

FAHRENHEIT

• BAR & GRILL •

• MENU •



GENTING CASINOS
UNITED KINGDOM

FAHRENHEIT

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Appetisers

Nocellara Del Belice Green Olives **V**
£2.50

Warm Artisan Bread **V**
With roasted garlic and virgin olive oil
£2.50

Starters

Soup of the Day **GFO** **V**
With warm crusty bread
£4.25

Mushroom Bruschetta **GFO** **V**
Truffle sautéed Paris brown mushrooms in a chive and cream sauce on sourdough and shaved Italian cheese
£4.50

Chicken Wings
Buttermilk chicken wings with a sticky maple glaze and celeriac salad
£5.25

Black Pudding Scotch Egg
Served with brown sauce and watercress
£5.00

Scottish Mussels **GFO**
Served in a tomato, chorizo and smoked paprika sauce
With warm focaccia
£6.00

Warm Crispy Halloumi **V**
Served with a hot and sour slaw and smoked chilli jam
£6.00

Smoked Haddock Fishcake
Fried golden brown and served with homemade tartare sauce
£5.50

Chicken Liver Pâté
Smooth pâté with caramelised onion chutney and toasted focaccia
£5.50

Sharers

Baked Camembert **GFO** **V**
Served with warm caramelised onion loaf, rosemary focaccia and onion chutney
Olives and Flatbread
£10.00

Charcuterie Board
A selection of sliced meats served with olives, olive oil, balsamic vinegar, Roquito drop peppers, Italian hard cheese shavings, roasted garlic and warmed artisan bread
£14.00

From the Grill

All of our steaks are cut from 28 day matured British beef, seared on the chargrill for extra flavour and succulence and then cooked just the way you like it and garnished with a Portobello mushroom, plum tomato and watercress. All items from the grill are served with a choice of skin on chips, sweet potato fries, mashed potatoes or side salad.

16oz Ribeye **GFO**
A tender and succulent ribeye cut, left on the bone for a richer flavour, recommended medium
£22.00

10oz Sirloin **GFO**
A delicate flavour balanced with a firmer texture, recommended medium rare
£22.00

12oz Aberdeen Angus Beef Burger
Two 6oz Aberdeen Angus burger patties topped with Cheddar cheese & crispy smoked pancetta; served in a buttermilk bun with pickle and a smoked chilli jelly
£14.00

7oz Fillet **GFO**
Considered the most premium of steaks, tender and flavoursome, recommended rare
£22.00

8oz Rump **GFO**
Taken from the heart of the rump to combine great tenderness with full flavour, recommended medium rare
£14.00

Moroccan Chicken **GF**
Grilled half chicken marinated in Moroccan spices served with charred vegetable skewers
£13.00

14oz T-Bone Steak **GFO**
On one side a tender fillet, on the other a flavoursome sirloin, recommended at least medium rare
£22.00

Mains

Beer Battered Cod and Chips
Crispy battered cod fillet with smooth pea purée, tartare sauce and sea salted chips
£12.00

Slow Cooked Lamb
Lamb shank paired with lamb shoulder, served with tenderstem broccoli and mashed potato
£18.00

Honey Roasted Winter Vegetables **GF** **V**
Roasted butternut squash, parsnips and red onion tossed with sugar snap peas, black kale
£10.00

Masala Sea Bass Fillet **GF**
Served with Bombay spiced potatoes and cucumber and mint raita
£13.00

Gloucestershire Old Spot Sausages
Served with wholegrain mustard mash, red wine gravy and caramelised onions
£10.00

with chicken **£13.00**
with goat's cheese **£14.00**

Goat's Cheese Risotto **V**
Thyme-infused risotto with goat's cheese, roasted butternut squash and wilted baby spinach
£11.00

Pan Fried Barbary Duck Breast **GF**
Served with fondant potato, butternut squash purée, green beans and cherry jus
£13.00

Thai Green Curry **GF** **V**
Fresh Thai curry sauce with peppers, bok choy, mangetout and fresh coriander
£10.00
with chicken **£13.00**
with king prawns **£14.00**

Sides

Skin on chips **£3.00**
Sweet potato fries **£3.00**
Mash potatoes **£3.00**
Side salad **£3.00**

Onion rings **£3.00**
Seasonal vegetables **£3.00**
Grilled mushrooms **£3.00**

Sauces

Peppercorn **£3.00**
Béarnaise **GF** **V** **£3.00**
Blue cheese **GF** **£3.00**
Fahrenheit **GF** **£3.00**
Chilli and Bourbon

REACH FOR YOUR REWARDS CARD

Don't forget - to use your Genting reward card to pay or collect points!



V Suitable for vegetarians

GF Gluten Free **GFO** Gluten Free option available

(v) No meat or fish. All weights quoted are prior to cooking. Please note that some of these products may contain traces of nuts, and are prepared in a kitchen where nut products are present. Some of our fish may contain bones, although all efforts have been made to remove them. All prices are inclusive of VAT at the standard rate. Service charge is not included.



ALLERGY CHECK
Concerned that one of our dishes may contain ingredients you are allergic to? All of our dishes have been checked for Allergens. For details please ask one of our front of house team for our full Allergens awareness guide.