



A YEAR OF EVENTS

APRIL 2021 – MARCH 2022

UK&I FULL SERVICE F&B

**TASTE
REPUBLIC**

EST. 2017

PROMOTIONAL EVENTS CALENDAR APRIL 2021 – MARCH 2022

APR 2021	MAY 2021	JUN 2021	JUL 2021	AUG 2021	SEP 2021	OCT 2021	NOV 2021	DEC 2021	JAN 2022	FEB 2022	MAR 2022
	HONEYCOMB MOCHA			CARAMELISED BISCUIT FRAPPÉ				SPICED PUMPKIN LATTE, SPICED FLAT WHITE, GINGERBREAD LATTE		VEGAN CHAI LATTE	
		PINK SUMMER									
		1 SIMIA SOUR/ZINGREEN COMPETITION BEGINS					1			1	1
1 EASTER BREAK BEGINS		2			1		2			2	2 PANCAKE WEEK
2		3	1		2		3	1 FESTIVE AFTERNOON TEA BEGINS		3	3
3	1	4 HALF TERM ENDS	2		3	1	4 GUY FAWKE'S	2		4	4
4	2		3		4	2	5	3		5	5
5	3		4	1	5	3	6	4		6	6
6	4		5	2	6	4	7	5		7	7
7	5		6	3	7	5	8	6		8	8
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13	11		12	9	13	11	14	12		14	14
14	12		13	10	14	12	15	13		15	15
15	13		14	11	15	13	16	14		16	16
16 EASTER BREAK ENDS	14		15	12	16	14	17	15		17	17 ST PATRICK'S DAY
17	15		16	13	17	15	18	16		18	18
18	16	20 FATHER'S DAY	17	14	18	16	19	17		19	19
19	17 AFTERNOON TEA BEGINS		18	15	19	17	20	18		20	20
20	18		19	16	20	18	21	19		21	21
21	19		20	17	21	19	22	20		22	22
22	20		21	18	22	20	23	21		23	23
23	21		22	19	23	21	24	22		24	24
24	22		23	20	24	22	25 THANKSGIVING	23		25	25
25	23		24	21	25	23	26	24		26	26
26	24		25	22	26	24	27	25		27	27 MOTHER'S DAY
27	25		26	23	27	25	28	26		28	28
28	26		27	24	28	26	29	27		29	29
29	27		28	25	29	27	30	28		30	30
30	28		29	26	30	28	31	29		31	31
31	29		30	27	31	29		30			
	30		31	28		30					
	31 HALF TERM BEGINS			29		31					
				30							
				31 SUMMER BREAK ENDS							

EVENT

Welcome Back Burgers

DATES

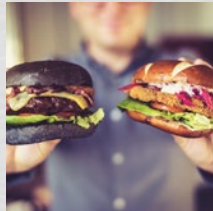
12th April-13th June 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Three new burger menu items.
Any of the three new burgers and a drink for £17.

Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

WELCOME BACK BURGERS

HAPPY TO BE OPEN. HAPPY TO SERVE.

CHOOSE ANY BURGER AND A BOTTLE OF BUDWEISER* FOR 17

**6oz DIRTY WAGYU BEEF BURGER
ON A CHARCOAL BUN**

Prime Scottish Wagyu beef, smoked Applewood cheddar with BBQ relish, gem lettuce, tomato and pickles in a charcoal bun, **SERVED WITH** chunky chips • 15.5

**BUTTERMILK CHICKEN BURGER
ON A PRETZEL BUN**

Crispy southern fried chicken fillet with chipotle mayo, ranch dressing, tomato, onions, gem lettuce in a glazed brioche bun, **SERVED WITH** chunky chips • 13

**MOVING MOUNTAINS PLANT BURGER®
ON A BRIOCHE-STYLE BUN**

A natural plant-based patty, beetroot, lettuce, pickles, vegan mayo, brioche-style bun
SERVED WITH vegetable tricolore fries (vE) • 13.5

WELCOME BACK!

