

# deep blue

## diner and terrace

### starters

<b>Homemade soup (V)</b>	5.50
Bread and butter	
<b>Guacamole &amp; nachos (V)</b>	6.50
Classic Mexican dip, jalapenos and sour cream	
<b>Buffalo wings</b>	5.50
Sticky chicken wings	
<b>Crispy potato skins</b>	5.50
Smoked Applewood cheese sauce and chives	
<b>King prawn tempura &amp; sweet chilli sauce</b>	6.50
Deep fried prawns, carrot and mint slaw	

### mains

<b>Free range Cajun chicken burger with winter slaw &amp; fries</b>	11.95
Chargrilled chicken breast fillet, bacon, cheese avocado, lettuce, tomato and gherkin	
<b>Classic burger &amp; fries</b>	10.50
Beef burger, lettuce, tomato, onion rings, gherkin	
<b>Add bacon or cheese</b>	@ 1.00 each
<b>Fish &amp; chips</b>	13.50
Haddock fillet, mushy peas, tartare sauce, fries	
<b>Southern fried chicken</b>	10.95
Crispy drumsticks, winter slaw, mixed greens and fries	
<b>BBQ rack of ribs</b>	10.50
Slow cooked pork ribs, BBQ sauce and winter slaw	
<b>Spinach &amp; ricotta ravioli in tomato sauce</b>	9.95
Egg pasta, spinach and ricotta, tomato sauce and shaved parmesan	

### salads

<b>Chicken Caesar salad</b>	10.95
Grilled Norfolk free range chicken breast, Cos lettuce, garlic croutons, shaved parmesan	
<b>Hot smoked salmon Niçoise</b>	10.95
Scottish smoked salmon, new potatoes, green beans, egg, black olives and mix lettuce	
<b>Beetroot, candied apple &amp; feta salad (V)</b>	9.95
Red and golden beetroot with candied apple, feta yogurt and orange dressing	
<b>Butternut squash &amp; quinoa salad (V)</b>	9.95
Red and black quinoa, edamame beans, roast butternut squash, broccoli, toasted almonds, walnuts, pea shoots and pomegranate seeds	

### sides

<b>French fries</b>	3.50
<b>Sweet potato fries</b>	3.50
<b>Winter slaw</b>	3.50
<b>Mixed green salad</b>	3.50

### desserts

<b>Sticky toffee pudding with caramel sauce</b>	4.95
<b>Seasonal fruit tart</b>	4.95

Visit the Shake Bar on the third floor next to Wonderlab: The Statoil Gallery for customised shakes and ice creams

**SHAKE  
BAR**

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. A discretionary 10% service charge will be added to your bill. All prices include VAT.

### soft drinks

<b>Juices - Orange / Apple / Cranberry</b>	2.70
<b>Coca Cola / Diet coke / Fanta</b>	2.50
<b>Hildon still / sparkling water</b>	330ml - 2.00 750ml - 4.00

### wines

	125ml	75cl
<b>White</b>		
2015 Macabeo DO Yecla, Murcia Spain	3.50	18.00
2014 Sauvignon Blanc, Valle Centrale, Chile	4.00	23.00
<b>Red</b>		
2015 Monastrell DO Yecla, Murcia, Spain	3.50	18.00
2013 Rioja Tempranillo, Rioja, Spain	4.00	23.00
<b>Rose</b>		
2015 Monastrell Rosado DO Yecla	3.75	20.00

### beer & cider

<b>Meantime London lager, 330ml, 4.5%</b>	4.50
<b>Meantime London ale, 330ml, 4.3%</b>	4.50
<b>Old Mout passionfruit &amp; apple cider, 500ml, 4%</b>	5.50

### hot drinks

<b>Cappuccino / Latte / Mocha / Hot chocolate / Flat white</b>	2.90
<b>Americano</b>	2.70
<b>Espresso</b>	single - 2.15 double - 2.55
<b>Macchiato</b>	2.25 2.65
<b>Loose leaf tea</b>	2.70
English Breakfast, Earl Grey, Oriental Sencha, Garden Berries, Peppermint, Chamomile, Ginger & Lemon, Elderflower & Lemon	

Soya milk also available