

PEACH.

AVAILABLE FROM 5PM

NIBBLES.

GORDAL OLIVES. (PB,GF) 4.5 **SMOKED ALMONDS. (PB, GF) 4.5** **CHIPS & GAUC. (PB,GF) 6**

SMALLS.

TEMPURA TIGER PRAWNS. 9
CHILLI, GARLIC, CRISPY KALE, SESAME,
YUZU AIOLI
AVAILABLE PLANT-BASED

ARANCINI. 8.5
WILD MUSHROOM, BLACK TRUFFLE,
PARMESAN (V)

KOREAN CHICKEN. 8
GOCHUJANG, CHILLI, SPRING ONION,
PEANUTS
PANKO CHICKEN THIGH
(NB - CHICKEN THIGH CAN APPEAR PINK)
or
PLANT-BASED [MOCK]® CHICKEN (PB)

CROQUETTES. 6.5
BLACK PUDDING & BLUE CHEESE
CROQUETTES, APPLE & VANILLA PURÉE

ASIAN PORK. 7.5
ASIAN BBQ GLAZE, PICKLED SHIMEJI
MUSHROOMS
PORK BELLY
or
PLANT-BASED 'PORK' RIB

HALLOUMI FRIES. 6.5
PEACH. CHILLI SAUCE (V/GF)

BURGERS, BAOS, BOWLS & TACOS.

HOUSE. 12
CHEDDAR, CARAMELISED ONION,
TOMATO, LETTUCE, PICKLES, KETCHUP,
BRIOCHE (GFO)
6oz CHUCK STEAK PATTY
(NB - SERVED MEDIUM RARE)
or
BEYOND BURGER® (PB)

KARAAGE CHICKEN. 12
RED PEPPER KINPIRA, ICEBERG, SESAME,
PICKLED CUCUMBER, YUZU AIOLI, KECAP
MANIS, BRIOCHE
PANKO CHICKEN THIGH
(NB - CHICKEN THIGH CAN APPEAR PINK)
or
PLANT-BASED [MOCK]® CHICKEN (PB)

BEETROOT SALMON BOWL. 11
BEETROOT CURED SALMON,
COTTAGE CHEESE, DILL MARINATED
CUCUMBER, SPRING ONION, OMEGA
SEEDS, POACHED EGG (GF)

NDUJA. 12
NDUJA, SCAMORZA, ROASTED
TOMATO, CRISPY KALE, CARAMELISED
ONION, GARLIC AIOLI, BRIOCHE (GFO)
6oz CHUCK STEAK PATTY
(NB - SERVED MEDIUM RARE)
or
BEYOND BURGER® (PB)

PORK BELLY BAO. 11
SOY GLAZE, ASIAN SLAW, SRIRACHA AIOLI,
CRISPY SHALLOTS, PEANUTS, CORIANDER
PORK BELLY
or
PLANT-BASED PORK (PB)

BUDDHA BOWL. 11
COCONUT CHILLI RICE, DILL MARINATED
CUCUMBER, ASIAN SLAW, SMASHED
AVOCADO, EDAMAME, POMMEGRANATE,
POACHED PEACH, OMEGA SEEDS,
CHICORY, SRIRACHA AIOLI (GF/PB)

TRUFFLE. 12
GRUYERE, SHALLOT PUREE, PORTOBELLO
MUSHROOM, MUSHROOM KETCHUP,
TRUFFLE OIL, BRIOCHE (GFO)
6oz CHUCK STEAK PATTY
(NB - SERVED MEDIUM RARE)
or
BEYOND BURGER® (PB)

BAJA SHRIMP TACOS. 11
PICO DE GALLO, GARLIC AIOLI, PICKLED
SHALLOT, AVOCADO PUREE, CORIANDER,
LIME, TORTILLA (X2)
BAJA SHRIMP (GFO)
or
PLANT-BASED ZEASTAR SHRIMP (PB)

FRIES.

ROSEMARY. 4.5
ROSEMARY SALT (PB/GF)

TRUFFLED. 5.5
SKINNY FRIES, PARMESAN, BLACK
TRUFFLE (GF, PBO)

SWEET POTATO. 4.5
ROSEMARY SALT (PB/GF)

SRIRACHA. 5
SKINNY FIRES, SRIRACHA (PB)
PORK CRACKLING (PBO,GFO)

DIRTY. 6
SKINNY FRIES, KOREAN GLAZE, CHILLI,
SPRING ONION, SESAME, CRISPY
SHALLOT, PEANUTS (PB)

EXTRAS.	
WEDGE SALAD (PB,GFO)	5
EXTRA PATTY (GF/PBO)	4.5
NDUJA (PBO)	2.5
BACON/ PB THIS™ BACON	2.5
ASIAN SLAW (PB)	4
EXTRA CHEESE (PBO)	1.5

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

DUE TO THE USE OF ALLERGENS IN OUR KITCHEN, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DISHES

(V) = VEGETARIAN; (PB) = PLANT-BASED
(GFO) GLUTEN-FREE OPTION (PBO) = PLANT-BASED OPTION

PEACH.

BEERS & CIDER.

BEER.

PEACH. HOUSE BEER.

LOCALLY BREWED BELGIAN
BLONDE (330ML) 5

MODELO ESPECIAL.

(330ML) 5

PERONI.

- NASTRO AZZURRO (330ML) 5

- LIBERA. **0% (330ML) 4.25**

CIDER.

REKORDERLIG.

- WILD BERRIES (500ML) 6

- STRAWBERRY-LIME (500ML) 6

SPIRITS.

GIN.

BEEFEATER DRY.

BEEFEATER PINK.

40% (SGL) 4.5 (DBL) 8

HENDRICKS.

41.4% (SGL) 5.2 (DBL) 8.9

MONKEY 47.

47% (SGL) 5.5 (DBL) 9.5

VODKA.

ABSOLUT.

40% (SGL) 4.5 (DBL) 8

GREY GOOSE.

40% (SGL) 5.25 (DBL) 9.25

CRYSTAL HEAD.

40% (SGL) 5.5 (DBL) 9.5

RUM.

HAVANA CLUB.

37.5% (SGL) 4.25 (DBL) 7.25

KRAKEN.

40% (SGL) 4.75 (DBL) 8.25

BUMBU.

40% (SGL) 4.75 (DBL) 8.25

WHISKY/BOURBON.

WOODFORD RESERVE.

43.2% (SGL) 5 (DBL) 8.75

DALWHINNIE 15.

43% (SGL) 6.5 (DBL) 11

TEQUILA.

TEQUILA ROSE.

15% (SGL) 4.5

JOSE CUERVO.

38% (SGL) 5.25

PATRON SILVER.

40% (SGL) 6.5

SOFT DRINKS.

COKE. 3.6

- REGULAR (330ML)

- DIET (330ML)

- ZERO (330ML)

LEMONAID+. 4

- BLOOD ORANGE (330ML)

- LIMEADE (330ML)

- PASSION FRUIT (330ML)

HEADSTAND. 3

- YUZU & GINGER (250ML)

FEVER-TREE. 2.6

- LEMONADE

JARR KOMBUCHA. 5

- RASPBERRY (330ML)

STILL/SPARKLING WATER.

(750ML) 3.5 (330ML) 2.5

MIXERS.

FEVER-TREE. 2.6

- LEMONADE (200ML)

- ELDERFLOWER TONIC (200ML)

- MEDITERRANEAN (200ML)

- TONIC/TONIC LIGHT (200ML)

JUICE. 3.2

- ORANGE

- APPLE

- CRANBERRY

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

DUE TO THE USE OF ALLERGENS IN OUR RESTAURANT, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DRINKS