

ACANTEEN ALL DAY MENU

Wednesday - Saturday 12.00 - 5.00

SMALL PLATES

CHARMOULA CHICKEN SKEWERS 8-
BULGAR SALAD, TZATZIKI, WARM FLATBREAD

HOUMOUS, TAPENADE, AVOCADO DIPS 6-
SOURDOUGH (GF+)(VG)

FRITTO MISTO 8-
CALAMARI, PRAWNS, WHITEBAIT, AOLI

CONFIT DUCK, BLUE CHEESE CROQUETTES 8-
COLSTON BASSET, HORSERADISH DIP

HALLOUMI FRIES 8-
SMOKED KETCHUP (V)

CRISPY CHICKEN BAO BUNS 8-
CHICKEN, SPRING ONION, CORIANDER,
SRIRACHA, LIME, CHILLI

CRISPY NOT CHICKEN VEGAN BAO BUNS 8-
VEGAN SEITAN, SPRING ONION, CORIANDER,
SRIRACHA, LIME, CHILLI (VG)

CONFIT DUCK BAO BUNS 8-
SPRING ONION, CORIANDER, SRIRACHA,
LIME, CHILLI

BUFFALO WINGS 6-
BLUE CHEESE DIP (GF)

LARGE PLATES

MARKET FISH & CHIPS 15-
BEER BATTER, SEARED LEMON, MUSHY
PEAS, CHIPS

RIBS 15-
BBQ 8 HOUR MARINATED, SLAW, FRIES

CHARMOULA CHICKEN SKEWERS 14-
TZATZIKI, BULGAR SALAD, WARM FLAT
BREAD (GF+)

(V) vegetarian
(VG) vegan
(VG+) vegan option available
(GF) gluten free
(GF+) gluten free option available

STONE BAKED PIZZA

AUNTY MARG 8-
TOMATO, MOZZARELLA, BASIL (V)(GF+)(VG+)

AMALFI LOVE 14-
TOMATO, MOZZARELLA, PARMA HAM, MASCA
PONE, OLIVES, ROCKET (GF+)

MARAKECH 14-
ZAHTAR BEEF, SUMAC, MOZERELLA, CHILLI,
TAHINI, POMEGRANITE MOLASSES, PINENUTS

THE PIGS 14-
APPLE SAUCE, COLTON BASSET
8 HOUR HAM HOCK, (GF+)

ALLOTMENT 13-
SAGE PESTO, MOZZARELLA, SQUASH, KALE,
CHILLI (V)(VG+)(GF+)

BURGERS

LAMB & HALLOUMI 13.5
LAMB PATTY, GRILLED HALOUMI, HARISSA
MAYO, PICKLES, BABY GEM, FRIES

HOUSE BURGER 13.5
BEEF PATTY, CHEESE, CRISPY OIONS,
BABY GEM, SMOKED KETCHUP, FRIES

CRISPY NOT CHICKEN 13.5
VEGAN SEITAN, RANCH MAYO, BABY GEM,
PICKLES FRIES (VG)

CHICKEN, CHORIZO & AVOCADO 13.5
GRILLED FILLET, CHORIZO, SMASHED
AVOCADO, CHILLI, LEMON, BABY GEM,
FRIES

Allergies: Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes, due to food being prepared in our kitchen where allergens are present. Please be aware that we use nuts in our kitchen. Please note a charge of £1.50pp will be added if you wish to bring your own celebration cake.

SALADS

FRESH CROMER CRAB 15-
MIXED SUMMER SALAD, ASIAN SLAW,
CHILLIES, SKIN ON FRIES

SUMMER SALAD PLATE 10-
ROAST AUBERGINE, POMEGRANITE, BASIL
& TURMERIC YOGURT & BULGER SALAD (VG)
(GF)
+ CHICKEN OR GRILLED HALLOUMI +4-

SIDES

GARLIC BREAD WITH CHEESE (V) 4-

ASIAN SLAW (V)(GF) 3-

HERB OLIVES (V)(GF) 3-

SKIN OF FRIES (VG) 3-

DESSERTS

CLUB TROPICANA SUNDAE 6-
SUMMER FRUITS, COCONUT ICE CREAM (V)

WHITE CHOCOLATE CHEESECAKE 6-
STRAWBERRY ICE CREAM (V)

EATON MESS 6-
SUMMER BERRIES, MERINGUE, CREAM (V)

WARM CHOCOLATE BROWNIE 6-
VANILLA ICE CREAM (V)

VEGAN CHOCOLATE BROWNIE 6-
VEGAN VANILLA ICE CREAM (VG)(V)

A CANTEEN

ALL DAY BRUNCH FAVES 12-3

PANCAKES 9-
SUMMER BERRIES, MAPLE SYRUP, BANANA (V)

AVOCADO, POACHED EGG ON SOURDOUGH 12-
SMASHED AVOCADO, CHILLI, LEM-
ON, POACHED EGGS, TOMATO SALSA

BRUNCH BRIOCHE 7-
BACON, SAUSAGE, EGG (GF+)

MUSHROOMS ON RYE 11-
SEASONAL MUSHROOMS, BUTTER, CREME
FRAICHE, POACHED EGGS, PARSLEY (V)

HAM HOCK BRIOCHE 8-
PICKLES, DIJON MAYO, WATER
CRESS, CRISPY ONIONS, APPLE SAUCE

