

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 £18 OR 5 FOR £28

We recommend 3 dishes each, or sharing 5 dishes between two

DUO OF HOUMOUS  6.95

Classic and pumpkin & apple houmous with crisp tortilla chips

BBQ CHICKEN WINGS 7.95

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

SALT & PEPPER CALAMARI 7.50

With a sweet chilli and lime dip

STONE BAKED GARLIC

FLATBREAD  6.95

Topped with rocket, Italian hard cheese and a balsamic vinegar dressing

CHORIZO & HALLOUMI SKEWERS 7.50

With Pico de Gallo salsa

PANKO KING PRAWNS 7.50

Tangerine, yuzo & lime dipping sauce & pomegranate seeds

We love

KARAAGE STICKY CHICKEN 7.95

With toasted sesame, chilli, spring onion and chipotle jam

MAC & CHEESE  7.50

In a smokey gooey cheddar sauce

Top Pick

HALLOUMI FRIES 6.95

Southern fried dusting with smoked paprika & saffron aioli

FISH GOUJONS 7.50

In a Panko crumb with saffron aioli

TAPAS TUESDAY

4 SMALL PLATES +
BOTTLE OF HOUSE WINE £25
Available from 4pm every Tuesday

SHARING

THE GRAZING BOARD 19.50

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

ALL BAR ONE NACHOS  10.95

Flour & beetroot chia tortillas topped with Monterey Jack cheese, Pico de Gallo salsa, sour cream, crushed avocado and jalapeños
Add pulled chicken 3.00

VEGAN DIRTY

NACHOS  10.95

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

TRIO OF FRIES 10.50

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

ALL DISHES £8.50

BBQ CHICKEN, BACON & CHEESE MELT

Served open on a toasted ciabatta with rocket and seasoned fries

LENTIL & CHICKPEA QUESADILLA 

Served in a beetroot & chia seed wrap with gooey Vegan smoked Gouda style alternative produce from coconut oil, rocket and seasoned fries

HANDMADE FISH FINGER WRAP

Two lightly breaded fish goujons with cos lettuce, tartare sauce and seasoned fries

CHICKEN QUESADILLA

Chargrilled tortilla with pulled chicken, black beans, peppers and lime.

DATE NIGHT OR MATES NIGHT SET MENU

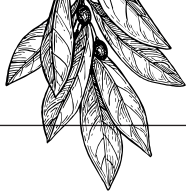
2 COURSES: £12.95 3 COURSES: £15.95

Available Sunday – Thursday from 5pm

ALL·BAR·ONE

Please turn over for burgers & mains





FOOD

OUR SIGNATURE BURGERS

Swap to sweet potato fries + £1.00

We recommend

THE ALL DIRTY ONE 15.50

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 12.50

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 13.95

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 12.95

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

MAKE IT YOUR OWN

Bacon 1.50 Smoked Cheddar 1.00 Grilled halloumi 2.00 Extra patty 3.00 Smashed avocado 1.50 Pulled chicken 3.00 Fried egg 1.00

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

Love this

THE PLANT BASED 15.50

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

MAINS

Our Fave

PAD THAI 11.50

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

THE CLUB SANDWICH 11.50

Chargrilled chicken breast, bacon, lettuce and tomato in toasted sourdough with seasoned fries

PLANT-BASED LASAGNE 12.95

Topped with breadcrumbs, roasted butternut squash, peppers and courgette

CHICKEN & AVOCADO SALAD 12.50

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 18.50

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 13.95

Mature Cheddar sauce with tobacco onions

CHICKEN KATSU 13.50

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

BAKED SALMON FILLET 14.50

2 of your 5 a day

Ras-El-Hanout spices, giant cous cous, pomegranate, pesto, broccoli and spinach

TEMPURA FISH & CHIPS 13.50

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 10.95

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† 9.95

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

BETROOT, FETA & WALNUT SALAD 10.50

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

Chicken breast 2.50 / Halloumi 2.00 / Salmon fillet 4.00 / King prawns 3.00

SIDES

SWEET POTATO FRIES 4.50

ROCKET & PARMESAN SALAD 3.95

MIXED SALAD 3.95

FRIES 3.50

With smoked paprika and saffron aioli 4.50

With Parmesan, truffle oil and rosemary 4.50

DESSERTS

BELGIAN CHOCOLATE BROWNIE 6.50

Served with bourbon vanilla ice cream

BELGIUM CHOCOLATE TRUFFLE TART 6.50

With sour cream & fresh raspberries

CARAMEL BISCUIT TORTE 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

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

RASPBERRY & COCONUT SORBETS 3.95

Served with berries and fresh mint

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.

Ⓥ = made with vegetarian ingredients. Ⓥ = 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.

