



GROUP BOOKINGS

2 Courses: £ 30.00

3 Courses: £ 36.00



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.

Tablesides Liqueur Coffees

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

VG – Vegan

V – Vegetarian

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 Seeds, 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.

ON ARRIVAL

PROSECCO

Bottle: £30.00

Glass: £ 8.00

Contact a member of our team for alternative drink packages at: Info@flamerestaurant.co.uk

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)

SELECTION OF IN-HOUSE BAKED BREADS (V)

Glenilen Butter, Basil Pesto, Beetroot Hummus, Marinated Olives. (2, 7, 10, 12, 13) (Pine nuts)

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)

CHORIZO & GARLIC KING PRAWNS – £ 2.00 Supplement

Served with Focaccia. (2, 3, 7, 14)

TEMPURA OF MARINATED CHICORY (VG)

Daag Masala, Chickpeas, Coconut & Black Onion Seed Crumb. (14)

MAINS

TRADITIONAL BEER BATTERED FISH & CHIPS

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

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

SPANISH STYLE CHICKEN FILLET

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

DUCK RAGU

Porcini Mushroom, Tuscan Sausage, Carrot, Celeriac with Orecchiette. (1, 2, 4, 7, 13, 14)

CRISPY TOFU (VG)

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

10oz SIRLOIN - £12.00 SUPPLEMENT

Served with a choice of Side, Roast Flat cap Mushroom, and a choice of Sauce.

SIDE ORDERS - £6

- Chunky Chips
- Skinny Fries
- Sweet Potato Fries
- Beer Battered Onion Rings (2)
- Baby Caesar Salad (2, 4, 7, 9)
- Truffle & Parmesan Skinny Fries (4, 7)
- Buttered Mash / Champ (7)
- House Salad, Pickled Cucumber, Heirloom Tomatoes, Salted Lemon, Dijon & Honey Dressing (9, 14)
- Tenderstem Broccoli, Garden Peas Chilli & Garlic Butter (7)
- Buttered Rainbow Carrots, Wild Garlic Pesto (7, 10)

SAUCES

- £2**
- Garlic Butter (7)
- Chimichurri (14)
- £3**
- Pepper Sauce (7, 14)
- Veal Jus (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)

BASQUE CHEESECAKE

Chantilly Cream, Dulce De Leche Sauce. (2, 4, 7)

CHOCOLATE & ORANGE TART (VG)

Walnut Brittle, Spiced Orange Gel, Vegan Ice-Cream. (10, 13)

SELECTION OF IRISH CHEESE (V) – £3 Supplement

Fig & Red Onion Chutney, Artisan Crackers, Celery & Grapes. (1, 2, 4, 7, 14)