FOOD

Order and Pay from the comfort of your table. Scan the QR code to start ordering now.

NIBBLES

OLIVES 2.95

VEGETABLE CRISPS 2.95

SMOKED ALMONDS Ⓥ 3.50

SMALL PLATES

ANY 3 FOR £17

DUO OF HOUMOUS 6.50
Classic and pumpkin & apple houmous with crisp tortilla chips

BBQ CHICKEN WINGS 7.50
Glazed with Korean inspired BBQ flavours of ginger, garlic and soy

SALT & PEPPER CALAMARI 6.95
With a sweet chilli and lime dip

STONE BAKED GARLIC FLATBREAD Ⓥ 6.50
Topped with rocket, Italian hard cheese and a balsamic vinegar dressing

CHORIZO & HALLOUMI SKEWERS 6.95
With Pico de Gallo salsa

PIL PIL KING PRAWNS 6.95
With toasted ciabatta

We love
KARAAGE STICKY CHICKEN 7.50
With toasted sesame, chilli, spring onion and chipotle jam

MAC & CHEESE Ⓥ 6.95
In a smokey gooey cheddar sauce

Top Pick
HALLOUMI FRIES 6.50
Southern fried dusting with smoked paprika & saffron aioli

FISH GOUJONS 6.95
In a Panko crumb with saffron aioli

TAPAS TUESDAY
4 SMALL PLATES +
BOTTLE OF HOUSE WINE £20
Available from 4pm every Tuesday

SHARING

THE GRAZING BOARD 18.95
Chorizo and halloumi skewers, salt & pepper calamari, nachos and fish goujons with a saffron aioli

ALL BAR ONE NACHOS Ⓥ 9.95
Flour & beetroot chia tortillas topped with Monterey Jack cheese, Pico de Gallo salsa, sour cream, crushed avocado and jalapeños

VEGAN DIRTY NACHOS 9.95
Flour & beetroot chia tortillas topped with spicy chickpeas, tomato, coriander, spring onions and a Vegan smoked Gouda style alternative

TRIO OF FRIES 9.50
Fries with smoked paprika & saffron aioli, Fries with Parmesan, truffle oil and rosemary and Sweet Potato Fries with sour cream and Cajun dressing

PERFECT FOR LUNCH

Served every day until 5pm
Swap to sweet potato fries + £1.00

BBQ CHICKEN, BACON & CHEESE MELT 9.50
Served open on a toasted ciabatta with rocket and seasoned fries

HANDMADE FISH FINGER WRAP 8.95
Two lightly breaded fish goujons with cos lettuce, tartare sauce and seasoned fries

CHICKEN QUESADILLA 9.50
Chargrilled tortilla with pulled chicken, black beans, peppers and lime. Served with sour cream and seasoned fries

LUNCH & DRINK OFFER £9.95
Mon-Fri 12-5pm
Any lunch dish with ½ pint of Amstel, 125ml glass of house wine, draught soft drink or house soda flavoured with your choice of: lychee / passionfruit / raspberry

Please turn over for burgers & mains

FOOD

OUR SIGNATURE BURGERS

Swap to sweet potato fries + £1.00

We recommend

THE ALL DIRTY ONE 14.50
Handmade beef patty, crisp Prosciutto, melting gooey cheese and Caesar slaw served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE CLASSIC 11.50
Handmade beef patty with our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE BACON & CHEESE 12.95
Handmade beef patty, streaky bacon, smoked Cheddar and our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE CHICKEN 11.95
Buttermilk fried chicken served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

Love this

THE PLANT BASED (VEGAN) 14.50
The revolutionary Beyond Meat® burger that looks and cooks like meat. Plant-based patty served with a dairy-free Gouda style cheese alternative, vegan mayonnaise, lettuce, tomato and crispy onions in a seeded bun with seasoned fries

MAKE IT YOUR OWN
Bacon 1.50 Smoked Cheddar (V) 1.00 Grilled halloumi (V) 2.00 Extra patty 3.00 Smashed avocado (VEGAN) 1.50 Pulled chicken 3.00 Fried egg (V) 1.00

