

FOOD MENU

SMALL PLATES

£6.5 OR 3 FOR £16

SALT & PEPPER CALAMARI
Lemon Aioli

HUMMUS (VE)
Flatbread, Dukkah

PRETZEL (VG)
Spicy Mustard , Honey Mustard

LAMB KOFTA
Raita & Almonds

MAC & CHEESE BITES (V)
Black Garlic Ketchup

NDUJA & APPLEWOOD SAUSAGE ROLL
Honey Mustard

GARLIC PIZZETTE (V)
Rosemary, Parmesan

DIRTY FRIES
Beef Ragu, Nacho Cheese, Cheddar Cheese, Jalapeños & Chilli Flakes

BUFFALO CAULIFLOWER
Fried Cauliflower, Buffalo Sauce

MAINS

COD & CHIPS £15.50
Proper chips, tartare, lemon, mushy peas & curry sauce

LEMON & GARLIC ½ SPATCHCOCK CHICKEN (GF) £15
Coleslaw & waffle fries

BANG BANG CHICKEN £14
Panko chicken, avocado, coconut rice, bang bang sauce, crispy shallots.
(ALSO AVAILABLE WITH BANG BANG CAULIFLOWER)

10oz RUMP STEAK £24
Dry aged beef, proper chips, Portobello mushroom & confit tomato

BABY BACK RIBS £20
Chipotle bourbon BBQ sauce, slaw & waffle fries

SANDWICHES

PHILLY CHEESE £12
Braised beef shin, sautéed onions, peppers, mushrooms, melted cheese & beer cheese

FRIED BUFFALO CHICKEN £12
Buttermilk fried chicken, buffalo sauce with lettuce, tomato, red onion & blue cheese sauce
(ALSO AVAILABLE WITH BUFFALO CAULIFLOWER)

SERVED ON TOASTED HOAGIE ROLL WITH WAFFLE FRIES

WINGS

HALF DOZEN £7.5 | DOZEN £12.5
All served with celery & blue cheese

NAKED
Just like it sounds. These wings are crispy deep fried, no sauce necessary.

BUFFALO
Doused in our perfect blend of sweet & smoky BBQ

SMOKEHOUSE BBQ
Tossed in house made bourbon chipotle BBQ sauce.

SRIRACHA GARLIC HONEY
This is a house favourite, tossed in sriracha, honey & garlic sauce blend.

MISO CARAMEL & BACON
Asian-inspired wings that are salty and sweet. Topped with bacon crumble crumble & black sesame

PIZZA

MARGARITA PIZZA £10
Fior di Latte, basil & San Marzano tomato sauce

ADD
SWEET PEPPERS
RED ONION
TRUFFLE OIL
RED ONION JAM
SPICED HONEY
JALEPENOS
OLIVES
£1 EACH

ADD
PEPPERONI
PULLED CHICKEN
NDUJA SAUSAGE
WILD MUSHROOMS
PROSCUTTO
GOATS CHEESE
FETA
£2 EACH

WRAPPED BURGERS

HAMBURGER £13
Double patty, American cheese, bacon jam, crispy onions, tomato & baby gem

FRIED CHICKEN BURGER £14
Fried chicken, baby gem, tomato, mozzarella & tomato aioli

MOVING MOUNTAINS BURGER £15
Beetroot, mushroom & soya burger, vegan cheese, caramelised shallots, lettuce & burger sauce.

ALL SERVED WITH GLAZED BUN, PICKLE & SLAW & WAFFLE FRIES

SIDES

DRESSED HOUSE SALAD £4

WAFFLE FRIES £4

TRUFFLE & PARMESAN CHIPS £4

DRINKS MENU

LAGER

CARLING 4%

Perfect balance of sweetness and bitterness, giving it that brilliantly refreshing taste from the first sip to the last.

MADRI 4.6%

Characteristics of a modern European lager, a light golden colour, crisp, clean and refreshing with a short, bitter finish.

PERONI NASTRO AZZURO 5%

Pale golden, crisp and refreshing beer, with a delicate balance of bitterness, citrus and aromatic notes and a fast, clean finish.

ALE

DOOM BAR 4%

Perfectly balanced and complex blend of succulent dried fruit, lightly roasted malty notes and a subtle yet assertive bitterness.

ATLANTIC 4.5%

Modern pale ale with tropical and citrus fruits from new world hops. It's deep golden in colour with the aroma of stunning citrus notes, juicy tropical fruits and fresh-picked hops with a touch of candy floss.

BLUE MOON 5.4%

A wheat beer brewed with orange peel for a subtle sweetness and bright, citrus aroma.

STOUT

GUINNESSS 4.1%

Malty sweetness and a hoppy bitterness, with notes of coffee and chocolate.

CIDER / CYDER

WESTBOURNE 4%

Clean, crisp Cider with a hint of sweetness

ASPALL 4.5%

Crisp, medium dry cyder with a delicate aroma and taste of fresh pressed apple

ASPALL BLUSH 4%

A cyder inspired by the hedgerows, sweet blackberries, balanced by crisp apples, crafted at the original Aspall cyder house in Suffolk

PROSECCO DOC Bellino, Italy

PREMIUM RESEVRE BRUT Charles Mignon

BRUT CUVÉE ROSE Laurent Perrier, France

AMERICAN WHISKEY

Bulleit
 Bulleit 10
 Woodford Reserve
 Jack Daniels

WHISKEY

Johnnie Walker
 (BLACK LABEL)
 Haig Club Orange Roe
 & Coe
 Johnnie Walker
 (BLUE LABEL)

RUM

Pampero
 Pampero Aniversario
 Harry's Spiced
 Harry's Dark Spiced

GIN

Tanqueray
 Tanqueray Ten
 Chase GB
 Gin Mare
 Aviation
 Tanqueray Flor De Sevilla

APERITIF

Aperol
 Campari
 Disaronno
 St Germain
 Le Fee Absinthe

COGNAC

Courvoisier VS
 Remy Martin 1774
 Martel XO

TEQUILA

Casamigos Blanco
 Casamigos Reposado
 Casamigos Anejo

VODKA

Ketel One
 Ketel Oranje Ketel
 Citroen Chase
 Chase Rhubarb

SPIRITS

PALOMA

Casamigos blanco tequila, pink grapefruit juice, grapefruit soda, lime juice, agave syrup.

CALIFORNIAN MARGARITA

Casamigos tequila, triple sec, lime juice, Falernum, Agarve syrup & salt.

NEGRONI

Chase GB Gin, Campari, sweet vermouth

DARK 'N' STORMY

Goslings Rum, Lime, Ginger Beer & Angorstora Bitters

PASSIONFRUIT MARTINI

Smirnoff Vanilla vodka, Passoa, vanilla syrup, pineapple juice, passion fruit puree & prosecco shot

SIGNATURE COCKTAILS

RED

TEMPRANILLO El Tiempo & Lugar, Spain

MERLOT La Joya, Chile

MALBEC , Turno De Noche Argentina

WHITE

VIURAE1 Tiempo & Lugar, Spain

SAUVIGNON BLANC Black Cottage NZ

PINOT GRIGIO BLUSH Prospetti, Italy

ROSE

PINOT GRIGIO BLUSH Prospetti, Italy

WHITE ZINFANDEL Winston Hill, USA

GRENACHE Whispering Angel, France

WINE

DRAFT BEER

FIZZ