A LA CARTE

WELCOME TO MOLTENS RESTAURANT

We blend technique, quality and passion in order to achieve a high standard of dining experience. The different dishes cooked in our restaurant are specifically ordered and are provided from the best meat producers and suppliers.

Our restaurant offers the latest concept in dining with the interactive and unique *'Hot Rock'* cooking system: Volcanic rocks are heated to 440°C and a range of meats, fish and vegetables are seared and then served on the rocks still cooking so that you can finish the food to your taste adding sauces and seasoning to suit. No oils are used in the cooking process so the food is healthy, natural and tastes succulent.

The restaurant supervisor will be happy to assist with any dietary requirements or allergies. Please ask for our allergy friendly menu.

Wherever possible, our Chef will be pleased to offer alternatives to the dishes shown here for guests staying for a longer visit or who prefer a different style of cooking.

Head Chef

William Hitchcock

Restaurant & Bar Manager

Marian Anghel

TO BEGIN

- **Soup of the Day * *(v)*** **£6**
  Served with a warm bread roll
- **Chicken skin pâté *** **£7**
  Crispy chicken skin, chicken liver pate, redcurrant jelly
- **Mozzarella salad * *(v)*** **£7**
  Torn buffalo mozzarella served with grilled tender stem broccoli, chilli garlic and mix seeds
- **Prawn skewer** **£8**
  Grilled prawns, chilli and garlic
- **Torched goats curd *(v)*** **£7**
  Soft goats cheese served with Beetroot, dill and cardamon
- **Grilled Octopus** **£8**
  Grilled octopus, chorizo and spiced tomato
- **Italian Salt and Pepper Squid** **£7**
  Spicy coating, hot and tender squid served with salsa dip
- **BBQ pork ribs** **£8**
  Slow cooked pork ribs in BBQ sauce

MAIN COURSE

All main course dishes are served with choice of Green & Pink Peppercorn Sauce and Béarnaise Sauce.

- **Confit duck** **£17**
  Confit duck, carrot, chard Brussels, dressed white bean
- **Mediterranean fish stew** **£18**
  Clams, mussels, salmon, tuna and king prawns, in a slow cooked tomato ragu served with fregola and samphire
- **Chicken Milanese *** **£17**
  Breaded chicken breast served with lemon and grilled vegetables
- **Spiced Salmon*** **£17**
  Grilled salmon with tender stem broccoli, dressed lentils, finished with mixed seeds and preserved lemon
- **Glazed Goat** **£18**
  Braised goat shoulder, served with celeriac, mushrooms and baby potato.
- **Pearl barley risotto* *(v)*** **£14**
  Pearl barley, roast butternut squash, kale, finished with pecorino and churmula pesto
- **Grilled Tuna Panzanella** **£18**
  Warm cherry tomato, sorrel and capers sauce, with samphire and garlic croutons
- **Sardinian Styled Spinach and Ricotta Tortellini * *(v)*** **£13**
  Served in a light herby butter sauce finished with parmesan and lemon
- **Birmingham Style Sweet potato, Vegetable and Coconut Curry * *(v)*** **£14**
  Pilaf rice, naan bread, poppadum and mango chutney
- **BBQ pork ribs** **£18**
  Slow cooked pork ribs in BBQ sauce with apple and celeriac slaw and gourmet potato chips
- **Chef's Special of the day** **£18**

VOLCANIC ROCK SEARED SELECTION

(Cook it yourself or have it cooked to perfection by our skilled chefs)

- **6oz Beef fillet** **£22**
- **8oz Sirloin prime steak** **£19**
- **8oz Rib eye steak** **£19**
- **8oz Lamb rump** **£18**
- **8oz Fresh Tuna loin steak** **£18**

The above are served with gourmet potato fries and seasonal veg

The volcanic rock is delivered at 440º-460º Celsius, therefore

please do not touch it or leave the cutlery on it.

