

restaurant menu...

Served in our upstairs dining area and also available for weekend and Bank Holiday lunch.

To start

Classic prawn cocktail served with brown bread and butter	£6.25
Risotto of the day ask your waiter for today's choice	£5.95
Fresh homemade soup served with crusty bread	£4.25
Eggs Benedict poached egg and ham on toasted muffin with hollandaise sauce	£5.95
Garlic, maple syrup and thyme studded camembert with naan bread	£6.95
Buttered chicken liver parfait with toasted brioche and fruit chutney	£5.95
Baby button mushrooms in a creamy garlic sauce, served with melba toast	£5.75

NACHOS *Titus...* STYLE

Tortilla chips topped with keema, dhal, melted cheese, jalapeno, mint yoghurt £9.95
(vegetarian option available)

***Titus...* PLATTAS SELECTION**

Vegetable pakoras, keema mattar samosas and lamb kebabs served with imli and mint yoghurt £10.95

Mains

Homemade salmon fishcakes and parsley sauce with buttered spinach	£10.95
Cajun tuna chargrilled tuna loin with rocket leaves, new potatoes and balsamic dressing	£12.95
Pan-fried salmon fillet with chef's choice of accompaniment and garnish of the day	£12.95
Sausage of the day served with black pepper mash and onion gravy	£9.95
8oz prime rib-eye steak chargrilled to your taste, with or without garlic butter, served with thick chips, rocket and parmesan salad	£15.95
The <i>Titus...</i> burger minced steak with bacon, Swiss gruyère cheese, baby gem and beef tomato with chips and Mexican salsa on the side	£11.25
Chicken and leek pie with a puff pastry lid, fresh vegetables and your choice of potato	£12.95

The Anglo-Indian kedgeree	£11.25
savoury rice, smoked haddock, lentils, peas and mushrooms, topped with a poached egg	
8oz sirloin steak	£16.95
chargrilled to your taste, served with thick chips, rocket and parmesan salad and peppercorn sauce	
Pan-fried duck breast	£12.95
served pink with chef's choice of accompaniment and garnish of the day	

TRADITIONAL PUNJABI CURRIES

Mattar paneer Indian cheese curry with cashew nuts and peas	£9.95
Aloo chole potato and chickpea curry	£9.95
Traditional chicken curry homemade Indian recipe	£10.95
Keema mattar lean minced lamb curry with peas	£10.95
Prawn karahi prawn, tomato and coconut curry	£10.95
all served in a karahi (hot) with naan bread, mint relish and achar (pickles)	

Vegetarian

Buffalo mozzarella, beef tomatoes and basil salad	£9.95
pesto and balsamic dressing	
Gnocchi	£9.95
pan-fried with baby mozzarella, sunblushed tomato, rocket, pesto and balsamic dressing, topped with a poached egg	
Spinach and feta pie	£10.25
in filo pastry with Greek style salad and red pepper coulis	

Daily specials please ask your waiter for details.

Sides

Panache vegetables • Dhal (lentils) • Buttered spinach • Creamy mash • Basmati rice • Beer battered onion rings	£2.95
Rocket and parmesan salad • Tomato, red onion and olives	£3.95

Homemade thick chips with aioli	£3.05
Artisan bread with flavoured oils	£4.95
pesto, balsamic and house dressing	
Garlic and herb baguette	£3.05
Poppadoms and achar (pickles)	£3.25

See our specials boards for desserts...

No service charge is included in the bill.

Please be aware that some of our dishes may contain nuts.

by the glass...

BIN
NO.

175 ML
GLASS

250 ML
GLASS

BOTTLE

White

Dry, herbaceous or aromatic whites

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

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|---|---|-------|-------|--------|
| 1 | Tierra Sauvignon Blanc, Maule Valley, Chile
Zesty citrus and gooseberry, crisply dry | £3.80 | £4.80 | £13.95 |
| 2 | La Campagne Viognier,
Vin de Pays d'Oc, France
Spicy apricot leads an orchestra of tropical fruit | £4.15 | £5.15 | £14.95 |
| 3 | Vidal Estate Sauvignon Blanc,
Marlborough, New Zealand
Classic crisp, herbaceous style mingled with
passion fruit and melon flavours | - | - | £23.95 |

Juicy, fruit-driven ripe whites

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

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|---|---|-------|-------|--------|
| 4 | Kell's Edge Riesling-Gewürztraminer,
SE Australia
Medium-style, floral aromatic exotic | £3.80 | £4.80 | £13.95 |
| 5 | Berri Estates Unoaked Chardonnay,
SE Australia
Frisky, rich lemon and tropical fruit | £4.15 | £5.15 | £14.95 |
| 6 | Houghton The Bandit
Chardonnay-Viognier, W Australia
A punchbowl of peach, pear and pineapple | £5.50 | £6.50 | £18.95 |

Very dry, light, delicate whites

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.

