



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.

Tableside 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. All service charges are shared amongst our team.

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

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

PRAWN CRACKERS Wasabi & Lemon Shrimp Cocktail, Salted Lemon (2, 3, 4, 9, 13)

IBERICO HAM & CHEESE CROQUETTES Mustard & Chive Mayo (2, 4, 7, 9)

ROAST PADRON PEPPERS Romesco Sauce, Toasted Pine Nuts (10, 14)

£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, Roast Red Pepper Hummus, Marinated Olives. (2, 7, 10, 12, 13)

CRISPY COATED CHICKEN WINGS

Kimchi, Korean Chilli & Lemongrass Sauce, Black Onion Seeds. (4, 5, 12, 13, 14)

CHICKEN LIVER PARFAIT

Apple & Date Chutney, Toasted Sourdough. (2, 4, 7, 9, 14)

GARLIC, CHILLI & SMOKED PAPRIKA KING PRAWNS – £2 Supplement

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

SALT & CHILLI TOFU (VG)

Marinated Stir-Fried Vegetables, Curried Veganise, Crispy Vermicelli. (12, 14)

MAINS

TRADITIONAL BEER BATTERED FISH & CHIPS

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

FLAME GRILLED 6oz STEAKBURGER

Gem Lettuce, Pickled Gherkin, Beef Tomato, Kasundi Tomato Relish, Smoked Applewood Cheddar Cheese. Served with Chunky Chips. (2, 4, 7, 14)

- Add On: **Streaky Bacon – £2**

CHICKEN TIKKA

Roasted Vegetables, Tikka Sauce, Coconut, Ginger, Garlic & Coriander Rice, Served with Mango Chutney, Mint Raita. (2, 7, 9, 14)

- Add On: **Mini Naan – £3**

BRAISED BEEF SHOULDER RAGU

Pappardelle, Carrots, Broad beans, Celery, Pangrattato and Aged Parmesan. (1, 2, 4, 7, 13, 14)

KUNG PAO ROASTED CELERIAC (VG)

Roast Red Pepper, Spring Onion, Pak Choi, Toasted Sesame Seeds, Coconut, Ginger, Garlic & Coriander Rice. (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

Caramel Sauce, Jammie Dodger Ice-Cream. (2, 4, 7)

LEMON POSSET

Blueberry Compote, Lemon Thyme Shortbread. (2, 4, 7)

COCONUT & PASSIONFRUIT DELICE

Roasted Pineapple, White Chocolate Soil, Coconut Ice-Cream. (2, 4, 7)

BIANCOMANGIARE (VG PANNA-COTTA)

Mixed Berries, Hazelnut Brittle. (10)

SELECTION OF IRISH CHEESE (V) – £3 Supplement

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