

SUNDAY MENU

The
DISTILLERS



SCAN HERE
For our Sports
Schedule!

NACHOS, WINGS, & TENDERS

Nachos

with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)

14.00

Chicken wings

with your choice of sauce

8.50

Chicken tenders

with your choice of sauce

8.50

Sauce:

Buffalo sauce with truffle blue cheese dressing • Korean BBQ sauce • Hot honey sauce
• Tiny Rebel tropical beer glaze

SMALL PLATES

Rosemary & sea salt focaccia

with Nocellara olives, blended olive oil and aged balsamic (pb)

5.00

Tater tots

paprika, crispy onions, aged Italian cheese with Sriracha aioli (v)

6.95

Roasted aubergine & harissa baked fritters

harissa mayo, pink pickled onions & lime (pb)

7.50

Beetroot and tahini hummus & grilled flatbreads

with pomegranate, crispy chickpeas, & paprika (pb)

7.95

Calamari

with roasted garlic aioli

10.00

Serrano ham croquettes

with roasted garlic aioli

6.50

Chicken loaded fries

with chicken tenders, blue cheese dressing & buffalo sauce

9.00

ROASTS

Sirloin of beef

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

22.95

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

Nut Roast

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

19.95

MAINS

Cheeseburger

beef patty, mayonnaise, gherkins, American cheese, diced onion, mustard & ketchup & fries

18.50

Rigatoni

with a tomato & caper sauce, burrata, crispy onions, basil & blended olive oil (v)

17.00

Crispy BBQ glazed chicken burger with cheese

Sriracha aioli, lettuce, tomato, pickled onion & fries

18.50

Fish & chips

beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon

19.50

Roasted Mediterranean vegetable salad

served with fragrant jewelled couscous, poponcini peppers & pomegranate (pb)

14.95

SIDES

Fries (pb)

5.50

Triple-cooked chips (pb)

5.50

Sweet potato Fries (pb)

5.00

Lemon dressed rocket & parmesan salad

5.00

DESSERTS

Warm chocolate brownie

with salted caramel ice cream

8.50

White chocolate and raspberry arctic roll

with raspberry sauce

8.00

Selection of ice-creams by the scoop

• Salted caramel (v)
• Vanilla (v)
• Strawberry Swirl (v)
• Chocolate (pb)

2.50

CAKE POPS

Chocolate fudge cake pop

dipped in dark chocolate and topped with popping candy (v)

5.00

Red velvet cake pop

dipped in white chocolate & powdered raspberries (v)

5.00



Allergens/
Nutritionals

For information regarding allergens in our food and drinks, please scan the QR code on the menu.

If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based.