



SINGER TAVERN

SHARING BOARDS

10 portions per board

SMASH BURGER SLIDERS 55
American cheese, pickle, burger sauce

PLANT-BASED SLIDERS 55
Tomato relish, jalapeño mayonnaise (vg)

CRISPY DOUBLE-FRIED CHICKEN 50
Sriracha sauce

HALLOUMI FRIES 45
Hot sauce, lemon mayonnaise (v)

HADDOCK GOUJONS 45
Tartare sauce (ng)

SEASONAL ARANCINI 40
Roasted garlic aioli (v) (ng)

SHRIMP BITES 50
Sweet chilli sauce (ng)

CHORIZO & MANCHEGO CROQUETTES 40
Roasted garlic aioli

DRINKS PACKAGES

BEER & CIDER

24x Beer Bucket 145 | 12x Low & No Alcohol 70 | 12x Cider Bucket 85

WINE & SPARKLING

6x Bottles of Seasonal Wine 185 | 6x Bottles of Premium Seasonal Wine 250
4x Bottles of Prosecco 145 | 4x Bottles of English Sparkling 250 | 4x Bottles of Champagne 320

BAR TAB

Chat to our events team if you'd like a bar tab —
we can arrange that for you and tailor the cap to suit your budget

(v) vegetarian | (vg) vegan | (ng) non-gluten containing

singertavern.com | 020 3752 2680 | [@singer_tavern](https://twitter.com/singer_tavern)



SINGER TAVERN

SHARING BOARDS

Boards serve approx. 6-8 guests

MEAT - £65 per board

Beef chuck & rib smash burger slider
Double fried crispy chicken, sriracha ketchup
Manchego & chorizo croquettes
Padrón peppers, Maldon sea salt (vg)(ng)
Skin-on fries (vg)

FISH - £55 per board

Salt & pepper squid, spring onion, chilli, lemon mayo
Haddock goujons, tartare sauce
Tempura tiger prawns, chipotle mayo, lime
Padrón peppers, Maldon sea salt (vg)(ng)
Skin-on fries (vg)

VEGETARIAN - £45 per board

Halloumi fries, Louisiana hot sauce, tahini dressing (vg)(ng)
Seasonal vegetable arancini (vg)(ng)
Sesame hummus, crispy chickpeas, za'atar, olive oil, flat bread
Padrón peppers, Maldon sea salt (vg)(ng)
Skin-on fries (vg)

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