A LA CARTE Kitchen until 10pm



Bloody Maggy 13 Long Peach Iced Tea 14 Lychee Solero 13

SHARING NIBBLES

Charcuterie Coppa ham, salami Milano, chorizo, pickled vegetable & savoury seeded crackers	16.5
Cheese board (v) Shropshire blue, red Leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives cornichons & savoury seeded crackers	15.5

SMALL PLATES

Chicken Wings (Half portion/Full portion) BBQ / Buffalo / Korean Gochujang			
Kimchi Mac & Cheese			
Mexican Tostadas beef/vegetables			
Roasted Red Pepper Hummus with flatbread			
Pulled Pork Mac & Cheese Bites with BBQ dip			
Croquettes of seasoned chicken			
Kibbeh Lebanese beef croquettes			
Cheese Fondue Croquettes (v)			
King Prawns with tomato, garlic and red chili			

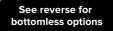
LARGE PLATES

8.5/14	Picanha Steak (11.5 oz) Served with skin-on fries, side salad & chimichurri Upgrade to halloumi fries 2 or sweet potato fries 1	26.5		
8.5 9	Pan-Fried Salmon A succulent fillet served with dill potatoes and cheesy baked asparagus	18.5		
8 8.5	Lamb Cutlets Served on a bed of giant couscous with tenderstem broccoli and chermoula	19 .5		
8 8	Peri-Peri Half Chicken Served with mixed salad and skin-on fries			
8 12 8.5	Classic Caesar Salad A bed of fresh romaine lettuce with Parmesan shavings, anchovy, crunchy croutons & Caesar dressing Add chicken 4 Add bacon bits 1	12		

ON THE SIDE

S	weet Potato Fries			6
	Skin-on Fries			5
	Halloumi Fries			6.5
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Waffle Fry Nachos with guacamole, sour cream & jalapeños 8.5



BURGERS

A delicious, messy burger served in a brioche bun with skin-on fries Upgrade? sweet potato fries 1 or halloumi fries 2

Extra Toppings Pickled Jalapeños 1 / Fried Egg 1.5 / Smoked Streaky Bacon 2 / Cheddar 1 / Blue Cheese 1.5

Vegan Cheeseburger (vg) Moving Mountains [™] vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo	16.5
Aged Rump of Beef Burger 6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce	16.5
Spicy Cajun Chicken Burger Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce	16
Grilled Halloumi Burger (v)	16

Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill. Friday's bottomless options are only available as an upgrade to a main dish **The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients**





BOTTOMLESS COCKTAILS

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmeca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

PEARADISE FIZZ

Absolut Pear, Limoncello, Elderflower, Cucumber, Prosecco

PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill. If for any reason our service doesn't meet your expectations, speak to the manager and we will be happy to address any concerns *Bottomless options available in addition to any mains dish order

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