

A LA CARTE

Kitchen until 10pm



SHARING NIBBLES

- Bloody Maggy 13**
- Long Peach Iced Tea 14**
- Lychee Solero 13**

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

SMALL PLATES

- Chicken Wings (Half portion/Full portion) 8.5/14**
BBQ / Buffalo / Korean Gochujang
- Kimchi Mac & Cheese 8.5**
- Mexican Tostadas 9** beef/vegetables
- Roasted Red Pepper Hummus 8** with flatbread & chili oil
- Pulled Pork Mac & Cheese Bites 8.5** with BBQ dip
- Croquettes 8** of seasoned chicken
- Kibbeh 8** Lebanese beef croquettes
- Cheese Fondue Croquettes (v) 8**
- King Prawns 12** with tomato, garlic, red chili & pita bread
- Waffle Fry Nachos 8.5** with guac, jalapeños & sour cream

LARGE PLATES

- Sizzling Picanha Steak (11.5 oz) 28.5**
Served in cast iron, with skin-on fries, & side salad
Upgrade to halloumi fries **2** or sweet potato fries **1**
- Pan-Fried Salmon 19.5**
A succulent fillet served with dill potatoes and cheesy baked asparagus
- Lamb Cutlets 20**
Served on a bed of giant couscous with sundried tomatoes, black olives, tenderstem broccoli and chermoula
- Peri-Peri Half Chicken 19.5**
Served with mixed salad and skin-on fries
- Classic Caesar Salad 12**
A bed of fresh romaine lettuce with Parmesan shavings, anchovy, crunchy croutons & Caesar dressing
Add chicken **4** Add bacon bits **1**

ON THE SIDE

- Sweet Potato Fries 6**
- Skin-on Fries 5**
- Halloumi Fries 6.5**

See reverse for
bottomless options

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) 17**
Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo
- Aged Rump of Beef Burger 17**
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce
- Spicy Cajun Chicken Burger 16.5**
Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce
- Grilled Halloumi Burger (v) 16.5**
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

Olmecca 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

The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients