
SNACKS

Popcorn shrimp, lime mayo
£8.00

Crispy squid, aioli, lemon
£7.50

Buttermilk fried chicken, hot sauce, ranch dressing
£7.00

Guacamole & tortilla chips, pico, coriander (VG)
£7.00

Crispy Buffalo cauliflower, hot sauce, ranch dressing
£7.00

Onion bhajis, coriander, mango chutney (VG)
£7.00

Pork belly bites, spring onion, jalapeño mayo
£8.00

Loaded nachos (to share),
beef chilli, melted cheese, pico, green chilli salsa, sour cream
£10.00

Snack sharer,
Buffalo wings, crispy squid, onion bhaji, Guacamole & tortilla chips, pico,
loaded fries, aioli, jalapeño mayo
£24.95

WINGS & FRIES

6 wings for £9.00 & 12 wings for £15.00
Choose from...

Spicy Buffalo wings, ranch dip | Teriyaki wings, soy, honey, sesame |
Garlic & Parmesan wings, garlic butter dip

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Halloumi fries, hot honey (V)
£7.00

Loaded fries, beef chilli, melted cheese, green chilli salsa, sour cream
£7.00

Skin on fries, rosemary salt (VG)
£4.00

TACOS & TORTILLAS

Tacos | 3 per portion

Popcorn shrimp £10.50 | Halloumi (v) £9.50 |
Buttermilk fried chicken £12.00 | Pulled pork £11.50

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Southern fried chicken salad,
cos lettuce, tortilla croutons, ranch dressing, Parmesan
£13.00

BUNS

All served with fries & house burger sauce

Add an extra patty £4.50 | Add maple bacon £2.50 | Add extra cheese £2.00

Bacon cheese,
Maple glazed bacon pickles, onion
£13.00

Oklahoma,
onion smashed patty, pickles, American cheese
£12.50

Chilli cheese,
pickled hot chillies, American cheese, pickles, onions
£12.50

Buttermilk chicken,
Buffalo sauce, pickles, lettuce, aioli
£14.00

DESSERTS

Treacle tart,
vanilla ice cream (v)
£5.00

Ice cream & sorbet
vanilla, salted caramel, chocolate, mango sorbet
£3.00 per scoop

180 CLUB PARTY PACKAGE £35 PER HEAD

*180 Club party package is available Monday to Saturday 12PM to 8PM,
in 90 minute sittings.*

Immerse yourself in 90 minutes of interactive darts.

Enjoy 2 dishes from our small plates, or 1 main dish.

Each guest can choose one of the following drink options:

Bottle of prosecco, Bucket of Sol (4),

Roundhouse Gin Paddle (3 Glns) & tonic or unlimited soft drinks

SMALL PLATES

Crispy squid, aioli, lemon

Buttermilk fried chicken, hot sauce, ranch dressing

Halloumi fries, hot honey (V)

Onion bhajis, coriander, mango chutney (VG)

Pork belly bites, spring onion, jalapeño mayo

Loaded fries, beef chilli, cheese, green chilli salsa, sour cream

MAINS

TACOS

3 per portion

Popcorn shrimp | Pulled pork | Halloumi (V)

Oklahoma smash burger
onion smashed patty, pickles, American cheese

Chilli cheese smash burger
pickled hot chillies, American cheese, pickles, onions

Buttermilk chicken burger
Buffalo sauce, pickles, lettuce, aioli

An optional 12.5% service charge will be applied to the bill.

If you have a food allergy or intolerance please ask a member of our friendly staff for a copy of the allergen menu.

