PARROT & PUNCHBOWL

BURGER NIGHT MENU

Wednesday 18th November 5.30pm – 8.30pm

Please advise of any allergies/intolerances when ordering

GF/GFO – Gluten free/Gluten free option
V – Vegetarian
VE/VEO – Vegan/Vegan Option

STARTERS

Smoked Haddock Gratin, smoked haddock baked in a cheese sauce with homemade bread - £10
Crispy Fried Prawn Taco with shredded lettuce, buffalo sauce, spring onions and lime - £10
Crispy Pork Belly Bites with hoisin and plum sauce - £9 (GF)
Baked Minted Lamb Meatballs in a tomato gravy with crumbled feta cheese - £9 (GF)
Crispy Fried Tofu with Korean spicy BBQ sauce - £9 (VE) (GF)
Crispy Mac 'N' Cheese Bites with a spicy mayo dip - £9 (V)

BURGERS

All Served in a seeded brioche bun (GFO) with a choice of Skinny Fries, Salt & Pepper Chips or Tater Tots

Minced Beef Burger stuffed with Cheddar cheese and wrapped in smoky bacon with lettuce, tomato, gherkins and homemade burger sauce - £18

Lamb and Mint Burger with whipped feta, rocket and pickled cucumber - £18

Southern Fried Chicken Burger with lettuce, tomato, gherkins and buffalo sauce - £18

Thai Green Curry Shallow Fried Butterfly Tiger Prawn Burger with lettuce, avocado and coriander and lime mayo - £18

Falafel Burger with lettuce, tomato, pickled red onions and coriander and harissa mayo - £18 (VE)

SIDES

Onion Rings - £6 (V)
Mac 'N' Cheese - £5 (V)
Twisted Mac 'N' Cheese (with chilli and chorizo) - £8
Cajun Buttered Corn on the Cob - £6 (V) (GF)
Salt & Pepper Chips/ Skinny Fries/ Tater Tots - £5 (V)

DESSERTS

Baked New York Cheesecake with chocolate fudge sauce - £8.50
Sticky Toffee Pudding Baked Alaska with toffee sauce - £8.50
Deep Fried Bread and Butter Pudding with rum and raisin ice cream - £8.50
Chocolate Brownie with chocolate sauce and Chantilly cream - £8.50 (GF)
Banoffee Pie with whipped cream - £8.50