

# 163

Restaurant

## Lunch Menu

11.45am - 5pm



Roasted peanuts	4.00
Wasabi peas	4.00
Marinated olives (v)	4.00
Homemade sourdough loaf & butter	4.50
Garlic bread	4.50
add cheese	2.00

### Starters

Soup of the day, with homemade bread (v/vg)	6.95
Hummus, grilled pitta, garlic and herb oil, pomegranate (v)	6.95
Chilli and garlic prawns with homemade ciabatta	9.95
Prawn tempura with sweet chilli sauce	8.90
Fresh mussels with white wine, garlic & cream, toasted ciabatta	14.50
Hickory smoked BBQ pork ribs, pickled white cabbage, crispy shallots	9.95
Chicken liver parfait, toasted brioche, fig chutney	8.95
Beetroot and salmon gravlax with horseradish cream & toasted sourdough	9.95
Warm goat cheese salad, honey chilli glaze, roasted peppers & walnuts(v)	9.95/13.95
Mushroom, lentil and walnut pate, sourdough toast (vg)	8.95

### Mains

Grilled bavette steak, garlic butter, fried egg, pickled shallots & watercress, chips	17.50
12oz Ribeye, garlic butter, padron peppers, pickled shallots & watercress, chips	28.95
Chicken and olive tajine, couscous and toasted almonds, pomegranate	18.95
Prawn or chicken Thai red curry, coconut basmati rice, prawn crackers (vegan available)	19.95
Moroccan baked aubergine, green beans, filo pastry, homemade harissa (vg)	16.95
Salmon fishcakes with fresh tomato & pepper sauce, watercress	16.95
Pan fried sea bream fillet, olive oil & herb mash, grilled tenderstem broccoli	19.95
Lamb stew, baby onions and carrots, dauphinoise potatoes, rosemary & red wine jus	23.95
Grilled pork chop & garlic butter, sautéed new potatoes, green beans, rosemary jus	19.50
Omelette, two fillings (ham/cheese/bacon/mushroom/tomato/spinach) chips or salad (v)	11.95
Shipyard pale ale battered haddock & chips, garden peas, tartar sauce	17.95
Chicken katsu with coconut rice and teriyaki sauce	19.50

### Burgers & sandwiches (all with chips or salad)

New York club sandwich, chicken, bacon, tomato, lettuce, mayonnaise	11.95
Bavette steak baguette, garlic butter, pickled shallots, watercress	14.50
Melted brie and bacon ciabatta with cranberry jelly	11.50
Croque Monsieur or Madame, (smoked ham, Gruyère and Dijon mustard)	10.50/11.50
Hummus, grilled red peppers, pomegranate sandwich (vg)	9.90
Grilled halloumi (or vegan patty) burger with spiced avocado(v/vg)	12.95
Cornflake chicken burger, sriracha mayonnaise, hash brown, emmental	14.50
163 beef burger, sriracha mayonnaise, emmental	14.50
add egg or bacon	2.50

### Sides all at 4.00

Sautéed new potatoes, garlic and herbs
Dauphinoise potatoes
House salad
Greens of the day
Pierre Koffmann fries
Olive oil and herb mash
Sautéed mushrooms, garlic butter and herbs
Coconut basmati rice

### Sauces all at 3.00

Peppercorn sauce
Garlic butter & herbs
Mushroom sauce
Blue cheese
Béarnaise sauce
Red wine & rosemary jus

v- vegetarian vg- vegan gf- gluten free df-dairy free. All dishes may contain allergens.

If you have any concerns, please ask staff for details

Optional 12.50% service may be added