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|---|--|-------|-------|--------|
| 7 | Vendange Pinot Grigio, California
Fruitily friendly flavours of melons and pears | £4.80 | £5.80 | £16.95 |
| 8 | Faustino VII Rioja Blanco, Spain
Crisp apple chunks, delicately scattered soft spice | - | - | £19.95 |
| 9 | Chablis, Louis Jadot, France
Crisp chunks of green apple freshness, vanilla hints | - | - | £29.95 |

BIN
NO.

175 ML
GLASS

250 ML
GLASS

BOTTLE

Red

Juicy, medium-bodied, fruit-led reds

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

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|----|--|-------|-------|--------|
| 10 | Tierra Merlot, Colchagua Valley, Chile | £3.80 | £4.80 | £13.95 |
| | Pepper-sprinkled blackberry ripeness | | | |
| 11 | Robert Mondavi Twin Oaks
Cabernet Sauvignon, California | £4.80 | £5.80 | £16.95 |
| | Vibrant blackcurrant and spiced vanilla cream | | | |
| 12 | Vidal Estate Pinot Noir, Hawke's Bay,
New Zealand | £7.45 | £8.45 | £24.95 |
| | Sweet raspberries ripple through vanilla cream layers | | | |

Spicy, peppery, warming reds

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

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|----|--|-------|-------|--------|
| 13 | Berri Estates Shiraz, SE Australia | £4.15 | £5.15 | £14.95 |
| | Dark black cherries, swirls of vanilla cream | | | |
| 14 | Houghton The Bandit
Shiraz Tempranillo, W Australia | £5.80 | £6.80 | £19.95 |
| | A laid-back siesta of sweet-cherry fruit and spice | | | |
| 15 | Ravenswood Vintners Blend Zinfandel,
California | £6.45 | £7.45 | £21.95 |
| | Vibrant, lively black cherries with sun-soaked spice | | | |

Oaked, intense, concentrated reds

Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.

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| 16 | Faustino V Rioja Reserva, Spain | - | - | £29.95 |
| | The finest red berry, laced with creamed-vanilla | | | |
| 17 | Châteauneuf-du-Pape Cuvée Tradition,
Caves Saint-Pierre, France | - | - | £31.95 |
| | Heady spices and sumptuous fruits | | | |
| 18 | Barola I Siglati, Sant Orsola, Italy | - | - | £32.95 |
| | One of the great red wines, Nebbilo grapes offer powerful aromas enveloped in richness | | | |

rosé and fizz...

BIN
NO.

175 ML
GLASS

250 ML
GLASS

BOTTLE

Rosé

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled rosé.

19	Solstice Shiraz Rosé, Australia Succulent and scintillating red-fruits, dry	£3.80	£4.80	£13.95
20	Belvino Pinot Grigio Rosato di Pavia, Italy A blush of summer fruit deliciousness	£4.15	£5.15	£14.95
21	Vendange White Zinfandel, California Cool mist-draped strawberry sweetness	£4.80	£5.80	£16.95
22	Macon Rosé, Louis Jadot, France Brimming with freshly picked red berry fruitiness	-	-	£23.95

Sparkling wine

Sparklers are great food wines as generally they have a mouth-watering quality that makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.

23	Prosecco Spumante Orsola, Italy Lively, delicately flavoured, foaming fizz	-	-	£18.95
24	Berri Estates Cuvée Brut, SE Australia Bursting bubbles of juicy berries	-	-	£17.95
25	Pinot Grigio Cuvée Rosé Brut, Sant Orsola, Italy Pretty pink, pears and pearls	-	-	£17.95

Fizz by the glass...

Berri Estates Cuvée Brut or
Pinot Grigio Cuvée Rosé Brut

glass £3.95
two glasses £7.50

BIN
NO.

BOTTLE

Champagne/rosé

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| 26 | Piper-Heidsieck Brut
Tantalising freshness with a richness of style | £45.00 |
| 27 | Veuve Clicquot Yellow Label Brut
Fully delicious, richly powered and buttery biscuits | £60.00 |
| 28 | Moët & Chandon Rosé Impérial
Indulgence of lazy, strawberry summer days | £70.00 |
| 29 | Dom Pérignon Brut
A true celebration of style, thoroughly deserved | £175.00 |

Spoil yourself or someone else...

