

EVENING MENU

Available Wednesday & Thursday 17:00-20:30, Friday & Saturday 17:00-21:00

SHARING PLATES

GARLIC KNOTS (VEOA) 6.00

Baked with garlic butter and parmesan

ANTIPASTI PLATE 9.50

Prosciutto, salami, parmesan, roasted peppers, sun dried tomatoes, olives, artichokes

BURRATA (GFA) 11.00

Creamy burrata dressed with house pesto, cherry tomatoes and rocket. Served with garlic crostinis

FISH TACOS (GFA) 9.50

Two corn tortillas, with beer battered cod, avocado, pico de gallo, lime and chilli aioli, pink pickled onions. Gluten free batter available

BAVETTE STEAK BOARD 15.00

8oz steak served medium rare, served with chimichurri and dressed rocket salad

ARANCINI 9.50

Red pepper and tomato risotto balls. Breaded and fried. Served with marinara sauce, aioli and parmesan

BAO BUNS

Two fluffy bao buns with a choice of filling:

GOCHUJANG CHICKEN 10.50

lettuce, toasted sesame seeds, spring onion, sriracha mayo

OR

SALT AND PEPPER TOFU 9.50

cucumber, toasted sesame seeds, spring onion, sriracha mayo

CALAMARI (GFA) 9.50

Lightly floured calamari rings, fried and served with aioli

BAKED MEATBALLS 9.50

Our beef and pork meatballs, baked in house tomato sauce and topped with parmesan

PIZZAS

11" stonebaked crispy base pizza

MARGARITA (VEOA) 12.95

House tomato sauce, fior di latte, parmesan, basil

TRIPLE 'SOWCE' BURRATA 13.95

House tomato sauce, burrata, house vodka sauce, house pesto

VODKA PUTTANESCA (VEOA) 13.95

House vodka sauce, olives, capers, cherry tomatoes, garlic oil, basil, oregano, parmesan

CHICKEN & MUSHROOM 14.95

House tomato sauce, fior di latte, roast chicken thigh, mushrooms, oregano, parmesan

PEPPERONI & HOT HONEY 14.95

House tomato sauce, fior di latte, pepperoni, hot honey

CHEESESTEAK 14.95

House pizza sauce, fior di latte, spiced beef mince, caramelised onions, jalapeños, chipotle cheese sauce

SPICY SALAMI 14.95

House tomato sauce, fior di latte, salami, spicy spreadable n'duja, roquito peppers, parmesan

CHOKER ON THIS (VEOA) 13.95

House tomato sauce, artichoke hearts, caramelised onions, whipped ricotta, garlic oil, fresh basil, chilli flakes

SAUCES

1.50 each or three for 4

HOT HONEY

GARLIC AIOLI

HOUSE PESTO

WHIPPED RICOTTA

FOOD ALLERGY NOTICE

We are a small kitchen and always try our best to avoid cross contamination. If you have a food allergy or dietary requirement then please inform a member of the team for advice. Thank you.

BURGERS

Served on a brioche bun with skin on fries and red cabbage coleslaw

CLASSIC CHEESEBURGER (GFA) 14.95

6oz beef patty, American cheese, lettuce, tomato, gherkins and house burger sauce

TRIPLE BACON SMASH BURGER (GFA) 15.95

Two 3oz smashed beef patties, American Cheese, streaky bacon, bacon jam, lettuce, baconnaise

BUTTERMILK CHICKEN BURGER (VEOA) 15.95

Buttermilk fried chicken thigh, American cheese, lettuce, tomato, gherkins and house burger sauce. Vegan option: same as above but with Quorn "buttermilk chicken" fillet, vegan brioche bun, served with vegan cheese and vegan burger sauce

BURGER ADD-ONS

Streaky Bacon (2) 2.00	Extra Quorn "Chicken" Fillet (1) 4.00
Hash Brown (1) 1.00	Double American Cheese 1.50
6oz Beef Patty 3.00	Vegan Cheese 1.50
Extra Chicken Thigh (1) 3.00	

V Vegetarian

VE Vegan

(VEOA) Vegan option available

GF Gluten free

(GFA) Gluten free option available

To see our full allergen matrix,
please scan here



SALADS

CHICKEN CAESAR SALAD 12.00

Grilled chicken thigh, crispy bacon lardons, baby gem lettuce, parmesan, sourdough croutons, Caesar dressing

SUPERFOOD SALAD V GF (VEOA) 11.00

Mixed leaf with baked beetroot, sweet potato, sun dried tomato, roasted peppers, pickled onions, falafel and feta. Dressed with a balsamic dressing. Swap feta for tofu to make it vegan!

- add smoked salmon 3.00
- add spiced chicken 3.00

SIDES

SKIN ON FRIES VE GF 4.50

HALLOUMI FRIES V 7.00

ONION RINGS VE 5.00

RED CABBAGE COLESLAW VE GF 4.00

DESSERTS

GOOEY CHOCOLATE BROWNIE GF 7.50

Served with vanilla ice cream

CHURROS 7.50

Served with Nutella sauce

STICKY TOFFEE PUDDING 7.50

Served with toffee sauce and vanilla ice cream

PASSIONFRUIT CHEESECAKE VE 7.00

Served with blueberry compote

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