(VG) - Vegan (V) - Vegetarian

COCKTAILS

Negroni	£11.00
Beefeater gin, Campari, Martini Rosso	
Salty Paloma	£10.50
Olmeca tequila, pink grapefruit juice, lime, soda	
Hugo	£10.00
Beefeater gin, elderflower cordial, mint, cucumber, soda	
Tommy's Margarita	£10.00
Olmeca Gold tequila, lime juice, agave syrup	
Passionfruit Martini	£10.50
Vodka, passionfruit	
Make it a porn star (<i>add prosecco shot</i>)	£1.50
Espresso Martini	£10.50
Vodka, espresso, sugar syrup	
Spicy Margarita	£12.50
818 Blanco, jalapeño Tabasco, lime juice, agave syrup	
Apple & Thyme Swizzle	£10.00
House infused vodka, apple juice, lemon juice, maple syrup	
Old Cuban	£10.00
Dark rum, sugar, bitters, prosecco, lime, mint	
Smoked Old Fashioned	£11.00
Bulleit bourbon, sugar syrup, Angostura bitters, smoke	
Jungle Bird	£10.50
Kraken rum, Campari, lime, sugar syrup, pineapple juice	
Bloody Mary	£10.50
Vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce	

SPRITZ

Aperol Spritz Aperol, prosecco, soda	£10.00
Pink Hugo Spritz Lillet Rosé, elderflower tonic, mint, lemon	£10.00
Rhubarb & Raspberry Spritz Malfy Rosa gin, rhubarb & raspberry tonic, prosecco, grapefruit	£10.00
Italian Blood Orange Spritz Aperol, Cointreau, FT blood orange soda	£10.00

NO & LOW

Cos-NO-Politan Everleaf Mountain, cranberry juice, lime, sugar	£8.00
Margarita 0% Pentire Adrift, lime juice, agave	£8.00
Coastal Spritz 0% Pentire Coastal Spritz, Fevertree Light tonic	£8.00
Paloma 0% Everleaf Marine, pink grapefruit juice, lime juice	£8.00
Crodino 1965 Aperitivo 0% Crodino, orange wedge, served over ice	£6.00

SHOOTERS

Baby Guinness Kahlua, Baileys	£5.00
Lemon Drop Absolut citron, sweet lemon wedge	£5.00
Crouching Tiger Olmecca tequila, Kwai Feh Lychee liqueur	£5.00

SPARKLING & CHAMPAGNE

125ml • Bottle

Prosecco DOC , Galanti - Veneto, Italy	£7.50	£33.50
A bright, fruity, & elegantly creamy sparkler with refreshing citrus/pear aromas, gentle sweetness & a crisp, clean finish.		
Prosecco Spumante Rosato , Extra Dry - Veneto, Italy	-	£36.00
Notes of fresh strawberries & hints of pomegranate. Delicate bubbles & a smooth, lightly off-dry finish make it an easy choice.		
Crémant de Loire , Paul Buisse NV - Loire, France	-	£38.00
Made in the traditional Champagne method, it delivers fine bubbles, citrus & crisp green apple with a subtle brioche note.		
Baron de Villeboerg Champagne , Brut NV - Ville sur Arce, France	-	£59.50
A crisp, classic Champagne with vibrant freshness, green apple, & subtle toast notes. Fine bubbles & a dry, elegant finish.		
Moët & Chandon , Brut NV - Épernay, France	-	£80.00
Elegant, vibrant, & widely appealing. It offers a harmonious blend of fresh orchard & citrus fruits, layered with brioche.		

ROSÉ

175ml • Bottle

Cinsault Rosé , Granfort - France	£6.40	£25.00
Soft strawberry & rose petal aromas lead to a balanced palate of citrus & red fruit.		
Pinot Grigio Rosato , Cantina Rosa Bianca - Veneto, Italy (VG)	£7.40	£29.50
Floral notes & juicy strawberry mingle with subtle minerality in this beautifully balanced Pinot Grigio Rosato. A delicate yet lively sip from Italy's Veneto region.		
Réserve de Gassac Rosé , Pays de l'Hérault - Languedoc, France	£8.00	£32.50
Delicate floral aromas, ripe red berries & a mineral-driven finish. A sophisticated rosé that pairs effortlessly with Mediterranean cuisine.		
Côtes de Provence Rosé 'Elegance' , Capdevielle & Ginter - France	-	£38.00
A quintessential Provence rosé, offering delicate notes of strawberry, white peach & rose petal, balanced by crisp acidity & a silky finish - pure elegance in every sip.		