SIDE DISHES

- **Gourmet potato fries** **£3**
- **Mix salad** **£2**
- **Sautéed mushrooms** **£2**
- **Sautéed greens** **£3**
- **Seasonal vegetables** **£3**

DESSERTS

- **White chocolate cheesecake** **£7**
- **Greek Yoghurt with honey, walnut and mixed berries *** **£5**
- **Rhubarb crumble with custard** **£6**
- **Sticky toffee pudding with vanilla ice cream** **£6**
- **Brownie and ice cream *** **£5**
- **Selection of British cheeses and fruit chutney *** **£6**
- **Choices of 3 scoops of ice cream *** **£5**

(Peach Melba, Red Velvet, Lime & Basil, Chocolate, Vanilla, Coconut)

MOLTENS

A Mediterranean Experience

TABLE D'HOTE * FOR INCLUSIVE DINNERS

STARTERS

- **Soup of the Day *** ***(v)***
  Served with a warm bread roll
- **Chicken skin pâté ***
  Crispy chicken skin, chicken liver pate, redcurrant jelly
- **Mozzarella salad *** ***(v)***
  Torn buffalo mozzarella served with grilled tender stem broccoli, chilli garlic and mix seeds

MAIN COURSE

- **Chicken Milanese ***
  Breaded chicken breast served with lemon and grilled vegetables
- **Spiced Salmon***
  Grilled salmon with tender stem broccoli, dressed lentils, finished with mixed seeds and preserved lemon
- **Pearl barley risotto*** ***(v)***
  Pearl barley, roast butternut squash, kale, finished with pecorino and churmula pesto

DESSERTS

- **Greek Yoghurt with honey, walnut and mixed berries ***
- **Brownie and ice cream ***
- **Choices of 3 scoops of ice cream ***
  (Peach Melba, Red Velvet, Lime & Basil, Chocolate, Vanilla, Coconut)

Two Courses £18.00 Three Courses £21.00

MOLTENS

A Mediterranean Experience

SUNDAY ROAST

STARTERS

Chef's homemade soup of the day and bread rolls

Coleslaw salad

Mix salad

MAIN COURSE

Topside of Beef

Roast chicken breast with mushroom sauce

Grilled salmon steak with parsley cream sauce

All served with seasonal vegetables, roast potatoes, Yorkshire pudding and homemade gravy

DESSERTS

Fresh fruit salad

Strawberry cheese cake

Cheese platter

Two Courses £14.00

Three Courses £16.00

RED WINE

BOTTLE

MONTEPULCIANO D'ABRUZZO VIGNETO DI POPOLI, VALLE REALE £52.60
Italy

CANNONAU DI SARDEGNA RISERVA SELLA & MOSCA £39.00
Sardinia, Italy

WHITE WINE

BOTTLE

LA CALA VERMENTINO DI SARDEGNA SELLA & MOSCA £48.00
Sardinia, Italy

FRASCATI TERRE DEI GRIFI FONTANA CANDIDA £42.00
Lazio, Italy

CHABLIS VAUDECORCE £34.00
Privately family owned vinyard

WHITE WINE

	175ML GLASS	250ML GLASS	BOTTLE
LA CAMPAGNE SAUVIGNON BLANC *Vin de Pays D'Oc, France* *This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.*	£6.25	£8.50	£27.00
CORTE VIGNA PINOT GRIGIO *Veneto, Italy* *Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners.*	£6.75	£9.00	£29.75
LUIS FELIPE EDWARDS CHARDONNAY *Rapel Valley, Chile* *Deliciously fresh, this wine has bright fruity aromas with lovely tropical flavours and balance.*	£6.55	£8.70	£28.75
VERDICCHIO DEI CASTELLI DI JESI CLASSICO *Marche, Italy* *From the heart of the region, a very pleasant fresh and floral white with light citrus flavours and a hint of hazelnuts.*			£34.75
J MOREAU & FILS PETIT CHABLIS *Burgundy, France* *Made in classic Chablis style, lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.*			£35.95
CASCINA LA DORIA GAVI *Piemonte, Italy* *Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch.*			£44.90
JOSEPH MELLOT SANCERRE *Loire Valley, France* *Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.*			£62.95

