

LITTLE PEOPLE MENU

Scratch-cooked dishes, made fresh in house

7.5 for 2 courses

MAINS

We source the best quality, most sustainable ingredients from people who care as much as we do. We source "wonky" vegetables otherwise discarded for use in our drinks & dishes. Choose from:

Macaroni Cheese (v)

Mini Cheese Burger

w/Skin-on Fries or Green Beans
or Peas or Mixed Leaf Salad

Free Range Yorkshire

Rotisserie Chicken

w/Skin-on Fries or Green Beans
or Peas or Mixed Leaf Salad

Fish Fingers

w/Skin-on Fries or Green Beans
or Peas or Mixed Leaf Salad

House-made using sustainably caught fish

PUDDING

All of our fruit comes from a local supplier based in Kent.

Ice Cream & Chocolate Sauce

or

Fruit Cup (Ve)

or

Choc Mousse & Honeycomb

SUNDAY ROASTS

Available from Noon on
Sunday, with a choice of:

Roast Free Range Chicken

Roast 28 Day Aged Topside of Beef

Roast Butternut Squash (Ve)

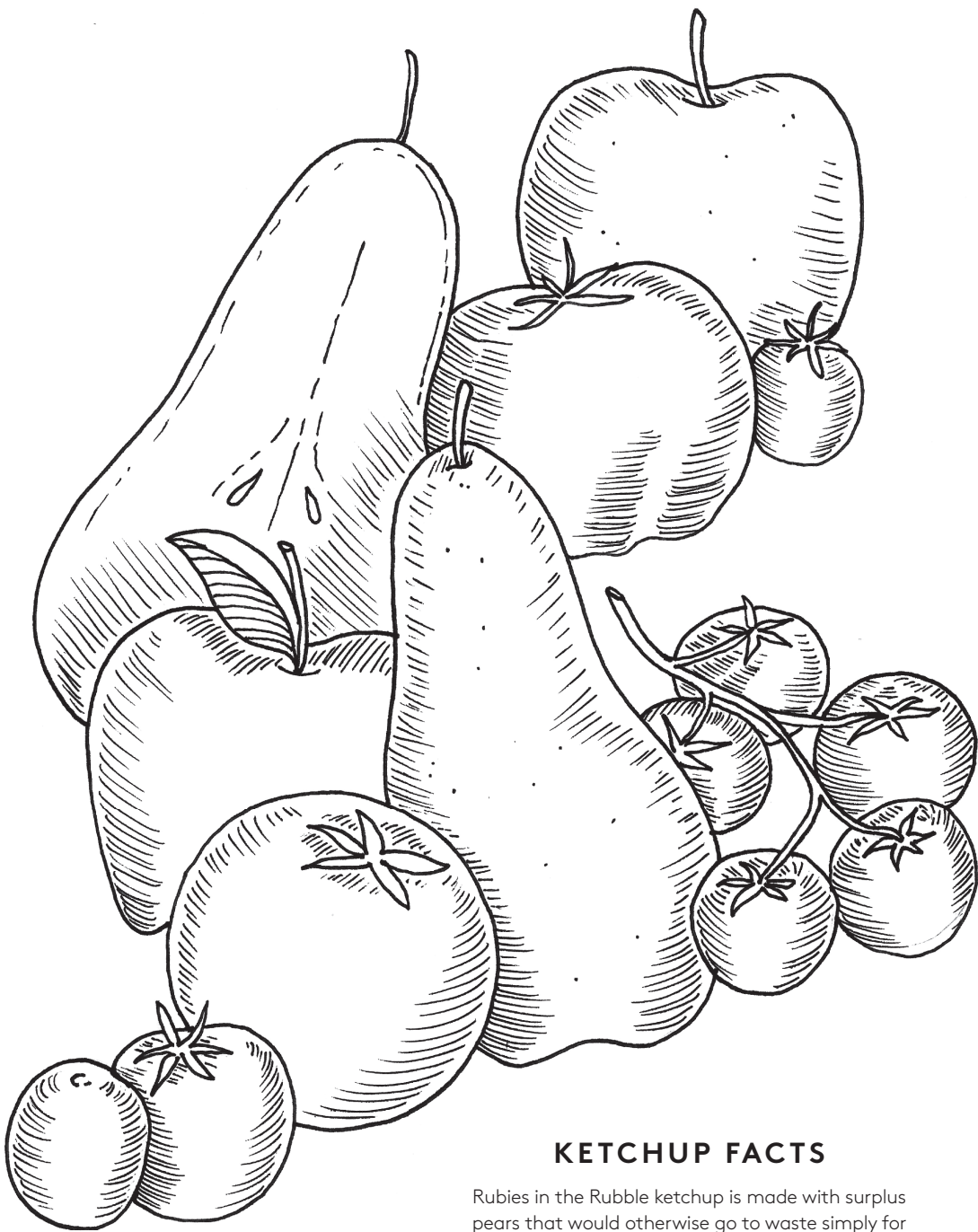
All served with the same tasty
trimmings as our big people portions

7.5

Did you know that a third of
all food goes to waste?

Our products are packed with delicious ingredients that would otherwise have been wasted - not because they taste any different, but often because they're the wrong shape, size or colour.

Some say it's a load of rubbish,
we take that as a condiment.



KETCHUP FACTS

Rubies in the Rubble ketchup is made with surplus pears that would otherwise go to waste simply for being the wrong shape or size. Our ketchup has twice the amount of fruit and half the amount of refined sugar as other ketchups.