

STARTERS

MOZZARELLA V&P 9

Deep fried mozzarella, vodka sauce, pesto, crumbed parmesan

STEAK TARTARE & BONE MARROW 11

Classic dry aged beef tartare & crispy shallots, roasted bone marrow served with homemade crisps

CORN RIBS & NDUJA BUTTER 7.25 (ve)

Deep fried corn ribs, vegan nduja butter

FRIED CHICKEN BITES

REG 9 / LRG 13.50

Buttermilk fried chicken thigh, house pickles, secret sauce

CARAMEL COCOA & CHILLI WINGS

REG 9 / LRG 13.50

Buttermilk fried chicken wings, caramel & chilli sauce, cocoa

STEAKS

We proudly source all of our beef from award-winning butchers specialising in carefully selected native rare breed cattle, alongside exceptional Galician Blonde beef and Wagyu.

All of our beef is dry-aged on the bone for a minimum of 40 days, developing a deep, rich beef flavour.

BAVETTE 250g 16.50

RIB EYE 250g 22.50

SIRLOIN 400g (TO SHARE) 36

Served with roasted bone marrow

Sauces: PEPPERCORN 2 or CHIMICHURRI 2 (ve)(gf)

BURGERS

BOUGIE BURGER 22

2 x Signature dry aged beef patties, double American cheese, steak sauce 2.0, marrownaise, beef fat onions, demi-brioche bun

CHEESEBURGER SINGLE 12.50 DOUBLE +4

Our signature dry aged beef patty, double American cheese, smokey mayo, onion, demi-brioche bun

LE BIG BŒUF 18

XL 200g 40-day aged rare breed beef patty cooked with beef tallow, double American cheese, confit onions, demi-brioche bun

HOT HONEY SINGLE 14.50 DOUBLE +4

Fried chicken thigh, candied red chillies, hot honey, ranch, sriracha butter, crinkle pickles, demi-brioche bun

BACON BUTTER BURGER SINGLE 14 DOUBLE +4

Our signature dry aged beef patty, double American cheese, crispy pancetta bacon, burnt butter mayo, onion, demi-brioche bun

PICANTE DELUXE SINGLE 16.50 DOUBLE +4

Our signature dry aged beef patty, double American cheese, smashed black pudding, habanero harissa glaze, jalapeño slaw, fermented red chilli mayo, demi-brioche bun

KRISPIE FRIED CHICKEN SINGLE 13.50 DOUBLE +4

Fried chicken thigh, miso maple butter, ranch, crinkle pickles, demi-brioche bun

ADD BACON 2

OSO YAKI 14.50 (ve)

Symplicity patty, melted cheese, crispy onions, teriyaki sauce, white slaw, house pickles, vegan bun

EXTRAS & DIPS

EXTRA CHEESE 1.50

EXTRA BACON 2

BONE MARROW GRAVY 3

CHIMICHURRI (ve)(gf) 2

PEPPERCORN 2

BURNT BUTTER MAYO (v)(gf) 2

RANCH (v)(gf) 2

SECRET SAUCE (v)(gf) 2

HOT SAUCE (v)(gf) 2

DUE TO THE USE OF SESAME SEEDS IN OUR KITCHEN, WE ARE UNABLE TO CATER FOR CUSTOMERS WITH SESAME SEED ALLERGIES

Please be aware that our food and drinks are prepared in an environment where allergens are present. If you have any questions, please ask our manager.

PLEASE NOTE THAT WE ONLY ACCEPT CONTACTLESS OR CARD PAYMENTS AT THIS SITE
There will be an optional 12.5% service charge added to your bill.

SIDES

FRIES 4.75 (ve)(gf)

SIGNATURE TOTS 8.50 (gf)

Potato tots, buffalo hot sauce, ranch, parmesan, bacon, chives

TRUFFLE TOTS 8.25 (v)(gf)

Potato tots, truffle aioli, parmesan, sage

BONE MARROW GRAVY FRIES 8 (gf)

Fries, bone marrow gravy, cheese curds, chives

KALE & PARMESAN SALAD 6 (v)

Kale, parmesan, lemon & basil dressing, roasted sunflower seeds

CAESAR SALAD 8

Romaine lettuce, croutons, caesar dressing, parmigiano reggiano
ADD GRILLED CHICKEN 4

+ ADD LIQUOR 4.50

Bourbon or rum

MILKSHAKES

VANILLA 7.25

Thick vanilla milk, homemade biscuit crumb

CHOCOLATE 7.25

Thick vanilla milk, rich dark chocolate cocoa powder, cocoa nibs, dark chocolate shavings

STRAWBERRY 7.25

Thick vanilla milk, strawberry, homemade biscuit crumb, freeze dried strawberries

BANANA 7.25

Thick vanilla milk, banana, homemade biscuit crumb, dark chocolate shavings

COCKTAILS

B&B PUNCH 13

Three rums (secret blend), mango, pineapple, passionfruit, lime

OLIVETO 12.50

Gin, orange liqueur, vanilla, lemon, olive oil, foaming bitters

SPICY MARGARITA 12

Tequila, agave, lime, chilli

STRAWBERRY SPRITZ 10.50

Strawberry aperitif, crème de fraise, elderflower, sparkling wine, soda

APEROL SOUR 12

Aperol, orange liqueur, lemon, foaming bitters

GOLD RUSH 12.50

Whiskey, honey syrup, lemon

ROSEMARY PALOMA 13

Tequila, blood orange juice, rosemary syrup, lime, grapefruit soda

CUCUMBER AND MINT COOLER 11

Vodka, cucumber liqueur, lemon, mint, soda

ESPRESSO MARTINI 13.50

Vanilla vodka, coffee liqueur, coffee cold brew, sugar

PLEASE ASK YOUR WAITER FOR
CLASSIC COCKTAIL OPTIONS

THANK YOU FOR VISITING B&B AND
SUPPORTING AN INDEPENDENT BUSINESS.

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BEER

B&B LAGER 7.50

4.0% (pint)

B&B PALE ALE (gf) 7.50

3.4% (pint)

GRAVITY THEORY CIDER 6

4.5% (440ml can)

HARBOUR SINGLEFIN LAGER 5.50

4.0% (330ml can)

ROADIE ALL NIGHT IPA 5.70

4.3% (330ml can)

BIG WEDNESDAY IPA 6.30

5.6% (330ml can)

GUINNESS 8

4.1% (pint)

GUINNESS ZERO 6

0.0%

LUCKY SAINT 6

Non-alcoholic, 0.5%, (330ml bottle)

SOFTS

PUNCHY PEACH ICED TEA 5.50

Earl grey, fresh peach puree, lemon, sugar

HOUSE LEMONADE 4.75

Lemon, sugar, soda, mint

ELDERFLOWER & STRAWBERRY MINT SPRITZ 6.25

Strawberry, elderflower, lime, mint, soda

MANGO & PASSIONFRUIT SPRITZ 6

Mango, passionfruit, pineapple, lime, lychee, sugar, soda