


don't tell
Titus...
BAR + RESTAURANT

Spring/Summer 2015

Starters

Today's seasonal soup with crusty bread v	£4.25
Grilled asparagus, black pepper, poached egg and hollandaise	£5.75
Venison and foie gras terrine, orchard chutney and toasted brioche	£5.95
Smoked duck and orange salad, lambs leaf and citrus dressing	£5.95
Beetroot-marinated salmon, rocket and sour cream	£5.95
Warm smoked cod loin and lemon dressed sea herbs	£6.25
Punjabi meze kebabs, vegetable pakoras, tandoori chicken and matia biscuits, selection of Indian sauces, for two to share	£10.95

 Why not add a sparkle to an otherwise ordinary day and indulge in something from our **sparkling & champagne** selection.

Titus tapas

Cajun chicken slider

King prawns with smoked paprika and lemon

Home-made Scotch egg Titus-style

Smoked haddock fish cakes with sweet chilli and lime

Marinated paneer on a creamy dhal sauce **v**

Aloo tikki with cucumber raita **v**

Two choices for £8.50, four for £12.50 or all six for £17.50

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

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

Mains

Chargrilled 10oz sirloin steak	£16.95
Chargrilled 9oz rib-eye steak	£17.95
Served with slow roast tomatoes, confit mushrooms, home-made chips and your choice of sauce – Béarnaise, peppercorn or garlic butter	
🍷 <i>Malbec Private Selection Trivento or Chateauneuf du Pape Chante Cigale</i>	
Masala spiced lamb rack, minted peas, Indian spiced roast potatoes and mint dressing	£14.95
🍷 <i>Merlot Ruby Cabernet Idle Monkey or Rioja De Alto Amo</i>	
Pan-fried chicken breast with tenderstem broccoli and broad bean nage	£12.95
🍷 <i>Pinot Grigio Principato</i>	
Pan-seared hake with creamy mash and peas à la française	£13.95
🍷 <i>Sauvignon Blanc MOKO Black Marlborough</i>	
Grilled sea trout with purple potatoes, buttered samphire and caper butter	£13.95
🍷 <i>Viognier Dom Vedilhan or Chablis Domaine de la Motte</i>	
Polenta stacked with roasted red peppers, courgette and tallegio cheese, rocket sunblushed tomato salad v	£9.95
🍷 <i>Pinot Noir Calusari or Chenin Blanc False Bay</i>	
Ostrich fillet with sweet red onions and dressed rocket	£13.95
🍷 <i>Shiraz Beyond the River</i>	
Seasonal hand-made pasta v	£10.95
🍷 <i>Gewürztraminer Los Gansos</i>	

Sides

Grilled asparagus / Buttered spinach / Creamy mash / Homemade chips / French fries / Dhal / Seasonal vegetables / Rocket and parmesan / House mixed salad v	£3.25
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🍷 *Wine recommendations*

Desserts

Dark chocolate brownie, vanilla ice cream	£4.50
Home-made Titus cheesecake	£4.25
Chocolate gnocchi – deep fried with toasted nuts, cinnamon sugar and vanilla ice cream	£5.25
Lemon posset with mixed seasonal berries and shortbread biscuit	£4.95
Passion fruit and strawberry pavlova	£4.95
Ice cream/sorbet selection	£3.95
Selection of three cheeses, Yorkshire biscuits, chutney, fruit	£5.00

*Why not finish off your journey through the courses with a **liqueur coffee** of your choice.*

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)



Register free at www.donttellititus.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.