Titus' regret,
our **French Viognier**
or **Romanian Pinot**
Noir make fantastic
accompaniments for
our tapas!

Titus slider trio, venison, cajun chicken
and minced steak **£8.95**

Punjabi nachos, poppadoms, keema, dhal and
paneer cheese with mint sauce
(**V** option available) **£8.95**

Mum's Punjabi curries

with naan bread or chapattis or rice

Chicken curry homemade Indian recipe **GF** **£9.95**

Aloo chole potato and chickpea **V/GF** **£8.95**

Prawn Karahi prawns in a bhuna sauce **GF** **£10.95**

A bottle of **Moko Black Sauvignon Blanc** will enhance the
intense, fragrant flavours of our traditional Punjabi recipes, and the
sweetness of our **Chilean Gewürztraminer** offers a wonderful
contrast with the spiciness.

Of course, a
couple of **Cobras**
complement a
classic curry too.

*Add a little sparkle to an
otherwise ordinary day*

Prosecco

Spumante DOC or
Spumante Rosé

glass **£3.95**
two glasses **£7.50**

Mains

Titus burger, lamb and feta, spiced tomato mayonnaise, chips (GF available) £10.50

7oz sirloin steak, dressed house salad, French fries and garlic butter GF £11.50

Malbec, the classic match, if it's not broken don't fix it.

*Try our **Private Selection**.*

Titus-style fish and chips, fresh cod in Saltaire beer-batter, homemade tartare sauce, peas, dhal £9.95

Beer in the batter, bitter in the glass. Try our cask from down t' road.

Grilled sausage, creamy mash, onion gravy £8.95

Today's homemade warm tart with balsamic dressed rocket and French fries £9.50

Linguine with pine nut pesto, grilled asparagus V £8.95

Seasonal risotto (see specials board) £5.25/£8.95

*Try with a glass of the **Wallaby Creek Chardonnay** or don't... but really do!*

Sides

V/GF £2.95 each

Homemade chips

Dhal

Peas and corn

French fries

Basmati rice

Rocket and parmesan

Onion rings

Naan bread

House mixed salad

Sweet potato mash

**Daily specials
available,
please ask
our team**

Breakfast & brunch menu also available 9am-5pm

Please make our team aware of any food allergies or dietary requirements.

Most dishes are available gluten-free, Halal options also available – please ask for details.

V – suitable for vegetarians GF – gluten-free

Salads

- Grilled spiced chicken salad with quinoa and pomegranate **GF** £8.95
Warm beef sirloin salad with sweet chilli sauce **GF** £10.95
Roast vegetable couscous salad with mozzarella **V** £7.95
Indian spiced fish salad, spiced white fish with a mixed Asian herb salad **GF** £8.95

*Find the **perfect match** for your salad from our wine list.*

Sandwiches

all served with French fries and salad

- Chargrilled steak baguette, fried onions £7.50
Fish butty, chunky chips, crushed peas and tartare sauce £5.75
Sausage, caramelised onion and cheddar baguette £6.45
Grilled halloumi, sunblushed tomato and tapenade wrap **V** £5.50
Cajun chicken wrap, sweet chilli crème fraiche £5.95
Lamb kebab wrap, yoghurt and mint salad garnish £6.45
BBQ pulled pork wrap with apple coleslaw and French fries £6.50

served in white or brown bloomer or gluten-free bread

- Prawn and iceberg sandwich with bloody mary mayonnaise £6.50
Titus club sandwich, chargrilled chicken, bacon, baby gem, sliced tomato and mayonnaise £6.25
Titus veggie toastie, houmous, sunblushed tomato, roasted red pepper, rocket and feta **V** £5.50

Traditional roast meat baguette, stuffing, gravy and homemade chips – ask for today's choice £7.50

**Please ask
for our dessert
selection**

Please make our team aware of any food allergies or dietary requirements.

Most dishes are available gluten-free, Halal options also available – please ask for details.

V – suitable for vegetarians **GF** – gluten-free

coffee etc.

Americano	£2.10
Espresso	£2.10
Doppio	£2.55
Cappuccino	£2.35/£2.65
Café latte	£2.35/£2.65
Macchiato	£2.15
Café mocha	£3.10

all coffees also available decaffeinated

Why not add a caramel or vanilla syrup shot to your coffee for just 50p?

