

## A QUICK GUIDE TO OUR SMALL PLATE'S MENU...

Welcome to The Annex and our Autumn evening menu. All dishes are created for sharing and we recommend two to three per person, or five for a table of two.

Order the dishes you fancy as and when you like but just so you know, we send it as soon as its ready.

To order more you can call on our staff, our kitchen closes @ 9pm for tapas, Friday & Saturday @ 9.30pm.

On your table you will find our drinks menu that includes our cocktail list, our wine list with our extended wine by the glass and over 100 different wines.

We would politely like to remind you that tables booked before 7.30 have it for 2 hours, as shown on your **booking confirmation**, anyone who has booked after this time will have the table for the rest of the evening.

Not quite ready to go home? The Malthouse is open Friday & Saturday evenings from 4pm until late. The gates will be closed to the public around 10.15pm both evenings, however if wish to pop in for an after-dinner drink or two after this time, open the gate and let yourself in. Just take your Annex receipt, and the team will be happy to look after you.

Finally... we like to allow you to enjoy the time you have at The Annex with family and friends and not hassle you too much during your time, so when it is time to settle the bill, please pop along to the bar or catch one of the team members and they will be happy to bring the bill to your table.

### Menu key:

(V)Vegetarian (PB) Plant Based (PBA) Plant Based Available (GF) Gluten Free (GFA) Gluten Free Available.

### Allergens:

If you have an allergy or intolerance, please inform your server before ordering.

Food is prepared in an environment where allergens are present. We take great care to prevent cross- contamination but we cannot guarantee that dishes will be 100% free of allergens.

Some of the products we are using are made in a factory that handles peanuts & other nuts, sesame seeds, cereals containing gluten, milk, egg, celery, mustard, and sulphites. For good practice, we cannot guarantee that any of our dishes are 100% allergen free.

Furthermore, due to the size of the kitchen we fry plant based food in the same fryer as non plant based items.

**Gluten free & coeliac** – We now only use gluten free soya sauce, where controls are in place for coeliacs we cannot 100% guarantee cross contamination.

Further allergen information can be obtained by scanning "The Allergen Guide" QR code.



## BREADS & OLIVES

STONE BAKED SOURDOUGH V,GFA,PBA 5.10  
Lightly salted butter.

NOCELLARA OLIVES V,GF,PB 4.10  
Black & green olives, peppers, capers & spices

HUMMUS & FLAT BREAD V,PB,GFA 5.80  
Hummus, paprika, olive oil, pine nuts & toasted flat bread.

TOMATO & GARLIC BRUSCHETTA V,PB,GFA 6.15  
Vine-ripened tomatoes, garlic, red onion, herbs, olive oil & grilled sourdough.

PADRON PEPPERS V,PB,GF 6.95  
Padron peppers, sea salt & olive oil.

BAKED CAMEMBERT V,GFA 8.90  
Baked Normandy Camembert wheel, toast, with walnut & herb crust.

MEDITERRANEAN APPETISER BOARD GFA 15.00  
Anchovies, lemon & parsley dressing, hot red bell pepper stuffed with feta cheese & soft Greek cheese, hummus, pine nuts & toasted flat bread.

## FESTIVE DISHES

GRILLED GOAT CHEESE CROUSTADES V,GF 8.75  
Goat's cheese, caramelised red onion.

BEEF & PORK MEATBALLS & PEPPERCORN SAUCE. 7.80  
Beef & pork meatballs, creamy peppercorn sauce, cranberry jam.

OUR FESTIVE TURKEY CROQUETTES 8.25  
Turkey breast, carrot, cranberry jam.

BRUSSELS SPROUTS & CHORIZO GF 6.00  
Roasted brussels sprouts, chorizo & almonds.

FESTIVE ROASTED VEGETABLES V,PB,GF 7.50  
Roasted heritage baby carrots & parsnips, maple.

BABY ROASTED NEW POTATOES, GOOSE FAT GF 8.25  
New potatoes roasted in goose fat.

ORANGE & MISO GLAZED TOFU V,PB,GF 9.25  
Fried marinated tofu in orange & miso, agave.

MANGO & BRIE PARCELS V 8.75  
Filo pastry parcels, mango, brie, tomato, coriander & chilli jam.

