



**PRE-THEATRE
5PM – 6:30PM**

Monday - Thursday

2 Course £23

3 Course £28



www.flamerestaurant.co.uk
T: 028 9033 2121

**Indulge after your
meal with our Flame
Favourites!**

After Dinner Cocktails

Carefully crafted by our mixologists to offer favourites such as Espresso Martinis, whilst offering twists on classics and Something Special.

**Tableside Liqueur
Coffees**

We invite you to try our liqueur coffees, prepared right in front of you at your table.

Decadent Desserts

Whether you're sweet or savoury we have plenty of options! Treat your tastebuds to our in-house made desserts or end the evening with a cheeseboard- perfect for sharing!

SNACKS

- DUKKAH SPICED FLATBREAD STICKS** With Sriracha Hummus. (2, 10, 12) **£4**
- FRIED HALLOUMI STICKS** With Smoked Paprika & Lime Mayo. (2, 4, 7) **£5**
- TEMPURA OF ANCHOVY** With Katsu Dip. (2, 4, 5, 12) **£5**
- POPCORN** Coated with Buffalo Sauce, Blue Cheese Dip, Celery, Salt. (1, 4, 7, 14) **£4**
- CRISPY COATED CHICKPEAS** With Cumin & Coriander. (2) **£4**

STARTERS

SOUP OF THE DAY

Served with Homemade Stout Wheaten. (1, 2, 7)

CHICKEN LIVER PARFAIT

Apple & Date Chutney, Toasted Sourdough. (2, 4, 7, 14)

CRISPY COATED CHICKEN WINGS

Chilli, Garlic & Sesame Dressing, Toasted Peanuts, Kimchi Salad, Garlic & Lime Mayo. (4, 10, 11, 12, 13)

POTATO & CHICKPEA CAKES (VG)

Spiced Pea Purée, Puffed Quinoa. (2)

MAINS

FLAME GRILLED 6oz BURGER & CHIPS

Gem Lettuce, Tomato, Cheddar Cheese, Russian Dressing. (2, 4, 7, 9, 12)
- Add On: Streaky Bacon - £2.00

TRADITIONAL BEER BATTERED FISH & CHIPS

Mushy Peas, Tartare Sauce. (2, 5, 7, 9, 14)

CHICKEN TIKKA

Spiced Coconut & Turmeric Rice, Mint & Cucumber Raita, Mango Chutney. (7, 9)
- Add On: Naan Bread - £3.00

SWEET POTATO, SPINACH & PEANUT CURRY (VG)

With Spiced Coconut & Turmeric Rice. (11)

DESSERTS

STICKY TOFFEE PUDDING

With Salted Caramel Sauce and Honeycomb Ice-Cream. (2, 4, 7)

COLD CREMEUX CHOCOLATE & PASSIONFRUIT

With a Hazelnut Base, Roasted Pineapple, Raspberry Sorbet. (7, 10)

PAIN PERDUE

With Baked Apple, Clotted Cream, Toffee Sauce. (2, 4, 7)

RASPBERRY & ALMOND TART (VG)

With Chocolate Soil, Vegan Ice-Cream. (13)

VG – Vegan

V – Vegetarian

Please note: Some dishes may be possible to do in a Vegetarian or Vegan style. Please consult your server for any queries.

Allergy Key – 1-Celery, 2-Gluten/Wheat, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame, 13-Soya, 14-Sulphur Dioxide.

Please note: We cannot guarantee that any dish is completely free from allergens, please inform your server of any allergies.

Please note: Our staff share in our belief that a tip is to be earned and not expected, therefore our prices do not include a service charge; our only exception is for parties of 6 or more whereby a discretionary 10% service charge is added for your convenience.