Our beef patties are made with our custom blend of British chuck and brisket. Our patties are seasoned with a little salt and pepper, all served in a potato bun. Patty believes, simple is best!
HAMBURGER
Single beef patty, ketchup and pickles
CHEESEBURGER
Single beef patty, American cheese, ketchup, mustard, onion and pickles

BACON CHEESEBURGER
Single beef patty, smoked bacon,
American cheese, ketchup and mayo
DOUBLE CHEESEBURGER
Double beef patty, double American cheese, ketchup, mustard, onion and pickles

BACON DOUBLE CHEESEBURGER
Double beef patty, double smoked bacon, double American cheese ketchup and mayo

MAC DADDY
Double beef patty double American cheese Patty's pink sauce lettuce and diced onion

GREEN CHILLI CHEESE
Double beef patty, house cheese sauce,
American cheese fresh green chilli and pickled jalapeño

PATTY DELUXE
Double beef patty, American cheese, tomato, lettuce, white onion, pickle, garlic mayo and ketchup

VEGAN HAMBURGER VE
Vegan patty, ketchup and pickles
VEGAN CHEESEBURGER VE

Vegan patty, vegan cheese,
ketchup, mustard, onion and pickles


BURGERS • SHAKES•SIDES

## SHAKES

All our shakes are made to order, hand spun and made from real dairy ice cream. Delicious!
VANILLA V
CHOCOLATE V
STRAWBERRY V
BANANA V
PEANUT BUTTER MALTV
JAMMIE DODGER V

Spicy mayo $V$, house garlic mayo V ,
Patty's pink burger sauce V

SIDES

## SKIN-ON FRIES VE

Crispy fries simply seasoned with a little salt
GARLIC MAYO CHEESE FRIES V
Crispy fries topped with grated cheddar, garlic mayo and fresh chives

TATER TOTS VE
Little pillows of golden potato goodness
DELUXE TOTS
Golden tots loaded with bacon, cheese sauce, sriracha mayo, crispy onion, pickled jalapeño and fresh chives


INDULGENT SMASH BURGERS, MILKSHAKES AND SIDES FROM MASTERCHEF WINNER KENNY TUTT


WELCOME TO SESSIONS...
Sessions is a brand new venue bringing the most exciting talent in food to Islington for limited-time residencies. We offer three menus from the best chefs in London, exclusively served here.

SCAN THE QR CODE OR ASK A MEMBER OF STAFF TO ORDER FOOD AND DRINK

Tiger
Rabd
Rabit


Modern Korean with a playful approach to traditional dishes from Jay Morjaria

Kimchi Fried Rice
Caramelised kimchi and veg
fried rice, sesame, soft
boiled egg, with your choice of:
Marinated Bulgogi Sirloin $\quad 1$ (served medium) Grilled Spicy Chicken, 10
Tofu VE (No Egg)
9
Korean Chicken Burger 10
Buttermilk thigh tossed in maple soy, with curry mayo, pickled cucumbers, kimchi in toasted potato bun

Ssambap - Lettuce Wrap
With rice, kimchi, pickles,
ssamjang aioli and lettuce to wrap, with your choice of: Marinated Bulgogi Sirloin 14 (served medium) Grilled Spicy Chicken

## SMALL PLATES

## Crispy Chicken

8
Thigh pieces tossed in maple soy, sesame with curry mayo

Soy Maple Tofu VE
Crispy tofu tossed in soy maple, sesame with ssamjang aioli

Cucumber Salad VE
Cucumber with baby tomatoes, peppers, citrus dressing, sesame

## SIDES

Smashed Potatoes VE
With Korean seasoning
Kimchi VE
Plain Rice VE
Extra Leaves VE (Sambap)
DIPS
Ssamjang, Ssamjang aioli, 1 curry mayo

## SMALL PLATES

## No-nonsense Mediterranean dishes from Hasan Semay

Lamb Kofta Burger
Lamb kofta patty, Emmental cheese, muhammara sauce, tomato, onions, parsley, lemon in a toasted potato bun

Aubergine Shish Flatbread VE
Charcoal grilled aubergine with tomato, tahini dressing and herb salad, on a flatbread

Chicken Shish Flatbread
Charcoal grilled chicken thigh, with tomato, yoghurt dressing and dressed herb salad, on a flatbread

## Fried Calamari

Fried calamari with lemon, garlic yogurt, pul biber and herbs

Halloumi and Merguez
Seared halloumi and lamb
sausage with burnt shallot pickle

Atom V
Turkish pulled yoghurt, brown butter, blanched chillies, pul biber served with flatbread

SIDES
Nocellara Olives VE 3
Has Fries VE 4
Salted
Flatbread VE
Potato flatbread
DIPS

