



WHILE YOU WAIT

Giant Chilli Corn 3^(v)
Smoked Belly Scratchings 4
Nashville Noccarellas 4

STARTERS

Hot Cod Strips, Ranch, Pickle 6
Fried Chicken Bites, Pickles, Secret Sauce 6
Lamb Nuggets, Cumin, Mint Dip 6.5
Black Pudding Croquettes, Habanero 6.5
Heritage Tomato, Buffalo Mozzarella, Basil Emulsion 6.5(v)

BURGERS

CHEESEBURGER 9 SGL 12 DBL
Our Signature Dry Aged Beef Patty, Double American Cheese, Smoky Mayo, Onion

BACON BUTTER BURGER 11.5 SGL 14.5 DBL
Our Signature Dry Aged Beef Patty, Double American Cheese,
Crispy Pancetta Bacon, Burnt Butter Mayo, Onion

THE BOUGIE BURG 13.5 SGL 16.5 DBL
Our Signature Dry Aged Beef Patty, Cold Smoked American Cheese,
Steak Sauce 2.0, Marrownaise, Beef Fat Onions

KRISPIE FRIED CHICKEN 12.5
Rice Krispie Fried Chicken, Miso Maple Butter, Ranch Pickle Slaw
ADD BACON 1.5 ADD CHEESE 1

FRIED HOT FISH 13
Crispy Line Caught Cod, Nashville Hot Sauce,
Kaffir Lime Herb Mayo, Crunchy Slaw

MUSHROOM RACLETTE 10^(v)
Panko Crusted Mushroom Patty, Melted Raclette
Caramelised Onion, Green Leaves, Smoked Garlic Mayo

SIDES

Fries 4^(v)
Fries, Bone Marrow Gravy, Cheese 6.5
Truffle Tots 6.5^(v)
Dirty Tots 6.5
Baby Gem, Blue Cheese, Bacon 5

Sauces

Burnt Butter Mayo 1^(v)
Marrownaise 1
Secret Sauce 1^(v)
Hot Sauce 1



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 ^{4.1%} (draft) **4.5**
- Magic Rock Saucery, Session IPA ^{3.9%} (draft) **4.5**
- Thornbridge Tzara, Kolsch ^{4.8%} **5.5**
- Siren Underecurrent, American Pale Ale ^{4.5%} **5.5**
- Forest Road Chop, Ale ^{3.7%} **5**
- Buxton Axe Edge, India Pale Ale ^{6.4%} **6**
- Wild Beer Co. Millionaire, Salted Caramel Milk Stout ^{4.7%} **6**
- Hawkes Urban Orchard Cider, Medium Dry ^{4.5%} **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 Altas, 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**
- Montepuleciano/Blend, Delinquente Wine co, Riverland (AUS, 2017) **37**
- Pinot Noir Côtes d'Auxerre, Domaine Bersan (FRA, 2014) **42**
- Langhe Nebbiolo Roccabella, Eugine Bocchion, Piedmont (ITA, 2015) **45**

All of our wines are served as 175ml

A selection of soft drinks available - please ask your waiter