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| 30 | Moët & Chandon Brut Impérial,
'Mini-Moët'
A pocket floral fanfare, with a just-baked biscuit welcome | £20.00 |
| 31 | Moët & Chandon Rosé Impérial,
'Mini-Moët Rosé'
Indulgence of lazy, strawberry summer days | £23.00 |

draught beers and cider...



Becks Vier (Germany)

A pilsner lager imported from Bremen, "Vier" (four in German) refers to the ABV and the four natural ingredients – glacier water, Bavarian hops, golden barley, unique yeast. Good with snacks, fried dishes, pizza and spicy food.



Staropramen (Czech Republic)

Prague's favourite beer since 1869, a full bodied, high quality Czech pilsner with a rich hop aroma, soft malty flavour and thirst quenching bitter finish – ABV 5%. Enjoy with creamy dishes, salads, vegetarian dishes, chorizo sausage, and traditional foods.



Guinness (Ireland)

With an initial malt and caramel flavour, Guinness Draught finishes with a dry roasted bitterness – ABV 4.1%. Guinness is a great accompaniment for seafood, oysters being a well-known combination.



Stella Artois (Belgium)

A golden pilsner premium strength continental lager containing the original Stella Artois yeast and premium Saaz hops – ABV 5.2%. A good combination with salads, pasta, pizza, fish and chips, lightly battered foods.



Hoegaarden (Belgium)

A distinctive pale yellow white beer with a cloudy appearance, full of lemon zestiness with gentle notes of cloves, oranges and coriander – beautifully refreshing, ABV 5%. Great with seafood, chicken and pork, as well as light, spicy Asian dishes



Gaymers Original Cider (England)

Made using the finest English apples and crafted to create a flavour that retains its distinctive qualities when served ice cold. Gaymers Original is a clean, crisp, easy drinking medium cider, best served ice cold or over ice – ABV 4.5%.

bottled alcoholic drinks...

Saltaire beers



Saltaire Brewery was established in 2005 and is dedicated to the production of high quality, traditional English ales. The brewery is just around the corner on Dockfield Road, in the old generating hall that once provided the electricity for Saltaire trams. Although dedicated to using traditional methods and ingredients, the brewery is also thoroughly modern in terms of its brewhouse and recipes. They use malts from a long established local maltster and only brew with whole hop flowers.



Beck's (Germany)

ABV 5%, a crisp, refreshing taste, full of character, brewed according to the strict German purity laws. Light in colour.



Beck's Blue (Alcohol Free)

A light, crisp and refreshing alternative, it also adheres to the German purity laws and only contains four ingredients. Brewed to an age old recipe.



Budvar Original (Czech Republic)

ABV 5%, brewed from local natural ingredients in a 100 day brewing cycle (90 spent fermenting). One of the world's great lager conditioned beers.



Corona Extra (Mexico)

ABV 4.6%, the number one selling Mexican beer in the world. A light golden beer with a mild, clean, crisp flavour – perfect with a wedge of lime.



Peroni Nastro Azzurro (Italy)

ABV 5.1%, with a distinctive, intensely crisp and refreshing character. Brewed in Italy since 1963, full of Italian style.



Crabbie's Original Alcoholic Ginger Beer (England)

ABV 4%, made from a unique recipe. Four secret ingredients combined with steeped ginger from the Far East to produce a deep, deliciously spicy flavour.



Magners Pear Cider (Ireland)

ABV 4.5%, sourced from the highest quality pears available, slowly fermented and cold filtered for extra purity. Wonderful natural pear taste, great served over ice.

coffee etc...

Tall coffee black or white	£1.95
Espresso single shot extracted to perfection	£2.05
Doppio double espresso	£2.55
Cappuccino topped with steamed and foamed milk, finished with a sprinkling of chocolate	£2.55
Small cappuccino	£2.25
Caffé latte 'milky' espresso with a splash of foamed milk	£2.55
Macchiato espresso shot with a small amount of foamed milk	£2.05
Caffé americano espresso topped with steamed water served long, black or white	£2.05
Caffé mocha espresso and hot chocolate topped with steamed milk and whipped cream, served with a chocolate flake	£2.95
Hot chocolate topped with whipped cream, marshmallows and chocolate flake	£2.95
Tea (speciality teas available) all coffees also available decaffeinated	£1.95

Please ask for our current range of **fruit smoothies** and our selection of **traditional, fancy and Victorian style soft drinks...**

For **sweets and desserts** just ask a member of staff to bring the specials board to you...

ON DISPLAY AT THE BAR

Come and see, or ask your waiter about...

- our new yet traditional selection of **tray bakes, sweets and cakes**
- our special selection of **olives and savouries**