*WELCOME BACK BURGER OFFER: Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

**MENU DISPLAYED DIGITALLY
VIA THE QR CODE FOR THE DATES SHOWN**

EVENT

School Holidays

DATES

Menu runs all year

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Promote current “Little Explorers” Menu during major school holidays.

Please check the school holiday dates in your region.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

DESSERT**WARM CHOCOLATE BROWNIE**

Rich dark chocolate brownie with chocolate sauce and vanilla ice cream (v) • 8

CARAMELISED UPSIDE DOWN APPLE TART

Decadent caramelised apple and pastry tart with salted caramel ice cream and caramel sauce (allow 15 minutes to prepare) (v) • 8

BAKED AMERICAN CHEESECAKE

Smooth cheesecake with biscuit base, cherry compote and raspberry coulis (v) • 8

BLACKCURRANT DELICE

Light and airy blackcurrant mousse cake, dehydrated raspberry and raspberry coulis with vegan vanilla ice cream (VE) • 8

KNICKERBOCKER GLORY


Mango, pomegranate, vanilla ice cream, meringue and whipped cream (v) • 8

JUDE'S ICE CREAM

Jude's is dedicated to crafting delicious ice cream with the best natural ingredients (v)

• 2.5 per scoop

Ask your server for today's selection of flavours.

 Follow and tag [@tasteofhilton](#) [#tasteofhilton](#)

DIETARY KEY: (v) – Suitable for Vegetarians (VE) – Suitable for Vegans

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**MENU DISPLAYED DIGITALLY
VIA THE QR CODE ALL THE TIME**

EVENT

DATES

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1st April-30th June 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Honeycomb Mocha for £4.3.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

SWEETEN THINGS UP

HONEYCOMB MOCHA • 4.3

What do you get when you combine honeycomb and a double espresso? Heaven in a cup. Available until end of June.



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EVENT

Afternoon Tea

DATES

Starting 17th May 2021
Every Day
All Year

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

£20 per person or £25 with a glass of Prosecco.
24 hours notice required for each booking.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:



AFTERNOON TEA

SERVED EVERY DAY

INDULGE FOR £20 PER PERSON.
OR £25 WITH A GLASS OF PROSECCO*.

TEA

A selection of of Hope & Glory Teas

SANDWICH SELECTION

Cheese and tomato (v)
Smoked salmon and cream cheese
Chicken with tarragon mayonnaise
Ham and Peashoots

SWEET TREATS

Oreo macaroon
Mandarin and thyme cremoux
Blueberry and yuzu chocolate tart
Matcha and green tea choux bun
Scones, jam and clotted cream (v)

RESERVATIONS: 24 hours notice required for the reservation.

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EVENT

New Dawn Rising

DATES1st June–30 September 2021

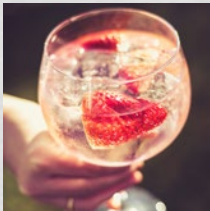
OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Pink Summer campaign with pink menu items.

Beetroot burger £13.5.

Beefeater Pink Gin and Tonic £6.5.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:



CELEBRATE SUMMER WITH THE PINK HUES OF THE RISING SUN

FOOD**HALLOUMI FRIES**

Fried halloumi sticks served with pink beetroot tzatziki and pomegranate pearls (v) • 8

MOVING MOUNTAINS PLANT BURGER® ON A VIBRANT PINK BEETROOT BUN

A natural plant-based patty, beetroot, lettuce, pickles, vegan mayo, vegetarian beetroot bun **SERVED WITH** vegetable tricolore fries (v) • 13.5

RUBY CHOCOLATE CHEESECAKE

Luscious 'Ruby' chocolate cheesecake – made from naturally red cocoa beans – with a sprinkling of raspberry grit and a dash of raspberry coulis • 7.5

