

Small plates

3 for 2 Monday - Thursday

Classic & Indulgent

SALT & PEPPER FRIES

cajun chilli oil, feta, burger sauce

8 | v, vg*

FRIES

duo of dips

4.75 | vg, ngc

CHARRED CIABATTA

honey & almond butter

6 | v

HALLOUMI

wrapped in kataifi pastry, chilli & lime spiked honey

9.5 | v

CRISPY MUSHROOM FLOWERS

sesame dip

9 | vg, ngc

Light & Zesty

OLIVES

mezcal & lime

5.5 | vg, ngc

BEETROOT & WHIPPED GOATS CHEESE

crispy kale, candied walnuts, mulled wine dressing

9.5 | v

Protein Led

KARAAGE CHICKEN

soy & honey dressing

9.5 | ngc

CHARGRILLED PRAWNS

satay dipping sauce, peanut crumb

9 | ngc*

SHORT RIB SKEWERS

lemongrass sauce, spicy potato puffs

11

CHICKEN BAO BUN

pickled cucumber & curry dipping sauce

11

Taco pairs

Add fries for £3.5

CHEESEBURGER

pickle, burger sauce, crispy onions

12.5

GRILLED HALLOUMI

pomegranate dressing

11.5 | v

GARLIC STEAK

potato puffs

13

Larger plates

RICE NOODLE SALAD

lemongrass sauce, charred tenderstem, rice cracker

13 | vg, ngc

SESAME CHICKEN CAESAR SALAD

lime & chilli dressing

16

STEAK FRITES

8oz rump steak, peppercorn sauce, rocket

& sun-kissed tomato salad, fries

22 | ngc

BACON CHEESEBURGER

two 3oz burger patties, smoked cheddar, shredded iceberg,

tomatoes, pickles, burger sauce, fries

18.5 | ngc*

FISH SUPPER

minted pea salsa, dill tartare sauce, fries

17.5 | ngc

B12 BURGER

feta, rocket, tomato, vegan bun, fries

16.5 | vg

Sweets

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

7.5 | v

CHOCOLATE FONDANT

vanilla crème fraîche, pink chocolate sauce, popping candy

8.5 | v

BROWNIE SUNDAE

cherry compote, chocolate sauce

7.5 | vg, ngc

The late brunch club

Served until 5pm

STEAK & EGGS

hummus, poached eggs, chimichurri

19 | ngc

Add fries for £3.5

GRILLED AVO

ciabatta, smashed avo, whipped feta, pomegranate dressing

13 | vg*, ngc*

Add a poached egg for £2

Add bacon or halloumi for £3.5

SALT & CHILLI CHICKEN WAFFLE

watermelon, furikake, spiked maple

17.5

MUSHROOM & MISO BENEDICT

spiked hollandaise

14 | v

CLASSIC FRENCH TOAST

soaked in crème anglaise and served

with maple syrup & berries

12.5 | v

BACON & BLUEBERRIES FRENCH TOAST

soaked in crème anglaise and served with streaky bacon,

blueberries & maple syrup

13.25 | v

v: vegetarian

vg: vegan

ngc: non-gluten containing

* : can be modified to cater for respective diets

(i.e: ngc*= can be made non gluten containing)

Although every effort is made to provide allergen free meals we use products that contain them in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances please let your server know when placing your order.

Boozy brunch

Thursday - Sunday, 12-3pm

includes arrival drink (bellini or mimosa) +

1 brunch dish + 2 brunch cocktails

£36

Brunch cocktails

MUY CALIENTE

Chilli El Jimador, Cointreau, Mango, Lime, Honey, Tajín

PORNSTAR SPRITZ

Cariel Vanilla Vodka, Passoa, Passionfruit, Viognier, Pineapple & Anise

MS STREISAND

Absolut Vanilia, Rhubarb, Cocchi, Acid Blend, Vanilla, Rhubarb, Piaff

GAN BANANAS

Banana Rum, Cream Soda

PORNSTAR MARTINI

Absolut Passionfruit, Passoa, Pineapple, Vanilla

ESPRESSO MARTINI

Absolut Vanilia, Kahlua, Cold Brew, Sugar

HUGO SPRITZ

St. Germain, Mint, Prosecco, Soda

APEROL SPRITZ

Aperol, Orange, Prosecco, Soda

CLASSIC MARGARITA

El Jimador, Cointreau, Lime, Sugar