RED WINE

	175ML GLASS	250ML GLASS	BOTTLE
KLEINE ZALZE CABERNET SAUVIGNON *Stellenbosch, South Africa* *A pronounced classic style, full of rich blackcurrant flavours, hints of cedar wood and vanilla oak.*	£6.60	£8.80	£26.30
MARQUÉS DE MORANO RIOJA TINTO *Rioja, Spain* *A lighter style of Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.*	£7.00	£9.30	£37.70
KLEINE ZALZE PINOTAGE *Stellenbosch, South Africa* *A deep-coloured wine made from South Africa's 'own' grape variety. Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch.*			£30.00
CALLIA MALBEC *San Juan, Argentina* *Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes.*	£6.75	£9.00	£30.65
PAVILLON SAINT PIERRE – CÔTES DU RHÔNE *Rhône, France* *Blend of five remarkable local varieties – Grenache, Syrah, Mourvèdre, Carignan and Marselan*			£28.90
PASSORI ROSSO VENETO	£10.95	£14.60	£46.75
LA CAMPAGNE MERLOT *Vin de Pays D'Oc, France* *A rich, juicy southern French wine using this popular variety which originated from Bordeaux.*	£6.25	£8.50	£27.00

	175ML GLASS	250ML GLASS	1L CARAFE
FRIZZENTI CABERNET MERLOT *Italy* *Elegant with a restrained nose and dark fruit.*	£4.95	£6.75	£22.50

	HALF BOTTLE	BOTTLE
CHÂTEAU HAUT ROUDIER *Bordeaux, France* *Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.*	£15.95	£27.00
CHÂTEAU NOTTON MARGAUX *Bordeaux, France* *Ruby colour. Discreetly woody. Nose of ripe strawberry with blackcurrant and developing liquorice aromas. Rich, supple mouth. To be served with grilled meats and cheese.*		£50.90

DESSERT WINE

DESSERT BOTTLE

RUFFINO VIN SANTO DEL CHIANTI SERELLE £16.90
Toscana, Italy
Aged and fermented in small oak barrels. Dense and rich with notes of honey, eucalyptus and candied fruit.

ROSÉ WINE

	175ML GLASS	250ML GLASS	BOTTLE
CORTE VIGNA PINOT GRIGIO ROSÉ *Veneto, Italy* *Slightly medium dry rosé wine. Light and fresh, morello cherry and ripe strawberry flavours.*	£6.80	£9.10	£30.00
MIRABEAU ROSÉ *Côtes de Provence, France* *Rosé-pink with wild strawberry, raspberry and redcurrant aromas; the palate offers a combination of ripe red fruits and zesty apple.*	£9.80	£13.10	£49.00

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
SANT'ORSOLA MOSCATO SPUMANTE *Italy* *Lovely, fresh aroma and palate with a sweet mouth-filling flavour and bubbly personality from the Moscato grape.*	£7.10	£42.50
SANT'ORSOLA PROSECCO *Veneto, Italy* *Delicate dry sparkling wine. Crisp, subtle fizz with notes of green apples and citrus.*	£6.30	£37.60
DUVAL-LEROY BRUT *Champagne, France* *Soft notes of richly baked biscuit flavours with hints of lightly roasted nuts.*		£49.20
LAURENT-PERRIER CUVÉE ROSÉ BRUT *Champagne, France* *The briefest liaison with grape skins tantalisingly leaves this delicate colour, yet exudes a floral fragrance evolving soft red berry richness.*		£93.00
DOM PÉRIGNON VINTAGE CHAMPAGNE *Champagne, France* *On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. On the palate, the wine instantly traces an astoundingly fine line between density and weightlessness. The full taste lingers with the utmost elegance on a sappy, spicy note.*		£195.00

	125ML GLASS	500ML CARAFE
FRIZZENTI VINO FRIZZANTE *Veneto, Italy* *Frizzenti has intense primary aromas which taste fresh, light and comparatively simple.*	£5.95	£22.50
FRIZZENTI ROSATO *Veneto, Italy* *Frizzenti Rosato has a fruity bouquet with a distinctive raspberry note. Tangy on the palate, beautifully smooth with a good fruit acid.*	£5.95	£22.50