

GLUTEN FREE

BLACK TILES

MARTLESHAM
RESTAURANT & BAR

NIBBLES

MARINATED OLIVES £3

SALTED CASHEWS £3

PORK SCRATCHINGS apple sauce £2.50

SMALL PLATES

TODAYS SOUP £4.50
warm bread

CONTINENTAL PLATTER £7/£14
salami, chorizo, prosciutto, marinated olives,
sun blushed tomatoes, roast peppers, mozzarella, bread

HUMMUS, GUACAMOLE & GRILLED BREADS £6
brown bread, butter

CHICKEN LIVER PATE £5
onion marmalade, toast

CHAR-GRILLED HALLOUMI £7.50/14
quinoa, peach & pomegranate salad

CRAYFISH & AVOCADO SALAD £7.50/£14
rocket, sun blushed tomatoes, basil, coriander

SUNDAY ROASTS

SERVED ON SUNDAYS 12-9PM

All served with rosemary & thyme roast potatoes,
real meat jus & fresh vegetables

CHILDREN'S ROASTS £6.50

ROAST BREAST OF CHICKEN £11.50

ROAST LEG OF LAMB £11.50
mint sauce

ROAST LOIN OF PORK £11.50
apple sauce, crackling

ROAST RUMP OF BEEF £11.50
horseradish sauce

SIDES

coleslaw £2

mixed salad leaves £2

rocket & parmesan £3

vegetables £2.50 new potatoes £2.50

chips £2.50 cheesy chips £3.00

sweet potato fries £3.50

BIG PLATES

UPGRADE FROM CHIPS TO SWEET POTATO FRIES FOR £1.

CAJUN CHICKEN FILLET £11
chips

SWEET POTATO & COCONUT CURRY £12
squash, rice & poppadum
add chicken £13.50

GRILLED COD FILLET £11.50
chips, peas, tartare

GRILLED SEA BASS £15.50
crayfish, fennel, new potato, blushed tomato &
watercress salad

PAELLA £14.50
chicken, chorizo, mussels, clams, prawns, squid

8OZ RIBEYE STEAK £18.50
beef tomato, grilled mushrooms & chips

THREE BEAN CHILLI £13.50
steamed rice, cheesy nachos, sour cream, guacamole, salsa

KIDS

GRILLED FISH, chips, peas £4.95

GRILLED CHICKEN, chips, peas £4.95

TOMATO PASTA, cheese £4.95

DESSERTS

RASPBERRY CRÈME BRULEE £6

LEMON CURD CHEESE CAKE £6
Chantilly

STRAWBERRY PAVLOVA £6

SELECTION OF CHEESE £7
celery, grapes, apple, biscuits

SPARKLING

ADNAMS PROSECCO, ITALY Italian, clean, crisp & yum!	bottle			
		£25		
ADNAMS CHAMPAGNE, FRANCE excellent champagne at an excellent price		£37		
VEUVE CLIQUOT, CHAMPAGNE, FRANCE		£60		

WHITE

	bottle	250ml	175ml	125ml
SAUVIGNON, NEW ZEALAND a refreshing example of a sauvignon from New Zealand, one to try	£25	£8.35	£6.25	£5
AIREN, SPAIN super popular grape variety, crisp & zesty	£16	£5.35	£4	£3.20
JEAN DES VIGNES, FRANCE simple & fruity medium French country white	£17	£5.70	£4.25	£3.40
SEMILLION CHARDONNAY, AUSTRALIA bold flavours, neatly tamed by the semillion	£18	£6	£4.25	£3.60
SAUVIGNON BLANC, CHILE Chilean sauvignon is making waves in the new world of wine; vibrant	£19	£6.35	£4.75	£3.80
PINOT GRIGIO, ITALY a real quality pinot grigio, definitely one to try	£20	£6.70	£5	£4

£3.70

RED

	bottle	250ml	175ml	125ml
RIOJA, SPAIN made from traditional grape varieties, matured for 14 months in oak cask a classic, mellow rioja	£21	£7	£5.25	£4.20
TEMPRANILLO, SPAIN we cherry-picked this pure tempranillo, with its plump, ripe red fruit flavours	£16	£5.35	£4	£3.20
CABERNET/SHIRAZ, AUSTRALIA bold & smoky Oz blend, nothing quiet about this one	£18	£6.00	£4.50	£3.60
MERLOT, CHILE a fantastically drinkable, uncomplicated merlot	£19	£6.35	£4.75	£3.80
MALBEC, ARGENTINA big cherry & plum flavours with classic malbec bite to finish.	£22	£7.30	£5.50	£4.40

ROSÉ

	bottle	250ml	175ml	125ml
TEMPRANILLO, SPAIN lush, strawberry & raspberry flavours	£16	£5.35	£4	£3.20
WHITE ZINFANDEL fruity & refreshing	£19	£6.35	£4.75	£4
PINOT GRIGIO ROSÉ, ITALY soft, easy pinot grigio rosé with juicy red strawberry fruit	£20	£6.70	£5	£4

At Black Tiles we don't mess about in the kitchen; 6 days a week the chefs take delivery of fresh food to produce great tasting dishes, the menu is designed by our head chef and the dishes produced for you on site by our dedicated team of chefs.

Your food is prepared for you by real foodies, talk to us about your dietary requirements, because we work with fresh produce most dishes are put together at the last minute, many can be altered to suit your taste. if you really like something, we'll give you the recipe!