

# 610 SQUADRON BAR & GRILL

## THE WOODCOTE HOTEL

### STARTERS

**SOUP OF THE DAY VE|GF**

WITH WARM BREAD ROLL

6.5

**610 SMOKED ASIAN PORK BELLY BITES |GF**

WITH CHILLI AND SPRING ONION

8

**TURKISH FLATBREAD PLATTER |VE**

WITH BEETROOT HUMMUS, BLACK OLIVE TAPENADE & AVOCADO DIP

8

**CALAMARI |GF**

DEEP FRIED SQUID, ROCKET WITH GARLIC AIOLI AND LEMON SALT

8

**HOT CHICKEN WINGS |GF 7**

DEEP FRIED WINGS TOSSED IN SRIRACHA, TOPPED WITH SPRING ONION, CHILLI WITH GARLIC AIOLI

**HONEY HALLOUMI FRIES |GF 7**

WITH A MIXED LEAF SALAD & CHILLI JAM

**LAMB KOFTA 9**

WITH A MIXED LEAF SALAD, TURKISH FLATBREAD & CHILLI JAM

### MAINS

**PAN FRIED SALMON FILLET |GF 18**

WITH NEW POTATOES, BUTTERED ASPARAGUS, ROASTED BEETROOT IN A WHITE WINE WITH GARLIC & SHALLOT

**610 CHEF'S PIE OF THE DAY 16**

WITH TRIPLE COOKED CHIPS, SAVOY CABBAGE AND RED WINE GRAVY

**BEER BATTERED HADDOCK 18**

MINTED CRUSHED PEAS, TRIPLE COOKED CHIPS AND HOMEMADE TARTAR SAUCE

**BEETROOT RISOTTO VE|GF 15**

TOPPED WITH FETA CHEESE, TOASTED PINE NUTS, FRESH PARSLEY AND BASIL OIL

**BBQ SMOKED HALF RACK OF RIBS |GF 18**

WITH ROSEMARY FRIES, CORN ON THE COB AND FRESH COLESLAW

**SLOW BRAISED BEEF LASAGNE 15**

6 LAYERED SLOW BRAISED BEEF IN A RICH GARLIC & TOMATO SAUCE WITH CREAMY BECHAMEL, PARMESAN AND A GARLIC CIABATTA

**PENNE ARRABIATA |VE 15**

IN A SPICY TOMATO SAUCE WITH FRESH GARLIC, CHILLI, CHERRY TOMATOES, BASIL OIL AND PARMESAN

**CHICKEN ROMESCO |GF 18**

ROAST CHICKEN BREAST, BUTTERED ASPARAGUS, PANCETTA & SPRING ONION POTATO CAKE, RED PEPPER, TOMATO AND TOASTED ALMOND ROMESCO SAUCE

**MEDITERRANEAN CHICKEN SKEWERS |GF 18**

WITH TURKISH FLATBREAD, MIXED LEAF SALAD, TOMATO, RED ONION, AVOCADO, BLACK OLIVE & LIME DIP

|VE/V = VEGAN/VEGETARIAN

|GF = GLUTEN FREE OPTION AVAILABLE - ASK YOUR SERVER

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

## FROM THE GRILL

### 8OZ FILLET STEAK

WITH ROASTED TOMATOES, CHESTNUT MUSHROOMS,  
GARLIC BUTTER & TRIPLE COOKED CHIPS

30

### RIBEYE STEAK

WITH ROASTED TOMATOES, CHESTNUT MUSHROOMS,  
GARLIC BUTTER & TRIPLE COOKED CHIPS

28.5

### 8OZ BRITISH BEEF BURGER

ON A TOASTED BRIOCHE BUN WITH GEM LETTUCE,  
TOMATO & PICKLE. SERVED WITH ROSEMARY FRIES &  
COLESLAW

16

### VEGAN BEAN BURGER |VE

ON A TOASTED BRIOCHE BUN WITH GEM LETTUCE, VEGAN  
CHEESE, FRESH TOMATO & VEGAN SALSA

15.50

## EXTRAS

### ROSEMARY FRIES

4.5

### TRUFFLE & PARMESAN FRIES

6

### GARLIC CIABATTA

ADD CHEESE FOR 50P

3

### HAND CUT TRIPLE COOKED CHIPS

4.5

### PEPPERCORN SAUCE

4.5

### BLUE CHEESE SAUCE

4.5

### RED WINE GRAVY

4.5

### ONION RINGS

4.5

### HOUSE SALAD

4

## SANDWICHES

### HOT

ALL COME WITH HOUSE SALAD

### CLUB SANDWICH

GRILLED CHICKEN, BACON, LETTUCE, TOMATO,  
MAYONNAISE

(ADD FRIED EGG £2)

9

### GRILLED 4OZ RUMP STEAK

ON A TOASTED CIABATTA WITH CARAMELISED ONION AND  
GARLIC MAYONNAISE

9

### BEER BATTERED HADDOCK GOUJONS

ON BLOOMER BREAD WITH MAYONNAISE, GEM LETTUCE,  
TOMATO

8

### CAPRESE PESTO CIABATTA |V

WITH BUFFALO MOZZARELLA, BASIL PESTO, TOMATO AND  
BALSAMIC GLAZE

8

### HALLOUMI ROASTED RED PEPPER CIABATTA |V

WITH CHILLI JAM AND ROCKET

8

### COLD

### TUNA MAYONNAISE WITH RED ONION

6.5

### EGG MAYONNAISE

### HONEY ROAST HAM

WITH MUSTARD MAYONNAISE AND MIXED LEAF

6.5

### MATURE CHEDDAR CHEESE |V

WITH TOMATO CHUTNEY

7

### PRAWN WITH MARIE ROSE DRESSING

6.5

7.5

## SALADS

### MIXED LEAF SALAD VE|GF

ROCKET, BABY GEM LETTUCE, BABY CHARD, SHALLOTS,  
DICED BRUSCHETTA TOMATO, PINE NUTS, BALSAMIC AND  
OLIVE OIL DRESSING

9

### GREEK SALAD V|GF

TOMATO, CUCUMBER, RED ONION, OREGANO, FRESH LIME,  
MINT AND FETA CHEESE

9

### CAPRESE SALAD V|GF

BUFFALO MOZZARELLA, SLICED TOMATO, FRESH BASIL,  
ROCKET, BALSAMIC GLAZE AND OLIVE OIL

10

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