


Array

BRASSERIE & GRILL

MAIN MENU

 [arrayessex](#)

 www.arrayessex.com

STARTERS

HUMMUS <i>Mashed chickpeas, tahini finished with an aged olive oil, lemon juice & garlic. (VF)(V)</i>	6
CACIK <i>Chopped cucumbers, yoghurt, mint, dill & garlic. (VF)(D)</i>	6
OLIVES <i>Marinated green olives. (GF)(VF)(V)</i>	5
PADRON PEPPERS <i>Grilled baby green peppers with sea salt. (V)(VF)(GF)</i>	5
CHEESY FILO PASTRY <i>Feta cheese, red onion, parsley, spinach, homemade sweet chilli dip. (G)(V)</i>	8
BLOCK GRILLED HALLOUMI <i>Drizzled with balsamic glaze. (GF)(V)</i>	8
SUCUK <i>Grilled spicy Turkish sausages. (GF)</i>	7.5
CALAMARI <i>Served with homemade tartar sauce. (G)(E)</i>	10
CREAMY GARLIC MUSHROOMS <i>Pan fried creamy garlic mushrooms. (GF)(D)(V)</i>	7.5
BBQ CHICKEN WINGS <i>Smokey BBQ with sriracha sauce, sesame seeds, spring onion. (S)</i>	8.5
SCALLOPS <i>Pan fried scallops, served with pea purée. (GF)</i>	12
DYNAMITE PRAWNS <i>Fried king prawns dipped in bang bang sauce finished with chopped chilli & chives. (G)(E)</i>	13
WAGYU BEEF SLIDERS <i>3 mini sliders, caramelised onion, melted cheddar cheese with bang bang sauce. (G)(D)(E)</i>	13
KING PRAWNS <i>Peeled prawns cooked with white-wine fresh herbs, garlic & tomato sauce with fetta cheese. (D)</i>	13
HUMMUS KAVURMA <i>Lamb loin pieces pan fried with butter, pine nuts & chilli flakes served on bed of hummus. (GF)(N)</i>	9.5

GRILL

All served with salad

CHICKEN SHISH (E)	22
CHICKEN & VEG	23
LAMB SHISH (D)(E)	25
ADANA KOFTE	20
MIXED SHISH (D)(E)	23
LAMB CHOPS (D)(E)	28
CHICKEN BEYTI (D)(G)	22
LAMB BEYTI (D)(G)	22
ARRAY SPECIAL (D)(E) <i>(Lamb, Aubergine, Yoghurt)</i>	25

SPECIALS

BEEF COKERTME <i>Beef spritzes served on a bed of fries oozing with garlic yogurt & homemade tomato sauce. (D)</i>	23
GALVESTON SHORT RIBS <i>24hrs slow cooked beef ribs, mashed potato, pickled red onion & BBQ sauce. (D)</i>	27
STUFFED PORTOBELLO MUSHROOMS <i>Stuffed with spinach, halloumi cheese, mixed peppers & onions topped with melted cheese. (D)(GF)(V) (vegan option available)</i>	20
WAGYU BEEF BURGER <i>Brioche bun, caramelised onion, gherkin, cheddar cheese, bang bang sauce served with a bowl of hand cut chips. (G)(D)</i>	20
CHICKEN LEG OFF THE BONE <i>Served with mashed potatoes, tender stem broccoli & gravy sauce. (D)(E)</i>	22

STEAKS

*Served with bone marrow, tender broccoli, cherry tomatoes
(Choose sauce peppercorn or mushroom)*

FILLET STEAK (10 oz)	42
RIBEYE STEAK (12 oz)	39

Allergy Descriptions: (V) - Vegetarian / (VF) Vegan Friendly / (GF) Gluten Free / (D) Dairy / (E) Egg / (G) Gluten

*Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients.
We can not guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary service charge of 10% will be added.*

SEAFOOD

SEABASS FILLET <i>Sauteed mix vegetables, pea purée & lime.</i>	23
SALMON FILLET <i>Fresh norwegian salmon, cooked over fire & glazed with japanese teriyaki sauce served with smashed avocado & mix veg. (D)</i>	24
BLACK COD <i>48 hour marination in saikyo miso sauce served with mixed green & lime.</i>	32
JUICY JUMBO PRAWNS <i>Cooked with butter, white wine, garlic served with baby potatoes. (D)</i>	27
MISO GLAZED MONK FISH <i>Served with smashed avocado & mix veg.</i>	28

KIDS

All kids meals served with chips

CHICKEN SHISH	10
MINI BURGERS (D)(G)	10

SIDES

RICE (D)	4
HAND CUT CHIPS	5
TRUFFLE CHIPS	10
MIXED SALAD	6
MASHED POTATOES (D)	5
MAC & CHEESE (D)(E)(G)	8
ASPARAGUS	7
SAUTÉED BABY POTATO	6

SALADS

CHICKEN CAESAR SALAD <i>Gem lettuce, homemade Caesar dressing, croutons & parmesan cheese. (D)(E)(G)</i>	14
FETA CHEESE SALAD <i>Red onion, cucumber, tomato, feta cheese & green olives. (D)</i>	12