



The SUNDAY MENU

BLOOM BAR & GRILL

NIBBLES | 4 OR 3 FOR 10

MARINATED OLIVES (VE) | SMOKED ALMONDS (VE) | BLOOM FOCACCIA WITH OIL & BALSAMIC (VE)
WHIPPED FETA DIP & GRISSINI (V) | HUMMOUS OF THE DAY & CROSTINI (V)

STARTERS

SOUP OF THE DAY | 7.5

Served with warm bread. (GF or VGN option available)

ARANCINI OF THE WEEK | 9

Italian rice filled balls. Please ask your waiter for the weekly special

HASSELBACK HALLOUMI | 9

Crispy hasselback halloumi, warm roasted tomato & red pepper salsa (V)

MUSHROOM FOCACCIA | 9

Sautéed mushrooms, wilted spinach, salsa verde (VE, MAG available)

SUNDAY ROASTS & MAINS

Served with a home-made fluffy Yorkshire pudding, roast potatoes, a variety of seasonal vegetables, braised red cabbage and lashings of gravy

RIB OF BEEF | 18.95

1/2 ROAST CHICKEN | 18.95

VEGAN WELLINGTON | 16.95

Plus roast of the week | Please ask your waiter for today's choice

LAMB | 19.95

or

PORK | 17.95

SUNDAY SHARING BOARD Three meats & cauliflower cheese | £45

EXTRAS

EXTRA MEAT | 5

YORKSHIRE PUDDINGS | 2.5

CAULIFLOWER CHEESE | 4

EXTRA ROASTIES | 4

BLOOM PALE ALE BATTERED

HADDOCK | 18

Triple cooked chips, homemade mushy peas, tartare sauce & fresh lemon

BLOOM AUTUMN SALAD | 14

Thyme and garlic roasted butternut squash, roasted courgette, spinach, peas, pumpkin seeds and lemon and herb dressing (VE, MAG)

SEAFOOD CHOWDER | 20

White wine, garlic & cream sauce with warm focaccia (MAG available)

ADD

WARM GOATS CHEESE (V) | 5

SIDES | 5

CHUNKY CHIPS | SKIN ON FRIES | SWEET POTATO FRIES

SEASONAL GREENS | ROASTED ROOTS

(MAG) MADE AVOIDING GLUTEN, (VE) VEGAN
(V) VEGETARIAN

PLEASE SEE CUSTOMER ALLERGY STATEMENT AND
INFORM US OF ANY ALLERGIES UPON BOOKING/ARRIVAL