

CHOOSE AN APPETIZER & MAIN FROM £24.95

APPETIZERS

LIMITED EDITION NACHO CLAUS

Cajun-spiced corn chips smothered in camembert cheese, topped with Pico de Gallo, jalapeños, guacamole, cranberry-chilli salsa, crispy fried sage, sour cream and coriander V 6

Plant based option available VG

TOP IT YOUR WAY T

BBQ pulled pork +3.00 // Pulled beef +3.00

WRAP IT OR WING IT

Your choice of Chicken Wings or Pigs in Blankets served with parsnip crisps and tossed in your favourite sauce:

Fridays™ Legendary Glaze // Ho-Ho-Hot Honey Mustard LIMITED EDITION // Cranberry-Chilli BBQ \land LIMITED EDITION

MEATLESS FRANKS® REDHOT STRIPS

Plant-based chicken tossed in Franks® RedHot sauce, with extra sauce for dipping VG 🔥

FRIDAYS™ SESAME CHICKEN STRIPS

Crispy chicken tossed in our signature sticky TGI Fridays™ Legendary Glaze made with Jack Daniel's®, sprinkled with toasted sesame seeds and chilli flakes

Meatless option available **V**

LIMITED EDITION CHEESE FEST

Mozzarella Planks, fried Camembert & Cheese Donuts with cranberry-chilli salsa

PIGS IN BLANKETS	6.99
ROAST POTATOES V	6.49
SANTA MONICA FRIES V	7.49
SOUTHERN-PIT BEANS	6.99
CAJUN-SPICED ONION RINGS V	6.99
MAC & CHEESE V	5.49
SEASONAL VEGETABLES VG	6.00
CHEESY GARLIC BREAD V	5.80
MUSTARD MASH V	5.49

BANGIN' BURGERS

All our burgers are served with lettuce, tomato, red onion, dill pickle, Fridays™ burger mayo and your choice of house fries or house salad

TRIPLE STACKED JINGLE BELL BURGER

3oz smashed beef patty, crispy buttermilk chicken fillet, topped with melted Camembert, cranberry-chilli salsa, parsnip crisps, sage & onion stuffing ball and Fridays™ Legendary Glaze. It's a festive feast in a bun!

CAMEM-BIRD BURGER

Get your jingle on with this buttermilk chicken burger stacked high with melted Camembert and cranberry-chilli salsa, topped with hot honey mustard pigs in blankets

VEGGIE BURGER

Sweet potato & smoked chipotle patty, topped with Applewood cheese and cranberry-chilli salsa VG

HOT OFF THE CRIM.

YULETIDE ROAST CHICKEN

Traditional roast chicken, perfectly seasoned and marinated, served with roast potatoes, sage & onion stuffing ball, beef gravy and seasonal vegetables

NEW YORK STRIP

Flame grilled prime centre-cut 8oz* sirloin steak, perfectly seasoned and cooked to your liking, served with slaw, cajun onion rings, maple corn ribs, house fries and chimichurri on the side

BLACKENED SALMON

Cajun-spiced blackened salmon, coated with Fridays™ Legendary Glaze, topped with sesame seeds and chilli flakes. Served with mustard mash, slaw, cajun onion rings and maple corn ribs

Slow-cooked Southern-style pork ribs flame grilled to order for a true BBQ finish, served with slaw, corn ribs, cajun onion rings and your choice of house fries or house salad

Choose your sauce:

Maple Sriracha 🔥 // Cranberry-Chilli BBQ 🔥 LIMITED EDITION // Fridays 🕆 Legendary Glaze // BBQ sauce topped with crispy onions & chillies

Choose your size:

Half rack // Full rack +5.00

TEX-MEX

SIZZLING FAJITAS

Served sizzling with your choice of topping on a bed of peppers and onions, with tomato & chilli salsa, sour cream, guacamole, and pickled jalapeños on the side. Finished with flour tortillas for wrapping

TOP IT YOUR WAY T

Pulled turkey // Blackened chicken // Cajun mushroom

DESSERTS

PECAN PIE

Sweet gooey centre, topped with glazed pecans and served with vegan ice cream VG

LIMITED EDITION MERRY BERRY MUD PIE

Decadent chocolate cheesecake, with a crunchy biscuit crumb base, topped with a chocolate fudge topping. Served with winter berry compote! A festive twist on a classic V

VANILLA CHEESECAKE

Creamy vanilla cheesecake with a crunchy crumb base V

LIMITED EDITION WINTER BERRY CHEESECAKE

Creamy vanilla cheesecake topped with winter berry compote V

CHOCOLATE FUDGE FIXATION

Triple-layered chocolate cake, chocolate & fudge filling, served warm with vanilla ice cream V

*weight approximate uncooked **V Vegetarian VG Vegan**

