



SNACKS SOURDOUGH v 4 75 **ROASTED NUTS VE/GF OLIVES** VE/GF 4 4.5 48-hour sourdough, whipped butter, smoked salt Cashew nuts, cracked black pepper, sea salt Organic olives, oregano, citrus SMALL PLATES SPRING PEA HUMMUS VE NACHOS V/GF PESTO ARANCINI VE/GF 8 12 Basil, blush tomato, aioli Pea shoots, extra virgin olive oil, grilled sourdough Corn tortilla chips, tomato salsa, guacamole, sour cream, nacho cheese, pickled pink onions CHIPOLATAS 8.5 **CHILLI CHICKEN LOLLIPOPS** + Cajun spiced chicken 3 Honey glazed chipolata sausages, chives, grain mustard House hot sauce, ranch dressing, crispy shallots, chives + Pulled chipotle jackfruit 3 CRISPY KING PRAWNS 9.5 Curried mayo, chilli, coriander, sesame TACOS 2 CORN TACOS **SHARERS** SERVES 3-4 VEGGIE BOARD V/VE*/GF 30 CHILLI CHICKEN GE 8.5 Classic nachos, pesto arancini, spring pea hummus, grilled Grilled cajun spiced chicken, avocado, citrus mojo sauce, pink onions sourdough, oregano olives, salt & pepper cashew nuts CHIPOTLE JACKFRUIT VE/GF 7.75 33.5 Pulled jackfruit, chipotle chilli, guacamole, Pico de Gallo salsa, coriander Charred chilli chicken, pulled chipotle jackfruit, crispy baja fish, barbacoa beef, corn tortillas, salsa fresca, guacamole, pickled pink onions 8.75 CRISPY BAJA FISH Spiced crispy haddock, herb & cabbage slaw, garlic crema, tomato & lime salsa PERGOLA BOARD 35 Honey glazed chipolata sausages, crispy king prawns, **BEEF BARBACOA GF** 9 chilli chicken lollipops, skinny fries and dips Shredded braised brisket, smoked chilli, sour cream, salsa verde MAINS PERGOLA CHEESEBURGER CAFSAR SALAD GE* Gem lettuce, garlic croutons, kalamata olives, Grana GF*/PLANT BASED OPTION AVAILABLE Beer battered haddock, thick cut chips, crushed peas, 16 Smashed beef patty, American cheese, lettuce, pickles, Padano, anchovies, soft egg, Caesar dressing house tartar sauce. lemon + Grilled Chicken Breast 4.5 tomato chutney, brioche bun, skinny fries + Bacon 2.5 STEAMED CORNISH MUSSELS GF* 14.5 BANG BANG SALAD VE White wine, gremolata, lemon, served with skinny fries BÉARNAISE BURGER GF* 17.75 Shredded cabbage, red pepper, black radish, beans, or 48-hour sourdough Aged beef patty, smoked cheddar, peppercorn brisket, carrot, lotus root, coriander, peanut, lime & sesame CHARRED CHICKEN GF 17.5 tomato chutney, onion confit, béarnaise sauce, lettuce, dressing pickles, brioche bun, skinny fries Chargrilled chicken breast, honey & thyme glaze, basil + Bacon 2.5 ROASTED MISO AUBERGINE VE/GF pesto risotto, roasted red peppers, salsa verde, cherry Shredded hispi cabbage, coriander chutney, fresh mint, tomatoes, Grana Padano pink onions, fermented chilli dressing, black sesame CHIPOTLE CHICKEN BURGER GF* 16.75 STEAK FRITES GF 21.5 American cheese, ranch dressing, chipotle ketchup, 40-day aged rump steak, fries, watercress, bearnaise gem lettuce, tomato, pickles, brioche bun, skinny fries SIDES



SKINNY FRIES VE/GF

+ Cheese Fondue V1.5

THICK CUT CHIPS VE/GF

+ Crispy Bacon 1.5

SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

5.5

V = Vegetarian

V* = Vegetarian option available

VE = Vegan

SWEET POTATO FRIES VE/GF

GREMOLATA GREENS VE/GF

Kale, hispi cabbage, chilli, parsley, lemon

VE* = Vegan option available

GF = Gluten Free

GF* = Gluten Free option available

HOUSE SALAD VE/GF

MAC & CHEESE v

4.5

Green leaf salad, herbs, shallots, house dressing

Mature cheddar sauce, mozzarella, thyme crumb

4.5

6

SANDWICHES

SANDWICHES DONE RIGHT

ALL OF OUR SANDWICHES ARE SERVED IN A THICK CUT BRIOCHE LOAF MADE DAILY BY OUR BAKERS

SPICED OYSTER MUSHROOM Slaw, vegan aioli, crispy potato matchsticks V	11
CRISPY HALLOUMI Roasted Romano pepper, rocket, siracha chilli mayo v	13
FRIED CHICKEN Baby gem lettuce, garlic mayo, gherkin, crispy potato matchsticks	13
PASTRAMI & BRISKET Bearnaise, watercress, crispy shallots	15
STEAK Shredded lettuce, crispy shallots, honey mustard & horseradish mayo Served medium rare	15

