

KARBON GRILL

KITCHEN AND BAR

A LA CARTE MENU

At Karbon Grill Kitchen and Bar, we aim to provide you with outstanding service and a unique menu, in a stylish and relaxed environment.

We have combined timeless elegance and modern appeal with a diverse pan-American culinary experience to suit a wide variety of palates.

We hope you enjoy your time with us.

A selection of speciality teas, coffees and liquors are also available.

Please check for daily specials and children's menu.

Please speak to a member of our team if you have any special dietary requirements.

Gluten Free products available please ask a member of staff for details.

WHILE YOU WAIT...

Cheese and pickle bites (V)
Three cheese and pickle bites deep fried and served with tomato salsa
£3

Mixed olives (V)
Kalamata and Amphisa olives marinated in extra virgin olive oil, garlic, rosemary and sun blushed tomatoes
£2.50

Herby hummus and pitta fries (V)
Garlic and rosemary hummus with charred pitta bread
£2.50

Chef's garlic bread – plain or with tomato sauce (V)
8" semolina flour base brushed with garlic and herb butter
£3.50
Add mozzarella or balsamic onion
£1 each

FIRST UP

Chef's freshly made soup of the day (V)
Seasonal soup of the day served with crusty bread
£5.50

Maryland crab cakes
Karbon Grill's pan-fried, handmade with fresh local crab served with Cajun mayo dip
£6.50

Karbon's Tennessee glazed ribs
Slow cooked Tennessee marinated pork ribs with basil flavoured spiced corn
£6.50

Buffalo chicken wings
Served with Buffalo dipping sauce
Half Dozen £6, Dozen £10

Moules marinière
North-sea mussels in a white wine and garlic cream sauce with toasted ciabatta
£6.50

Classic chicken caesar salad
Grilled chicken, crispy cos lettuce, anchovies, Caesar dressing and herb croutons
£7 or £11 as main

Share and tear platter
Chef's garlic bread, onion rings, cheese and pickle bites, hummus with pitta fries
£11

Karbon prawn cocktail
Atlantic prawns served in a Marie Rose sauce with shredded lettuce and crostini bread
£7

MEAT & FISH

Karbon burger with American fries
(Prime secret recipe beef or marinated chicken breast)
Karbon signature burger, served in a brioche bun with Applewood smoked bacon, Monterey Jack cheese and burger relish
£12, double up £15

Add fried egg, shin of beef, pulled pork or chilli con carne
£1.50 each

Karbon ranch chicken
Breaded chicken fillet topped with chilli jam, ranch dressing served with corn on the cob and American fries
£13

Pit-fired dog
Covered in French mustard and sautéed onions, served with fries
£10

Add shin of beef, pulled pork or chilli con carne
£1.50 each

Sustainable fish and chips
Sustainably sourced fish served with tartare sauce and mushy peas
£12.50

"Sonnet 43" braised shin of beef
Shin of beef braised in Sonnet 43 bourbon ale for 12 hours and served with creamy mash potato
£13

Marinated hanging kebabs, served with American fries and garden salad
Choose from minted lamb, Cajun chicken or halloumi and red pepper (V)
£15

FROM THE JOSPER

Choose from a selection of cuts of meat, cooked to your liking on our Josper grill. Served with chunky chips, roasted half plum tomato and watercress.

Add one of the following sauces; peppercorn, chimichurri, herb butter, ranch, aioli or béarnaise
£1 each

8oz Locally sourced French trimmed pork chop
£14

8oz 28 day-aged locally sourced grass-fed flat iron steak
£17

8oz 28 day-aged locally sourced grass-fed sirloin steak
£21

10oz grain-fed USDA imported New York strip steak
£25

10oz 28 day-aged locally sourced grass-fed fillet steak
£28

32oz 28 day-aged locally sourced grass-fed Tomahawk rib-eye steak, perfect for sharing
£36

Add garlic and herb king prawns **£4**, two fried eggs or blue cheese **£3**

PASTAS, PIZZAS

New York style spaghetti meatballs
Spaghetti topped with pork and beef meatballs, in a rich tomato and oregano sauce
£6 as starter or £11 as main

Spinach and ricotta artisan ravioli (V)
Handmade spinach and ricotta filled ravioli in a fresh tomato and basil sauce
£13

Classic margherita pizza (V)
12" pizza with oregano passata sauce and fresh mozzarella
£9

Spicy chicken pizza
12" pizza with oregano passata sauce, spicy chicken, red onion and marinated olives
£11

Parma ham and rocket pizza
12" pizza with oregano passata sauce, cured Parma ham and crispy rocket leaves, fresh mozzarella
£12

SHARING PLATTER

Karbon signature
"Sonnet 43" braised shin of beef, ranch chicken, New York meatballs, spiced corn, classic slaw and sweet potato fries
£28

HEALTHY LIVING

Karbon salad
Seasonal salad leaves, grilled marinated chicken breast, avocado, croutons and poached egg
£10

Fish of the day, with steamed green vegetables and buttered new potatoes
Catch of the day, straight, from the market
£16

Seared tuna salad
4oz seared tuna steak served on a bed of fresh baby spinach, confit beetroot, new potatoes and pomegranate seeds
£12

Marinated grilled chicken
Butterfly chicken fillet marinated in herbs and extra virgin olive oil, served with our garden salad and corn on the cob
£10

Char-grilled lamb koftas
Two char-grilled lamb koftas served with warm pitta bread, garden salad and minted yogurt dip
£10

Wholemeal pasta with Mediterranean vegetables and tomato sauce (V)
Wholemeal pasta spirals tossed in a simple tomato and basil sauce with chunky Mediterranean vegetables
£8

EXTRAS

Classic slaw
£2.50

Sweet potato fries
£2.50

Creamy mash potatoes
£2.50

Garden salad
£2.50

American fries
£2.50

Grilled Portobello mushroom with balsamic onions
£2.50

Fresh battered onion rings
£2.50

Spiced corn with basil
£2.50

Buttered greens
£2.50

DESSERTS

Karbon fruits of the forest sundae
Summer berries ice cream, Chantilly cream and amaretti biscuits
£6

Lemon meringue tartlet
Zesty lemon custard baked into a crispy all butter pastry tartlet topped with fluffy meringue
£5.50

Chocolate salted caramel torte
Rich chocolate mousse, salted caramel, popcorn praline
£5

Warm rich chocolate brownie
With snickers ice cream
£6

Red velvet cake
With Chantilly cream
£4

Selection of artisan gelato
(please ask a member of our team for daily flavours)
£4

Selection of cheeses
(ask a member of our team for daily cheeses) Selection of three cheeses with accompaniment
£6

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Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food allergens in accordance with the Food Information Regulation 1199/2011. Please advise us if you have an allergy/intolerance or should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. All prices are inclusive of 20% VAT. It is our ethos to support local and regional business whilst endeavouring to reduce our carbon footprint, therefore all of our menus are prepared, wherever possible, using fresh, locally sourced products from within a 50 mile radius.