

Restaurant 180

SMALL PLATES

Spiced honey cashew & almonds (v)	3.95
Kalamata black olives in garlic & lemon (v)	3.95
Charred sour dough bread, whipped treacle butter (v)	3.95

STARTERS

Poached duck egg, gin cured salmon & English muffin, Maltaise sauce	8.00
Soup of the Day <i>(Please ask your server)</i>	7.00
Air dried ham & compressed watermelon, feta cheese crumble, orange & sesame dressing	7.95
Korean fried chicken, pickled chillies & crispy spring onions	7.95
Burrata, BBQ leek dressing, fennel seed & chilli tortilla chips (v)	7.75

MAINS

KONRO JAPANESE GRILL

Developed in the 8th century and originally purposed as a small room heater, over time the Konro grill was developed for the cooking of food at temperatures up to 750 degrees. The food is cooked very close to the specialised charcoal so any juices instantly evaporate into smoke giving the dish a delicious flavour.

Mexican spiced 10oz sirloin steak, watercress, lime & coriander	23.00
10oz gammon steak, fried duck egg & piccalilli	16.95
Whole masala spiced sea bass with lemon	18.95

Sides must be ordered separately

MEAT

Steak & Guinness pie, suet crust, beef fat mash & gravy	16.95
Tender pork belly, sweet & sour broth, pak choi	18.95
Roast chicken breast, charred baby gem, parmesan & pancetta crumble, maple glazed chicken wing, cauliflower & raisin puree	17.25
180 "burger of the day" <i>(Please ask your server)</i>	16.50



FISH

Bombay spiced fish & chips, yellow split pea dahl, chilli & tomato sauce	16.95
Grilled plaice fillet, shrimp butter, mint infused new potatoes	17.50
Garlic king prawn, chilli, samphire & sun kissed tomatoes, linguine	16.95

VEGETARIAN / VEGAN

Sun kissed tomato, kalamata olive & basil linguine, parmesan crumble (V)	15.00
Roasted miso cauliflower, giant couscous, harissa dressing (Ve)	15.00
180 plant based "burger of the day" <i>(Please ask your server) (V/Ve)</i>	16.50

DESSERTS

BBQ pineapple cheesecake	7.45
Passionfruit meringue pie	7.45
Vanilla brulee, macerated strawberries & honeycomb	7.45
Restaurant 180 cheeseboard, biscuits, grapes, celery & chutney	9.95
Sticky banana pudding, smoked treacle toffee sauce, banana ice cream	7.45

SIDES

All 3.85 EACH

Baked sweet potato & sour cream	Triple cooked chips
Aspen triple cooked chips	Beef fat mash
Quartered miso BBQ hispi cabbage	Buttered green beans & shallots
Baby leaf & herb salad	180 Caesar salad

Please advise your server of any allergies or intolerances.