Catarratto ‘Tule’ Bianco <unfiltered> , Terriors Project - Sicilia, Italy (ORG*/VG) A minimal-intervention white, made with organic Catarratto grapes & bottled unfiltered. Expect texture, citrusy lift & a touch of wildness.	£6.80	£28.00
Picpoul de Pinet , Chateau de la Mirande - Languedoc, France (VG) Shining with zesty lemon, green pear & sea-spray minerality. Its bright, mouthwatering finish evokes the sunny shores of southern France.	£8.20	£34.50
Pinot Grigio “Trefili” , Cantina Volpi - Lombardia, Italy (VG) A breath of Lombardia’s cool breeze, this Pinot Grigio reveals hints of orchard fruits & spring blossoms, finishing with a soft, lingering mineral touch.	£7.60	£32.00
Semillon Sauvignon ‘La Patagua’ , Luca Hodgkinson - Colchagua, Chile (VG) Juicy & fresh, this Chilean white mix bursts with passionfruit, lemon & a touch of green herbs. Bright & lively, it’s great on its own or with grilled seafood.	£8.00	£32.50
El Velero Verdejo - Castilla-La Mancha, Spain Bright & aromatic with notes of lime, green herbs & white peach. A refreshing Spanish white with a zesty, clean finish.	£6.00	£24.00
Sauvignon Blanc, Ruakana - Marlborough, New Zealand (ORG*/VG) Bright & fruity, it bursts with aromas of passionfruit, fresh pepper & citrus zest. Crisp acidity & vibrant flavours make it a refreshing, lively wine - perfect summer days.	£8.80	£37.50
Gavi di Tassarolo “La Fornace” , Cinzia Bergaglio - Piemonte, Italy (VG) Floral & fresh grassy herb aromas, apple, pear, honeydew fruit, elegant with a soft almond butter climax. First class Gavi!	-	£38.00

SKIN CONTACT (ORANGE)

Skin contact whites blur the lines between traditional whites & reds. They offer the fresh acidity of white wine combined with the textural richness & complexity of reds - perfect for adventurous palates looking for something different.

“Salamandre” , Chateau Saint-Cyrgues - Rhône, France (ORG/VG) “Salamandre” showcases the Rhône’s terroir through a unique skin-contact style - layered with juicy stone fruit, dried herbs, & a whisper of orange zest, perfect for curious palates seeking something different.	£8.60	£36.00
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Tempranillo ‘Caminante’ , Vina Albergada - Alavesa, Spain (VG) Juicy cherry, cracked pepper & a dry, elegant finish make this a versatile pour for tapas, charcuterie, or grilled meats. Rustic yet refined.	£6.70	£27.50
Pais Cabernet ‘La Cueva’ , Terroirs Project - Colchagua, Chile (VG) País adds freshness & spice, Cabernet brings wild berries & depth - together they create a wine that’s both earthy & energetic.	-	£30.00
Pinot Noir , La Boussole - Languedoc, France (VG) Juicy cherry & strawberry, subtle earth notes & a touch of cream make this an everyday delight. Light-bodied & friendly, it pairs effortlessly with a range of dishes.	£8.20	£34.00
Le Bosq Carignan - Vin de France Juicy, smooth & packed with dark berries & a little peppery kick.	£6.00	£24.00
Malbec Ballena del Sur , Sebastion Zuccardi - Mendoza, Argentina (ORG*/VG) “Ballena del Sur” - the southern whale - makes a splash with lush dark fruit, subtle spice & undeniable presence. Big-hearted, but beautifully balanced.	£8.90	£37.50
Rioja Crianza ‘Alfaro’ , Vinos Heraclio - North-East Spain (ORG*/VG) Soft oak, ripe red fruit & a hint of vanilla. This Crianza is Rioja at its most comforting. Smooth & mellow with just enough structure to keep things interesting.	£8.80	£36.50
Salice Salentino Riserva , Marchese di Borghese - Puglia, Italy (VG) Barrel-aged & expressive, this wine delivers layers of dark fruit, smoked spice & a subtle wild edge - Puglia’s heritage bottled.	-	£35.00