DRINKS**BEEFEATER PINK GIN AND TONIC**

A classic, refreshing gin and tonic with a pink twist, garnished with fresh strawberries • 6.5

ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE)

Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry • 175ML 8.3

POMMERY BRUT ROSÉ NV (FRANCE)

Delightfully soft, romantic and refreshing with gentle, caressing red fruits • BOTTLE 72

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EVENT

Sunday Roast

DATES

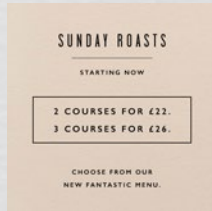
All Year*
Every Sunday*

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

***This offer is optional.
Hotels that suit a Sunday Roast offer may use.**

Two courses for £22. Three for £26.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

SUNDAY ROAST

TWO COURSES FOR £22. THREE COURSES FOR £26.

STARTERS

Smoked haddock fishcake served with tartare sauce and caper berries

Pea and mint arancini served with kaleslaw and pesto (v)

Ham hock and pea terrine served with fruit chutney and warm ciabatta

Tomato and basil soup served with toasted sourdough bread (v)

MAINS

Beef sirloin served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Half chicken served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Pork cutlet served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Sweet potato, cashew and apricot chutney tart, served with fondant potato, parsnips, carrots, sprouts and vegan gravy (vE)

DESSERTS

White chocolate tart topped with a passion fruit glaze served with mango coulis and vegan vanilla ice cream (vE)

Chocolate brownie drizzled in a decadent chocolate sauce and served with a scoop of vanilla ice cream

Sticky toffee pudding drizzled in toffee sauce and served with a scoop of salted caramel ice cream (v)

Biscoff cheesecake, on a caramel flavour base, served with toffee sauce (v)

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EVENT

Father's Day

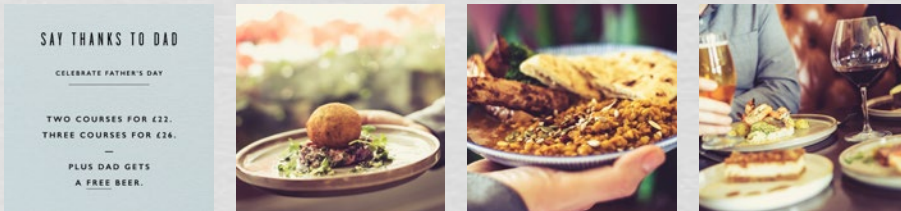
DATES

20th June 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Two courses of £22. Three for £26.
Dad gets a free beer.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

THANKS DAD

TWO COURSES FOR £22. THREE COURSES FOR £26.
PLUS DAD GETS A FREE BEER*.

STARTERS

Ham hock and pea terrine served with fruit chutney and warm ciabatta

Pea and ricotta arancini served with kaleslaw and pesto (v)

Tomato and basil soup served with toasted sourdough bread (v)

MAINS

Garlic and thyme beef shin served with creamed mash, charred onions, and red wine jus

Suggesting Pairing:
Cotes-du-Rhone Rouge
Belleruche, M. Chapoutier
(France)

Cod Loin served with butterflied garlic prawns, new potatoes and chive cream
Suggesting Pairing:
Sauvignon blanc,
Mud House, Marlborough
(New Zealand)

Lentil dahl served with dukkha spiced squash and naan bread (VE)
Suggesting Pairing:
Pinot noir,
Wild Ferment, Errázuriz
(Chile)

DESSERTS

Biscoff cheesecake, on a caramel flavour base, served with toffee sauce (v)

White chocolate tart topped with a passion fruit glaze served with mango coulis and vegan vanilla ice cream (VE)

Sticky toffee pudding served with a scoop of salted caramel ice cream (v)

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EVENT

Wimbledon

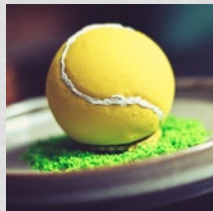
DATES

28th June-11th July 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Wimbledon inspired dessert for £8.
Glass of traditional Pimms for £8.