Hot chocolate topped with whipped cream, marshmallows and a dusting of chocolate	£2.95
Tea selection	£2.05
BREW TEA Co speciality whole leaf teas	£2.35
Toasted fruit loaf, butter	£2.25
Scone, jam and cream	£2.25
Today's cake	£2.95

**Liqueur
coffees £4.75**
please ask for
your favourite
spirit or liqueur

sparkling & champagne

BIN NO.		125 ML GLASS	BOTTLE
---------	--	--------------	--------

Sparkling wine

- | | | | |
|---|---|-------|--------|
| 1 | Prosecco Spumante DOC, Veneto, Italy
Light fresh fizz with soft fruit and acidity. | £3.95 | £19.95 |
| 2 | Prosecco Spumante Rosé, Veneto, Italy
Fruity and floral with nuances of roses. | £3.95 | £19.95 |
| 3 | Henners Vintage, East Sussex, England
Fantastic sparkling wine from this new English producer. | - | £42.00 |

Champagne

- | | | | |
|---|--|--|---------|
| 4 | Lanson Black Label Brut, Champagne
Bouquet of ripe fruits and citrus create a sensation of plenitude and lightness. | | £50.00 |
| 5 | Laurent Perrier Cuvee Rosé, Champagne
The king of pink fizz, bursting with summer fruits. | | £68.00 |
| 6 | Dom Pérignon Brut, Champagne
Layers of luxurious, nutty flavours. Very stylish! | | £175.00 |

Spoil yourself or someone else...

- | | | | |
|---|---|--|--------|
| 7 | Lanson Black Label Brut 20cl, Champagne
Fresh and lively with aromas of citrus fruit. Perfect for one! | | £15.00 |
|---|---|--|--------|

Please ask
for our
selection of
cocktails and
softails

rosé

BIN NO.		175 ML GLASS	250 ML GLASS	BOTTLE
8	Pinot Grigio Blush, Casa Del Maia, Italy Cranberry and strawberry, simply delightful.	£3.95	£5.25	£14.95
9	Provence Rosé, Terres Nobles Coteaux Varios, Cotes de Provence, France Sassy, sophisticated and seductive.	£5.10	£6.95	£19.95
10	White Zinfandel, Burlesque, California, USA A major crowd-pleaser all the way from the USA!	£4.55	£6.15	£16.95

white

BIN NO.	175 ML GLASS	250 ML GLASS	BOTTLE
---------	--------------	--------------	--------

Dry, herbaceous or aromatic whites

- | | | | |
|--|-------|-------|--------|
| 11 Sauvignon Blanc, MOKO Black, Marlborough, New Zealand | - | - | £21.95 |
| Classically aromatic, sunshine in a glass! | | | |
| 12 Viognier, Dom Vedilhan, Languedoc, France | £4.95 | £6.65 | £18.95 |
| A clean, elegant and tropical Viognier. | | | |
| 13 Sauvignon Blanc, Casa Del Maia, Italy | £3.95 | £5.25 | £14.95 |
| The palate is dry with a satisfying finish. | | | |

Juicy, fruit-driven ripe whites

- | | | | |
|--|-------|-------|--------|
| 14 Gewürztraminer, Los Gansos, Bio-Bio Valley, Chile | £4.75 | £6.45 | £17.95 |
| Lychees and petals burst from this aromatic delight. | | | |
| 15 Chardonnay, Wallaby Creek, Australia | £4.25 | £5.70 | £15.95 |
| Sapid and fresh, with delicate hints of sweet almond. | | | |
| 16 Chenin Blanc, False Bay, Western Cape, South Africa | £4.55 | £6.15 | £16.95 |
| A steely and seductive Chenin. | | | |

Very dry, light, delicate whites

- | | | | |
|---|-------|-------|--------|
| 17 Gavi di Gavi, Nuovo Quadro, Piemonte, Italy | - | - | £22.95 |
| Really top-quality Gavi, complex and enchanting. | | | |
| 18 Pinot Grigio, Principato, Veneto, Italy | £4.55 | £6.15 | £16.95 |
| A fresh and modern style of Pinot Grigio. | | | |
| 19 Chablis 1er Cru, Domaine de la Motte, Burgundy, France | - | - | £28.95 |
| Fruity and crisp. A classic Chablis Premier Cru. | | | |

red

BIN NO.	175 ML GLASS	250 ML GLASS	BOTTLE
---------	--------------	--------------	--------

Juicy, medium-bodied, fruit-led reds

- | | | | | |
|----|--|-------|-------|--------|
| 20 | Pinot Noir, Calusari
Viile Timisului, Romania | £4.95 | £6.65 | £18.95 |
| | Soft, smooth and stunning value. | | | |
| 21 | Merlot Ruby Cabernet, Idle Monkey,
Western Cape, South Africa | £4.55 | £6.15 | £16.95 |
| | Inviting raspberry flavours and a long fruity finish. | | | |
| 22 | Cabernet Sauvignon, Casa Del Maia, Italy | £3.95 | £5.25 | £14.95 |
| | A classic, darkly fruity and approachable Italian red. | | | |