Simply ask our team to make your burger 'skinny' by swapping your bun for half an avocado and fries for salad

MAINS

Our Fave

PAD THAI (V) 10.50
Rice noodles, free range egg, pak choi, baby corn, broccoli, sugar snap peas, beansprouts, sweet chilli and cashew nuts, served with your choice of Soy sauce or Sriracha

Add chicken breast & prawn cracker 2.50
Add king prawns & prawn cracker 3.00
Add salmon fillet & prawn cracker 4.00

THE CLUB SANDWICH 10.50
Chargrilled chicken breast, bacon, lettuce and tomato in toasted sourdough with seasoned fries

CHICKEN & AVOCADO SALAD 11.95
3 of your 5 a day and rich in vitamin C and folate

Grilled chicken, avocado, cos lettuce, cherry tomatoes, Asian-style slaw and sugar snaps with a creamy lemon dressing

8oz RIBEYE STEAK 17.50
With peppercorn sauce and Parmesan & rosemary fries

Add tempura onion rings 1.00
Add pan-fried king prawns 3.00

FIRECRACKER CHICKEN, CHORIZO MAC & CHEESE 12.95
Mature Cheddar sauce with tobacco onions

CHICKEN KATSU 12.50
Firecracker chicken with steamed sticky rice and a spiced coconut curry sauce

TEMPURA FISH & CHIPS 12.95
With mushy peas, tartare sauce and seasoned fries

NUTRITIOUS POWER-FOODS

Healthy, tasty dishes and salads created with nutritionist Sarah Jackson, to help you make delicious choices

SUPER GREEN NOODLE LASKA (VEGAN) 9.95
2 of your 5 a day & rich in vitamin C and folate

Flat rice noodles, spiced coconut sauce with pak choi, broccoli, spinach & beansprouts

THE POWER OF FIVE† (VEGAN) 8.95
5 of your 5 a day and 300 calories or less

Pan-fried greens, butternut squash, aubergine, mushroom and peppers, toasted sesame seeds and miso sauce

Add sticky rice for 2.00

BEETROOT, FETA & WALNUT SALAD (V) 9.95
3 of your 5 a day

Pickled beetroot, lentils, chargrilled carrot, sugar snap peas, cos lettuce, Feta & toasted walnuts

WE RECOMMEND ADDING ANY OF THE BELOW TO THESE DISHES
Salmon fillet 4.00 / King prawns 3.00 / Chicken breast 2.50 / Halloumi (V) 2.00

SIDES

SWEET POTATO FRIES (VEGAN) 4.25
ROCKET & PARMESAN SALAD 3.50
MIXED SALAD (VEGAN) 3.50

FRIES (VEGAN) 3.25
With smoked paprika and saffron aioli (V) 4.25
With Parmesan, truffle oil and rosemary 4.25

DESSERTS

BELGIAN CHOCOLATE BROWNIE (V) 6.50
Served with bourbon vanilla ice cream

CARAMEL BISCUIT TORTE (VEGAN) 6.50
A creamy coconut-based alternative topping on a cinnamon biscuit base with toffee sauce and mint

CHURROS 6.95
Served with Dulce de Leche

RASPBERRY & COCONUT SORBETS (VEGAN) 3.95
Served with berries and fresh mint

DESSERT SHARING BOARD 9.95
Perfect for two to share - mini chocolate brownies & caramel biscuit torte, churros with Dulce de Leche and raspberry & coconut sorbets

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

(V) = made with vegetarian ingredients. (VE) = made with vegan ingredients,† = contains alcohol,however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. One of your 5-a-day - A portion of fruit or veg for our meals is based on a minimum 80g serving size and 80g edible pulp and/or 150ml pure fruit juice for drinks. Vitamin C contributes to normal psychological function. Vitamin B6 contributes to the regulation of hormonal activity. Folate contributes to normal homocysteine metabolism. Potassium contributes to normal functioning of nervous system.