



STARTERS & SHARERS

Chicken & Bacon Croquettes Chunky chicken and smoked bacon croquettes, served with a light wholegrain mustard sauce	£7
Honey & Pineapple Squid (gf) Sliced squid, fresh pineapple, chilli, garlic, onion & coriander	7.5
Fried Pickles (v) Sweet gherkins - southern fried, served with chipotle dip	5.5
Padron Peppers (ve) (gf) Oven grilled padron peppers, olive oil, garlic & sea salt	4.5
Halloumi Fries (v) Chunky cut halloumi fries in breadcrumb, served with sweet chilli sauce	6
Nachos Sharer (v) Tortilla nachos, guacamole, soured cream, chunky tomato salsa, fior di latte mozzarella & jalapeños <i>Add Pulled Pork / Chilli Beef +2.5</i>	9.5
BBQ glazed Baby Pork Ribs (gf) Baby ribs in sticky BBQ glaze, with grilled corn on cob	7
Crispy Southern Style Chicken Wings A basket of crispy buttermilk chicken wings, served with a jalapeño, gherkin & chilli ranch sauce	7.5

BRUNCH (until 3pm)

Loaded Avo on Toast Poached eggs, bacon, halloumi, crispy shallots, smashed avo w/ chilli jam on toasted sourdough	£11
The Full American Maple smoked bacon, fried egg, pork sausage, smoked house beans, dill & garlic mushrooms, crushed minted peas, sun-dried tomatoes, dill pesto & grilled baby gem	12.5
Veggie Breakfast (v) (gf) Maple glazed goat’s cheese, fried egg, avocado, grilled cauliflower steak, smoked house beans, dill & garlic mushrooms, crushed minted peas & grilled baby gem	11.5
Fresh American Housemade Waffles (v) Crispy buttermilk chicken thighs, poached eggs & maple syrup	9.5
Scrambled eggs, smoked bacon & maple syrup	9
Warm chocolate sauce, mascarpone, fresh cut fruits & mint (v)	8.5
Huevos Rancheros (v) Corn tortillas, crushed black beans, fried eggs, spicy Mexican tomato, coriander & fresh salsa	8.5
Buttermilk Stacked Pancakes Served with smoked bacon, maple syrup & fresh mixed berries	8.5
Avocado on Sourdough (ve) Smashed avos on toasted sourdough, served with salsa verde & chilli flakes <i>Add poached eggs 2 Add bacon 2.5</i>	7

SOURDOUGH PIZZA

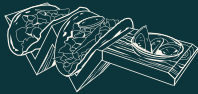


(from 12pm)

People’s Pepperoni Fior di latte mozzarella, pepperoni & oregano	£11.5
The Bethnal Green (ve) Moxarella cheese, crispy kale, green & cherry tomatoes, marinated wild mushrooms, green nut-free pesto & truffle oil	10.5
Ricotta & Spinach (v) Ricotta, baby spinach, sun dried tomatoes & fior di latte mozzarella	11.5
Big Burrata (v) Fior di latte mozzarella, cherry tomatoes, basil pesto & burrata	11
The White One (v) Béchemal base, marinated wild mushrooms, charred broccoli, mascarpone & truffle tapenade	12
Margherita (v) When it comes to this classic, less is more. Ours is with fior di latte mozzarella	8.5
Vegan Marghertia (ve) It’s just the cheese that’s changed, using moxarella	8.5
Nduja like it hot Spicy nduja, jalapeño, sweet drop peppers, fior di latte mozzarella	12
Gluten-Free? We offer a tasty 12’’ artisanal gluten-free base	3
Extra toppings Nduja / Artichoke / Jalapeños / Bacon / Pepperoni / Cheese	2.5
House Crust Dips (ve) Truffle / Garlic / Sriracha / Chipotle / Sweet Onion	2

TACO TUESDAY

(from 12pm)



Lime & Coconut Shrimp Shrimp, avocado, red cabbage, ranch sauce, coriander, jalapeños & lettuce	<div>3 tacos - £8.5 5 tacos - £12.5 Add extra? +£3</div>
Al Pastor Pork Marinated pork, mango & pineapple chunks, red onion, oregano & lime	
Artichoke & Yogurt (v) Panko coated artichoke, tangy yogurt & zesty red cabbage	
Cheesy Beef Melted cheese, diced sirloin, coriander, carrot, anchovies & cherry tomatoes	
Sweet Potato & Pickled Onion (ve) Roasted sweet potato, pickled red onion, black beans, avocado & salsa	

