

EARLY BIRD MENU

AVAILABLE 5PM – 7PM DAILY

1 COURSE £10 2 COURSE £15 3 COURSE £20

KARBON CLASSICS

Soup of the day (v)

seasonal soup of the day served with crusty bread

North-Sea sautéed mussels

cooked in a choice of sauce
(creamy white wine or spicy tomato
and chorizo)

Karbon prawn cocktail

Atlantic prawns tossed in a Marie Rose sauce on a
bed of lettuce

Tomato and mozzarella salad (v)

plum tomato and fresh buffalo mozzarella

Karbon Tennessee glazed ribs

slow cooked marinated pork ribs

Parma ham & melon

melon wrapped in Parma ham
with balsamic glaze

MAINS

Karbon Burger

6oz beef burger or marinated chicken burger, served
with Monterey jack cheese, gem lettuce, gherkin,
and plum tomato. Served in a brioche bun with
skinny fries and burger relish.

*Double up your burger for £3
or go naked*

Enchiladas

folded tortilla stuffed with
(beef or veggie chilli (v))
topped with tomato sauce, cheese and jalapenos,
served with sour cream and 5 bean salad.

Traditional cod & chips

battered sustainable cod served with chunky chips,
mushy peas and tartare sauce.

Steak and chips

8oz 28 day-aged locally sourced flat iron steak,
served with chunky chips
(£4 supplement)

Spinach and ricotta ravioli

sun blush tomatoes, broccoli and spinach sauce

Classic margarita pizza (v)

Tomato base with mozzarella

Karbon salad

seasonal salad and spinach leaves tossed with
house dressing, avocado, peppers, red onion,
cucumber, croutons and topped with a poached egg
(add marinated chicken, halloumi
or tuna £3 each)

DESSERTS

Warm rich chocolate brownie

served with double nutty
caramel gelato

Red velvet cake

served with Chantilly cream

Selection of artisan gelato

AFTERNOON TEA

£11.95 per person with tea and coffee

£14.95 per person with processco

Available from 12noon until 5pm

Sandwiches:

Savoury cheese, Ham & Pease Pudding, Prawn Marie Rose

Cakes:

Selection of mini cakes

Scones:

Fruit and cheese scones served with clotted cream and strawberry jam

Cream Tea £4.95

Fruit scone with unlimited tea and coffee

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food allergens in accordance with the Food Information Regulation 1169/2011. Please advise us if you have an allergy/intolerance or should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes.

Gluten Free products available please ask a member of staff for details
All prices are inclusive of 20% VAT.
It is our ethos to support local and regional business whilst endeavouring to reduce our carbon footprint, therefore all of our menus are prepared, wherever possible, using fresh, locally sourced products from within a 50 mile radius.