

MAIN MENU

Food Hours

MON-THU

12-2.30pm 5.30-9pm

FRI

12-2.30pm 5-9pm

SAT

12-9pm

SUN

12-7pm

The Engineer 12 St Johns Road Harpenden Hertfordshire AL5 1DJ







STARTERS & PICKY BITS

Bread and Dipping oils (V) • £,6

Warm toasted breads with lemon infused olive oil and balsamic vinegar

Olives (V) (GF) • £4.50

Mixed Kalamata Olives (may contain stones)

Scotch Egg (DF) • £8

Homemade Scotch Egg, Chorizo jam

Salt & Pepper Squid (DF) • £8.50

Deep fried seasoned squid served with garlic mayo

Gyoza (VE) (DF) • £8

Crispy fried gyoza (x6) with a pickled chilli and spring onion salad, toasted sesame and a soy dressing

Choose chicken or vegetable

Buttermilk fried chicken wings with either BBQ or hot Buffalo sauce

Choose **7 wings** • £8.50 **12 wings** • £13

Pork Belly Ends (DF) • £8

Panko fried pork belly bites, burnt apple & cider sauce

Whole baked camembert (for 2 people) • £12

Baked camembert cheese brushed in garlic butter & rosemary, warm sourdough baguette, smoked tomato & chilli jam, onion & Doombar marmalade

Satay chicken skewers (DF) • £8.50

BBQ chicken thigh skewers, satay sauce, pickled chilli & spring onion salad

NACHOS & LOADED FRIES

Parmesan & bacon fries (GFA) • £8.50

Fries tossed in garlic butter topped with grilled bacon, parmesan and garlic mayonnaise

Brisket fries (GFA) • £8.50

Fries topped with spicy BBQ beef brisket, mature cheddar cheese, fiery jalapeno's & sour cream

Mexican fries (GFA) (V) • £8

Fries with mature cheddar cheese, jalapenos, sour cream, salsa, guacamole

Nachos (V) • £8

Tortilla chips topped with mature cheddar cheese, jalapenos, sour cream, salsa, guacamole

Add BBQ brisket •£3

SALADS

Chicken & Bacon • £14

Panko chicken, grilled bacon, gem leaves, parmesan, garlic croutons finished with a creamy Caesar dressing

Halloumi & Avocado (V) (GFA) £,13.50

Fried Halloumi, avocado, granny smith apple, blue cheese, toasted walnut, tossed in mixed leaves, red onion, grated carrot, cucumber & herb dressing

(V) = Vegetarian (VE) = Vegan

(GF) = Gluten Free (GFA) = Gluten Free Available

(DF) = Dairy Free (DFA) = Dairy Free Available



BURGERS

All burgers are served in a brioche bun, with fries & coleslaw (house salad for vegan burger)

Upgrade to Cajun spiced wedges • £1

The Original Engineer Beef Burger (GFA) • £13.50

Our juicy steak burger with baby gem, tomato, gherkin, burger sauce

Moving Mountain Burger (V) (VE) £13.50

A burger created using 100% plant-based ingredients including mushrooms, pea, coconut oil and beetroot, served with baby gem, tomato, gherkin, burger sauce

Chipotle Chicken (GFA) (DF) • £13.50

Marinated chicken breast, shredded gem lettuce, sliced tomato, chipotle mayo, crispy shallots

Why not build on your burger?

+ Cheese £1 + Bacon £2

+ Halloumi £2 + Avocado £2

+ Brisket £2



MAINS

Fish & Chips (GFA) (DFA) • £15

Hand beer battered hake fillet served with fries, minted crushed peas, tartare sauce & BBQ lemon

Halloumi & Chips (V) (GFA) • £14

Beer battered halloumi slices served with fries, minted crushed peas, tartare sauce & BBQ lemon

Pie of the day • £16.50

Please ask for today's filling.

Traditional shortcrust pie made in house served with creamy mashed potato, red cabbage buttered greens & red wine gravy

Pork tenderloin (GFA) • £18.50

Pork tenderloin wrapped in parma ham, crisp pork belly, burnt apple & cider puree, grilled broccoli, potato rosti, blackberry sauce

Risotto (V) (GF) • £18

Butternut squash risotto, pickled wild mushrooms, granny smith apple, rocket, stilton

Sea bream (GF) • £21

Grilled sea bream, white bean & mussel stew, parsley mash, buttered greens

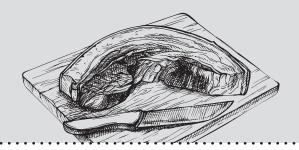
Bacon steak (GFA) (DFA) • £18.50

Chargrilled 8oz bacon steak, rosti chips, pineapple chutney, fried egg, minted crushed peas

Sharing Platter (for 2 people) • £25

Available Monday-Saturday only

Satay chicken skewers, spicy BBQ brisket topped with melted cheddar cheese, pork belly ends, burnt apple & cider sauce, chicken & vegetable gyoza, spring onion & pickled chilli salad, grilled flatbread, parmesan & bacon loaded fries



SUNDAY ROAST

14 day dry aged roast sirloin of beef (DFA) (GFA) • £18.50

Slow roasted pork collar (DFA) (GFA) • £17.50

Sweet potato and chickpea loaf (V) • £16.50

Served with crispy roast potatoes, roast carrot, cauliflower cheese, red cabbage, buttered greens, Yorkshire pudding and red wine gravy

SANDWICHES

Available Monday to Saturday lunchtimes only

Our sandwich selection is served with a side of fries and homemade coleslaw

Bacon & Brie (GFA) • £9

Grilled smoked back bacon, creamy brie, with smoked chilli and tomato jam in a rustic baguette

Fish finger • £9

Fried cod goujons with tartare sauce and baby gem lettuce served in a rustic baguette

BBQ Brisket (GFA) • £9

Spicy BBQ brisket, sour cream, mature cheddar, jalapenos served in a grilled flat bread

Satay halloumi (V) • £9

Fried halloumi, satay sauce, pickled chilli & spring onion salad served in a grilled flat bread

DESSERTS

Cookies & Ice Cream • £.7

Warm baked white and dark chocolate chip cookies, oreo ice cream, chocolate sauce

Sticky Toffee Pudding (GF) • £7

Sticky date sponge, salted caramel sauce served with honeycomb ice cream

Chocolate fondant tart • £,7

Warm chocolate fondant tart, morello cherries, cherry & clotted cream ice cream

Ice Cream Sundaes • £8

Double Chocolate Brownie Sundae (GF)

Layers of vanilla ice cream, chocolate brownie, chocolate buttons, chocolate sauce and whipped cream

Toffee Sundae (GF)

Layers of vanilla ice cream served with sticky toffee, biscoff biscuits, toffee sauce and whipped cream

Ice Cream & Sorbet • £5

Choose from Vanilla, chocolate, Cherries & Clotted Cream, honeycomb or raspberry sorbet

Vegan Vanilla Ice Creams Tubs (VE) (GF) (DF) • £4

Little Treat • £5.90

Mini chocolate brownie with your choice of hot drink

COFFEE & HOT DRINKS

Tea	£2.70	Latte	£3.60
Herbal &		Espresso	£3.00
Fruit Tea	£3.00	Double Espresso	£3.60
Americano	£3.20	Decaf	£3.20
Cappuccino	£3.60	Liqueur	£6.50