



~APPETIZERS~

Marinated Olives & Grilled Bread	£3.50
Marinated Olives, Feta & Grilled Bread	£4.00
Homemade Bread & Trio of Dipping Pots	£5.50
Houmous, Chilli, Lemon & Grilled Bread	£4.00
Baked Garlic Butter Sour Dough Baguette Salsa & smoked garlic aioli	£5.00

~STARTERS~

Homemade Soup of the Day Served with homemade bread	£4.95
Blooms Scotch Egg Confit smoked garlic aioli & dressed leaf salad	£7.50
Barbeque Pulled Pork Bon Bons Honey mustard mayo, apple gel, pickled pink shallots	£7.50
King Prawn and chorizo Pil Pil King prawns and chorizo sausage cooked in garlic, chilli and paprika herb butter with grilled artisan bread, lemon & micro salad	£7.50
Blooms Prawn Cocktail with mixed leaves, plum tomato, cucumber and lemon with classic marie rose sauce, brown bread and butter	£7.95
Antipasto Misto Board Cured meats, olives, mozzarella, plum tomatoes and grilled artisan bread	£7.50

~SALADS~

Roasted Root Vegetable Salad Roasted root vegetables, mixed leaves and goats cheese with toasted walnuts, walnut oil dressing	£8.90
Classic Caesar Salad Little gem lettuce, croutons, anchovy fillets, caesar dressing & shaved parmesan (add chicken £2 supplement)	£9.50



~FROM THE SEA~

Blooms Beer Battered Cod Served with french style peas, double fried chips & homemade tartare sauce	£14.50
Catalan Fish Stew Mussels, clams, squid & king prawns, potatoes, fennel & tomatoes in a lightly spiced broth with homemade artisan bread	£16.50
Blooms Trawler Pie White fish, smoked haddock and king prawns baked in a rich cream veloute with peas, parmesan mash gratin & blooms dressed leaf salad bowl	£15.95
Creamy Seafood Linguine Tossed with steamed clams, mussels, king prawns and squid in white wine, cream & flat leaf parsley	£14.95
Sautéed King Prawn Linguine With onions, garlic, chilli, cherry tomatoes, butter & herbs, finished with rocket & shaved parmesan	£14.95

MOULES & FRITES

Sustainable Rope Grown Mussels Served with French Fries, Artisan Bread & Smoked Garlic Aioli

All priced @ £15.95

Marinière: Shallots, garlic, white wine, parsley & lemon

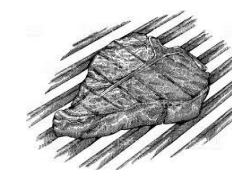
A La Crème: As above with the addition of cream

Catalonian: Chorizo, onions, garlic, tomatoes, chilli & coriander

Blooms signature: Shallots, fennel, garlic, gin, cream & tarragon

~VEGETARIAN~

Penne Pomodoro v Penne Pasta in a sweet blushed tomato sauce with baby spinach, toasted pine nuts, parmesan & rocket	£12.95
Spiced Aubergine Cassoulet vg Roasted aubergine in a lightly spiced cassoulet with baby leaf spinach, tomatoes and dressed rocket	£13.50



~MEAT & POULTRY~

Our Steaks are hand cut and cooked to your liking with grilled field mushroom, courgette, plum tomato, double fried chips and rocket

Sirloin Steak	£19.95
Ribeye Steak	£22.50
Classic Chicken Chasseur Chicken in a wine, tomato, mushroom and tarragon sauce Served with baby roast potatoes & dressed rocket leaves	£16.00
Slow Cooked Pork Belly Served with grain mustard mash, apple jam, apple crisps aspel cider reduction and micro herb salad	£18.50

~BLOOMS BURGERS~

Burgers come in a homemade sesame bun with baby gem, red onion, salted beef tomato, gherkins & burger sauce with seasoned french fries

All Priced @£12.50

Blooms Classic: Blooms classic blend beef patty topped with cheddar

Cod Tail: Simply cooked in our own beer batter

Blooms Vegi Chargrilled vegetables and halloumi

Chicken & Chorizo: Picante spiced chicken, chorizo & cheddar

~STONE BAKED BREAD BOARDS~

Hand stretched Pizza Dough made with a blend of @PureKent stone ground white and wholemeal flours

Picante & Olive: Mozzarella, picante salami, red onions & black olives finished with rocket leaves	£12.50
Three Cheese & Caramelised Red Onion: Mozzarella, feta & goats cheese with caramelised red onions balsamic glaze & rocket leaves	£13.50
Classic Margherita: Sliced plum tomatoes & mozzarella	£11.00
Parma Ham & Rocket: Mozzarella, parma ham & rocket leaves	£12.00

~SIDES~

All Priced £3.00 each

Classic Mediterranean vegetables
Sautéed with sun blushed tomatoes & pesto

Mixed Garlic Mushrooms

With lemon and thyme toasted crumbs

Mixed Dressed Leaf Salad Bowl

Potatoes

Double Fried Chunky's/Skin on French Fries/parsley butter new potatoes