

# BURGER&BEYOND



## WHILE YOU WAIT

Giant Chilli Corn 3<sup>(v)</sup>

## STARTERS

Cauliflower Cheese Balls, Hot Sauce 5  
Fried Chicken Bites, Pickles, Secret Sauce 6  
Pig Cheek, Honey Soya Sauce, Red Chillies 6.5  
Nectarine, Fennel & Pumpkin Seed Salad 6<sup>(v)</sup>  
Crispy Calamari, Green Chillies 6

## 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, Double 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

### SHOREDITCH HOT CHICKEN 13

Hot Fried Chicken Dipped in Ghost Pepper Sauce,  
Lettuce, Ranch Sauce & House Pickles

ADD BACON 1.5 ADD CHEESE 1

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

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

## SIDES

Fries 4<sup>(v)</sup>  
Fries, Bone Marrow Gravy & Cheese 6.5  
Truffle Tots 6.5<sup>(v)</sup>  
Dirty Tots 6.5  
Tempura Spring Onions & Korean Mayo 4  
Pork Belly Scratchings 4

## Sauces

Burnt Butter Mayo 1<sup>(v)</sup>  
Marrownaise 1  
Secret Sauce 1<sup>(v)</sup>  
Hot Sauce 1<sup>(v)</sup>

We take every care when making our dishes, however we cannot guarantee our ingredients were prepared in an allergen free environment before arriving to us.

Please ask a member of staff about allergens and intolerances.  
There will be an optional 12.5% service charge added to your bill.

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## COCKTAILS

- B&B Punch, Rum, Peach, Lime, Grapefruit 8
- Almond Old Fashioned, Bourbon, Frangelico, Bitters 8
- Rhubarb Margarita, Tequila, Lime, Rhubarb 8
- Tom Collins, Gin, Sugar, Lemon, Soda 8
- Rose Spritz, Belsazar Rose Vermouth, Soda, Pink Grapefruit 8
- Espresso Martini, Vodka, Espresso, Sugar, Kahlua 9
- Sour, Whisky or Amaretto, Egg white, Sugar, Lemon 9
- Spritz, Rhubarb or Lemon, Sugar (*non alcoholic*) 4

## BEER

- Forest Road Posh, Lager 4.1% (*draft*) 4.5
- Magic Rock Saucery, Session IPA 3.9% (*draft*) 4.5
- Hiver Honey Blonde, Lager 4.5% 5.5
- Siren Undercurrent, IPA 4.5% 5.5
- Buxton Axe Edge, IPA 6.8% 6
- Wild Beer Co. Millionaire, Salted Caramel Milk Stout 4.7% 6
- Hawkes Urban Orchard Cider, Medium Dry 4.5% 5
- Burning Sky, Saison L'Automne, Saison 4.2% 5.5
- Lucky Saint, Unfiltered Lager, Non-Alcoholic 0.5% 5

## WINE SPARKLING

- Prosecco, Ca' Degli Ermellini, Veneto (*ITA, NV*) 7/40
- Champagne, Bollinger 'Special Cuvee Brut' (*FRA, NV*) 75

## WHITE WINE

- Trebbiano, Poderi dal Nespoli, Emilia-Romagna (*ITA, 2017*) 6/24
- Chardonnay, Free Run Juice 'Samurai', South Aus (*AUS, 2017*) 7/28
- Garnaxta Blanca, Herencia Altes, Terra Alta (*ESP, 2017*) 32
- Rioja Blanco, Bodegas Las Orcas, 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
- Montepulciano/Blend, Delinquente Wine co, Riverland (*AUS, 2017*) 37
- Langhe Nebbiolo Roccabella, Eugene Bocchion, Piedmont (*ITA, 2015*) 45