

## COLD PRESSED JUICES

**GREEN** 4.50  
Kale, spinach, cucumber, celery, apple, lemon, ginger.

**ORANGE & GINGER** 4.50  
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.

## HOUSE COCKTAILS

**THE COLUMBO** 11.00  
Bulliet Rye, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up. £1 of every cocktail brought goes towards The Columbo Foundation. Ask us for more information.

**BURNT PEAR OLD FASHIONED** 9.50  
Maker's Mark infused with burnt pears & warming spices, with apple liqueur & Angostura bitters. Served on the rocks with an orange twist & candied pear.

**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** 9.50  
Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange bitters. Served in a coupette & dusted with dehydrated Aperol.

**DIRTY MOJITO** 9.50  
Four Roses bourbon, lemon juice & mint leaves over crushed ice.

**LYCHEE MARTINI** 9.50  
Beefeater gin, lychee liqueur, lychee juice & lime. Served straight up.

**BOURBON CHERRY COBBLER** 9.50  
A blend of Four Roses Yellow Label and Cherry Heering, muddled together with citrus fruits and marinated black cherries served with crushed ice.

**PINEAPPLE & GINGER COLLINS** 9.50  
Koko Kanu, muddled ginger & pineapple, shaken to froth & served over crushed ice. Finished off with Peychaud's bitters & a soda top.

## CLASSIC COCKTAILS

**PISCO SOUR** 9.50  
Pisco, lemon juice, sugar, egg white & Angostura bitters. Shaken to a froth & served straight up.

**BOURBON ESPRESSO MARTINI** 9.50  
Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

**WHISKEY SOUR** 9.50  
Four Roses bourbon shaken with lemon juice, egg white & Angostura bitters. On the rocks with a Maraschino cherry.

**NEGRONI** 9.50  
Beefeater gin, Campari & sweet vermouth.

**HURRICANE** 9.50  
A New Orleans classic. Captain Morgan's Spiced & Dark rum, pineapple juice, fresh passionfruit, grenadine & bitters. Served long over crushed ice.

**ZOMBIE** 9.50  
In-house rum blend mixed with grapefruit, orange, lime & a hint of absinthe. Served over crushed ice.

**HEDGEROW SLING** 9.50  
Beefeater gin, creme de mure, sloe gin, blackberries, lemon juice. Shaken & topped with soda over ice.

**MOSCOW MULE** 9.50  
Russian Standard vodka, muddled ginger, lime juice, shaken & topped with Angostura bitters & ginger beer.

## APPETISERS

**BUFFALO WINGS** 7.25 (regular), 10.25 (large)  
Served with blue cheese dip.

**SMOKED OX CHEEK NUGGETS** 7.50  
Served with Chipotle mayo.

**CAJUN POPCORN SQUID** 7.25  
Served with Sriracha mayo & burnt lime.

**HOT SPINACH DIP (V)** 7.50  
Baby spinach, artichokes, cheddar & parmesan.  
Served with blue corn tortilla chips.

**PADRON PEPPERS (V)** 6.50  
Pan fried & sprinkled with rock salt.

## SALADS

**POPCORN CHICKEN CAESAR SALAD** 11.75  
Popcorn chicken, shredded baby gem lettuce, white anchovy, Caesar dressing, sourdough croutons & grated parmesan.

**SHRIMP TACO SALAD** 12.50  
Seared shrimp, shredded baby gem lettuce, guacamole, pico de gallo, manchego cheese & fire roasted red peppers, sweet basil dressing in a crispy corn tortilla bowl.

**MISO GRAIN BOWL SALAD (V)** 10.50  
Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.

## SIDE SHOWS

**CORN BREAD WITH HONEY BUTTER** 3.00

**ONION RINGS** 3.00

**FRIES** 3.50

**SWEET POTATO FRIES** 4.00

**MAC N' CHEESE** 4.00

**COLESLAW** 3.00

**BBQ CORN ON THE COB** 4.00

## BRUNCH

**BUTTERMILK PANCAKES** 6.50 (Short stack) / 7.50 (Tall stack)  
Choose from: blueberry & vanilla cream or maple syrup & bacon.

**AMERICAN BREAKFAST** 9.50  
Pork sausage patty, eggs, bacon, bbq beans, pancakes, homefries, & maple pecan butter.

**ENGLISH BREAKFAST** 9.50  
Cumberland sausage, bacon, eggs, tomato, mushrooms, barbecue pit beans & toast.

**THE BREKKY BURGER** 9.50  
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.

**SOUTHWEST AVOTOAST (V)** 8.25  
San Fran Sourdough, smashed avocado, poached eggs, Texmex dukkah.

**CREOLE CRAB BENEDICT** 10.50  
Crispy fried crab cakes, poached egg & hollandaise.

**HUEVOS RANCHEROS** 8.50  
Fried corn tortilla & eggs, topped with chorizo, refried beans, cheese, tomatillo salsa, red chilli sauce & sour cream.

## BURGERS

**CHEESEBURGER** 11.50  
Dry aged patty, American cheese, iceberg, pickles, onions & special sauce on a sesame seed bun.

**HOT CHICKEN SANDWICH** 10.50  
Spicy fried boneless chicken leg, pickles, chili & white onion on a sesame seed bun.

**CREOLE BEAN BURGER (V)** 9.75  
Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo mozzarella.

All served with fries and coleslaw (Swap for sweet potato fries £1)

### BURGER OF THE MONTH

**THE CRAB LOUIE** 14.95

Marrow & brisket patty, crab cake, crispy pancetta, remoulade, slaw & pickled chilli.

#### BURGER EXTRAS (£1 EACH)

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