

FOOD AND DRINKS MENU

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 £6
Hand-cut, golden and crispy
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

SHRIMP POPCORN £12
Fresh prawns fried in a golden panko crust, served with sriracha mayo

BIG PLATES

THREE CIABATTA BRUSCHETTA £14
Parma ham with fresh rocket & balsamic glaze, brie with pear and honey, and a vibrant tomato salsa

GREEK SALAD £11
A fresh mix of rocket, cucumber, peppers, olives, cherry tomatoes and feta, dressed with oregano and extra virgin olive oil

CHICKEN CAESAR SALAD £14
Crisp lettuce with grilled chicken, cherry tomatoes and golden croutons, dressed in a rich homemade Caesar dressing and topped with Parmesan shavings

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

TUNA WRAP £13
Soft flatbread filled with tuna, lollo rossa, pickled onion and tomato, finished with garlic sauce

CHICKEN WRAP £13
Soft flatbread filled with crispy battered chicken, lollo rossa, pickled onion, cucumber and tomato, finished with garlic sauce

HALLOUMI WRAP £13
Soft flatbread filled with halloumi, lollo rossa, pickled onion, cucumber and tomato, finished with garlic sauce

VEGAN BURGER £16
Moving Mountains patty, vegan cheese, tomato, pickled onion & lettuce, finished with tomato relish in a toasted bun

PIZZAS

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

MARGHERITA £12
Tomato base with creamy mozzarella & fresh basil

SPICY DIAVOLA £15
Tomato base with mozzarella and fiery spianata salami

CHICKEN PESTO £15
Basil pesto base, grilled chicken, fresh mozzarella and artichokes

VEGAN | VEGETARIAN | HALAL

SHARING PLATES

2-4 GUESTS

CHEESE BOARD £25

A selection of Brie, blue cheese and Cheddar, mixed nuts and olives, finished with a drizzle of honey and grissini

BEER BOARD £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

Chicken wings tossed in a classic buffalo sauce with a perfect balance of heat & tang

BBQ CLASSIC WINGS

Chicken wings coated in a smoky barbecue glaze, sweet and savoury

STICKY TERIYAKI WINGS

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

SPICY RED CHILLI WINGS

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



HOMEMADE SAUCES FOR DIPPING: £3

SPICY HONEY SAUCE | GARLIC AIOLI

CHIMICHURRI MAYO | SWEET CHILLI

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

DESSERTS

NUTELLA DOUGH BITES £9

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

TIRAMISU £9

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

ICE CREAM £7

Vanilla, coconut, chocolate (three scoops)

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

COCKTAILS



£15

THE BLUE NOTE

Tequila Blanco, Crème de Mure, Blueberry Syrup, Lime, Red Wine

Rich & velvety with layers of dark berries, finished with a splash of red wine for depth, texture and colour. 15.11% ABV



£14

THE BEE'S TEAS

Earl Grey Infused Roku Gin, Lemon, Honey Syrup, Saicho Jasmine Sparkling Tea, Frozen Honeycomb

A sparkling twist on the classic Bee's Knees, layered with delicate tea notes, bright citrus and a lingering touch of golden honey. 14% ABV



£15

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. 15.3% ABV

COCKTAILS



£14

BANANA NOIR

Banana Peel Rum, Spiced Rum, Coffee Liqueur, Dark Chocolate, Vanilla

A luxurious blend of indulgent dark chocolate and banana. Sweet yet punchy. 27.37% ABV



£14

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. 11.5% ABV



£13

CHERRY & TOBACCO WHISKY SOUR

Whisky, Tobacco Liqueur, Cherry Liqueur, Lemon Cordial

Deep cherry sweetness meets smoky tobacco notes, lifted by fresh citrus. 24% ABV



£13

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. 10% ABV



£14

MACADAMIA ESPRESSO MARTINI

Svitlo Vodka, Absolut Vanilla, Espresso, Coffee Liqueur, Nut Syrup, Macadamia

Rich espresso and roasted macadamia create a smooth, indulgent take on the modern classic. 19.6% ABV

MOCKTAILS



£8

BERRY HIGHBALL

Everleaf Mountain, Berry Purée, Lemon Cordial, Pink Grapefruit Soda

Bright berries and citrus with gentle bitterness and a refreshing sparkle



£9

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 iced tea



£8

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



£9

COCONUT-BANANA PUNCH

Lyre's White Cane, Coconut Syrup, Banana Juice, Lemon Cordial, Soda Water

A smooth tropical mix of coconut and banana balanced with bright citrus

WINES

RED WINE

	175 ml	250ml	Bottle
Grower Series Sicilian Red	£10	£12	£29
Ripe black cherry, wild blackberry & soft spice with smooth, rounded tannins. Sicily, Italy. Nero d'Avola			
Howard's Folly Aldeia	£12	£14	£35
Bright red berries, cracked black pepper & delicate floral notes with fresh, silky finish. Alentejo, Portugal. Syrah, Tempranillo			
Saint Olive Gamay		£17.5	£46
Cherry compote & spiced black fruits with a woody aroma and a vibrant, juicy finish. Beaujolais, France. Gamay			

WHITE WINE

Grower Series Old-Vine Macabeo	£10	£13	£31
White peach, crisp green apple & delicate white blossom with bright acidity and a clean finish. Castilla, Spain. Macabeo			
Villa di Mare Pinot Grigio	£11	£12	£29
Fresh citrus & subtle floral notes with a crisp palate and refreshing finish. Sicily, Italy. Pinot Grigio			
Moulin de Gassac Faune		£16	£42
Stone fruit, ripe citrus & delicate white flowers with vibrant freshness and a long finish. Languedoc, France. Viognier, Chardonnay			

ROSÉ

Grower Series Garnacha Rosé	£10	£12	£29
Juicy raspberry, cherry & floral aromas with a bright acidity and soft finish. Spain. Grenache			

PROSECCO & CHAMPAGNE

Canti	£10		£29
Crisp green apple & floral notes. Veneto, Italy. Glera			
Eric Taillet Egali'T Brut			£60
Textured and fresh with a chalky mineral finish. Champagne, France			

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

SPIRITS

WHISKY

	25ml
Johnnie Walker Red Label	£6.5
Glenfiddich 12 y.o.	£6.5
Elijah Craig Small Batch	£7
Ardbeg 10 y.o.	£7

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

GIN

Bombay Sapphire London Dry	£6.5
Roku	£7
Hendrick's	£7
Ramsbury Single Estate	£7.5

COGNAC & BRANDY

Burnt Faith Brandy	£7.5
Courvoisier VSOP Cognac	£8
Hennessy VS	£8

VODKA

Svitlo Vodka	£6.5
Grey Goose	£7.5

VERMOUTH & APERITIVO

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

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

PISCO

El Gobernador	£7.5

SOFT DRINKS

Fever-Tree Soda	£3.5
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 *Cherry and Blackberry*	£4
Cold-Pressed Juices *Orange / Apple / Pineapple*	£5
Tea	£3
Espresso	£3
Americano / Latte / Cappuccino	£3
Hot Chocolate	£4
Oat milk	£0.5

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!

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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