



**PRE-THEATRE  
5PM – 6:30PM**

**Monday - Friday**

**2 Course £28**

**3 Course £33**



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 taste buds to our in-house made desserts or end the evening with a cheeseboard – perfect for sharing!

## SNACKS - £5.50

**PORK SCRATCHINGS** With Smoked Salt, Burnt Apple Purée (7, 14)

**HALLOUMI FRIES (V)** With Chilli & Lime Mayo (2, 4, 7)

**IBERICO HAM & CHEESE CROQUETTES** Chorizo & Chipotle Jam (2, 4, 7, 14)

**SWEET POTATO FALAFEL (VG)** Baba Ganoush, Pickled Pomegranates (2, 7, 9, 13)

**£6.50 BUFFALO MAC & CHEESE BITES (V)** Blue Cheese Dressing (2, 7, 9, 13)

## STARTERS

### SOUP OF THE DAY

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

### CRISPY COATED CHICKEN WINGS

Kimchi, Chilli & Lemongrass Sauce, Toasted Sesame Seeds. (4, 5, 12, 13, 14)

### CHICKEN LIVER PARFAIT

Fig & Red Onion Chutney, Crispy Chicken Skin, Toasted Sourdough. (2, 4, 7, 9, 14)

### CRISPY TOFU (VG)

Pak Choi, Ginger Sesame Soy Dressing, Spiced Rice. (12, 13, 14)

## MAINS

### FLAME GRILLED 6oz STEAKBURGER

Gem Lettuce, Tomato, Dill Pickled Gherkin, Nduja Mayo with Smoked Applewood Cheddar Cheese, Served with Chunky Chips. (2, 4, 7, 14)

- Add On: **Streaky Bacon – £2**

### TRADITIONAL BEER BATTERED FISH & CHIPS

Mushy Peas, Tartare Sauce. (2, 4, 5, 7, 9, 14)

### SPANISH STYLE CHICKEN FILLET

Chorizo, Tomato & Cannelloni Bean Ragu, Patatas Bravas. (2, 7, 9, 14)

### TEMPURA OF SALT & CHILLI TENDERSTEM BROCCOLI (VG)

Pickled Kohlrabi, Roasted Peppers, Chilli & Coriander Bulgur Wheat, Sriracha & Yuzu Dressing. (2, 5, 12, 13, 14)

## DESSERTS

### STICKY TOFFEE PUDDING

Salted Caramel Ice-Cream, Toffee Sauce. (2, 4, 7)

### POACHED PEAR RICE PUDDING BRULEE

Orange & Cinnamon Shortbread. (2, 4, 7, 10)

### VANILLA PANNA COTTA

Armagh Rhubarb, Sesame & Honey Tuile. (2, 4, 7, 12)

### CHOCOLATE & ORANGE TART (VG)

Walnut Brittle, Spiced Orange Gel, Vegan Ice-Cream. (10, 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.