BANG BANG TURKEY GF 8.95  
Lightly dusted turkey strips, our house bang bang sauce includes gluten free soya sauce, chilli, ginger, garlic, coriander, guava toasted sesame oil.

## FISH/SEAFOOD SMALL PLATES

PAN-FRIED SEABASS GF 9.80  
Pan-fried seabass, lemon, herbs, garlic & capers.

GARLIC PRAWNS GF 9.25  
Shell on prawns, garlic oil, fresh parsley.

THAI BAKED SALMON GF 9.95  
Baked salmon, lemongrass, lime, coconut & coriander Thai salsa

PANKO SQUID 7.20  
Panko coated hand cut squid rings & roast garlic aioli, lemon.

BREADED BUTTERFLY KING PRAWNS 7.95  
Panko breaded prawns, soy & ginger.

## CASSEROLE & STEWS

Our Autumn & Winter casseroles & stews  
SMOKED PAPRIKA CHICKEN STEW GF 8.75  
Smoked paprika, chicken fillet, roasted red pepper, carrots, celery & spices.

MEXICAN BEAN STEW PB 9.20  
Bell pepper, chilli, mixed beans, plum tomato & garlic

## MEAT SMALL PLATES

SIRLOIN STEAK GF 15.50  
28-day aged 8oz sirloin steak, cooked medium, chimichurri butter.  
Supplied by Downing

BRAISED PORK BELLY GF 9.50  
9-hour braised pork belly, apple jam & jus.

SATAY CHICKEN GF 8.95  
Soy & sesame marinated pan-fried chicken thigh, Thai style satay sauce.

SPICY CHORIZO QUESO GFA 8.50  
Baked smoky cheese & chorizo, chillis, toasted sourdough

HARISSA PULLED LAMB GFA 8.10  
Slow-cooked leg of lamb, red onions, hummus, grilled flatbread.

## VEGETARIAN SMALL PLATES

PATATAS BRAVAS V,GF,PBA 5.50  
Diced & fried potato, spiced tomato sauce & aioli.

FRIED HALLOUMI & CHILLI JAM V,GF,PBA 6.95  
Marinated halloumi & sweet chilli jam.  
(available with plant-based halloumi)

AUBERGINE PARMIGIANA V,PB 8.60  
Baked aubergine, tomato, oregano, breadcrumbs, parmesan.

## PLANT BASED SMALL PLATES

PADRON PEPPERS V,PB,GF 6.95  
Padron peppers, sea salt & olive oil.

TERIYAKI SWEET POTATO BITES V,PB,GF 7.25  
Sweet potato, chickpea, apricots, carrot fritter, spring onion, coriander & sesame seeds.

SPICY BOMBA RICE V,PB,GF 9.10  
Bomba rice, tenderstem broccoli, crispy shallots, saffron, chilli, garlic, peas, paprika.

ETHIOPIAN LENTILS V,PB,GF 8.25  
Barbere spice braised lentils, roast butternut squash, candied walnuts, plant-based feta.

## FRIES & DIRTY FRIES

SKIN ON FRENCH FRIES V,PB,GF 5.25

ANNEX FRIES GF 8.10  
French fries, spiced tomato sauce, chorizo aioli, Manchego cheese

HOT AND SPICY FRIES V,PB,GF 8.10  
French fries, spiced tomato sauce, jalapeño, sriracha aioli, Manchego cheese, aioli.

## BANG BANG

Our house bang bang sauce includes gluten free soya sauce, chilli, ginger, garlic, coriander, guava toasted sesame oil.

SHREDDED CRISPY CHICKEN BANG BANG 8.95

KING PRAWNS BANG BANG 7.25

MARINATED HALLOUMI BANG BANG V,GF,PBA 7.25

CAULIFLOWER BANG BANG V,PB,GF 7.25

## SALADS

ORANGE & POMEGRANATE SALAD V,PBA,GF 8.50  
Mixed leaf, orange segments, pomegranate, feta cheese & candied walnuts.

GREEK SALAD V,PBA,GF 7.80  
Feta, cherry tomatoes, red onion, olives, cucumber, bell pepper & vinaigrette.

CRAYFISH MARY ROSE 8.25  
Crayfish tail, mary rose, rocket, grilled sourdough.

ROASTED RED PEPPER & ARTICHOKE SALAD 8.65  
Roasted peppers and artichokes, basil, balsamic vinegar, black pepper.