



# ONE MORE SLICE



# FOOD AND DRINKS MENU

## OPENING HOURS

Monday - Thursday: 15:00-22:00

Friday: 15:00 – 00:00

Saturday: 12:00 – 00:00

Sunday: 12:00 – 22:00

## CONTACT US

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XP Tavern



XP Tavern | Password: turnitoff

# WHAT'S ON?

## £1 WINGS | SUNDAY TO MONDAY

Get £1 chicken wings with any gaming experience. Feast on as many wings as you like, with a range of seasonings and dips to keep every bite exciting.

## HAPPY HOUR COCKTAILS | SUNDAY TO THURSDAY

Level up your evening with two cocktails for £13. Grab a friend, pick your favourite drinks, and enjoy the perfect pre-game session or post-work drinks.



## BOTTOMLESS DRINKS | FRIDAY

Add 90 minute bottomless fizz, beer & cocktails to any main. From £30 per person. After-work plans? Sorted. Early start to the weekend? Sorted.

**+ MUCH MORE!**

**MOVIE NIGHT EXPERIENCES | LIVE SPORT | GAMING**

# PLANNING AN EVENT?

At XP Tavern, we bring people together for unforgettable experiences. From corporate events and birthday parties to live sport watch parties and gaming tournaments - whatever the occasion, we've got you covered.

Our versatile space offers semi-private areas for groups of all sizes, from intimate bookings for 2 guests to larger gatherings.

Looking to go big? We also offer exclusive venue hire for up to 250 guests, with the option to bring your own DJ and fully tailor the space to your event.

However you want to celebrate, we'll make it happen.

Enquire today and let's build your perfect event.



**ENQUIRE TODAY!**

## WINES

### RED WINE

GRE2 Garnacha, Terroirs Project & A Pie De Tierra  
*Old Castile, Spain*

(125ml) Bottle  
£7 £42

Mediterraneo Rosso, Antonio Camillo  
*Toscana, Italy*

£7 £42

### WHITE WINE

Sandgrove Riesling, Terroirs Project & Xavier Good Ridge  
*South Australia*

£8 £48

Mâcon Chardonnay, Les Cadoles  
*Burgundy, France*

£8 £48

### ROSE WINE

Txakoli Rosado, Bodegas Ameztot  
*North-East Spain*

£8 £48

### ORANGE WINE

Maremosso Bianco IGP, Terroirs Project & Andrea Vesco  
*Sicilia, Italy*

£7 £48

## BUBBLES

### SPARKLING

Cava Brut Nature, Pago De Tharsys  
*Spain*

£6.5 £60

Eric Tillet Champagne Egali't Brut  
*France*

£60

## BEERS AND CIDERS

Asahi Super Dry Tab

Half Pint Full Pint  
£3.5 £7

Meantime Anytime IPA

£7

Guinness

£7

Asahi Super Dry 0.0%

Bottle

£5.5

Old Mout Kiwi & Lime Cider

£6

Old Mout Pineapple & Raspberry Cider

£6

Delirium Tremens

£6.5

## SEASONAL SPRING COCKTAILS

£13

### RED GARDEN

Pink Peppercorn & Raspberry-Infused Pisco, Lavender Liqueur, Sweet Vermouth, Agave, Lemon  
*Bright berries and citrus balanced with soft floral notes and a gentle peppery warmth.*



(18.5%)

### BLOOM TEA SPRITZ

Apple & White Tea-Infused Vodka, Mandarin Liqueur, Bergamot Syrup, Grapefruit Bitters, Prosecco  
*Light and refreshing with delicate tea notes, citrus brightness and a soft sparkling finish.*



(17.6%)

### FINAL YUZU TOUCH

Gin, Green Chartreuse, Yuzu Sake, Bitter Aperitif, Sugar, Marmalade, Vegan Foamer  
*Zesty yuzu and citrus layered with herbal depth and a smooth, creamy foam*



(20.1%)

