The Soulville's 20th Anniversary Menu.

A chance to revisit some of the most popular dishes that have graced the pages of our menus over the years that we have been here in the centre of Nottingham. Still cooked to our own tried & trusted recipes, and still served with a smile to a soundtrack of classic soul & Motown.

Finger Lickin' Food - Finger Clickin' Music... as the saying went!

TILL 6pm MONDAY TO THURSDAY,
5pm FRIDAY & 4pm SATURDAY & SUNDAY

WHEREVER YOU SEE THIS LOGO

Any Main **£14.95** Add a starter or dessert **£5.50**

Upgrade a **6oz** Rump to **8oz** and add any sauce for **£5.00**

OR ENJOY ALL 3 COURSES FOR JUST £23.95

STARTERS

SOULVILLE'S "SIGNATURE" SPARE RIBS- £8.25

These babyback pork ribs are steamed on the rack and then served individually in our own recipe sticky BBQ sauce.

BREADED MUSHROOMS (v) - £6.95

Whole button mushrooms in a crispy Cajun & herb crumb. With a pot of creamy garlic mayonnaise.

CHEESE TOPPED NACHOS - £6.95

Topped with our own spicy salsa & sour cream.
Add Chef's beef chilli for **£1.00**.

BREADED CAMEMBERT (v) - £7.95

Breaded triangles of creamy French cheese. deep fried until crisp & golden. Served with our own recipe sweet chilli jam.

TRADITIONAL PRAWN COCKTAIL - £7.95

Succulent prawns on a bed of fresh leaves, tossed with tomato, red onion & coriander. Topped with Marie Rose sauce and served with bread & butter.

CHEESY GARLIC CIABATTA (v) - £6.25

Toast & Jam ... Soulville style! - Chunky fingers of cheese topped, toasted garlic ciabatta with a pot of our own recipe sweet chilli jam.

TWICE COOKED BUFFALO CHICKEN WINGS- £7.25

Meaty 3 bone wings, roasted with a BBQ glaze then deep fried for that extra crispy skin. Tossed in either a Hot & spicy or our own BBQ sauce.

MUSHROOM PEPPERPOT (v) - £7.95

Whole button mushrooms in our own recipe cream, brandy and green peppercorn sauce with a panko & herb crust. Served with bread & butter.

SHARING PLATTERS

MEAT FEAST

For 2 people - £14.95 / For 3 - £22.25 / For 4 - £28.95

Babyback spare ribs in our own BBQ sauce, twice cooked Buffalo chicken wings in hot & spicy sauce and cheese topped nachos with beef chilli and sour cream.

MEATLESS FEAST (v)

For 2 people - £13.75 / For 3 - £20.50 / For 4 - £26.95

Breaded camembert with chilli jam, button mushrooms in a Cajun crumb with garlic mayo and cheese topped nachos with spicy tomato salsa and sour cream.

SEAFOOD

BATTERED COD, CHIPS & MUSHY PEAS - £18.95

Choice white cod fillet, deep fried in our own fresh beer batter and served with chunky chips, mushy peas and fresh bread & butter.

SEARED CAJUN TUNA STEAK - £17.95

Served rare with chargrilled lime, our own tomato salsa and spicy pepper rice.

SCAMPI CHIPS & MUSHY PEAS - £17.95

Wholetail breaded scampi, deep fried till crisp and golden. Served with chunky chips, mushy peas and fresh bread & butter.

GARLIC PANKO & HERB CRUSTED SALMON - £24.95

Oven baked salmon fillet in a garlic & herb panko breadcrumb, on a buttery sauce with cream, white wine and fresh herbs. Served with chips, mash or spicy rice.

PASTA

HOMEMADE LASAGNE AL FORNO - £17.95

Soulville's own recipe meaty bolognese layered between sheets of pasta and creamy cheese sauce. Oven baked to perfection and served with fresh dressed leaf, cherry tomatoes and garlic ciabatta.

