

## VEGAN

PADRON PEPPERS.....	3
<i>With Cornish sea salt</i>	
MARINATED OLIVES.....	2.5
<i>Citrus, chilli, garlic &amp; herbs</i>	
SPINACH & MUSHROOM CROQUETAS.....	4
<i>Roasted pine nut aioli</i>	
CONFIT GARLIC, OLIVE OIL & ROASTED TOMATO FLATBREAD.....	2.7
<i>Cornish sea salt &amp; Arbequina olive oil</i>	
OVEN ROASTED FLATBREAD.....	4
<i>With today's selection of homemade dips.</i>	
SOURDOUGH BREAD.....	2.7
<i>Baked in the charcoal oven with Arbequina olive oil and balsamic</i>	
FIRE ROASTED AUBERGINE IN TUMERIC OIL.....	4.5
<i>Stuffed with zaalouk, spiced walnuts, oregano &amp; tahini dressing</i>	
EMBER ROASTED LEEK.....	3.5
<i>Romesco sauce, toasted almonds &amp; a Moscatel balsamic reduction</i>	
SWEET POTATO WEDGES WITH VEGAN CHEESE.....	5
<i>Figs, chilli, pomegranate, balsamic</i>	
PATATAS BRAVAS.....	5
<i>Tomato fritada sauce &amp; aioli</i>	
SKIN ON FRENCH FRIES.....	2.5
FLASH FRIED TENDERSTEM BROCCOLI.....	4
<i>Yuzu kosho aioli &amp; soy dressing</i>	
VEGAN EMBER ROASTED BEETROOTS.....	4.5
<i>Almond cream cherry tomatoes, preserved lemon &amp; chive flowers</i>	
VEGAN FIRE ROASTED MARINATED CAULIFLOWER.....	5
<i>Almond cream, pomegranate, chilli, pine nut with a coriander &amp; sesame dressing</i>	



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## SNACKS

PADRON PEPPERS.....	3
<i>With Cornish sea salt</i>	
TEMPURA PADRON PEPPERS.....	3.5
<i>Stuffed with whipped nduja &amp; soft cheese</i>	
MARINATED OLIVES.....	2.5
<i>Citrus, chilli, garlic &amp; herbs</i>	
PIQUILLO PEPPERS.....	4
<i>Stuffed with goats cheese, mascarpone &amp; basil, with smoked cherry tomatoes, rocket, honey &amp; balsamic</i>	
CROQUINI.....	4
<i>Tomato fritada sauce &amp; serrano crumb</i>	
CONFIT GARLIC, OLIVE OIL & ROASTED TOMATO FLATBREAD.....	2.7
<i>Cornish sea salt &amp; Arbequina olive oil</i>	
OVEN ROASTED FLATBREAD.....	4
<i>With today's selection of homemade dips.</i>	
SOURDOUGH BREAD.....	2.7
<i>Baked in the charcoal oven with Arbequina olive oil and balsamic</i>	
BOQUERONES.....	3
<i>On toasted sourdough with sweet onion &amp; pine nut tarator</i>	

## CHARCUTERIE

JAMON ARAGON GRAN RESERVA.....	7
<i>Bitter sweet figs &amp; manchego coccolí</i>	
SLOW ROASTED DUCK LEG RILLETES.....	7
<i>Salchichon, baby cornichons &amp; pain a l'ancienne</i>	
JAMON IBERICO PALETA.....	10
<i>Celeriac remoulade</i>	
A SELECTION OF CURED MEATS.....	7.5
<i>Celeriac remoulade</i>	
CHARCUTERIE BOARD.....	10
<i>Selection of cured meats, cheeses, rillettes, pickles &amp; pain a l'ancienne</i>	