### BRANDY COCONUT JUNGLE

Brandy, Coconut Liqueur, Cynar, Pineapple Juice, Lime Cordial, Sugar, Molasses Bitters  
*Tropical pineapple and coconut balanced with brandy warmth and a subtle herbal bitterness.*



(14.9%)

## MOCKTAILS

£8

### MINT KOMBU FIZZ

Everleaf Marine, Blood Orange, Lemon, Kombucha Soda, Mint Water, Guava Juice  
*Bright citrus and tropical guava with fresh mint and a light kombucha sparkle top.*



### LYCHEE BLOSSOM CLOUD

Lyre's White Cane, Lychee Juice, Lemon, Strawberry, Orange Blossom, Vegan Foamer  
*Soft lychee and strawberry lifted by citrus, floral and orange blossom notes with a smooth foam texture.*



12.5% service charge will be added to the final bill.  
Please tell us about any dietary requirements you have.

## SNACKS & SMALL PLATES

<b>POPCORN</b> 🍄	£6.5	<b>TRIPLE-COOKED SEA SALT CHIPS</b> 🌿	£9
		<i>Hand-cut, golden &amp; crisp</i>	
<b>MIXED OLIVES   NUTS</b> 🍄	£5	<b>MAKE THEM CHEESY +£3</b>	
<b>MOZZARELLA DOUGH BITES</b> 🌿	£6	<b>PANKO CRUSTED FREE-RANGE CHICKEN BITES</b>	£11
<i>Golden dough bites filled with melted mozzarella, served with a spicy tomato sauce and finished with delicate cheese shavings</i>		<i>Marinated in buttermilk, golden &amp; tender</i>	
<b>CRISPY CALAMARI WITH GARLIC AIOLI</b>	£9	<b>LOADED NACHOS</b> 🌿	£12
<i>Hand-breaded, lightly fried, zesty dip</i>		<i>Spiced corn tortilla chips topped with salsa, sour cream, warm nacho cheese and jalapeños</i>	

## BIG PLATES

<b>TRIO OF BRUSCHETTA</b>	£13	<b>CHICKEN SANDWICH</b>	£10
<i>Three ciabatta bruschetta: Parma ham with fresh rocket and balsamic glaze, soft cheese with pear and honey and a vibrant tomato salsa finished with vinaigrette</i>		<i>Grilled chicken with house sauce, crisp lettuce and cucumber, served in toasted bread</i>	
<b>GREEK SALAD</b> 🌿	£10	<b>PROSCIUTTO SANDWICH</b>	£10
<i>A fresh mix of rocket, peppers, olives, cherry tomatoes and feta, dressed with oregano and extra virgin olive oil</i>		<i>Prosciutto with fresh rocket and balsamic glaze, served in toasted bread</i>	
<b>CHICKEN CAESAR SALAD</b>	£13		
<i>Crisp lettuce with grilled chicken, cherry tomatoes and golden croutons, dressed in a rich homemade Caesar dressing and topped with Parmesan shavings</i>			

<b>PIZZAS</b>	<b>MARGHERITA</b> 🌿	£11	<b>PEAR &amp; GORGONZOLA</b> 🌿	£15
	<i>Tomato base with creamy mozzarella, fresh basil and cherry tomatoes</i>		<i>Melting mozzarella with Gorgonzola, sweet pear and a touch of honey</i>	
	<b>FOUR CHEESE</b> 🌿	£15	<b>THREE MEATS</b>	£16
	<i>A rich blend of mozzarella, Parmesan, Gorgonzola and goat cheese</i>		<i>Tomato base with mozzarella, ham and a trio of pepperoni</i>	
	<b>SPICY DIAVOLA</b>	£15	<b>PROSCIUTTO &amp; ROCKET</b>	£16
	<i>Tomato base with mozzarella and fiery spianata salami</i>		<i>Tomato base with mozzarella, Parma ham, cherry tomatoes, fresh rocket and shaved Parmesan</i>	

## SPIRITS

### WHISKY

Dewar's White Label	(25ml) £5.5
Evan Williams Extra Aged	£6
Elijah Craig Small Batch	£7
Rittenhouse Rye	£6.5
Ardbeg 10 y.o	£7
Glenfiddich 12 y.o	£6.5

