

Main Menu

STARTERS

SOUP OF THE DAY Serve with rustic bread	6	MAC & CHEESE CROQUETTE (V) Sriracha mayonnaise	6.95	GARLIC & CHILLI KING PRAWNS King prawns sauteed in garlic, chillies & white wine.	11.5
CARPACCIO Rocket, crispy Parmesan, balsamic glaze, extra virgin olive oil	13.95	TURKISH PASTRY ROLLS Minced beef, parsley, peas, tomato puree, onion rolled in filo pastry. Honey mustard mayonnaise	7.5	FETA & SPINACH ROLLS (V) Honey glaze & watercress	6.95
GRILLED CHICKEN WINGS Serving with peri peri sauce	6.95	BAKED CAMEMBERT (V) Chilli jam & crostini bread	8.5	CHARCUTERIE BOARD Fresh deli meats, locally sourced cheeses, sourdough bread, olive oil & flavoured butter.	22
BBQ DUCK SATAY Anise marinated half duck breast - carrot, cucumber, sugar snap pickle & BBQ satay sauce	7.95	SALT & PEPPER SQUID Smoked paprika aioli, lime wedge, spring onions & fresh sliced chilli	8.9	BLOSSOM MEZZE SHARING Tzatziki, hummus, lemon & herb marinated olives, feta & spinach rolls, spicy sausage & halloumi skewer, padron peppers, Turkish pastry rolls & chilli jam	23.5
CHICKEN POPCORN Southern fried chicken popcorn, chilli honey, spring onion & fresh sliced chilli	7.5	MUSHROOM FRICASSEE (V) Wild mushrooms, cream & garlic	7.5		

NIBBLES

LEMON & HERB MARINATED OLIVES (V)	4.95
AVOCADO HUMMUS (V) Watercress salad, pumpkin seeds, flatbread	6.95
BLOSSOM NIBBLES (V) Padron pepper, butter, olive oil & balsamic, olives & feta cheese.	12.5
GARLIC BREAD & CHEESE Garlicy herbs butter, matured cheddar on sourdough ciabatta	5.5
- PADRON PEPPERS (V) Topped with sea salt	6.95

MAINS

PAN FRIED SALMON WITH CRAYFISH SAUCE Fondant potato, crayfish sauce, spinach & crispy oyster mushroom	22	GARLIC, CHILLI KING PRAWN & MUSSEL LINGUINE Garlic & chilli infused white wine sauce, fresh parsley	16.95
SEABASS Dauphinoise potato, seasonal vegetables, roast red pepper puree	19.95	LINGUINE BOLOGNAISE Minced beef ragu, garlic	15.95
SHORT RIB Tender stem broccoli, mash potato, spicy corn rib, crispy kale	22	PENNE POLLO Parmesan, cream, garlic, grilled chicken & asparagus	15.95
DUCK BREAST Spring onion mash potato, roasted carrot, pak choi, red wine jus	21	WILD MUSHROOM RISOTTO (V) Thyme sauteed wild mushrooms, ricotta lemon zest	15.95
CHICKEN SUPREME Confit garlic & white wine sauce, crispy kale, roasted carrot, spring onion mash, tender steamed broccoli topped with Parmesan shavings	19.95	THE BLOSSOM BURGER Hand pressed short rib & brisket patty, applewood smoked - cheddar, tomato relish, gem lettuce, pickled dill gherkins	13
FILLET MEDALION Sliced fillet steak, sauteed wild mushroom & spinach, dauphinoise potato, red wine jus	29.5	ADD BACON	2
CAULIFLOWER STEAK (VE)(GF) Roasted vegetables, vegan gravy, & salsa Verde	14.5	PULLED BEEF BURGER 12 Hour slow cooked beef short rib, Jack Daniels BBQ sauce, house slaw, pickled dill gherkins	14.5
CHICKEN CAESAR SALAD Baby gem lettuce, grated Parmesan, anchovies, crouton bread, pancetta, grilled chicken, Caesar sauce	14.5	THE CHICK BURGER Battered chicken, sriracha mayo, gem lettuce, pickled dill gherkins & red cabbage coleslaw	12.5
ARRABBIATA LINGUINE (V) Tomatoes, chillies, basil & garlic	13.95	PRIME DIRTY BURGER Lokkum steak, Hand pressed short rib & brisket patty, applewood smoked cheddar. 12 Hour slow cooked beef short rib, Jack Daniels BBQ sauce, gem lettuce, pickled dill gherkins & house slaw, beer battered onion rings & crispy shallot	15.95
- ADD CHICKEN	3	BLOSSOM VEGAN BURGER (VE)(V) Beyond meat plant - based burger. With relish, crispy shallots, gem lettuce, pickle & vegan bun.	12.5

