

~FOR THE TABLE~

Marinated Olives & House Bread 3½ gf

Marinated Olives, Feta & House Bread 4- gf

Homemade Bread Board & Dipping Pots 6½

Blooms Houmous & Grilled Bread 4½ gf

Topped with chick peas, chilli flakes, rapeseed oil & herbs

~STARTERS~

Blooms Original Crispy Scotch Egg 7½

confit smoked garlic aioli herb tabbouleh & pea shoot tendrils

Salt and Pepper Squid

served with dressed leaves, smoked garlic aioli & lemon 7-

Heirloom Tomato, Nectarine and Mozzarella Salad gf

with herb pesto, chilli oil & pine nuts 6½

Soup of the Day gf

with daily baked bread, butter & maldon salt 5½

~BLOOMS OPEN BLOOMERS~

Served lunch time only

Daily Baked Bread, either white or wholemeal
served with a side of fries & confit garlic aioli.

Medium Roasted Steak and Mushrooms gf

with red onion jam & Canterbury cobble 9½

Tomato, Mozzarella and Summer Fruits gf v

with basil pesto and toasted pine nuts 9-

Classic Prawns and Smoked Salmon gf

with pickled cucumber & lemon 9½

Grilled Chicken, Avocado and Bacon gf

with caesar dressing & shaved parmesan 10½

~GRAZING SHARING BOARDS~

Misto Board gf

Sliced cured meats, marinated olives, mozzarella, vine tomatoes, marinated vegetables
house bread, olive oil & balsamic 16-

Farmhouse Board gf

Cheese selection, fruit, marinated olives, vine tomatoes, artisan bread & pickles 18-

Meze Board gf v vg

Houmous, marinated olives, blushed & vine tomatoes, marinated vegetables
mozzarella/vegan cheese, house bread, olive oil & balsamic 14-

~SALADS~

Tomato, Nectarine & Mozzarella ^{gf v}
with dressed leaves, basil pesto and toasted pine nuts 10½

Classic Caesar Salad ^{gf}
Crisp gem lettuce, crunchy croutons, anchovy fillets, caesar dressing & shaved parmesan 9½
+ Grilled Chicken Supreme +2½

Roasted Mediterranean Vegetable and Chickpeas ^{v vg gf}
Charred mediterranean vegetables tossed with mixed leaves, chickpeas
lemon, olive oil and herbs 11½

Peppered Steak and Mushroom Salad ^{gf}
with pickled red onions & shaved canterbury cobble 12½

~MAIN COURSE~

Bistro Rump Steak au Poivre ^{gf}
Double fried chips, rocket parmesan salad & peppercorn sauce 19¾

Charred Ribeye or Sirloin Steak au Poivre ^{gf}
Double fried chips, rocket parmesan salad & peppercorn sauce 24½

Picante Medallions of Pork Fillet ^{gf (evenings only)}
Served with chive mash, spiced apricot salsa & pea shoot salad 18¾

Lemon and Garlic Chicken Supreme ^{gf}
Confit new potatoes, rocket pesto & roasted cherry tomatoes 16½

~BLOOMS BURGERS~

**Come in a homemade sesame bun with baby gem, red onion, salted beef tomato, gherkins,
burger sauce, slaw & seasoned fries**

All Priced 12½

Classic: Blooms classic blend beef patty topped with cheddar
Cod Tail: Simply cooked cod tail in our own beer batter with tartare sauce
Mediterranean Melt: Chargrilled vegetables, halloumi & pesto
Chicken & Chorizo: Picante spiced chicken, chorizo & cheddar

~STONE BAKED PIZZA~

**Hand stretched Pizza Dough made with a blend of stone ground white and wholemeal flours
topped with blooms tomato basil sauce and mozzarella cheese**

Picante & Olive:
Picante salami, red onions & black olives finished with rocket leaves 12½

Three Cheese & Caramelised Red Onion:
Mozzarella, feta & goat's cheese with caramelised red onions balsamic glaze & rocket leaves 13½

Classic Margharita
Sliced plum tomatoes & mozzarella cheese 10-

Parma Ham & Rocket
Mozzarella, parma ham & rocket leaves 12-

Spicy Nduja Sausage, Charred Peppers & Red Onions
Finished with rocket & balsamic 13½

~FROM THE SEA~

Locally Sourced Beer Battered Cod

served with french style peas, double fried chips & homemade tartare sauce 14^¾

Catalonian Fish and Stew ^{gf}

mussels, clams, squid & king prawns steamed in a fragrant tomato herb broth with house bread & smoked garlic aioli 16^½

Seafood Linguine ^{gf}

tossed with steamed clams, mussels, king prawns and squid in white wine, cream & flat leaf parsley 14^¾

Chilli and Roasted Garlic King Prawn Linguine ^{gf}

with spring onions, cherry tomatoes, butter & herbs, finished with rocket & shaved parmesan 15^¾

MOULES & FRITES

Sustainable Rope Grown Mussels

Served with French Fries, Artisan Bread & Smoked Garlic Aioli ^{gf}

Marinière: Shallots, garlic, white wine, parsley & lemon 15-

A La Crème: As above with the addition of cream 15^¾

Catalonian: Crispy chorizo, onions, garlic, white wine, tomatoes, chilli & coriander 16^¾

Blooms Signature: Shallots, fennel, garlic, gin, cream & tarragon 16^¾

~SIDES~

Classic Mediterranean Pesto Vegetables

sautéed with sun blushed tomatoes & pesto ^{gf} 3^½

Mixed Garlic Mushrooms

with lemon and thyme toasted crumbs ^v 3^½

Dressed Salad Bowl

with cucumber, tomato, red onion and peppers ^{gf v vg} 3^½

Double Fried Chunky Chips ^{gf v vg} 3^½

Skin on French Fries ^{gf v vg} 3^½

Parsley Butter New Potatoes ^{gf v vg} 3^½

(PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIRMENTS OR FOOD ALLERGIES)

KEY: **v: Suitable for vegetarians / vg: vegan friendly / gf: can be made gluten free**

(All our food is freshly prepared to order, so please allow up to 30 minutes if we are busy)

(All prices include VAT)

PLEASE NOTE THAT IT IS OUR POLICY
THAT YOU CAN NOT TAKEAWAY ANY SEAFOOD DISHES HOME WITH YOU