RESTAURANT WEEK

29TH SEP - 5TH OCT GRAB 2 COURSES FOR £20 OR 3 COURSES FOR £30. FANCY A COCKTAIL?

UPGRADE FOR +£10



START

SALT & SHAKE

Smashed potatoes, malt vinegar salt, garlic sauce

CRISPY VEG GYOZAS W

Vietnamese sweet chilli dip

CAULIFLOWER

Tempura batter, nice & spicy

PANKO HALLOUMI V

Chilli iam

BUTTERMILK ERIED CHICKEN

Crispy coated fried chicken, sriracha mayo

CRISPY SHROOMS 500

Miso mayo, crispy chilli oil

THE MAIN EVENT

CHEESEBURGER

Smashed beef patties, American cheese, onions, dill pickle, house

ADD: Extra patty 3.00

TEMPURA FISH & CHIPS

Tempura hake, furikake fries, lemon, nori crushed peas & tartar sauce

MAC & CHEESE V

3 cheese sauce, truffle dust, crispy panko & shallot crumb

CHICKEN BURGER

Buttermilk chicken thigh, crispy crumb, crispy onions, dill pickle. Alchemist sweet hot sauce

BANG BANG SALAD

Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots, Vietnamese sweet chilli dressing

ADD: Chargrilled chicken 3.00
OR: Smoked tofu 3.00

PLANT BURGER W

Smoked Applewood cheese, onions, dill pickle, house burger sauce ADD: Extra patty 3.00

CHICKEN IN A BASKET

Crispy buttermilk chicken, fries, slaw, maple & bourbon BBQ sauce

OR: Plant-based goujons

ADD: Nice & spicy glaze 100

AFTERS

ICE CREAM (3 SCOOPS)

Ask team for flavours

WHITE CHOC

Buttered biscuit base, lemon curd, burnt white chocolate, passionfruit pearls

CHURROS V

Loaded with caramel, served

NEXT LEVEL

CHOCOLATE BROWNIE V Vanilla ice cream, miso caramel,

chocolate togarashi snap

Plant-based available

EXTRAS

MAC & CHEESE £5 V

FRIES £4.75 🐨

ONION RINGS £5 W

SALT & PEPPER FRIES £5.75 ®

CHOPPED SALAD £4 🐨

ALLERGENS & CALORIES



Capture the code with your phone camera to access calorie & allergen information for each menu item.

A discretionary service will be charged on all tables

KEY

Ø Plant-Based
 V - Vegetarian