

24 BAR AND GRILL
24BARANDGRILL.NET

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Please advise a team member if you have any food related allergies or specific dietary needs.
We cannot guarantee that foods are gluten free. A discretionary 10% service charge will be added
to your bill. All prices include VAT and products are subject to change and availability.

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24 BAR & GRILL

At 24 Bar & Grill, we have sourced the finest and most respected farmers and butchers of natural beef in the British Isles, all our meat is hand selected and cut to specifications.

We firmly believe in choosing specific breeds of beef cattle which are free roaming and maintained on grass fed diets.

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(V) vegetarian option

* approximate uncooked weight

FOR THE TABLE

(V) MIXED OLIVES 3.

Green and black Spanish olives marinated in garlic, thyme and rosemary oil

(V) BREAD BAG 3.

Selection of artisan bread served with oil, balsamic

BUFFALO CHICKEN WINGS 3/5.

Served with hot sauce

MINI CHORIZO BITES 4.

Tomato dressing

APPETIZERS

STEAMED SCOTTISH MUSSELS 7.

White wine cream sauce, gremolata

CHICKEN CROQUETTES 6.

Chipotle mayo, sweetcorn, coriander

(V) GRILLED ROSEMARY AND GARLIC FLATBREADS 5.

Served with roast red pepper houmous and baba ganoush

GRILLED KING PRAWNS 8.

Chilli, garlic, herb butter, toasted ciabatta

(V) GRILLED SOURDOUGH BRUSCHETTA 6.

Tomato, basil, balsamic dressing

MAC AND CHEESE 7.

Smashed avocado, sour cream, homemade tortilla

BURGERS

THE 24 BURGER 12.

6oz pattie served on a pretzel bun with lettuce, tomato, dill pickle and burger relish

SOUTHERN FRIED CHICKEN BURGER 12.

served on a pretzel bun with lettuce, tomato, pickle and burger relish

(V) SPINACH AND FALAFEL BURGER 11.

Served on a beetroot flavoured brioche bun with roasted red peppers, grilled halloumi and mint yoghurt

ADD ONS 2.

Cheddar, bacon, fried egg, caramelised onion, blue cheese

GRILL

All our beef is aged for a minimum of 28 days in a Himalayan salt chamber resulting in a fantastic concentration of flavour and enhanced texture.

RUMP *225G 14.

The leanest cut with a big bold flavour

FILLET *225G 26.

Lean and tender with a delicate flavour

RIB EYE *280G 22.

The juiciest cut with a full bodied flavour

SIRLOIN *280G 22.

Classic cut with a big beefy flavour

ADD SAUCE 2.

Blue cheese, peppercorn, mushroom, red wine, garlic butter

MAINS

HALF CHAR GRILLED CHICKEN 14.

Peri Peri or garlic and herb sauce served with chips and slaw

PAN ROASTED SEA BASS FILLET 14.

Grilled courgette, noodle salad, chilli dressing

(V) POTATO GNOCCHI, GRILLED HALLOUMI 11.

Roasted Mediterranean vegetables, tomato, oregano

FISH AND CHIPS 12.

Mushy peas, triple cooked chips, tartar sauce

(V) LANCASHIRE CHEESE AND ONION ARANCINI 11.

Chunky tomato sauce, crispy onions

ROASTED LAMB RUMP 17.

Crushed new potatoes, minted peas, broad beans and carrots

FILLET OF TERIYAKI SALMON 14.

Pak choi, peppers, jasmine rice, toasted sesame

SIDES

ALL 3.5

BEER BATTERED ONION STRINGS

HERB FRENCH FRIES

TRIPLE COOKED CHIPS

SWEET POTATO FRIES

MAC & CHEESE

SELECTION OF SEASONAL VEGETABLES

CREAMY MASH POTATO

GRILLED CORN ON THE COB, HERB BUTTER

HOUSE SALAD

Lettuce, tomato, cucumber, red pepper