### GIN

Bombay Sapphire London Dry	£6.5
Roku	£7
Brockmans	£7.5
Ramsbury Single Estate	£7.5

### VODKA

Svitlo Vodka	£6
Grey Goose	£7.5

### TEQUILA & MEZCAL

Cazcabel Tequilla Blanco	£7
Cazcabel Tequilla Reposado	£7.5
The Lost Explorer Blanco	£9
Quiquiriqui Espadin Mezcal	£8
The Lost Explorer Espadin Mezcal	£9.5

### RUM

The Duppy Share White	£6.5
The Duppy Share Spiced Spirit	£6.5
Koko Kanu Coconut	£6.5
Discarded Banana Peel	£7
Barcardi 8 y.o Reserva Ocho	£7

### CONGAC & BRANDY

Burnt Faith Brandy	(25ml) £7.5
Courvoisier VSOP Cognac	£8

### VERMOUTH & APERITIVO

Martini Rosso	£4
Noilly Prat Original Dry	£4
Select Aperitivo	£5
Campari Bitter	£5
Amaro Montenegro	£6
Fernet Branca	£6

### PISCO

Waqar	£7.5
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## SOFT DRINK

Fever - Tree Soda	£3.5	Each
Indian Tonic	£3.5	
Ginger Ale	£3.5	
Three Cents Pink Grapefruit Soda	£3.5	
Fig Leaf Soda	£3.5	
Coke	£3.5	
Diet Coke	£3.5	
Red Bull	£4	
Kombucha	£5	
(Cherry & blackberry, strawberry & pineapple)		
Cold Pressed Juices		
Orange/ Apple/ Pineapple		£5



VEGAN



VEGETERIAN

## MOCKTAILS

£8

### COCONUT-BANANA PUNCH

Lyre's White Cane, Coconut Purée, Banana Juice, Lemon Cordial, Soda Water  
*A smooth tropical mix of coconut and banana balanced with bright citrus.*



### LEMON VERBENA-BERGAMOT SPRITZ

Everleaf Marine, Bergamot Syrup, Lemon Verbena Hydrosol, Lemon Cordial, Soda Water  
*Fresh citrus and fragrant herbs with a light sparkling finish.*



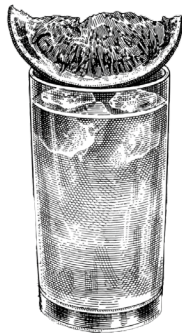
### BERRY HIGHBALL

Everleaf Mountain, Berry Purée, Lemon Cordial, Pink Grapefruit Soda  
*Bright berries and citrus with gentle bitterness and a refreshing sparkle.*



### CAPITANO SOBRIO

Lyre's White Cane, Everleaf Forest, Ginger, Espresso, Orgeat  
*Rich coffee and almond balanced with warming ginger and herbal depth.*



## SHARING PLATES

2-4 GUESTS

### MEAT & CHEESE BOARD

*A selection of Brie, blue cheese, mixed olives and three types of salami, finished with a drizzle of honey*

£25

### BEER PLATE

*Crispy onion rings, golden calamari, juicy chicken wings, tender chicken bites and fries – perfect for sharing with a pint*

£32

### WINGS

£12

#### BUFFALO CHICKEN WINGS

*Juicy chicken wings tossed in a classic buffalo sauce with a perfect balance of heat and tang*

#### STICKY TERIYAKI WINGS

*Chicken wings glazed in a rich, sticky teriyaki sauce with a hint of sweetness*

#### BBQ CLASSIC WINGS

*Chicken wings coated in a smoky barbeque glaze, sweet and savoury*

#### SPICY RED CHILLI WINGS

*Chicken wings tossed in a bold red chilli sauce with a fiery kick*



### SAUCES FOR DIPPING: £3

BLUE CHEESE SAUCE | HOMEMADE GARLIC AIOLI  
SPICY HONEY SAUCE | HOMEMADE SWEET CHILLI SAUCE

Please ask member of team tomato sauce, mayo & BBQ.

