		— for th	e table —			
marinated olives ve/gf	4.5	bread basket v	5	bar nut n	nedley ve	4.5
		small	plates —			
charred leek hummus ve 8 confit garlic oil, truffled chickpeas, shoestring crispy leeks & flatbread  karaage chicken gf 9 japanese style crispy chicken, wasabi mayo		nachos v/gf		camembert croquettes v		
		— bur	gers —			
cheeseburger gf*		buttermilk fried chicken16.5 spiced crispy coating, hot honey glaze, roasted garlic aioli, pickles, shredded lettuce, sesame brioche		plant burger ve17.5 plant patty, vegan cheddar, rocket, roasted garlic aioli, crispy onions, brioche style vegan bun		
something extra?						
bacon 2   american cheese 2   blu	e cheese 2	double patty <b>4</b>   brisk	et <b>4</b>   jalapeño <b>2</b>   chimid	churri <b>2</b>		
		spe	cials ——			
ries, watercress & chimichurri auce  chicken gyros19 1/2 buttermilk spiced boneless chicken, flatbread, mojo rojo, mint yogurt & pomegranate salad		autumn vegetable tagine tart ve/gf butternut squash, qu pumpkin seed in herl pastry with wilted gr	iinoa, bed	thai sea bass		
———— pizzas ————			salads —			
12" hand stretched sourdough, served with your choice of dip			kale & blue cheese v			
gluten free bases available  margherita v/ve*			caesar gf*13.5 romaine lettuce, garlic croutons, kalamata olives, anchovies, parmesan shavings, soft boiled egg, caesar dressing			
beyond meatballs ve13 marinara base, plant based cheeses			asian bowl ve13.5 smoked tofu, bean sprouts, red cabbage, carrot, mooli, coriander, chilli. sesame and soy dressing			
spicy pepperoni13.5 marinara base, crispy pepperoni, fior di latte mozzarella, chilli			something extra?			
chicken alfredo 13.5 garlic herb cream base, shredded chicken, parmesan, rocket			grilled flat iron steak <b>gf 6</b>   mojo rojo chicken <b>4</b>   smoked tofu <b>ve 3</b>			
vodka parm v			sides			
birria brisket14 white base, birria beef, caramelised onions, pickled jalapenos dips			skin on fries ve/gf5  + cheese Fondue & crispy onions v/gf 2 + blue cheese, jalapeno & crispy bacon v/gf 2 + brisket & chimichurri 3			
hot honey ve   roasted garlic aioli v   basil pesto v			sweet potato fries ve/gf6			
ricotta cream v			mixed leaf salad	mixed leaf salad ve/gf5.		



SCAN TO VIEW CALORIES

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. adults need around 2000 kcal

 $\begin{array}{lll} v = vegetarian & v* = vegetarian \ option \ available \\ ve = vegan & ve* = vegan \ option \ available \\ gf = gluten \ intolerant \ friendly & gf* = gluten \ free \ option \ available \\ \end{array}$ 

