

# CULLEY'S

KITCHEN & BAR

## - GROUP MENU 1 - £35 PP

### - STARTERS -

WHITE ONION & CIDER SOUP, GRUYERE CROUTE (V)  
CHICKEN PATE, ONION CHUTNEY, BRIOCHE  
SZECHUAN CALAMARI, AIOLI

### - MAINS -

COQ AU VIN  
*CREAMED POTATO, ROOT VEGETABLES*

HARISSA CAULIFLOWER STEAK (VE)  
*CHERRY TOMATO, CONFIT MUSHROOM, FRIES*

CULLEY'S FISH & CHIPS  
*PEAS, TARTARE, LEMON*

### - DESSERTS -

CHOCOLATE COFFEE MOUSSE  
*CHERRY COMPOTE, HAZELNUT TUILE*

STICKY TOFFEE PUDDING, CARAMEL SAUCE, ICE CREAM  
ICE CREAM & SORBET SELECTION

MENU INCLUDES  
BREAD & SALTED BUTTER FOR THE TABLE  
&  
TEA & COFFEE TO FINISH

PLEASE ASK IF YOU REQUIRE VEGAN ALTERNATIVES

A discretionary service charge of 12% is applied to all bills.

Our kitchen handles many ingredients. Each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes or ingredients we use please ask your server.

# CULLEY'S

KITCHEN & BAR

## - GROUP MENU 2 -

£40PP

### - STARTERS -

SMOKED SALMON, SAUCE GRIBICHE, GRANARY BREAD  
CULLEY'S SCOTCH EGG, HOUSE PICKLES, BROWN SAUCE  
WILD MUSHROOM & KALE RISOTTO (V)

### - MAINS -

8OZ WELSH RUMP STEAK  
*CHERRY TOMATOES, CONFIT MUSHROOM, FRIES*

VEGETABLE BHAJI BURGER (VE)  
*CARROT SALAD, MANGO CHUTNEY, FRIES*

CURRIED FISHCAKE  
*SPICED RED LENTILS, GREEN CHUTNEY, CARROT & CORRIANDER SALAD*

### - DESSERTS -

CHOCOLATE FONDANT, HONEYCOMB ICE CREAM  
PECAN TART, BOUBRON CREAM  
ICE CREAM & SORBET SELECTION

MENU INCLUDES  
BREAD & SALTED BUTTER FOR THE TABLE  
&  
TEA & COFFEE TO FINISH

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# CULLEY'S

KITCHEN & BAR

## - GROUP MENU 3 - £45 PP

### - STARTERS -

SMOKED TROUT, MACKEREL & SALMON RILLETES,  
PICKLED FENNEL, RYE

CURED ITALIAN & SPANISH MEAT BOARD, PICKLES, BREADS

MARINATED COURGETTE & WELSH GOATS CHEESE  
BRUSCHETTA, ROMENESCO (V)

### - MAINS -

WELSH LAMB RUMP  
*DAUPHINOISE POTATO, WILD MUSHROOM, SQUASH*

PUMPKIN & SAGE TORTELLINI (V)  
*MARINATED FETA, WALNUTS*

PAN FRIED SEABASS  
*CHORIZO, SWEETCORN & LIME RISOTTO*

### - DESSERTS -

BANOFFEE BREAD & BUTTER PUDDING, HONEYCOMB ICE CREAM

WELSH CHEESE PLATE

ICE CREAM & SORBET SELECTION

MENU INCLUDES  
BREAD & SALTED BUTTER FOR THE TABLE  
&  
TEA & COFFEE TO FINISH

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