## DESSERTS

### NUTELLA DOUGH BITES

*Golden dough balls filled with creamy Nutella, served with melted chocolate for dipping and a light sprinkle of dusting*

£6

### TIRAMISU

*Layers of espresso-soaked sponge with mascarpone cream, dusted with cocoa powder for a rich and indulgent finish*

£8

For any allergens, please speak with a member of our team.  
A discretionary 12.5% service charge applies to your final bill.

## COCKTAILS

£13

### YUZU NEGRONI

Sancho-infused Roku Gin, Yuzu Shu, Martini Rosso, Campari

*A bright Japanese twist on the classic Negroni, balancing citrus, spice and gentle bitterness.*



(24%)

### MACADAMIA ESPRESSO MARTINI

Svito Vodka, Absolut Vanilla, Espresso, Coffee Liqueur, Macadamia

*Rich espresso and roasted macadamia create a smooth, indulgent take on the modern classic.*



(23%)

### CHERRY & TOBACCO WHISKY SOUR

Dewar's White Whisky, Tobacco Liqueur, Cherry Liqueur, Lemon Cordial

*Deep cherry sweetness meets smoky tobacco notes, lifted by fresh citrus.*



(27.8%)

### ROOIBOS BREAKFAST MARTINI

Rooibos-infused Bombay Sapphire Gin, Pink Grapefruit Liqueur, Lemon, Orange Marmalade

*A fragrant and citrus-forward martini with soft tea notes and a gentle bittersweet finish.*



(23%)

### TROPICAL MAI-TAI

Banana Peel Rum, The Duppy Spiced Rum, Lime, Pineapple Liqueur, Curaçao, Banana Juice

*A lush tropical blend of banana, citrus and spice inspired by the original tiki classic.*



(18%)

### CANTALOUPE MELON OLD FASHIONED

Evan Williams Extra Aged Bourbon, Melonade Liqueur, Sugar, Chocolate Bitters

*A smooth bourbon old fashioned with subtle melon sweetness and a touch of cocoa bitterness.*



(29.2%)



### LEMON VERBENA MARGARITA

Cazcabel Blanco Tequila, Quiquiriqui Espadín Mezcal, Lime Cordial, Lemon Verbena

*Fresh lime and fragrant verbena brighten this margarita with a gentle smoky backbone.*



(20.7%)

### PINK PEPPERCORN PALOMA

Pink Peppercorn-infused Cazcabel Blanco Tequila, Pink Grapefruit Liqueur, Lime Cordial, Pink Grapefruit Soda

*A vibrant and refreshing highball with zesty grapefruit and a delicate peppery spice.*



(13.2%)

### NUTTY PEACH TEA SOUR

Cherry & Earl Grey Tea-infused Martel VS Brandy, Peach Liqueur, Lemon, Black Walnut Bitters

*A smooth mix of peach, citrus and tea, finished with a light walnut spice.*



(19.2%)

### BERGAMOT DROP MARTINI

Gin or Vodka, Bergamot Liqueur, Noilly Prat Original Dry, Lime

*Elegant and aromatic, with bright bergamot citrus and a clean, crisp finish.*



(33%)

### FIG LEAF HIGHBALL

Koko Kanu Coconut Rum, Fig Leaf Liqueur, The Duppy Share White Rum, Lime Cordial, Fig Leaf Soda

*Light and refreshing with subtle coconut sweetness and fragrant green fig leaf notes.*



(11.5%)

### FERNET FIG MARTINI

Bombay Sapphire Gin, Lillet Blanc, Fig Leaf Liqueur, Fernet Branca, Cardamom Bitters

*Fresh fig and bright botanicals with a light bitterness and a delicate cardamom finish.*



(25.4%)

### MANDARIN SPRITZ

Select Aperitivo, Mandarin Liqueur, Svito Vodka, Grapefruit, Sparkling Wine

*A lively spritz with bright mandarin citrus and a soft bittersweet bubbly.*



(14.9%)