Spicy, peppery, warming reds

- | | | | | |
|----|---|-------|-------|--------|
| 23 | Tempranillo Syrah, Campo Azafran,
VdT Castilla, Spain | £4.55 | £6.15 | £16.95 |
| | Light, harmonic and round in the taste. | | | |
| 24 | Malbec Private Selection, Trivento,
Mendoza, Argentina | £5.45 | £7.55 | £21.95 |
| | Spicy aromas with vanilla notes from oak. | | | |
| 25 | Shiraz, Beyond the River,
South Eastern Australia | £4.25 | £5.70 | £15.95 |
| | A must-try for Shiraz lovers! | | | |

Oaked, intense, concentrated reds

- | | | | | |
|----|--|---|---|--------|
| 26 | Chateauneuf du Pape, Chante Cigale,
Rhône, France | - | - | £34.95 |
| | Rich and warm with a spicy Rhône character. | | | |
| 27 | Rioja Reserva, De Alto Amo, Rioja, Spain | - | - | £22.95 |
| | Velvety, full, well-rounded and fruity. | | | |
| 28 | Barolo, Flori, Piemonte, Italy | - | - | £28.95 |
| | Rose petal and violet, plum and tobacco. | | | |

draught beer & cider



Coors Light (USA)

Coors Light is a refreshing, light tasting, premium beer, born ice cold in the Rockies. This Rocky Mountain brewing heritage delivers a crisp, refreshing taste you can't find anywhere else. ABV 4%

Cobra (India)

A premium world beer from India. Cobra's complex brewing process delivers a smooth, sophisticated lager which creates a premium drinking experience. ABV 4.3%



Grolsch (Netherlands)

Grolsch has a distinct bold and hoppy taste that has been developed through four centuries of brewing tradition. A unique longer brewing process and double hopping technique gives the beer a balance of bitter and sweet flavours. ABV 5%

Caffrey's (Ireland)

Caffrey's ale was launched in 1994 promising cold as lager, smooth as stout, taste of ale. A luxurious silky texture uncovers hints of banoffee pie, rich malt and juicy red apples. ABV 3.8%



Wolf Rock (England)

A blend of old and new world IPAs – a distinctively red IPA without extreme hoppiness. An interesting, moreish and drinkable beer with superior aroma, flavour and finish. ABV 4.8%

Sharp's Cornish Pilsner (England)

Originally brewed for the Eden Project in Cornwall, it won in the 2013 World Beer Awards. Fermented with Czech yeast then lagered on a bed of Saaz hops for 30 days to create stunning, zesty herbal notes and a delicious clean, citrus flavour. ABV 5.2%



Thatchers Gold Cider (England)

A refreshing medium dry, golden cider with the aroma of ripe apples. Medium palate with a smooth appley taste – enjoy chilled or over ice. ABV 4.8%



Please ask about our current selection of hand-pulled, cask ales and world beers. We have a regularly changing choice for you to enjoy.



bottled beer & cider



Saltaire beers

Established in 2005, Saltaire Brewery is dedicated to the production of high quality, traditional English ales using whole hop flowers and malts from a long established local maltster.



Rekorderlig cider (Sweden)

ABV 4%, bursting with fruit flavours and served over ice for a cool and refreshing experience.



Beck's (Germany)

ABV 5%, a crisp, refreshing taste, full of character, brewed according to the strict German purity laws. Light in colour.



Beck's Blue (Alcohol Free)

A light, crisp and refreshing alternative, it also adheres to the German purity laws and only contains four ingredients.



Budvar Original (Czech Republic)

ABV 5%, brewed from local natural ingredients in a 100 day brewing cycle (90 spent fermenting). One of the world's great lager conditioned beers.



Corona Extra (Mexico)

ABV 4.6%, the number one selling Mexican beer in the world. A light golden beer with a mild, clean, crisp flavour – perfect with a wedge of lime.



Peroni Nastro Azzurro (Italy)

ABV 5.1%, with a distinctive, intensely crisp and refreshing character. Brewed in Italy since 1963, full of Italian style.



Crabbie's Original Alcoholic Ginger Beer (England)

ABV 4%, made from a unique recipe. Four secret ingredients combined with steeped ginger from the Far East to produce a deep, deliciously spicy flavour.

THE EARLY BIRD RESTAURANT OFFER

15% off your food bill when ordering 2 or 3 courses

Available Monday-Thursday from 5pm (tables needed by 7.30pm)

Become a Titus VIP

Register free at www.donttelltitus.co.uk and start enjoying our VIP benefits including a 10% discount on your restaurant food bill Monday to Thursday, complimentary birthday drink, gifts and offers on special days of the year.