

# THE HIP HOP ORCHESTRA BRUNCH

## SMALL PLATES

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**BUFFALO CHICKEN WINGS** ..... 8.75 / 12.25  
Blue cheese dip

**SZECHUAN CHICKEN WINGS** .... 8.75 / 12.25  
Soy glaze, chillies, sesame

**BEETROOT & GOATS CHEESE (v)** ..... 8.50  
Salt baked beetroot, hazelnuts, orange, mint & parsley

**HOT SPINACH & ARTICHOKE DIP (v)** .... 7.95  
Blue corn tortilla

**CAJUN POPCORN SQUID** ..... 9.75  
Chilli, spring onion, red eyed mayo

**SMASHED AVOCADO TOSTADA (vg)** ... 7.75  
Blue corn tortilla, shaved radish, red onion, coriander cress

**CRISPY CAULI BITES (vg)** ..... 7.75  
Tempura cauliflower, coriander, chives, chilli, turmeric salt, chipotle mayo

## PLATES

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**CHEESEBURGER** ..... 14.75  
Dry aged grass-fed beef, American cheese, onions, pickles, burger sauce. Served with fries or salad

**HOT CHICKEN BUFFALO SANDWICH** 13.95  
Buttermilk fried chicken, hot Buffalo sauce, mayo, kewpie slaw, pickles. Served with fries or salad

**BIG BOSS BURGER** ..... 16.50  
Dry aged grass-fed beef, USDA smoked brisket, beer battered onion ring, applewood smoked cheddar, jalapeños, Carolina sauce. Served with fries or salad

**VEGAN CHEESEBURGER (vg)** ..... 15.00  
Moving Mountains patty, vegan gouda, pickle and mustard mayo, baby gem, crispy onions, pickles. Served with fries or salad

**SHRIMP SANDWICH** ..... 14.95  
Buttermilk fried prawns, iceberg lettuce, beef tomato, kewpie slaw, red eye mayo. Served with fries or salad

**CRUNCHY SALAD BOWL WITH CHICKPEA FRITTERS (vg)** ..... 13.50  
Kohlrabi, green tomatoes, Romano pepper, carrots, celeriac, cucumber, toasted almonds, pickled beets, sesame dressing & green goddess

*A discretionary service charge of 11% will be added to your bill. For allergen information please speak to a member of staff. We cannot guarantee the absence of allergens in our food and drinks, due to being produced in an environment that contains allergens.*

## COCKTAILS

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**COCONUT MEZCAL NEGRONI** ..... 10.50  
Coconut Washed Mezcal, Campari, Carpano Antica

**SPICY MARGARITA** ..... 10.50  
El Jimador Reposado, Lime Juice, Jalapeno Agave,  
Spicy Salt

**PASSIONFRUIT ZOMBIE** ..... 11.50  
6 Rum Blend, Passionfruit, Grapefruit + Lime Juices

**PALOMA** ..... 10.50  
El Jimador Blanco, Grapefruit & Lime Juices,  
Grapefruit Tonic, Salt Rim

## NON-ALCOHOLIC COCKTAILS

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**SOBER PALOMA** ..... 7.00  
Everleaf Marine Non-Alcoholic Spirit, Grapefruit,  
Lime, Soda

**PHONEY NEGRONI** ..... 6.50  
Tanqueray 0%, Giffard Bitter, Martini non-alcoholic,  
Abstinence blood orange

**BABY BELLINI** ..... 6.50  
JARR Raspberry Kombucha, White Peach and Raspberry,  
Pink Peppercorn, Tonic

## SHAKES

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**PEANUT BUTTER, BANANA & CHOCOLATE** 5.50

**MALTED DATE** ..... 5.50

**OREO COOKIE** ..... 5.50

**VEGAN OREO SHAKE (VG)** ..... 5.50

## JUICE & SOFTS

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**FRESH ORANGE JUICE** ..... 3.50

**TING** ..... 3.20

**COKE** ..... 3.20

**JARR KOMBUCHA** ..... 4.50  
(RASPBERRY/PASSIONFRUIT)

**HOMEMADE ICE TEA** ..... 5.00

## BEER

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### DRAUGHT

**CAMDEN HELLS** Lager - England - 4.6% 6.00

**VIA ROMA** Lager - Italy - 4.5% 6.10

**KONA BIG WAVE** Golden Ale - Hawaii - 4.4% 6.40

**ASAHI** Super Dry Lager - Japan - 5.2% 6.00

**GOOSE ISLAND IPA** IPA - USA - 5.9% 6.30

**ORCHARD PIG** Apple Cider - England - 4.5% 5.70

**GOOSE ISLAND MIDWAY** Session IPA - USA - 4.1% 6.00

**GUINNESS** Dry Stout - Ireland - 4.2% 6.10

### BOTTLES & CANS

**MODELO ESPECIAL** Mexican Lager - Mexico - 4.5% 5.50

**ASAHI** Super Dry Lager - Japan - 5.2% 5.60

**REKORDERLIG** Cider - Sweden - 4% 5.60

**ASAHI 0.0%** Super Dry Lager - Japan - 0% 4.80