TACO SIDES

Guacamole Pot (ve) Smashed avocado, tomato, onion, jalapeños	£3
Mexican Slaw (ve) Avocado, red cabbage, lime juice & grated apple	2.5
Cup of Corn (v) Sweetcorn, feta, jalapeños & smoked salt	3

SIGNATURE BURGERS



(from 12pm)

Served in fresh brioche buns, unless stated. Add your choice of fries...	£
Fugitive Beef Burger Charcoal activated black brioche bun, beef patty, smoky bacon, cheese, mango chutney, tomato, onion marmalade & baconnaise	9.5
Crispy Chicken Burger Crispy buttermilk chicken thighs, garlic aioli, mustard 'slaw & onion marmalade	9
Beetroot Vegan Burger (ve) Seeded vegan bun, beetroot & quinoa patty, crispy carrots, tomato, artichoke and spinach salsa & avocado sauce <i>Avo Bun? Swap the bread bun for Avocado halves! +3</i>	9.5
Hawaiian Beef Burger Beef patty, Emmental cheese, pineapple, teriyaki sauce, tomato & caramelised onion	
Kimchi Chicken Burger Southern fried chicken thigh, housemade kimchi, pickles, honey, onion & tomato	9.5
Mexican Nacho Burger Beef patty, crushed tortillas, sour cream, chilli beef & tomato salsa	9.5
Add Skin-on Fries? 2.5 Sweet Potato Fries / Curly Fries? 3	

SIDES

Skin on Fries with truffle dip (ve)	£4
Sweet Potato Fries with siracha dip (ve)	4.5
Curly Fries with aioli dip (ve)	4.5

SALADS

Caesar Salad Cos lettuce, soft boiled egg, anchovies, herb croutons, housemade caesar dressing & parmesan flakes <i>Add Chicken 2.5 Add Halloumi 2.5</i>	£7
Buddha Bowl (ve) Quinoa, avocado, cabbage, crispy chickpeas, red cabbage, spring onion, pea shoots, lime & coriander dressing	8
Fajita Chicken Salad (gf) Grilled fajita chicken thigh, black beans, avocado, tomato salsa, red quinoa, mix peppers, lime & avocado dressing.	9

DESSERTS

Cinnamon Nectarines (v) (gf) Slow cooked nectarine in cinnamon & bourbon sauce, topped with candied pecans & vanilla cream	£6.5
Fugitive Sundae (v) Layers of Oreo crumble, fresh cut fruits & creamy white chocolate mousse, topped with a coconut & mascarpone parfait	6.5
Key Lime Pie (v) The official pie of Florida State, ours is served with blueberry coulis	5.5
Ice Cream (ve) Served in an upside down sugar waffle cone, choose 2 scoops - honeycomb (ve), chocolate (ve), strawberry (ve), pistachio or vanilla <i>Add a scoop 2.5</i>	5.9
Salted Caramel & Pecan Affogato Vanilla ice ream, salted caramel liqueur, espresso & crushed candied pecans	6

We are a cashless business - A discretionary charge of 12.5% will be added for table service - For info on allergens, please speak to staff before ordering.

BAR + KITCHEN

CRAFT BEER

Pouring the finest craft beer across 16 taps. Ask the Team for the full draught menu and visit us on Untappd.

House	£
Fourpure Lager - 4.2% abv	5.7
One Mile End, Juicy 4pm New England IPA - 4.9% abv	6
Umbrella Cider - 5% abv	5.8

COCKTAILS

From American classics to seasonal signatures, our cocktails have a strong sense of place. Discover the stories in our curated Cocktail menu.

WINE

Showcasing selected wines from emerging territories, alongside favourites from the old world. Our full wine menu with vegan & organic bottles is available separately.

House	Reg	Lrg	Btl
Terroir & Tradition, Viognier - FRA, Semi-Dry - 12% abv	6	7.5	22
Cantina di Gambellara, Pinot Grigio - ITA, Dry - 13% (ve)	7.5	9	26.5
Paparuda, Pinot Noir - ROM, Light & Fruity - 12.5% abv	6	7.5	22
Gouguenheim, Malbec - ARG, Full Body & Spicy - 13.% abv	7.5	9	26.5

LOW + NO

Celebrating the best in Low & No craft drinks has always been a key part of what we do. So whether you're into kombucha, low-alc beer or something else, we've got you covered.

COFFEE + TEA

Our baristas use only the freshest beans from local roastery, Climpson & Sons.

Dairy-free milk options are of course available & we have a selection of fresh pastries daily.

WHAT'S ON

TACO TUESDAY - FROM 12PM

FUGITIVE FRIDAY - £5 HOUSE COCKTAILS

SPORT - LIVE ON OUR SCREENS

For all the latest on our events, venue hires & group bookings - visit our website.



