

# FAHRENHEIT

• BAR & GRILL •

• MENU •



GENTING CASINOS  
UNITED KINGDOM

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## Appetisers

**Nocellara Del Belice  
Green Olives** **VE** **GF**  
£2.50

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

**Sourdough Garlic Bread** **V** **GF**  
£2.00  
With cheese £2.50

## Starters

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

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

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

**Ham Hock Terrine** **GF**  
Served on tomato and onion toast with grilled red pepper chutney and dill pickles  
£6.00

**Tempura Vegetables** **VE**  
Lightly battered vegetables served with a soy dip  
£5.00

**Korean Glazed Beef**  
With Asian style salad and soy dressing  
£6.00

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

## From the Grill

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

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

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

**12oz Aberdeen Angus Beef Burger**  
Two 6oz Aberdeen Angus burger patties topped with cheddar cheese and crispy smoked bacon, served in a buttermilk bun with pickle and a smoked chilli jelly  
£14.00

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

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

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

## Mains

**Beer-Battered Cod and Chips**  
Crispy battered cod fillet with pea purée, tartare sauce and chips  
£12.00

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

**Baked Lemon Sole** **GF**  
Served with spring onion crushed new potatoes and a parsley, caper and lemon butter  
£15.00

**Mushroom Risotto** **VE** **GF**  
Gently cooked risotto rice with cep and button mushrooms finished with parsley and vegan cheese  
£11.00

**Thai Red Curry** **V** **GF**  
A fragrant dish loaded with aubergine and pak choi, served with steamed rice  
£10.00

**Twice Cooked Pork Belly** **GF**  
With champ mashed potato, savoy cabbage and crème fraîche cider sauce  
£17.00

Add chicken **£3.00**  
Add goats cheese **£4.00**

Add chicken **£3.00**  
Add king prawns **£4.00**

**Roast Salmon Fillet**  
Served with crayfish and spinach tagliatelle  
£16.00

**The Vegetable Burger** **VE**  
100% plant based, as good as the real thing. Topped with a Violife cheese slice, baby gem lettuce, tomato and a dill pickle, served with fries  
£12.00

## Sides

## Sauces

**Chips** **VE** £3.00  
**Sweet potato fries** **VE** £3.00  
**Mashed potato** **V** £3.00  
**Side salad** **VE** **GF** £3.00

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

**Peppercorn** £3.00  
**Béarnaise** **V** **GF** £3.00  
**Bourbon** **GF** £3.00

**V** Suitable for vegetarians **VE** Suitable for vegans **GF** Gluten Free option available **GF** Gluten Free

**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. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our fish may contain small bones. All weights quoted are prior to cooking. All prices are inclusive of VAT at the standard rate. Service charge is not included.