

COLD PRESSED JUICES

4.50 **GREEN**

4.50

Kale, spinach, cucumber, celery, apple, lemon, ginger.

ORANGE & GINGER

Carrot, apple, red pepper, ginger, turmeric, lemon.

COFFEE & TEA -

CAPPUCCINO	2.60
LATTE	2.60
FLAT WHITE	2.70
MACCHIATO	2.40
ESPRESSO	2.20
SELECTION OF TEAS	2.40

DRAUGHT -

AMSTEL	5.00
HEINEKEN	5.00
FOURPURE PALE ALE	5.20
GOOSE ISLAND IPA	5.50
BEAVERTOWN NECK OIL	6.00
ORCHARD THEIVES	5.00

MILKSHAKES ALL 4.60

All our shakes are made with thick dairy ice cream.

BANANA CHOCOLATE CINNAMON OREO COOKIE (ADD 50p) PB & CHOC

VANILLA



HARD SHAKES ALL 8.00

THE BANANA FOSTER

Banana shake, toffee sauce, whipped cream, caramelised pecans, biscuit pieces, cinnamon & bourbon.

THE CARAMEL CAPTAIN

Salted caramel shake, whipped cream, fudge pieces & spiced dark rum.

COCKTAILS -

HNIISE -

9.50

11.00

9.50

9.50

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BURNT PEAR OLD FASHIONED

Maker's Mark infused with burnt pears & warming spices, with apple liqueur ϑ Angostura bitters. Served on the rocks with an orange twist ϑ candied pear.

THE COLUMBO

Gentleman Jack, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up.

MEZCAL MARGARITA

9.50 A smoky twist on the classic. Served straight up using San Cosme mezcal, with a pink Himalayan rock salt rim.

LET THE GOOD TIMES 'ROL Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange

bitters. Served in a coupette & dusted with dehydrated Aperol.

DIRTY MOJITO Four Roses bourbon, lemon juice & mint leaves over crushed ice.

LYCHEE MARTINI

Beefeater gin, lychee ligueur, lychee juice & lime. Served straight up.

BERGAMOT & NETTLE GIMLET Beefeater gin, Bergamot liqueur, nettle cordial, dandelion & burdock bitters. Served on the rocks with dehydrated lime wheels.

PINEAPPLE & GINGER COLLINS

Koko Kanu, muddled ginger & pineapple, shaken to froth & served over crushed ice. Finished off with Peychaud's bitters & a soda top.

CLASSIC

PISCO SOUR Pisco, lemon juice, sugar, egg white & Angostura bitters. Shaken to a froth & served straight up.

BOURBON ESPRESSO MARTINI

Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

WHISKEY SOUR Four Roses bourbon shaken with lemon juice, egg white & Angostura bitters. On the rocks with a Maraschino cherry.

NEGRONI

Beefeater gin, Campari & sweet vermouth.

HURRICANE A New Orleans classic. Captain Morgan's Spiced & Dark rum, pineapple juice, fresh passionfruit, grenadine & bitters. Served long over crushed ice.

ZOMBIE In-house rum blend mixed with grapefruit, orange, lime & a hint of absinthe. Served over crushed ice.

HEDGEROW SLING Beefeater gin, creme de mure, sloe gin, blackberries, lemon juice. Shaken

& topped with soda over ice.

Russian Standard vodka, muddled ginger, lime juice, shaken & topped with Angostura bitters & ginger beer.

MOSCOW MULE

APPETISERS	• • •	BRUNCH · · · · · · · · · · · · · · · · · · ·	• •
BUFFALO WINGS Served with blue cheese dip. 7.25 (regular), 10.25	(large)	BUTTERMILK PANCAKES 6.50 (Short stack) / 7.50 (Tall Choose from: blueberry & vanilla cream or maple syrup & bacon.	l stack)
SMOKED OX CHEEK NUGGETS Served with Chipotle mayo.	7.50	AMERICAN BREAKFAST Pork sausage patty, eggs, bacon, bbq beans, pancakes, homefries, & maple	9.50
CAJUN POPCORN SQUID Served with Sriracha mayo & burnt lime.	7.25	pecan butter.	
SURF 'N' TURF TACOS Burnt ends, cornmeal dusted prawns, avocado, blue cheese & chipotle mayo.	9.50	ENGLISH BREAKFAST Cumberland sausage, bacon, eggs, tomato, mushrooms, barbecue pit beans & toast.	9.50
HOT SPINACH DIP (V) Baby spinach, artichokes, cheddar & parmesan. Served with blue corn tortilla chips.	7.50	CREOLE CRAB BENEDICT Crispy fried crab cakes, poached egg 8 hollandaise.	10.50
PADRON PEPPERS (V) Pan fried & sprinkled with rock salt.	6.50	HUEVOS RANCHEROS Fried corn tortilla & eggs, topped with chorizo, refried beans, cheese, tomatillo salsa, red chilli sauce & sour cream.	8.50
SALADS · · · · · · · ·	* *	THE BREKKY BURGER Pork sausage patty, grilled tomato, American cheese, crispy bacon, a fried egg, hash brown & maple hollandaise served on a toasted English muffin. Served with fries.	9.50
POPCORN CHICKEN CAESAR SALAD Shredded baby gem lettuce, popcorn chicken, white anchovy, Caesar dressing, sourdough croutons & grated parmesan.	11.75	SOUTHWEST AVOTOAST San Fran Sourdough, smashed avocado, poached eggs, Texmex dukkah.	8.25
SHRIMP TACO SALAD Seared shrimp, shredded baby gem lettuce, guacamole, pico de gallo, manchego cheese & fire	12.50	BURGERS	• •
roasted red peppers, sweet basil dressing in a crispy corn tortilla bowl.		THE CHEESEBURGER Dry aged patty, American cheese, iceberg, pickles, onions & special sauce on a sesame seed bun.	11.50
MISO GRAIN BOWL SALAD (V) Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.	10.50	HOT CHICKEN SANDWICH Spicy fried boneless chicken leg, pickles, chili & white onion on a sesame seed bun.	10.50
SIDE SHOWS	• • •	CREOLE BEAN BURGER (V) Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo	9.75
CORN BREAD WITH HONEY BUTTER	3.00	mozzarella.	
ONION RINGS	3.00	BURGER OF THE MONTH	
FRIES	3.50	THE RICK & MORTY 12.00	
SWEET POTATO FRIES	4.00	Crispy chicken fillet, Szechuan sauce, pickled onion mayo, shaved lettuce, tomato & tempura chilli on a sesame bun.	
MAC N' CHEESE	4.00	rectuce, comato o tempura cinin on a sesame nun.	
COLESLAW	3.00	DUDGED EVENTAG (OLE TAGIL)	 i

4.00

BURGER EXTRAS (£1 EACH)

CHEESE | CHILLI CHEESE

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

MONTEREY CHEESE | JALAPEÑOS | BACON | HALLOUMI (£2) | AMERICAN CHEESE | SWISS CHEESE | BLUE

BBQ CORN ON THE COB