MEATBALL / HALLOUMI (v) PENNE POMODORO - £17.95

Freshly prepared beef meatballs or pan fried halloumi with pasta quills in a homemade tomato & basil sauce with garlic ciabatta.

CHICKEN & BACON CARBONARA - £19.95

Chicken breast, smoked bacon and pasta quills in a cream sauce with white wine, cheese and egg. With garlic ciabatta.

HOMEMADE VEGETABLE LASAGNE AL FORNO (v) - £16.95

Mediterranean vegetables in a rich tomato and basil sauce layered between sheets of pasta and creamy cheese sauce. Oven baked to perfection and served with fresh dressed leaf, cherry tomatoes and garlic ciabatta.

BURGERS

Served with chunky chips & house coleslaw.
On a lightly toasted brioche bun.

100% CHARGRILLED BEEF with grilled cheese & smoked back bacon.

SPICY CREOLE BATTERED CHICKEN with garlic mayo.

CRISPY PAN FRIED HALLOUMI with sweet chilli jam.

Single - **£16.95** / Double up ANY 2 for an extra **£5.00**

SALAD BOWLS

Fresh dressed leaf tossed with cucumber, red onion, celery, tomato and mixed peppers with a pot of creamy house coleslaw. Topped with:

DICED CHARGRILLED CHICKEN & BACON.

FLAKED CHARGRILLED CAJUN SALMON.

CRUMBLED FETA & OLIVE (v).

SLICED CHARGRILLED RUMP STEAK.

£18.95

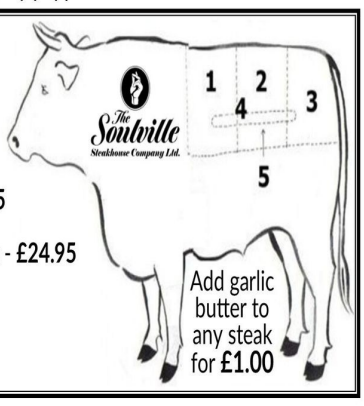
THE ORIGINAL STEAKHOUSE

Prime steaks, 21 days hung and chargrilled to perfection.

All meat dishes (unless stated otherwise) come garnished with dressed leaf, grilled tomato, button mushrooms and a beer battered onion ring. Accompanied by a choice of chunky chips, creamy buttered mash, spicy peppered rice or a fresh dressed salad.

SOMETHING FOR EVERYONE!
OUR PRIME STEAK SELECTION

1. **RIBEYE** - 8oz - **£25.95** / 10oz - **£29.95**
2. **SIRLOIN** - 8oz - **£24.95** / 10oz - **£28.95**
3. **RUMP** - 6oz / 8oz - **£21.95** / 10oz - **£24.95**
4. **T-BONE** - 16oz - **£39.95**
5. **FILLET** - 6oz - **£26.95** / 8oz - **£34.95**



1. RIBEYE - Cut against the grain from the small end of the rib leaving a tasty circle of fat (rib eye). High marbled fat content so not as tender as a Sirloin but makes up for this in flavour and juiciness.

2. SIRLOIN - A denser cut of meat that is therefore not as juicy as a Rump or Ribeye but is always marbled with thin wisps of fat that enhance the cooking process ensuring tenderness and flavour.

3. RUMP - From above the hind legs, a heavily used muscle area. A more economical choice of steak, but we take ours from the centre of the rump so it is always juicy and full of flavour.

4. T-BONE - Cut and cooked on the bone. On one side, a large tender sirloin and on the other a smaller but perfect Filet Mignon, the succulent tail of the tenderloin. The ultimate combination.

5. FILLET - The tenderloin that runs either side of the spine, a totally non weight bearing muscle area that produces the softest & tenderest steak. A more premium cut, but worth every penny!

