



ONE MORE SLICE

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 Guests | Password: Ilovegaming



**FOOD AND
DRINKS
MENU**

WHAT'S ON?

£1 WINGS | SUNDAY & MONDAY

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

Choice of dips: Blue Cheese | Spicy Honey | Garlic Aioli | Sweet Chilli

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.

*Macadamia Espresso Martini | Rooibos Breakfast Martini | Cantaloupe Melon Old Fashioned | Pink Peppercorn Paloma | Bergamot Drop | Nutty Peach Tea Sour



BOTTOMLESS DRINKS | FRIDAY

Add bottomless drinks combined with PS5 Pro gaming experience to any big plate or sharing plate, 90 minute flow of fizz & beer £30 per person. Upgrade +£10 for cocktails. Early start to the weekend? Sorted.

INCLUDED DRINKS

Canti Prosecco — crisp Italian sparkling wine

Asahi — clean Japanese lager

Meantime Pale Ale — hoppy London pale ale

Bittermosa — bittersweet orange spritz-style cocktail

Brandy Coconut Jungle — tropical coconut & brandy cocktail

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

	175ml	Bottle
GRE2 Garnacha, Terroirs Project & A Pie De Tierra <i>Old Castile, Spain</i>	£10	£42
Mediterraneo Rosso, Antonio Camillo <i>Toscana, Italy</i>	£10	£42

WHITE WINE

Sandgrove Riesling, Terroirs Project & Xavier Good Ridge <i>South Australia</i>	£10	£42
Mâcon Chardonnay, Les Cadoles <i>Burgundy, France</i>	£11	£48

ROSE WINE

Txakoli Rosado, Bodegas Ameztoi <i>North-East Spain</i>	£11	£48
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ORANGE WINE

Maremass o Bianco IGP, Terroirs Project & Andrea Vesco <i>Sicily, Italy</i>	£11	£48
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BUBBLES

SPARKLING

Cava Brut Nature, Pago De Tharsys <i>Spain</i>	£7	£42
Eric Taillet Champagne Egali't Brut <i>France</i>		£60

BEERS AND CIDERS

	Pint
Asahi Super Dry Tap	£7
Meantime Anytime IPA	£7
Guinness	£8
	Bottle
Asahi Super Dry 0.0%	£5.5
Old Mout Kiwi & Lime Cider	£6
Old Mout Pineapple & Raspberry Cider	£6
Delirium Tremens	£6.5

SEASONAL SUMMER COCKTAILS

£13

VIBRANT COCO ISLAND

White Rum, Vanilla, Fig Leaf Liqueur, Crème de Cacao, Lemon Cordial, Pineapple, Cranberry.

Rum blended with pineapple and cranberry juice, with a vanilla sweetness from fig leaves, balanced with a chocolate and fruity finish.



(11.2%)

FAITH IN HUGO'S SPRITZ

Mint Tea-Infused Ramsbury Gin, Burnt Faith Elderflower Liqueur, Aloe Vera Juice, Lemon Cordial, Grapefruit Bitters, Prosecco.

Light and refreshing spritz with elderflower, mint and soft citrus-infused notes into the gin, lifted by sparkling wine.



(14.5%)

FRUIT STONE ICE TEA

Peach Liqueur, Falernum, Vodka, Earl Grey Tea, Lemon Juice, Grenadine, Orange Bitters, Soda.

Summer-style iced tea with sweet peach brightness, soft spice and a smooth tea bitterness.



(8.2%)

DESERT TO DESSERT

Pisco, Peach liqueur, homemade Chilean grape and white wine cordial, grape molasses, lime juice, finished with cardamom bitters and a light cream float, garnished with a frozen grape.

A Chilean pisco 2026 finalist cocktail inspired by the Atacama Desert, shifting from bright grape and peach into a soft dessert-like finish.



(18.5%)

MOCKTAILS

£8

TROPICAL MATCHA ICED TEA

Matcha, Lemon Green Tea, Coconut Syrup, Lemon Cordial, Vanilla, Pineapple Juice, Vegan Foamer.

Soft earthy notes from matcha and green tea mixed with pineapple, coconut and vanilla in this refreshing summer iced tea.



(0%)








SNACKS & SMALL PLATES

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

BIG PLATES

- TRIO OF BRUSCHETTA** £13
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
- GREEK SALAD**   £10
A fresh mix of rocket, peppers, olives, cherry tomatoes and feta, dressed with oregano and extra virgin olive oil
- CHICKEN CAESAR SALAD**  £13
Crisp lettuce with grilled chicken, cherry tomatoes and golden croutons, dressed in a rich homemade Caesar dressing and topped with Parmesan shavings
- CHICKEN SANDWICH**  £10
Grilled chicken with house sauce, crisp lettuce and cucumber, served in toasted bread
- PROSCIUTTO SANDWICH** £10
Prosciutto with fresh rocket and balsamic glaze, served in toasted bread
- BURGER SLIDERS**  £18
Three handcrafted brioche sliders featuring juicy beef patties, individually paired with chimichurri mayo, our secret XP Tavern sauce, and a smooth, buttery béarnaise
- VEGAN BURGER**   £15
Moving Mountains patty, vegan cheese, tomato, pickled onion, and lettuce, finished with tomato relish in a toasted bun

PIZZAS

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



VEGAN



VEGETARIAN



HALAL

SPIRITS

WHISKY

	25ml
Dewar's White Label	£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	£6.5
Grey Goose	£7.5

TEQUILA & MEZCAL

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

RUM

	25ml
The Duppy Share White	£6.5
The Duppy Share Spiced Spirit	£6.5
Koko Kanu Coconut	£6.5
Discarded Banana Peel	£7
Bacardi 8 y.o. Reserva Ocho	£7

COGNAC & BRANDY

Burnt Faith Brandy	£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

El Gobernador	£7.5
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SOFT DRINK

Fever-Tree Soda	£3.5	Monster	£4
Indian Tonic	£3.5	Kombucha	£5
Ginger Ale	£3.5	<i>Cherry and Blackberry</i>	
Three Cents Pink Grapefruit Soda	£3.5	Cold-Pressed Juices	£5
Fig Leaf Soda	£3.5	<i>Orange / Apple / Pineapple</i>	
Coke	£3.5		
Diet Coke	£3.5		

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



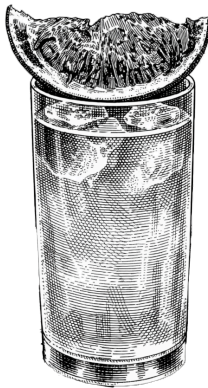
LEMON VERBENA-BERGAMOT SPRITZ

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



SHARING PLATES

2-4 GUESTS

MEAT & CHEESE BOARD

£25

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

BEER PLATE

£32

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

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



SPICY HONEY SAUCE

HOMEMADE GARLIC AIOLI

BLUE CHEESE SAUCE

HOMEMADE SWEET CHILLI

Please ask a member of the team for tomato sauce, mayo & BBQ

DESSERTS

NUTELLA DOUGH BITES 🍷

£7

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

TIRAMISU

£8

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

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

COCKTAILS

£13

YUZU NEGRONI

Sansho-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

Svitlo 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

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 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

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 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, Svitlo Vodka, Grapefruit, Sparkling Wine

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



(14.9%)



*Happy Hour cocktails from Sunday to Thursday