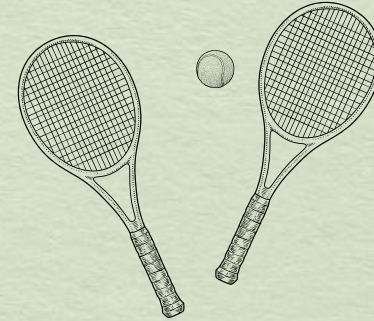
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FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

MATCH POINT

CELEBRATE WIMBLEDON



DESSERT

Treat yourself to our Wimbledon inspired dessert: Strawberries and Cream – vanilla joconde sponge with a strawberry liquid centre and a dark chocolate crunch, and it's shaped like a tennis ball • 8

PIMMS

Game, set and match with a glass of Pimms. Served traditionally with a strawberry, orange, cucumber and a sprig of mint • 8

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EVENT

DATES

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1st July-30th September 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Caramel Biscuit Frappé for £4.3.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

TREAT YOURSELF

CARMEL BISCUIT FRAPPE • 4.3

Indulge in a tall glass of biscuit and toffee goodness!
Available until end of September.



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Chocolate Month

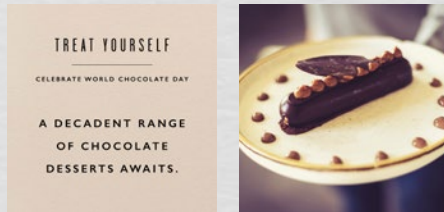
DATES

1st-31st July 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Four new chocolate menu items.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

TREAT YOURSELF

WORLD CHOCOLATE DAY

INDULGE IN OUR CHOCOLATE MENU ALL MONTH
FOR WORLD CHOCOLATE DAY.

APPLE CRUMBLE

A generous crumble crust filled with Granny Smith and Pink Lady and topped with white chocolate crunch and raspberry coulis (v) • 8

CHOCOLATE AND ORANGE CREMEUX

A decadent dome of chocolate and orange crème, on a firm biscuit base with a drizzle of chocolate sauce (v) • 8

CHOCOLATE AND COCONUT TART

A decadent chocolate and coconut tart served with a drizzle of raspberry coulis (vE) • 7

BLACK FOREST CUBE

A delicious milk chocolate mousse, with roasted Morello cherry and a drizzle of chocolate sauce (v) • 8

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Burger Month

DATES

1st-31st August 2021

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Three new burger menu items.
Any of the three new burgers and a drink for £17.

Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

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FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

THE DAY HAS COME

NATIONAL BURGER DAY

CHOOSE ANY BURGER AND A BOTTLE OF BUDWEISER* FOR 17

**6oz DIRTY WAGYU BEEF BURGER
ON A CHARCOAL BUN**

Prime Scottish Wagyu beef, smoked Applewood cheddar with BBQ relish, gem lettuce, tomato and pickles in a charcoal bun, **SERVED WITH** chunky chips • 15.5

**BUTTERMILK CHICKEN BURGER
ON A PRETZEL BUN**

Crispy southern fried chicken fillet with chipotle mayo, ranch dressing, tomato, onions, gem lettuce in a glazed brioche bun, **SERVED WITH** chunky chips • 13

**MOVING MOUNTAINS PLANT BURGER®
ON A BRIOCHE-STYLE BUN**

A natural plant-based patty, beetroot, lettuce, pickles, vegan mayo, brioche-style bun
SERVED WITH vegetable tricolore fries (vE) • 13.5

BURGER DAY OFFER: Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

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EVENT

Sourdough September

DATES

1st-30th September 2021

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Promoting sourdough menu items.