## VEGETABLES

FIRE ROASTED MARINATED CAULIFLOWER.....	5
<i>Sour cream, pomegranate, chilli &amp; pine nuts with a coriander &amp; sesame dressing</i>	
EMBER ROASTED LEEK.....	3.5
<i>Romesco sauce, toasted almonds, balsamic &amp; Moscatel balsamic reduction</i>	
SWEET POTATO WEDGES.....	5
<i>Goats cheese, figs, chilli, pomegranate &amp; balsamic</i>	
SPICED SALT & PEPPER AUBERGINES.....	5
<i>Rhubarb &amp; fruit sriracha hot sauce, with a herb chutney &amp; spring onions</i>	
EMBER ROASTED BEETROOTS.....	4.5
<i>Miso yoghurt, cherry tomatoes, preserved lemon &amp; chive flowers</i>	
PATATAS BRAVAS.....	5
<i>Tomato fritada sauce &amp; aioli</i>	
SPINACH & MUSHROOM CROQUETAS.....	4
<i>Roasted pine nut aioli</i>	
SKIN ON FRENCH FRIES.....	2.5
FLASH FRIED TENDERSTEM BROCCOLI.....	4
<i>Yuzu kosho aioli &amp; soy dressing</i>	
ENGINE SLAW.....	3.5
<i>Chipotle tzatziki, tomato &amp; citrus</i>	
PARMESAN CHIPS.....	5
<i>Like you've never had before. Truffle aioli &amp; aged parmesan</i>	

## FISH

SEABREAM CHRAYMEH.....	8
<i>North African fish stew, mussels, confit peppers, spicy tomato sauce &amp; parsley</i>	
CHARGRILLED OCTOPUS.....	8
<i>Cafe de Paris aubergine, marinated tomato, oregano &amp; pine nuts</i>	
TIGER PRAWNS.....	5.5
<i>Paprika marinated, chilli, garlic parsley &amp; lemon</i>	
CRISPY FRIED SQUID.....	7
<i>Shichimi spiced squid, yuzu kosho aioli, avocado &amp; lime</i>	
HOME-MADE CRAB POTATO CHIPS.....	5.5
<i>Crispy potato chips topped with fresh white crab, avocado, kohlrabi, miso mayo &amp; mustard seeds</i>	
PRAWN TOAST.....	5.5
<i>Pickled carrots, sesame seeds &amp; a black pepper soy dressing</i>	

## MEAT

PULLED PORK & SOBRASADA GYOZA.....	6
<i>Homemade Asian ravioli, chipotle &amp; baked apple puree &amp; a sweet black pepper sauce</i>	
MINI HOT CHORIZO.....	5
<i>Cooked in cider with in house pickled onions on toasted pain a l'ancienne</i>	
ALBONDIGAS.....	4.5
<i>Traditional Spanish meatballs, tomato fritada sauce &amp; parsley</i>	
FIRE ROASTED CHICKEN BREAST.....	6.5
<i>Romesco sauce, charred spring onions &amp; PX balsamic</i>	
BAHARAT SPICED LAMB, BEEF & CHORIZO KOFTAS.....	6.5
<i>Peperonata, butternut puree &amp; Aleppo chilli</i>	
MARINATED RUMP STEAK.....	8
<i>With fermented chimi churi, PX marinated cherry tomatoes, aged parmesan &amp; rocket</i>	

## DESSERTS

RICOTTA FRITTERS.....	5
<i>Blackberry sauce, chocolate crumb &amp; clotted cream</i>	
TRIPLE CHOCOLATE BROWNIE.....	5.5
<i>Brownie, mousse &amp; ganache with peanut butter ice-cream</i>	
BURNT HONEY & THYME PANNA COTTA.....	5
<i>Sour cherry &amp; smashed biscuit</i>	
FROZEN IRISH COFFEE PARFAIT.....	5.5
<i>Espresso, chocolate, hazelnuts &amp; a wee dram of whiskey caramel sauce.</i>	
OUR STICKY TOFFEE PUD.....	5
<i>Smothered in caramel sauce with a scoop of salted caramel ice-cream</i>	
CARAMELISED LEMON & ELDERFLOWER TART.....	5
<i>Strawberry sorbet &amp; macerated strawberries</i>	
SELECTION OF ARTISAN ICE CREAMS & SORBET.....	4.5
CHEESE BOARD.....	8
<i>A section of artisan cheeses, membrillo, bitter sweet figs &amp; rye cracker</i>	

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