

BAR & LOUNGE



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APPETISERS

Virginia Woolf's Garden Soup (v) 7.95

The Heirloom of Bloomsbury (v) 11.95

soup of the day with a warm crusty roll

buffalo mozzarella, heirloom tomatoes with green pesto and balsamic glaze

Vegan Superfood Salad (VE) 10.95

roasted butternut squash with quinoa, rocket, beetroot and pomegranate

Scottish Oak Smoked Salmon 12.95

pickled fennel, orange segments and cress

The Parfait Poem 11.95

chicken liver parfait with spiced mango chutney, toasted brioche and micro cress

MAINS

The Writer's Rack 29.95

Suffolk rack of lamb, herb-roasted new potatoes, buttered baby spinach and thyme jus

Byron's Bolognese 16.95

authentic al dente spaghetti bolognese with minced beef, vegetables and aromatic herbs topped with grated parmesan

Moules Marinière and Frites 16.95

mussels cooked in white wine, garlic, parsley and cream with sourdough bread

The Vegan Novel (VE) 15.95

vegan chicken and mushroom pie with baby potatoes, stem broccoli and vegan gravy

Classic Caeser Salad 11.95

rosemary croutons, parmesan cheese and anchovy dressing add grilled chicken 5.00 or bacon 3.00

Chicken Tikka Masala 20.95

in a mild creamy sauce with basmati rice, buttered naan bread and cucumber raita

WRITER'S GRILL

Our grills are served with French fries, roasted tomatoes, Portobello mushroom and a choice of Hollandaise, béarnaise, peppercorn sauce or garlic butter

Shropshire Cornfed Chicken Fillet 23.95 **Scottish Organic Salmon** 24.95 8
oz Surrey Farm Premium Sirloin Steak 28.957
oz English Fillet Steak 31.95

(V) Vegetarian (VE) Vegan



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SIDES

Skin on French Fries (VE) 4.95 with rosemary salt Thick Cut Chips (VE) 4.95 Creamy Mashed Potatoes (V) 5.95 Mixed Salad (VE) 5.95 **Seasonal Mixed Vegetables** (VE) 5.95 **Green Beans** (V) 6.95 with confit shallots and lemon butter **Tenderstem Broccoli** (V) 6.95 with parmesan cheese

SOMETHING SWEET

Brontë's Brûlée (v) 8.95 vanilla crème brûlée, homemade shortbread and fresh raspberries

The Literary Mousse (v) 10.95 salted caramel mousse with caramel ice-cream

 $\begin{array}{l} \textbf{Apple Lattice Pie} \ (v) \ 9.95 \\ warm \ apple \ pie \ with \ vanilla \ ice-cream \end{array}$

with vegan vanilla ice-cream

Selection of Ice-Cream or Sorbet (v) 8.95
three scoops

Seasonal Fresh Fruit Salad (VE) 8.95
with raspberry sorbet

British Cheese Selection (v) 11.95
with quince jelly, celery, grapes and artisan crackers

Vegan Chocolate Peanut Brownie (VE) 9.95

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