

NIBBLES

OLIVES € 2.95

VEGETABLE CRISPS € 2.95

PADRÓN PEPPERS € 3.95

SMOKED ALMONDS ♻️ 3.50

TAPAS TUESDAY

Complimentary bottle of wine when you purchase any 4 tapas. Available from 4pm every Tuesday, ask our team for more details*

TAPAS & SHARING

ANY 3 FOR £17 OR 5 FOR £27

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

MEAT

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

CHORIZO & HALLOUMI SKEWERS 6.95
With pico de gallo salsa

MAPLE GLAZED COCKTAIL SAUSAGES 6.95
Chilli, mustard and maple glaze

We Love

KARAAGE STICKY CHICKEN BITES 7.50
Toasted sesame seeds and chilli jam

SPICED LAMB MEATBALLS 7.50
Pomegranate and tahini sauce

FISH

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

PAN FRIED KING PRAWNS 6.95
In a tomato, chilli and paprika sauce with toasted ciabatta

FISH GOUJONS 6.95
With a saffron aioli dip

VEGETABLES

BEETROOT CARPACCIO € 6.50
Pickled beetroot slices with whipped tofu

CHILLI 'NON'
CARNE TACOS € 6.50
Filled with crushed avocado, chilli non carne and nacho crumb

VEGETABLE TEMPURA € 6.50
Courgette, padrón peppers and cauliflower in tempura batter with mango sauce

CHEESE

STONEBAKED GARLIC FLATBREAD ♻️ 6.50
With rocket, Italian hard cheese and a balsamic vinegar dressing

Tapas pick!

MAC & CHEESE ♻️ 6.95
In a smoked Cheddar sauce

HALLOUMI FRIES 6.50
With a southern fried dusting and lemon wedge

OUR SHARING BOARDS

THE GRAZING BOARD 19.50
Chorizo and halloumi skewers, salt & pepper calamari, nachos, fish goujons with a saffron aioli dip and maple glazed cocktail sausages

THE MEZZE BOARD ♻️ 15.95
Cheesy fondue with walnuts and celery, nachos, tempura battered vegetables, pickled beetroot and whipped tofu

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

ALL BAR ONE NACHOS ♻️ 10.50
Topped with Monterey Jack cheese, salsa, sour cream, crushed avocado and jalapeños
Add chilli 'non' carne € 2.00
Add pulled chicken 3.00

VEGAN DIRTY NACHOS € 10.50
Spicy chickpeas, tomato, coriander, spring onions and a vegan cheese alternative produced from coconut oil

SIDE DISHES

SWEET POTATO FRIES € 4.50

MIXED SALAD € 3.95

ROCKET & PARMESAN SALAD 3.95

FRIES € 3.50

With smoked paprika and saffron aioli ♻️ 4.50

With Parmesan, truffle oil and rosemary 4.50

With chilli non carne & Monterey Jack cheese ♻️ 4.95

MAINS

CHICKEN SCHNITZEL 12.95
Garlic cream sauce, watercress and seasoned fries
Simply ask to swap to Katsu Curry sauce

PLANT-BASED LASAGNE € 11.95
Topped with breadcrumbs, roasted butternut squash, peppers and courgette

8oz RIBEYE 17.50
Peppercorn sauce and Parmesan & rosemary fries
Add tempura onion rings 1.00
Add pan-fried king prawns 3.00

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

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

Our Fave

PAD THAI ♻️ 10.50

With rice noodles, free range egg, pak choi, baby corn, beansprouts, sweet chilli and cashew nuts
Add chicken & prawn cracker 2.50
Add king prawns & prawn cracker 3.00

BAKED SALMON FILLET 13.95
2 of your 5 a day

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

BEETROOT, FETA & WALNUT SALAD ♻️ 9.95
3 of your 5 a day

Pickled beetroot, lentils, chargrilled carrots, sugar snaps, cos lettuce, feta and toasted walnuts
Add chicken 2.50
Add salmon 4.00

CHICKEN & AVOCADO SALAD 11.95
3 of your 5 a day

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

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

BURGERS

Swap to sweet potato fries +1.00

We recommend

THE ALL DIRTY ONE 14.95
Handmade beef patty, crisp Prosciutto, melting gooey Raclette cheese, Caesar slaw 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
Cornflake coated buttermilk fried chicken served in a seeded bun with gherkin, lettuce, red onion, tomato and mayonnaise with seasoned fries

THE CLASSIC 11.95
Handmade beef patty with our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

We love this

THE PLANT BASED € 14.95
The revolutionary Beyond Meat® burger that looks and cooks like meat. Plant-based patty served with a cheese alternative produced from coconut oil, vegan mayonnaise, lettuce, tomato and crispy onions in a seeded bun with seasoned fries

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

MAKE IT YOUR OWN

Bacon 1.50 Smoked Cheddar ♻️ 1.00
Grilled halloumi ♻️ 1.00 Extra patty 3.00
Smashed avocado € 1.50 Chilli non carne € 2.00
Pulled chicken 3.00 Fried egg ♻️ 1.00

DATE NIGHT OR MATES NIGHT SET MENU

2 courses: £12.95 3 courses: £15.95

Available Sunday – Thursday from 5pm. See reverse for full details

DESSERTS

BELGIAN CHOCOLATE BROWNIE ♻️ 5.95
Served with bourbon vanilla ice cream

COCONUT & RASPBERRY SORBETS € 3.95
Served with berries and mint

So good...

CHURROS 6.95
Served with Dulce de Leche

BISCOFF CHEESECAKE € 6.50
Served with banana and toffee sauce

INDULGENT SHARING BOARD 9.95

Perfect for two to share - mini chocolate brownie & Biscoff cheesecake, churros with Dulce de Leche and raspberry & coconut sorbets

LUNCH

ALL DISHES £8.50

Served every day until 5pm

Swap to sweet potato fries +1.00

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

SMASHED AVOCADO, FETA, & CHILLI ♻️
Served open on a toasted ciabatta with seasoned fries

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

HANDMADE MEATBALL WRAP
Beef meatballs, spicy tomato & onion sauce, Monterey Jack cheese, watercress, tobacco onions and seasoned fries

LENTIL & CHICKPEA QUESADILLA €
Served in a beetroot & chia seed wrap with a gooey cheese alternative produced from coconut oil, rocket and seasoned fries

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

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, 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. Source of protein - At least 12% of the calories come from protein. *Tapas Tuesday - each tapas dish is charged at full price.