FROM THE GRILL

Grilled to your preference all served with watercress, rocket salad, balsamic, roasted tomato & red onion pickle.

(ADD GOLD OPTION 25)

SIRLOIN STEAK (220G-240G)	21.95
RIBEYE (220G-240G)	25.5
FILLET STEAK (220G-240G)	29.95
AUSTRALIAN WAGYU RIBEYE	74
(Choice of side & sauce)	
T BONE (450G-500G)	32.5
TOMAHAWK (1KG)	72
LAMB CHOPS	19.9
JAPANESE WAGYU	130
(choise of side & sauce)	
PERI PERI CHICKEN SKEWER	16.5
(served with tzatziki)	
LAMB SKEWER	17.5
(served with tzatziki)	
LOKKUM (1KG)	98
LOKKUM STEAK	32

SIDES

SKIN ON FRIES	3.95
SWEET POTATO FRIES	4.95
CHUNKY CHIPS	4.2
TRUFFLE PARMESAN FRIES	5.5
TENDERSTEM BROCCOLI served with almond flakes & Parmesan	4.95
ROCKET & PARMESAN SALAD	4.2
SPRING ONION MASH	4.5
DAUPHINOISE POTATOS	4.5
SPICY CORN RIB	4.2
BEER BATTERED ONION RINGS	4.5
TZATZIKI pomegranate	3.95
ASPARAGUS	5.5
HALLOUMI FRITTERS	5.5
SEASONAL VEGETABLES	5.5

SAUCES

CHEDDAR SAUCE	3.5
PEPPERCORN	3.5
RED WINE JUS	3.5
CONFIT GARLIC & WHITE WINE	3.5
CHIMICHURI	3.5
GORGONZOLA	3.5

FAJITAS

STEAK FAJITA Tequila marinated thinly sliced steak, onion, peppers, fajita seasoning & fresh coriander. Served with salsa, avocado guacamole, sour cream & tortilla.	19.95	VEGGIE FAJITA Halloumi, fried corn ribs, onion & peppers, fajita seasoning & fresh coriander. Served with salsa, avocado guacamole, sour cream & tortilla.	16.50
CHICKEN FAJITA Tequila marinated thinly sliced chicken, onion, peppers, fajita seasoning & fresh coriander. Served with salsa, avocado guacamole, sour cream & tortilla.	16.95	PRAWN FAJITA Tequila marinated king prawns, onion, peppers, fajita seasoning & fresh coriander. Serve with salsa, avocado guacamole, sour cream & tortilla.	£21

SUNDAY ROAST

ROAST CHICKEN with all trimmings	14.5
BEEF SHORT RIB with all trimmings	16.95
ROAST BEEF with all trimmings	14.95
KIDS SUNDAY ROAST Chicken or beef	9.99

FULL ALLERGEN MENU AVAILABLE ON REQUEST - VEGETARIAN (V) - VEGAN (VE) - GLUTEN FREE (GF)

Although dishes identified are gluten free, as we have products in the restaurant that contain gluten there is a possibility that traces of gluten may still be found in them. The same situation can occur with our vegetarian & vegan dishes, which can come in contact with other products.

Menu descriptions may not include all ingredients; more detailed allergen information is available upon request. All our dishes may contain traces of nuts. An optional 10% service charge will be added to your bill.