DRINKS TO GO?

Craft beer, selected wines & the best in Low & No - the Can Store offers a wide range of take-out options daily, as well as a drinks delivery service across East London, office packages, mobile bar to hire & more.

Check out the website for all the details

CO-WORK CLUB

Looking for somewhere to work?

For £15, our Co-Work Club day pass gets you bottomless coffee, a large mineral water, croissant or pain au chocolat and use of our super-fast WiFi, charging points & free break-out meeting space.

BOTTOMLESS BRUNCH

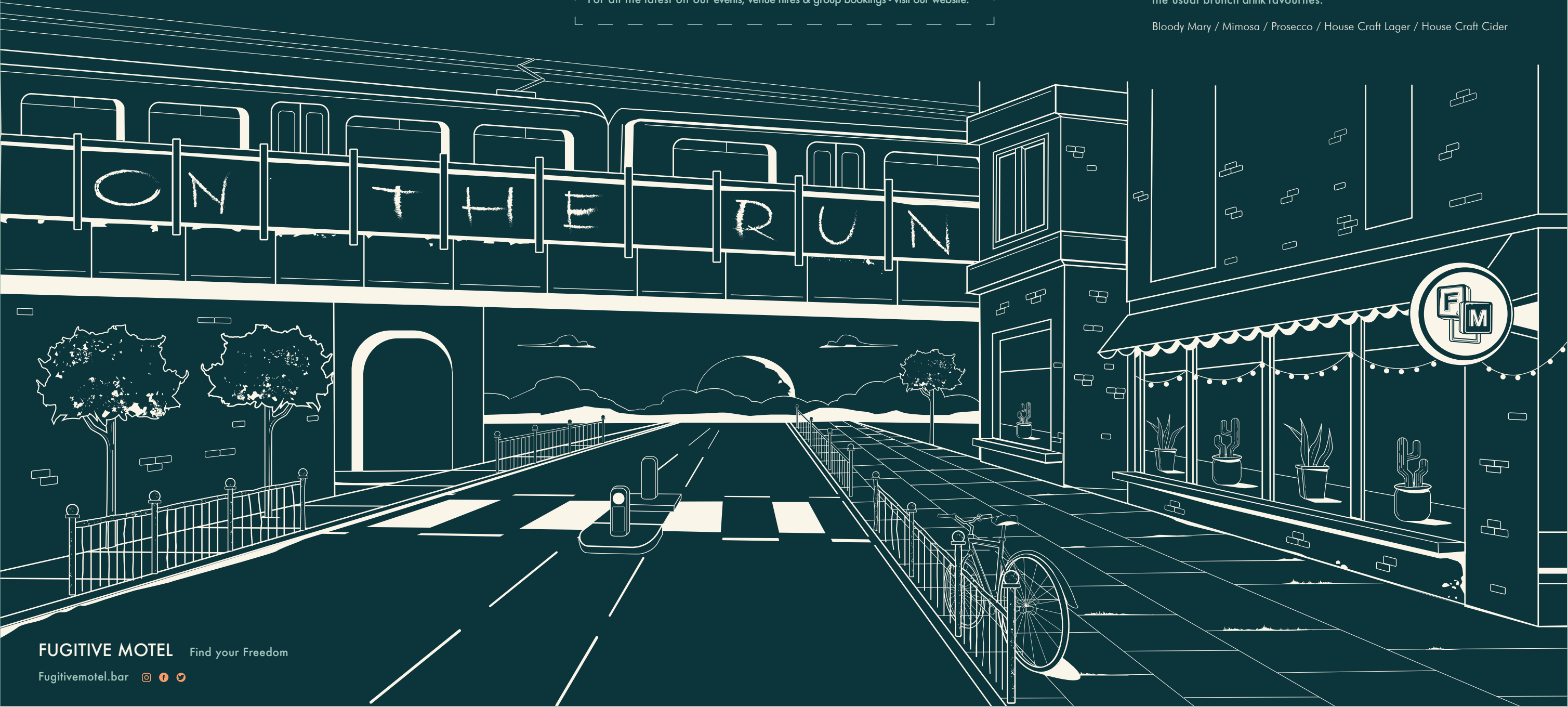
Every weekend we settle in for bottomless...

Make a booking, then on the day simply choose your brunch dish, select your bottomless drink for the sitting & order with the Team. +£19 to go bottomless (90 mins)

BRUNCH DRINKS

Enjoy our Bottomless Brunch with selected draught beers, alongside the usual brunch drink favourites:

Bloody Mary / Mimosa / Prosecco / House Craft Lager / House Craft Cider



FUGITIVE MOTEL Find your Freedom

Fugitivemotel.bar 