# Moods @ The Red Door

## Light Bites

**Halloumi Fries 6**
With Cajun Salt & Aioli (V,GF*)

**Grilled Flatbread 5**
Olive oil and aged balsamic, Spiced Hummus, & Garlic Butter (V,VG*,GF*)

**Loaded Nachos 5/7**
With Guacamole, salsa & sour cream. Add Beef Brisket or Cajun Chicken for ***1.5 Extra*** (V)

**Spiced Cauliflower Pakora 4.5**
Chimichurri dressing (VG,GF*)

**Herb Arancini 5**
With Fine Herbs & Arrabbiata Ketchup (V)

**Roasted Chorizo 5.5**
With Pickle's & Flatbread

**Chicken Wings 6.5**
24 Hour Marinated Crispy Wings with either Korean BBQ , Buffalo Sauce, BBQ

**Crispy Chicken Thighs 6.5** Choose from Korean BBQ, Buffalo, BBQ or Soy & Sesame

**Sweet Potato Falafel 5**
With Chimichurri Dressing (VG)

**Ham & cheddar croquettes 6**
With Mustard Mayo

**Tempura Prawns 6.5**
With Sweet Chilli Dip

**Brisket Sliders 7**
Smoked Brisket with Moods Bacon jam & Extra Mature Cheddar Cheese

**Pan fried fish cakes 6.5**
with teriyaki mayo

**Manchurian Dumplings 5.5** With chilli & sesame ketchup (VG,GF)

**Piperade & Goats Cheese 6** Charred Goats cheese, sourdough toast, parsley pesto

**Mini steak & ale pies 7**
watercress & pickled onion salad

**Wild mushrooms on toast 6.5** Garlic butter & confit shallots (V,VG*,GF*)

**Lebanese steak skewers 8** Sirloin spiced with sumac & pomegranate dressing

***Please place your orders at the bar***

**Topped Flatbreads 8.5**

Traditional Turkish Flatbread Topped with Tomato & Herb Sauce and your Choice of any Three Toppings…

Halloumi, Cajun Chicken, Beef Brisket, Sirloin Steak, Chorizo, Olives, Mushrooms, Roasted Peppers, Caramelised Onion, Tomato, Mozzarella or Cheddar Cheese

***Extra toppings 1 each***

The Red Door-Bistro Bar
Moods Hospitality

@thereddoorrayleigh
@moodshospitality

**Choose Any 3 for 15**

## Bigger Bites

**12oz Sirloin Steak 17.5**
12oz Longhorn Sirloin Steak, with Watercress, Roasted Mushroom & Tomato, chunky chip with your choice of either Garlic Butter or Peppercorn Sauce

**Korean Pork & Beans 12.50**
Slow cooked pork belly, Korean BBQ sauce, wood fired peppers, butterbeans caramelised onion, toasted breadcrumbs

**Grilled Salmon 12**
Grilled Loch Duart Salmon, Vermicelli noodles, tender stem broccoli, soy & ginger dressing (GF)

**Rum Burger 13.5**
Spiced Rum Pattie, Maple Candied Bacon, Smoked Brisket Hash , Baconnaise & fries

**Brisket Burger 11.50**
24 Hour Braised Beef Brisket with Henderson's glaze, Black Pepper Rub, Pickled Onions & fries

**Classic Burger 10.5**
8oz Beef Patty with Lettuce, Tomato, Pickles, Cheddar Cheese , Moods Tomato Relish & fries

**Chorizo & Halloumi Burger 13**
Charred Haloumi, Roast Chorizo, 8oz beef patty & Chimichurri Dressing

**Cajun Chicken Burger 11.5**
Cajun Spiced Chicken Breast with Guacamole, Pickled Onion, Mozzarella , Gem Lettuce & fries

**Cod Burger 12**
Beer Battered Atlantic Cod with Lemon Mayo, Dill Pickles & Gem Lettuce on a Toasted Brioche Bun with chunky chips

**Beet & Quinoa Burger 11.5**
Spiced Lentil & Sweet Potato Patty, Tomato, Gem Lettuce & Moods tomato Relish fries (VG,GF*)

**Tomato & spring onion cassoulet 10.5**
Cannellini beans, tomato fondue, spring onion, sun blushed tomato's , parsley pesto & grilled flatbread (GF*,VG)

**All dishes can be tweaked to deal with allergies**

## It Takes Two

**Whole Baked Camembert 10.5**

Rosemary & Garlic Baked Camembert, Crudities, Chargrilled Flatbread & Caramelised Onion

**Meat Feast 25**

Roasted Chorizo, Glazed Brisket, Chicken Wings, Pork belly , Maple Candied Bacon, Dirty Fries, Watercress & a Selection of Sauces

**Veggie Delight 20**

Halloumi Fries, Spiced Pakora, Sweet Potato Falafel, Herb Arancini, Grilled Flatbread, Olives, Lentil Patty & a Selection of Sauces

## Bites On The Side

**Greek Olives 3**

**Onion Rings 2.5**

**Garlic Butter Mushrooms 3**

**Sweet Potato Fries 3**

**Cajun Chunky Chips 3**

**Garlic Flatbread 4**

**Dirty Fries 6** Fries, Crispy bacon, Cheddar cheese, Bacon jam , and a choice of siracha or garlic mayo

**Allergens & Intolerances** - *Please ask a member of staff if you require information on the ingredients in the food we serve*