

# Filmhouse Bar Café

Our menu features imaginative dishes made with fresh, quality ingredients.

You'll still find your Filmhouse favourites alongside some new takes on old classics – perfect if you're joining us for a meal before or after a film, or sharing a few plates with friends.

## Small plates

### Bread and olives

Marinated olives, artisan bread, balsamic vinegar and olive oil

*Ve/Gluten free option available*

7.25

### Padrón peppers

Blistered Padrón peppers sprinkled with sea salt *Ve/NGC*

7.95

### Filmhouse frickles

Sliced dill pickles in crispy batter served with homemade buffalo mayo *Ve/NGC*

6.95

### Salt-baked beetroot

Beetroot roasted in a salted dough crust, served with whipped feta, hot sauce and flatbread

*V/NGC*

8.25

### Soup of the day

Served with fresh bread

*Ve/Gluten free option available*

7.5

Add half a sandwich *Available until 4pm*

+3.5

### Spice bag

Chips tossed in a homemade blend of salt and chilli mix with peppers and onions, served with either chicken or tofu *Ve*

*NGC/Contains sesame*

9

### Rosemary chips

Skin-on chips with rosemary-infused salt *Ve*

5.5

Upgrade to a spice bag

+3.5

### Filmhouse garden salad

Pickled shallots, baby gem lettuce and basil, with a honey and lemon dressing

*V/NGC*

6.95

## Wraps

*Available until 4pm*

### Halloumi wrap

Crispy halloumi wrap, served with house slaw, fresh green salad and chips *V*

12

### Buffalo chicken caesar wrap

Spiced chicken wrap, served with house slaw, fresh green salad and chips

13.5

## Sandwiches

*Available until 4pm*

Served with fresh green salad *Gluten free bread available*

### Mature cheddar cheese and honey-smoked ham and pickle

10

### Free-range egg mayonnaise and chives *v*

10

### Vegan bacon, avocado, lettuce and tomato *Ve*

10

Half a sandwich and a bowl of today's soup 11

### Morning rolls

*Available until 4pm*

4.5

Morning roll served with a choice of toppings: Bacon, link sausage, sausage (vegan available), haggis, tofu scramble, fried egg

*Additional toppings – £1.50 each*

**V = Vegetarian**

**Ve = Vegan**

**NGC = Non-Gluten Containing\***

If you have any food allergies or intolerances please let a member of our team know when ordering

*While we take precautions to reduce cross-contamination, our kitchen is not a gluten-free environment*

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## Big plates

### Caesar salad 15.95

Baby gem lettuce with crunchy sourdough croutons, parmesan and homemade caesar dressing. Topped with your choice of chicken or halloumi **Vegan dressing available**

### Dhal Curry 14.95

Lightly spiced, warming lentil curry, topped with pomegranate seeds and served with flat bread and rice **Ve, Gluten free option available**

### Spiced cauliflower with whipped feta 16.95

Roasted spiced cauliflower, served on a bed of whipped feta and topped with pomegranate seeds **V/NGC**

### Crispy haddock, chips and curry sauce 17.5

Golden fried haddock served with chips, pea puree and homemade curry sauce (tartar sauce available) **NGC**

### Banana blossom 'fish', chips and curry sauce 17.5

Golden fried banana blossom, served with chips, pea puree and homemade curry sauce (tartar sauce available) **Ve/NGC**

### Chicken schnitzel 17.5

Panko breaded chicken served with fresh salad, pickled red cabbage, chips and garlic butter

### 8oz rump steak 21.95

Grilled rump steak cooked to your liking, served with chips, fresh leaves, vine tomatoes and peppercorn sauce **NGC**

### Beef chilli con carne 15.95

8-hour slow cooked five bean beef chilli, served with soured cream, coriander, pico de gallo, rice and tortilla chips **NGC**

### Cajun jackfruit chilli 15.95

Slow cooked five bean chilli with cajun jackfruit, served with soured cream, coriander, pico de gallo, rice and tortilla chips **NGC**

Add cheese +1.5

Add guacamole +1

**Vegan cheese and soured cream available**

### Nachos for sharing 13.95

Nachos with your choice of beef chilli con carne or spicy jackfruit chilli, topped with cheese, jalapenos, soured cream, guacamole and pico de gallo **NGC/Vegan option available**

### Cheese & meats platter 17.95 for two 34.95 for four

A selection of hand picked cheeses and cured meats, served with balsamic onions, quince, seasonal chutney and artisan crackers **Gluten free option available**

## Sweet treats

### Scones and pastries From 3.5

Selection of freshly baked pastries and scones, available daily **V**

### Cakes From 3.5

See our display for today's cakes **V**

### Affogato 7.95

A scoop of ice cream with a shot of espresso, served with shortbread **V, vegan option available**

### Sticky toffee pudding 7.95

Classic homemade sticky toffee pudding served with a golden toffee sauce and vanilla ice cream **V**

## Kids menu 7.5

All dishes come with a cup of fruit juice (apple/orange/pineapple/cranberry)

### Choose your main

**Crispy chicken strips** **NGC**

**Sausages** **Vegan option available**

**Half haddock and peas**

**Sandwich** choose your filling...

Ham and cheese

Cheese

Egg mayonnaise and chives

Vegan bacon, avocado, lettuce and tomato

### Choose your side (select two)

**Broccoli, carrots and peas**

**Chips**

**Beans**

**Homemade slaw**