

FOOD
MENU

BAR BISTRO

DAMM
TWENTY SEVEN



27 CAUSEWAYSIDE

PLEASE TELL A TEAM MEMBER ABOUT ANY ALLERGY CONCERNS

TRUFFLED NUTS - £4 (V)

SPANISH OLIVES - £4 (VG/GF)

SOUP OF THE DAY £4 (V)

GUINDILLAS CHILLIES - £3.50 (VG/GF)

DAILY CHARCUTERIE BOARD - £12.50

A selection of fine cured meats

CONTINENTAL CHEESE SHARER - £15

D27's carefully curated cheese board (V)

MEZE PLATTER - £11.50

Grilled vegetables, lemon hummus, and tzatziki (V)

NIBBLE
SHARE

FISH

BEER BATTERED COD AND CHIPS - £11

Served with tartar sauce

PAPRIKA MARINATED SARDINES - £8

Served on Majorcan toast

CATCH OF THE DAY - (MP)

Ask your server for details

SQUID TEMPURA - £7.50

Served with teriyaki and ginger dip

MEAT

SHIN OF BEEF BOURGUIGNON - £11

Served with rustic bread

BRAISED BELLY PORK AND DUCK-FAT-BRAISED "CHIPS" - £11

Gascon prune ketchup (GF)

ONGLET STEAK AND CONFIT TOMATO - £11

white Balsamic salad (GF)

CONFIT DUCK, APRICOT AND PISTACHIO TERRINE - £7.50

Served with rustic bread

VEGETARIAN

CAPONATA STEW - £8.50

With halloumi and rustic bread (V)

HERITAGE BEETROOT SALAD - £7

With chicory, goat curd and walnut (V/GF)

ROAST SQUASH, SAGE AND GORGONZOLA RISOTTO - £8.50

Drizzled with lemon oil (V)

AUBERGINE AND CAULIFLOWER FRITTO MISTO - £7

With rose harissa, saffron mayo (V)

VEGAN

WILD MUSHROOM, PEARL BARLEY AND KALE SALAD - £7.50

With beetroot pesto (VG)

CAULIFLOWER STEAK - £7.50

Served with kale and piccalilli (VG/GF)

CHARRED PICKLED FENNEL - £7

Served with lemon hummus and tabouleh (VG)

PUY LENTIL MOUSSAKA - £7.50

With rocket salad (VG)

BURGERS

THE KAISER - £12

Chicken Schnitzel

With Swiss cheese, sauerkraut, pickle

THE NAPOLEON - £12.50

Homemade beef patty

Roquefort and bone marrow butter, bacon and truffle mayo

THE LONDONER - £12.50

Homemade beef patty

With burger relish, pickle, and cheddar cheese

THE RAMOS - £12.50

Homemade beef patty

With manchego, chorizo, and Guindillas chilli

THE TOLSTOY - £10.50

Beetroot and lentil patty

With roasted red pepper, and vegan cheese (VG)

MUSSEL POTS

MOULES MARINIERE - £11

With white wine, garlic, fresh parsley

ANDALUSIAN STYLE - £12

With tomato, chilli, chorizo

NORMANDY - £11

With dry cider, apples, mustard, cream, and fresh herbs

ROQUEFORT - £12

With roquefort, pear, pancetta, and shallots

MAINS

SIDES

FRENCH FRIES - £3.50 (VG, GF)

GRUYERE AND TRUFFLE FRIES - £4.50 (V, GF)

RATATOUILLE - £3.50 (VG, GF)

LEMON AND PAPRIKA HUMMUS - £3.50 (VG, GF)

BONE MARROW AND NDUJA SAUSAGE MAC 'N CHEESE - £5

RED CABBAGE AND PEAR SLAW - £4 (VG, GF)

STICKY TOFFEE PEAR PUDDING - £6.50

With pistachio ice cream (V)

CHAMPAGNE SORBET - £6

With grapefruit and gin coulis (V, GF)

CREME BRULEE CHEESECAKE - £6.50

With tropical fruit salsa (V)

CONTINENTAL CHEESE SELECTION - £10

With house chutney (V)

AFFOGATO - £5.50

Fresh vanilla ice cream and house espresso (V, GF)

DESSERTS

MIDWEEK LUNCH OFFER - £7.5

Any burger and a soft drink

BRUNCH FRI-SUN / 10AM-2PM

Visit damm27.com/brunch for the menu

SMALL PLATES