



Bar Snacks

- Tater tots** with Sriracha aioli (pb) (v) 6.00
- Halloumi fries** chilli, mustard & honey dressing (v) 7.50
- Pink peppercorn squid**, sweet chilli jam 10.00
- Lobster & shrimp croquette** 8.00
- Treacle cured beef skewers** with aioli & crispy onions 7.50
- Tandoori chicken skewer** with mango chutney 7.50
- Harissa pork skewer** with aioli & coriander 7.50
- Loaded fries** with chilli beef & cheese 9.00
- Buffalo wings** with buffalo & truffled blue cheese sauce 7.95
- Chicken wings** with mango Habanero sauce 7.95
- Chicken wings** with hot honey sauce 7.95
- Chicken tenders** with hot honey sauce 7.95
- Chicken tenders** with buffalo sauce & truffled blue cheese dip 7.95
- Chicken tenders** with habanero sauce 7.95

Small Plates

- Hummus & olives** with flatbread (pb) (v) 8.50
- Lamb kofte balls** with braised tomato sauce, yoghurt & grilled flatbreads 9.50
- Fried artichokes** with toasted pine nuts, crispy kale & tarragon aioli (pb) (v) 8.00

Sharers

- Kebab board**; harissa pork, tandoori chicken, treacle cured beef with grilled flatbreads, labneh, black olive tapenade, hummus, confit garlic, tomato & cucumber salad 25.00
- Plant-based nachos** with plant-based cheese sauce, roasted tomato & pepper salsa, guacamole and jalapeños (pb) (v) 14.00
- Chilli beef nachos** with melted cheese, tomato salsa, guacamole and sour cream 17.00
- 1kg of chicken wings** with hot honey sauce 21.50
- 1kg chicken wings** with mango Habanero sauce 21.50
- 1kg of buffalo wings** with buffalo & truffled blue cheese sauce 21.50
- 1kg Chicken tenders** with a choice of 2 sauces 25.50

Sauce Selection

- Buffalo sauce 2.50 • Hot honey sauce (v) 2.50 • Mango Habanero sauce (pb) (v) 2.50 •
- Truffle blue cheese dressing (v) 2.50



Mains

Cheeseburger beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup and triple cooked chips 18.50

Beer battered haddock & chips with crushed minted peas, tartare sauce, lemon 19.50

Norfolk chicken Milanese & fried egg, creamed spinach & truffle 19.50

Cumberland sausages with creamed potato, peas, jus & crispy onion 18.00

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Fried crispy chicken burger with miso maple butter, crinkle cut pickles, buffalo sauce & skin on fries 18.50

Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v) 17.50

XL hot dog, caramelised onions, American mustard, ketchup, crispy onions & skin on fries 15.00

Aubergine schnitzel with Isle of Wight tomatoes, rocket & preserved lemon & tarragon butter (v) 17.00

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 16.00

Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) 15.00

Make It A Power Salad

Sides

Fries (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.00

Chilli & garlic roasted broccoli (pb) (v) 6.00

Macaroni cheese (v) 5.50

Cherry vine tomato & cucumber salad with lime leaf dressing (pb) (v) 5.00

Triple-cooked chips (pb) (v) 5.50



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

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Puddings

Warm chocolate brownie, salted caramel ice cream (v) 8.50

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 8.50

Choux aux craquelin with vanilla ice cream & sour cherries (v) 8.00

White chocolate and raspberry arctic roll with berry sauce (v) 8.00

Selection of ice-creams by the scoop (v)

Choose Your Flavour

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50

Sunday Roasts

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 21.50

Roasted pork belly with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 20.95

Roast rump of lamb with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 26.50

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.95

Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 19.95

Add Ons

Buffalo sauce 2.50

Mango Habanero sauce (pb) (v) 2.50

Hot honey sauce (v) 2.50

Truffle blue cheese dressing (v) 2.50

Flatbread (pb) (v) 2.00

Add on chilli beef 3.00

Cheddar (v) 2.00



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