

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
Dishan Perera

Operations Manager
Kémal Chetitah

TO BEGIN

- **Soup of the Day * (v)** £6
Served with a warm bread roll
- **French Style Pork & Duck Liver Pâté *** £7
Mixed salad, spicy apple dip and balsamic syrup
- **Italian Salt and Pepper Squid** £7
Spicy coating, hot and tender squid served with salsa dip
- **Mediterranean Grilled Lemon & Herb Chicken Salad *** £6
Avocado salad with balsamic dressing
- **Greek Salad * (v)** £6
Cucumber, tomato, onion, peppers, olives, feta cheese with vinaigrette
- **Spicy Mediterranean Prawn Salad** £8
Grilled courgettes, pineapple, onions and coriander chilli dip

MAIN COURSE

All main course dishes are served with choice of Green & Pink Peppercorn Sauce, Diane Sauce, Béarnaise Sauce, Red Wine Jus and Salsa dip

- **Greek Style Braised Lamb** £17
Slow cooked in a tomato sauce and served with vegetable couscous and salad
- **Grilled Tuna Steak** £18
Marinated with lemon, parsley, garlic butter, gourmet potato fries and salad
- **10oz Grilled T-bone steak** £19
Gourmet fried chips and seasonal salad
- **Chicken Escallop Milanese *** £17
Gourmet potato fries, mixed salad and chilli mayo dip
- **English Grilled Seafood Platter** £20
Salmon, haddock, prawns, squid with garlic butter, gourmet potato fries and salad
- **Super Food Salad** £17
With grilled or poached chicken breast or salmon steak
- **Fusilli with Tuna, Prawns & Artichokes** £17
Spiced vegetables, basil and garlic sauce
- **Sicilian Style Roasted Vegetable and Tomato Risotto * (v)** £12
Parmesan cheese, garlic bread and basil
- **Sardinian Styled Spinach and Ricotta Tortellini * (v)** £12
4 cheese sauce and garlic bread
- **Birmingham Style Sweet potato, Vegetable and Coconut Curry * (v)** £12
Pilaf rice, naan bread, poppadum and mango chutney
- **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
- **10oz Mixed grill (only 3 choices)** £22
- **8oz Pork loin steak *** £17
- **8oz Chicken butterfly *** £16
- **8oz Fresh Tuna loin steak** £18

The above are served with gourmet potato fries and mixed salad

The volcanic rock is delivered at 440°-460° Celsius, therefore please do not touch it or leave the cutlery on it.

SIDE DISHES

- **Gourmet potato fries** £3
- **Mash & gravy** £2
- **New potatoes** £2
- **Baked potato** £2
- **Sautéed mushrooms** £2
- **Caesar salad** £3
- **Sautéed spinach** £3
- **Seasonal mixed vegetables** £3

DESSERTS

- **Passion fruit cheesecake** £7
- **Greek Yoghurt with honey, walnut and mixed berries *** £5
- **Chocolate Delice Au Rhum with pistachio** £6
- **Sticky toffee pudding with vanilla ice cream** £6
- **Fresh fruit salad, vanilla 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)

TABLE D'HOTE * FOR INCLUSIVE DINNERS

Two Courses £18.00 Three Courses £21.00

