163 Restaurant Premium Set Menu

£32 for 2-courses
£39 for 3-courses

Complimentary nibbles on arrival (bread & nuts)

STARTERS

Goat cheese salad with crostini, honey, chilli, peppers & walnuts (V/GFA)

Imam Bayildi, slow cooked aubergine, onion, garlic, tomato, tzatziki, flatbread (VGA)

Halloumi fries with homemade tomato salsa (V)

Cajun pulled pork croquettes with charred corn puree & chipotle mayo

Chilli & garlic prawns with homemade ciabatta (DF/GFA)

Salmon gravlax with horseradish cream, crushed wasabi nuts & homemade sourdough (GFA/DFA)

MAINS

Chickpea & sweet potato curry, coconut rice, mango chutney, flatbread (VG/GFA)

Braised lamb casserole with creamy leek mash & red wine jus

Pork belly with crushed roasted goose fat potatoes, crispy parsnips & calvados jus (GF/DF)

Smashed beef burger with American cheese, pickles, burger sauce & chips

8oz sirloin with garlic butter, pickled shallots, watercress & chips with a choice of peppercorn OR béarnaise sauce (+£7.50)

Pan fried sea bream fillet with olive oil & herb mash, tenderstem broccoli & brown butter capers (GF/DFA)

Prawn OR chicken Thai red curry with coconut basmati rice & prawn crackers (GF)

DESSERTS

Vegan salted caramel chocolate brownie with vegan vanilla ice cream (VG)

Belgian waffle with chocolate sauce & vanilla ice cream

163 cheese board with fig chutney & crackers (+£5.00)

Apple Tarte Tatin with vanilla ice cream

Traditional Crème Brûlée (GF)

12.5% service charge will be added