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FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

SOURDOUGH SEPTEMBER

SOURDOUGH SPECIALS

SOURDOUGH FAVOURITES TO WARM YOUR SEPTEMBER

STARTERS

TOMATO AND BASIL SOUP

A heart-warming roasted red pepper and tomato soup served with toasted sourdough bread (v) • 7

MAINS

BEEF BOURGUIGNON

Slow braised beef bourguignon, mashed potato, kale, chantenay carrots and toasted sourdough • 15

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DATES

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1st October-31st December 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Spiced Pumpkin Latte for £4.3.

Spiced Flat White for £4.3.

Gingerbread Latte for £4.3.

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FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

WARM YOUR WINTER

SPICED PUMPKIN LATTE • 4.3
SPICED FLAT WHITE • 4.3
GINGERBREAD LATTE • 4.3

It's cold. Coffee is warm.
Try one of our amazing winter coffees!
Available until end of December.



Key: (v) – Suitable For vegetarians (ve) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

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EVENT

Halloween

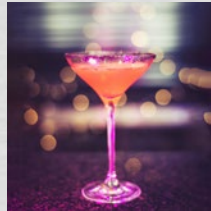
DATES

25th–31st October 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Two new pumpkin menu items.
Bloody Margarita cocktail.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

BOO!

HALLOWEEN SPOOKY MENU

MAINS

PUMPKIN & SAGE TORTELLINI

Tortellini stuffed with pumpkin and sage, sage butter, crispy sage leaves and mixed seeds (v) • 13

DESSERTS

PUMPKIN AND GINGER SLICE

A sweet pumpkin and ginger slice served with a warm toffee sauce (v) • 7

COCKTAIL

BLOODY MARGARITA

Spooky twist on a cocktail classic with Beefeater Blood Orange Gin • 8.5

Key: (v) – Suitable For vegetarians (VE) – Suitable For vegans

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EVENT

World Whisky Month

DATES

1st-30th November 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Whisky Flight:

3 x 10ml measures of Scottish Malt for £6.

Highland park 12 year old.

MACALLAN DOUBLE Cask 12 Year Old.

Laphroaig 10 Year Old.

Served on a paper tasting flight in vintage shot glasses.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.

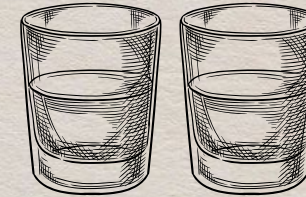


FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

KEEP IN GOOD SPIRITS

ENJOY WHISKY MONTH

3 MEASURES OF SCOTLAND'S FINEST MALTS FOR £6.



THE MALT WHISKY EXPERIENCE

Treat yourself to some of the finest malt whiskies with this unique tasting flight. With a sample of whiskies from across Scotland you are sure to find your favourite.

Begin your journey with the luxuriously rich Macallan Double Cask 12 Year Old. Move through the flavour map to Highland Park 12 Year Old, a beautiful balance of aromatic peat and sweet honey. Finally, end your experience with the iconic Laphroaig 10 Year Old, a smoky malt which is full of flavour.

This flight includes 3 x 10ml measures of Highland Park 12 Year Old, Macallan Double Cask 12 Year Old and Laphroaig 10 Year Old

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EVENT

Guy Fawkes

DATES

1st-7th November 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Two new taco menu items.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

LIGHT UP YOUR NIGHT

SPECIAL GUY FAWKES MENU



FIRECRACKER CHICKEN TACOS (TWO)

Chicken coated in our special recipe with red chillies, shallots, lettuce, onions and pickles, served in a tortilla and drizzled with our chilli infused sriracha sauce • 7



SPICY JACKFRUIT TACOS (TWO)

BBQ marinated pulled jackfruit with red chillies, shallots, lettuce, onions and pickles, served in a tortilla and drizzled with our chilli infused sriracha sauce (VE) • 7



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EVENT

Thanksgiving

DATES

22nd-28th November 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Turkey and all the trimmings for £18.
Pumpkin Dessert £7.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

TURKEY AND THANKFULNESS

THANKSGIVING DAY MENU

CELEBRATE THANKSGIVING WITH
TURKEY AND ALL THE TRIMMINGS FOR £18.

