

# BURGER&BEYOND



Truffle Nuts **2.5** <sup>(v)</sup>  
Chicken Skin **3**  
Cajun Scratchings **3**  
Giant Chilli Corn **3** <sup>(v)</sup>  
Sourdough, Bone Marrow Butter **3**

Lamb Nuggets, Burnt Onion Dip **6**  
Burrata, Crispy Crumb, Truffle **7.5** <sup>(v)</sup>  
Shaved Rib Cap, Anchovy Butter **6.5**  
Black Pudding Croquettes, Habanero **6.5**  
Mushrooms, Cured Egg yolk, Lardo, Toast **5.5**  
Pear, Goat's Cheese, Almond Salad **6** <sup>(v)</sup>

## **CHEESEBURGER 9** *sgl 12 dbl*

Aged Beef Patty, Double American Cheese, Smoky Mayo, Onion

## **BACON BUTTER BURGER 11.5** *sgl 14.5 dbl*

Our Signature 60 Day Aged Beef Patty, Double American Cheese,  
Crispy Pancetta Bacon, Burnt Butter Mayo, Onion

## **THE BOUGIE BURG 16.5**

2x Aged Beef Patties, Cold Smoked American Cheese,  
Steak Sauce 2.0, Marrownaise, Beef Fat Onions

## **KRISPIE FRIED CHICKEN 12.5** *add bacon 1.5*

Rice Krispie Fried Chicken, Miso Maple Butter, Ranch Pickle Slaw

## **FRIED HOT FISH 13**

Crispy Line Caught Cod, Nashville Hot Sauce,  
Kaffir Lime Herb Mayo, Crunchy Slaw

## **MUSHROOM RACLETTE 10** <sup>(v)</sup>

Panko Crusted Mushroom Patty, Melted Raclette  
Caramelised Onion, Green Leaves, Smoked Garlic Mayo

## **Fries 4** <sup>(v)</sup>

Fries, Bone Marrow Gravy, Cheese **6.5**  
Truffle Tots **6.5** <sup>(v)</sup>  
Dirty Tots **6.5**  
Baby Gem, Blue Cheese, Bacon **5**

## **ALL 1**

Burnt Butter Mayo <sup>(v)</sup>  
Marrownaise  
Secret Sauce <sup>(v)</sup>

**Sour Cherry Cheesecake, Burnt Butter 6.5** <sup>(v)</sup>  
**Deep-fried Blueberry Pie, Clotted Cream Ice-cream 6.5**

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## COCKTAILS

- Almond Old Fashioned, Rye, Bourbon, Almond, Bitters **8**
- Last Word, Gin, Maraschino, Chartreuse, Lime **8**
- Rhubarb Margarita, Tequila, Lime, Rhubarb **8**
- White Lady, Gin, Cointreau, Lemon, Egg White **8**
- B&B Punch, Rum, Peach, Lime, Grapefruit **8**

## BEER

- Forest Road Posh, Lager <sup>4.1%</sup> (draft) **4.5**
- Magic Rock Saucery, Session IPA <sup>3.9%</sup> (draft) **4.5**
- Thornbridge Tzara, Kolsch <sup>4.8%</sup> **5.5**
- Siren Underecurrent, American Pale Ale <sup>4.5%</sup> **5.5**
- Forest Road Chop, Ale <sup>3.7%</sup> **5**
- Buxton Axe Edge, India Pale Ale <sup>6.4%</sup> **6**
- Wild Beer Co. Millionaire, Salted Caramel Milk Stout <sup>4.7%</sup> **6**
- Hawkes Urban Orchard Cider, Medium Dry <sup>4.5%</sup> **5**

## WINE SPARKLING

- Prosecco, Ca' Degli Ermellini, Veneto (ITA, NV) **7 / 40**
- Champagne Blend, Ridgeview 'Bloomsbury' Sussex (ENG, NV) **55**
- Champagne, Bollinger 'Special Cuvee Brut' (FRA, NV) **75**

## WHITE WINE

- Trebbiano, Poderi dal Nespoli, Emilia-Romagna (ITA, 2017) **6 / 24**
- Grillo, Il Folle, Sicily (ITA, 2017) **6.5 / 26**
- Chardonnay, Free Run Juice 'Samurai', South Aus (AUS, 2017) **7 / 28**
- Garnaxta Blanca, Herencia Altes, Terra Alta (ESP, 2017) **32**
- Rioja Blanco, Bodegas Las Oreas, Rioja (ESP, 2016) **35**
- Sancerre, Domaine Pierre Girault, Loire (FRA, 2017) **40**

## ROSE WINE

- Rosé, Celler El Masroig 'Sola Fred', Cataluna (ESP, 2017) **7 / 28**

## RED WINE

- Nero d'Avola, Il Folle, Sicily (ITA, 2017) **6.5 / 26**
- Shiraz, Free Run Juice 'Samurai', South Aus (AUS, 2017) **7 / 28**
- Cabernet Sauvignon, Changyu Moser, Ningxia (CHN, 2015) **32**
- Rioja Crianza, Bodegas Las Oreas, Rioja (ESP, 2015) **35**
- Montepulciano/Blend, Delinquente Wine co, Riverland (AUS, 2017) **37**
- Pinot Noir Côtes d'Auxerre, Domaine Bersan (FRA, 2014) **42**
- Langhe Nebbiolo Rocabella, Eugine Bocchion, Piedmont (ITA, 2015) **45**