ALWAYS AUTHENTIC. *Since* 2015.



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 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

BUTCHER'S CUT
A rotating special with limited daily availability.
Check the blackboard or ask your server for today's offering.

RIB EYE 250g 22.50

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

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

HOT HONEY SINGLE 14.50 DOUBLE +4
Fried chicken thigh, candied red chillies, hot honey, ranch, sriracha butter, crinkle pickles, 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

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

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) 2	PEPPERCORN 2	
BURNT BUTTER MAYO (v) 2	RANCH (v) 2	SECRET SAUCE (v) 2	HOT SAUCE (v) 2

HALAL OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER

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

SIGNATURE TOTS 8.50
Potato tots, buffalo hot sauce, ranch, parmesan, bacon, chives

TRUFFLE TOTS 8.25 (v)
Potato tots, truffle aioli, parmesan, sage

FRIES 4.75 (ve)

BONE MARROW GRAVY FRIES 8
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, sourdough crumb, caesar dressing, parmigiano reggiano
ADD GRILLED CHICKEN 4

MILKSHAKES

+ ADD LIQUOR 4.50
Bourbon or rum

VANILLA CRUNCH 5.95
Thick vanilla milk, homemade biscuit crumb, whipped cream

POPCORN CARAMEL 6.50
Thick vanilla milk, popcorn, salted caramel sauce, whipped cream

CHOCOLATE OREO 6.50
Thick vanilla milk, oreo crumb, chocolate sauce, cocoa powder, whipped cream

MATCHA & BISCOFF 6.95
Thick vanilla milk, biscoff sauce, biscoff crumb, matcha powder, whipped cream

COCKTAILS

B&B PUNCH 13
Three rums (secret blend), mango, pineapple, passionfruit, lime

ROSEMARY NEGRONI 12
Gin, campari, martini rosso, rosemary syrup

SPICY TOMMY'S MARGARITA 12
Tequila, agave, lime, chilli

BLACK CHERRY SOUR 12.50
Amaretto, bourbon, lemon, cherry liqueur, foaming bitters

RARE OLD FASHIONED 14
10 year bourbon, maple syrup, chocolate bitters

SMOKED PALOMA 13
Mezcal, ginger syrup, lime, grapefruit soda

STATE OF MIND 10.50
Vodka, agave, lime, lychee syrup, prosecco

RHUBARB AND GINGER COLLINS 11.50
Rhubarb and ginger gin, rhubarb syrup, lemon, ginger ale

IRISH ESPRESSO MARTINI 13.50
Vodka, Irish cream liqueur, coffee liqueur, cold brew coffee

PLEASE ASK YOUR WAITER FOR CLASSIC COCKTAIL OPTIONS

OUR DRAFT BEERS ARE ALSO AVAILABLE IN HALF PINTS, PLEASE ASK YOUR SERVER FOR MORE INFORMATION

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

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BEER

B&B LAGER (gf) 7.70
4.0% (pint)

B&B PALE ALE (gf) 7.70
3.4% (pint)

GUINNESS 8
4.1% (pint)

GRAVITY THEORY CIDER 6
4.5% (440ml can)

NOAM LAGER 7
5.2% (340ml bottle)

HAZY IPA 6.30
5.6% (330ml can)

HARBOUR PEACH LAGER 6.30
4.0% (330ml can)

ROADIE ALL NIGHT IPA 5.70
4.3% (330ml can)

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