MAINS

TURKEY BREAST

Turkey breast served with roasted potato, carrots, parsnip, beans, butternut squash wedges, sage and onion stuffing, gravy and cranberry sauce • 18

DESSERTS

PUMPKIN AND GINGER SLICE

A sweet pumpkin and ginger slice served with a warm toffee sauce (v) • 7

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EVENT

Festive Afternoon Tea

DATES

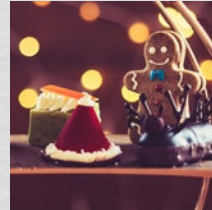
Running every day in December

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

£20 per person or £25 with a glass of Prosecco.
24 hours notice required for each booking.

For a full breakdown of your festive menus see the festive 2021 folder within the Taste Republic folder on the messageboard of Kitchen Cut.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:



FESTIVE AFTERNOON TEA

RUNNING EVERY DAY IN DECEMBER

INDULGE FOR £20 PER PERSON.
OR £25 WITH A GLASS OF PROSECCO*.

TEA

A selection of Hope & Glory Teas

SANDWICH SELECTION

Cheese and tomato (v)
Smoked salmon and cream cheese
Chicken with tarragon mayonnaise
Turkey with stuffing, cranberry and pea shoots

SWEET TREATS

A selection of beautifully crafted cakes and pastries
Scones, jam and clotted cream (v)

RESERVATIONS: 24 hours notice required for the reservation.

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EVENT

Festive Month

DATES

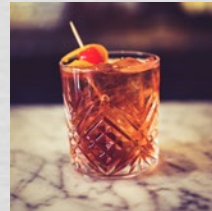
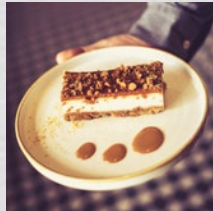
1st-31st December 2021

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Two courses for £25. Three for £30.
Festive drinks additional: Christmas Spritz £9.
Fireside Old Fashioned £9.

For a full breakdown of your festive menus see the festive 2021 folder within the Taste Republic folder on the messageboard of Kitchen Cut.

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FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

FESTIVE GATHERING

TWO COURSES FOR £25. THREE COURSES FOR £30.

STARTERS

Smoked haddock and spring onion fishcake served with tartar sauce and caper berries

Ham hock and pea terrine served with fruit chutney and warm ciabatta

A warming and hearty parsnip and maple soup (vE)

MAINS

Mulled duck leg confit served with dauphinoise potato, parsnips, carrots, Brussels sprouts and jus
Suggested pairing: Pinot noir, Wild Ferment, Errázuriz (Chile)

Turkey paupiette served with dauphinoise potato, parsnips, carrots, Brussels sprouts and jus
Suggested pairing: Murphy-Goode Chardonnay, California USA

Sweet potato, cashew and apricot chutney tart, served with fondant potato, parsnips, carrots, Brussels sprouts and vegan gravy (vE)
Suggested pairing: Chardonnay, The Pick (Australia)

Chalk Stream trout fillet in a Prosecco and lobster sauce served with Pommes Anna potato, tenderstem broccoli and baby carrots
Suggested pairing: Sauvignon blanc, Sauvignon Blanc, Santa Rita (Chile)

DESSERTS

Classic Christmas pudding served with a brandy sauce (v)

Biscoff cheesecake, on a caramel flavour base, served with toffee sauce (v)

Decadent chocolate and coconut tart served with a drizzle of raspberry coulis (vE)