MIXED GRILLS

HOUSE - £25.95

4oz Rump / 4oz gammon / 4oz chicken breast / 2 Cumberland sausages / fried egg

THE GODFATHER - £35.95

6oz Rump / 4oz gammon / 4oz chicken breast / 3oz lamb cutlet
2 x Cumberland sausages / 2 x Buffalo chicken wings / 2 x fried eggs

PICK & MIX

For any 2 - £24.95 / For 3 (mixed) - £29.95/ For all 4 - £34.95

6oz Rump steak
Half rack of babyback ribs
Cajun chicken breast skewer
Breaded wholetail scampi

A FULL GRAVY BOAT OF ANY HOUSE SAUCE - £1.95

Green peppercorn, cream & brandy (v) / Red wine, smoked bacon & mushroom
Stilton, white wine & fresh cream (v) / Our own recipe BBQ (v)

EXTRAS - Add to any main course for just £5.95 each

Breaded wholetail scampi (6) / 4 Hot & spicy Buffalo chicken wings
2 x strips Spicy Creole battered chicken / Chargrilled Cajun chicken skewer

ALL DISHES ARE PREPARED IN AN ENVIRONMENT WHERE NUTS MAY BE PRESENT
(FOR OUR SPECIFIC ALLERGY INFORMATION PLEASE SPEAK TO YOUR SERVER)
ALL WEIGHTS ARE APPROXIMATE AND UNCOOKED

SOULVILLE FAVOURITES

All served with chips, mash, spicy rice or salad and a pot of house coleslaw.

NEW ORLEANS CHICKEN - £18.95

Chargrilled chicken breast, topped with smoked bacon and grilled cheddar on a bed of our own recipe BBQ sauce.

SIGNATURE BABYBACK RIBS

Steamed in house and served in our own recipe sticky BBQ sauce.

Half rack - **£18.95** / Full rack - **£27.95**

SPICY CREOLE BATTERED CHICKEN - £18.95

Strips of fried chicken breast in a dark spicy batter with our BBQ dip.

8oz GAMMON STEAK - £16.95

Chargrilled and topped with a fried egg, served with grilled tomato.

CHARGRILLED CAJUN CHICKEN SKEWER - £17.95

Cajun marinated chicken breast with chargrilled lime & spicy tomato salsa.

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MOROCCAN LAMB - £23.95 / MOROCCAN AUBERGINE (v) - £20.95

Homemade chickpea, garlic and tomato stew with Moroccan spices and fresh coriander, with spicy pepper rice and grilled lamb cutlets or baked aubergine.

SIDES

Beer battered onion rings
Chunky chips / Spicy peppered rice
Dressed salad / Button mushrooms
£3.95 each or any 2 for £6.95

Garlic ciabatta - **£3.95**
House coleslaw - **£2.95**
BBQ beans / Mushy peas - **£2.95**
Homemade Mac 'n' Cheese - **£5.95**

DESSERTS

MINI CHOC & TOFFEE SUNDAE - £5.95
Chocolate & vanilla ice creams with toffee sauce, fudge cake pieces and whipped cream.

TOFFEE CRUNCH PIE - £6.95
Chocolate pastry base with a layer of caramel, topped with a toffee mouse, honeycomb pieces and cookie dough balls. Served with whipped cream.

TRADITIONAL BRAMLEY APPLE PIE - £5.95
Served with creamy custard or Vanilla ice cream.

PASSION FRUIT CHEESECAKE - £6.95
A coconut & oat base topped with a creamy baked cheesecake swirled with passion fruit and mango. Served with whipped cream or Vanilla ice cream.

WARM CHOCOLATE FUDGE CAKE - £5.95
Served with creamy custard, whipped cream or Vanilla ice cream.

KEY LIME PIE - £6.95
Ginger pastry base with a tangy key lime filling, topped with fluffy meringue. Served with freshly whipped cream or Vanilla ice cream.

RASPBERRY ETON MESS - £5.95
An explosion of fresh raspberries, meringue pieces and fresh cream.

CHEF'S SPECIAL DESSERT OF THE DAY
The perfect way to end your meal. Always changing but always spectacular.
Ask your server / see blackboard for todays choice.