

## CHILDRENS MENU

All of our children's dishes are homemade using high quality ingredients, full of goodness & each dish comes with a free scoop of delicious ice cream to finish off!

TOMATO & MOZZARELLA PIZZA	6
TOMATO, HAM & PARMESAN PIZZA	6
HOMEMADE CHICKEN NUGGETS & FRENCH FRIES	6
CREAMY MACARONI CHEESE	6
SPANISH MEATBALLS & SPAGHETTI & TOMATO SAUCE	6
TEMPURA COD FINGERS WITH FRENCH FRIES	6



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All dishes marked (Ve) are available vegan style upon request.  
Please inform your server upon ordering of your dietary requirements & allergies.

## SNACKS

PADRON PEPPERS With Cornish sea salt (Ve)	3
TEMPURA PADRON PEPPERS Stuffed with whipped nduja & soft cheese	3.5
MARINATED OLIVES Citrus, chilli, garlic & herbs (Ve)	2.5
PIQUILLO PEPPERS Stuffed with goats cheese, mascarpone & basil, with smoked cherry tomatoes, rocket, honey & balsamic	4
CONFIT GARLIC, OLIVE OIL & ROASTED TOMATO FLATBREAD Cornish sea salt & Arbequina olive oil (Ve)	3.5
OVEN ROASTED FLATBREAD With a selection of homemade dips (Ve)	4
OVEN ROASTED CORN BREAD Baked to order in the wood fired oven & topped with lime & coriander yoghurt, ezme salsa & balsamic (Ve)	3.5
BOQUERONES Spanish pickled white anchovies, on Gordal olive & sun blushed tomato flatbread with a dill yoghurt & caper berries	4
SLOW ROASTED PULLED LAMB SHOULDER White bean hummus, chilli & basil oil & a chimmi churri flatbread	6

## CHARCUTERIE

JAMON ARAGON GRAN RESERVA Bitter sweet figs & manchego coccoli	7
SLOW ROASTED DUCK LEG RILLETTES Salchichon, baby cornichons & pain a l'ancienne	7
JAMON IBERICO PALETA Celериac remoulade	10
A SELECTION OF CURED MEATS Celериac remoulade	7.5
CHARCUTERIE BOARD Selection of cured meats, cheeses, rillettes, pickles & pain a l'ancienne	10

## VEGETABLES & VEGAN

Vegetable dishes marked (Ve) are available both vegetarian & vegan style, please inform your server of your preference

<b>FIRE ROASTED MARINATED CAULIFLOWER</b>	6
Chipotle tzatziki, pomegranate, chilli & pine nuts with a coriander & sesame dressing (Ve)	
<b>EMBER ROASTED LEEK</b>	4
Burnt Butter, capers & salted almonds (Ve)	
<b>SWEET POTATO WEDGES</b>	6
Goats cheese, figs, chilli, pomegranate & balsamic (Ve)	
<b>EMBER ROASTED BEETROOTS</b>	5
Miso & dill mayo, cherry tomatoes, orange, feta & toasted hazelnuts (Ve)	
<b>PATATAS BRAVAS</b>	5
Tomato fritada sauce & aioli (Ve)	
<b>SPINACH &amp; MUSHROOM CROQUETAS</b>	4
Roasted pine nuts, tomato fritada sauce & aioli (Ve)	
<b>SKIN ON FRENCH FRIES (Ve)</b>	3
<b>FLASH FRIED TENDERSTEM BROCCOLI</b>	4
Yuzu kosho aioli & soy dressing (Ve)	
<b>ENGINE SLAW</b>	4
Chipotle tzatziki, tomato & citrus (Ve)	
<b>PARMESAN CHIPS</b>	5
Like you've never had before. Truffle aioli & aged parmesan	
<b>WHOLE ROASTED AUBERGINE</b>	6
Tahnini & salata mashwiya (Ve)	
<b>CHILLI &amp; BLACK BEAN MARINATED COURGETTES</b>	5.5
Curried lentil puree & a spiced cashew nut & sesame seed crumb (Ve)	
<b>CONFIT PORTOBELLO MUSHROOMS</b>	8
White bean hummus & tempura enoki mushrooms (Ve)	
<b>SPICED CARROT &amp; GINGER DUMPLINGS</b>	6
Soy dashi & coriander (Ve)	
<b>BUFFALO CAULIFLOWER WINGS</b>	5
Spicy buffalo sauce, sherry soaked raisins, crushed spiced walnuts & spring onion (Ve)	

## FISH

<b>TIGER PRAWNS</b>	6
Paprika marinated, chilli, garlic parsley & lemon	
<b>CRISPY FRIED SQUID</b>	8
Shichimi spiced squid, yuzu kosho aioli, avocado & lime	
<b>HOME-MADE CRAB POTATO CHIPS</b>	6
Crispy potato chips topped with fresh white crab, avocado, kohlrabi, miso mayo & mustard seeds	
<b>NORTH AFRICAN MUSSELS</b>	6
Confit peppers, spicy tomato sauce & parsley	
<b>ROASTED COD &amp; OX CHEEK</b>	9
Curried lentils, fire roasted leek & serrano ham	

## MEAT

<b>PULLED PORK &amp; SOBRASADA GYOZA</b>	6
Homemade Asian ravioli, chipotle & baked apple puree & a sweet black pepper sauce	
<b>MINI HOT CHORIZO</b>	5.5
Cooked in cider with in house pickled onions on toasted pain a l'ancienne	
<b>ALBONDIGAS</b>	5
Traditional Spanish meatballs, tomato fritada sauce & parsley	
<b>FIRE ROASTED CHICKEN BREAST</b>	8
Salad of chicken leg, green beans, Barolo cured pancetta & soft herbs	
<b>BAHARAT SPICED LAMB, BEEF &amp; CHORIZO KOFTAS</b>	7
Peperonata, butternut puree & Aleppo chilli	
<b>FLAT IRON STEAK JALFREZI</b>	9
Cumin puri flatbread	
<b>CRISPY PORK BELLY</b>	12
Pan fried scallops, boudin noir, apple puree & mustard	

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