APERITIF / DIGESTIF

Christmas Spritz • 9 • Fireside Old Fashioned • 9

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EVENT

Veganuary

DATES

1st-31st January 2022

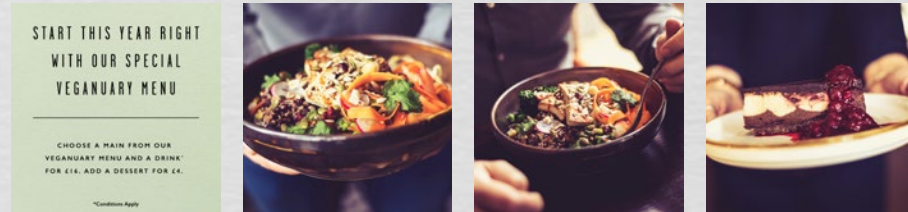
OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Choose a veganuary main and drink for £16, and add a dessert for £4.

New poké menu items.

Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

START THIS YEAR RIGHT

CHOOSE A MAIN FROM OUR VEGANUARY MENU AND A DRINK* FOR £16. ADD A DESSERT FOR £4

VEGANUARY MAINS

TOFU POKÉ ON BLACK RICE

Tofu served on black rice and quinoa salad, with carrots, radish, seeds, edamame, and beansprouts and topped with a miso sauce (VE) • 13.5

TOFU POKÉ ON NOODLES

Tofu served on glass noodles, with carrots, radish, seeds, edamame, and beansprouts and topped with a miso sauce (VE) • 13.5

MIXED BEAN CASSOULET WITH ANCIENT GRAINS

Borlotti, black eyed and red kidney beans in a smokey tomato based chilli sauce, comes with rice (VE) • 13

LENTIL DAHL

A lightly spiced vegan lentil dahl curry served with dukkha spiced squash and naan bread (VE) • 12

VEGANUARY DESSERTS

CHOCOLATE & CHERRY CHEESECAKE

A decadent chocolate and cherry cheesecake slice with a cherry compote (VE) • 7

VEGAN CHOCOLATE AND PASSIONFRUIT TART

Chocolate tart topped with a passion fruit glaze and **SERVED WITH** mango coulis and vegan vanilla ice cream (VE) • 7

*VEGANUARY OFFER: Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

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EVENT

DATES

—

1st January-31st March 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Vegan Chai Latte for £4.3.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

SPICE THINGS UP

VEGAN CHAI LATTE • 4.3

Our Vegan Spice Latte is a delicious blend of organic coffee with steamed oat milk with a dusting of chai powder. And 100% vegan. Available until end of March.



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EVENT

Valentine's Day

DATES

11th-14th February 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

3 courses for £30.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

HAPPY VALENTINE'S DAY

VALENTINE'S DAY OFFER – 3 COURSES FOR £30

STARTERS

Ham hock and pea terrine served with fruit chutney and warm ciabatta

Pea and ricotta arancini served with kaleslaw and pesto (v)

Tomato and basil soup served with toasted sourdough bread (v)

MAINS

8oz British sirloin steak served with a peppercorn sauce, cherry tomatoes, a flat mushroom and chunky chips

Chalk Stream trout fillet in a Prosecco and lobster sauce served with Pommes Anna potato, tenderstem broccoli and baby carrots

Lentil Dahl served with dukkha spiced squash and naan bread (VE)

Suggesting Pair:
Malbec, Luna del Sur, Argentina (Argentina)

Suggesting Pair:
Pair with Sauvignon blanc, Mud House, Marlborough (New Zealand)

Suggesting Pair:
Pair with Pinot noir, Wild Ferment, Errázuriz (Chile)

DESSERTS

Granny Smith Apple Cremoux, light and creamy. Roasted Pink Lady apple with white Chocolate Crunch (v)

Biscoff cheesecake, on a caramel flavour base, served with toffee sauce (v)

White chocolate tart topped with a passion fruit glaze served with mango coulis and vegan vanilla ice cream (VE)

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EVENT

Pancake day

DATES

28th February–6th March 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

All day pancakes.
£8 for Adults.
£4 for Kids.

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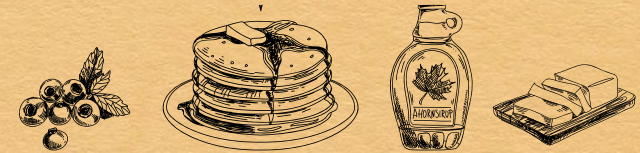


FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

HAPPY PANCAKE DAY

ENJOY OUR PANCAKE DAY SPECIAL

AVAILABLE ALL DAY



BUTTERMILK OR VEGAN PANCAKES, SERVED

WITH SEASONAL BERRIES AND MAPLE SYRUP

ADULTS £8 • KIDS £4

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EVENT

British Pie Month

DATES

1st-31st March 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Pie and a pint for £17.5.

Choice of drinks includes a pint of draft Stella Artois, Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, softs measure of 330ml.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

PIE TIME

CELEBRATE PIE MONTH

ENJOY A PIE AND A PINT* FOR £17.5

PIES

STEAK AND CHEESE PIE

Hearty steak and Devon Blue cheese pie, with mashed potato, gravy, and Chantenay carrots • 14.5

CAULIFLOWER, SPINACH & LENTIL PIE

A lightly spiced cauliflower, spinach and lentil pie, with mashed potato, gravy, kale and Chantenay carrots (VE) • 14.5

PIE MONTH OFFER: Choice of drinks includes a pint of draft Stella Artois, Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, softs measure of 330ml.

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EVENT

Mother's Day

DATES27th March 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Two courses of £22. Three for £26.
Mum gets a free glass of Prosecco.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

THANKS MUM

TWO COURSES FOR £22. THREE COURSES FOR £26.
PLUS MUM GETS A FREE GLASS OF PROSECCO*.

STARTERS

Ham hock and pea terrine served with fruit chutney and warm ciabatta

Pea and ricotta arancini served with kaleslaw and pesto (v)

Tomato and basil soup served with toasted sourdough bread (v)

MAINS

Chicken breast in a carbonara sauce served with Pommes Anna potato, tenderstem broccoli and carrots

Chalk Stream trout fillet in a Prosecco and lobster sauce, served with Pommes Anna potato, tenderstem broccoli and baby carrots

Lentil dahl served with dukkha spiced squash and naan bread (VE)

Suggesting Pairing:
Chardonnay,
The Federalist
(California)

Suggesting Pairing:
Sauvignon blanc,
Mud House, Marlborough
(New Zealand)

Suggesting Pairing:
Pair with Pinot noir,
Wild Ferment, Errázuriz
(Chile)

DESSERTS

Luscious 'Ruby' chocolate cheesecake with a sprinkling of raspberry grit and a dash of raspberry coulis

White chocolate tart topped with a passion fruit glaze served with mango coulis and vegan vanilla ice cream (VE)

Sticky toffee pudding served with a scoop of salted caramel ice cream (v)

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EVENT

St Patrick's Day

DATES

17th March 2022

OFFER – SPECIFICATIONS CAN BE FOUND WITHIN THE MENU SECTION OF KITCHEN CUT UNDER “CALENDAR OF EVENTS 2021”

Irish inspired, Jameson Black Barrel Old Fashioned £9.

SOCIAL MEDIA ASSETS – ALL SOCIAL ASSETS CAN BE FOUND ON THE MESSAGEBOARD OF KITCHEN CUT IN THE FOLDER “CALENDAR OF EVENTS”.



FOR A SOCIAL MEDIA POSTING SCHEDULE SEE THE LINK BELOW:

HAPPY ST PATRICK'S DAY

JAMESON BLACK BARREL OLD FASHIONED • 9

Celebrate St. Patrick's Day in style with our Irish-inspired Old Fashioned.



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**TASTE
REPUBLIC**

EST. 2017