

FILTHY XIII

We take our name and ethos from the real Filthy Thirteen. Our focus is on delivering a specialised end result over conforming to set styles, rules or regulations. Our drinks combine classic cocktails with modern techniques.



BAR SNACKS

SCAMPI FRIES 2.5

BACON FRIES 2.5

MIXED OLIVES 4

MIXED PICKLES 3.5

WASABI PEAS 3.5

TRUFFLE & PECORINO NUTS 4

BBQ SMOKED MIXED NUTS 4

ROCKET LOLLY 2.5



If you have any allergies, or require any additional information please notify a member of staff.

XIII KITCHEN

Our full kitchen menu is available from 17:00 - 22:00 daily. Please notify of allergies.

SMASH BURGERS

CLASSIC CHEESEBURGER 8

single patty - cheese - onions - pickles - mustard - ketchup

*available vegetarian & vegan

HOUSE CHEESEBURGER 9

single patty - cheese - grilled onions - grilled chillies - spiced burger sauce

*available vegetarian & vegan

• •

HOT DOGS

CLASSIC 8

ketchup - mustard - crispy onions

*available vegetarian & vegan

TRUFFLE MAC 9

truffle mac & cheese - 'bacon' crumb - chives

*available vegetarian

CHILLI CHEESE 9

dynamite chilli - jalapeño cheese sauce - micro nacho

*available vegetarian & vegan

CURRY DOG 9

sauerkraut - curry ketchup - shoestring fries

*available vegetarian & vegan

If you have any allergies, or require any additional information please notify a member of staff.

SIDE BITS

IBERICO HAM CROQUETAS 7

served with grated Manchego and HP sauce

PADRÓN PEPPERS 5

with chilli salt, lime & aioli

*available vegan

FRICKLES 5

battered pickles with thousand island dip

*available vegan

CORN ON THE COB 5

4 x grilled corns, rolled in Tajin and topped with Manchego

*available vegan

TATER TOTS 4.5

seasoned and served with tomato ketchup

SKINNY FRIES 4.5

rosemary salt seasoning, served with aioli

SWEET STUFF

GARIBALDI SORBET 5

blood orange, clementine and grapefruit sorbet churned with Campari

BANANA SPLIT 5

banana & pecan ice cream - caramalised & frozen bananas - cream - sprinkles

If you have any allergies, or require any additional information please notify a member of staff.

HOUSE CLASSICS

LYCHEE MARTINI 12

Gin - Lychee - Sauternes - Fizz

delicate, floral and fizzy "long live the lychee martini"



BANANARITA 12

Herradura Plata - Agave - Banana - Lime

rich baked banana and agave really are the best of mates



TROUBADOUR 12

Jameson Black Barrel - Pedro Ximenes - Palo Cortado - Mango - Lemon

a harmonious balance of sharp, tropical and nutty



FILTHY'S MARTINI 13

Boatyard Vodka - Dry Vermouth - Olive Brine - Blue Cheese Olive

dry, creamy, and served extra cold



ABSINTHE FRAPPE 12

Absinthe - Cantaloupe Melon - Mint - Ice

bright, fresh, green - great no matter the weather



PORNSTAR SPRITZ 12

Vodka - Bristol Cream Sherry - Passionfruit - Vanilla

a light and refreshing take on the ever popular guilty pleasure



SCOTCH & CHAMPAGNE 13

Glenmorangie Original - Moët & Chandon Imperial - Soda

a modern and session-able combination of traditionally rich ingredients



ALCOHOL FREE

WHITE NEGRONI 10.5

Botivo - Concorde white Grape - elderflower
bittersweet yet elegantly floral



BRAMBLE 10.5

HerbAll - mure shrub - fresh lemon - sugar
Herbaceous berries - short-sipper pucker!



FISHHOUSE PUNCH 10.5

TropicAll - coconut & peach Schweppes - lemon - demerara
Lightly toasted fruit, bubbles - refreshing to a tee!



AMARETTO SOUR 10.5

Lyre's Amaretti - fresh lemon - sugar - egg whites
no holds barred, all out sweet and sour deliciousness



VERDITA FRAPPE 10.5

Almave - green chilli - pineapple - fresh lime - demerara
blue agave, prickly spice & tropical fruit - blended up velvet smooth



SEMI SEASONAL

Cocktails !

Whilst we keep our house classics fixed, we keep this section free flowing and seasonally reflective.

To see what seasonal drinks we have on offer, pop in or check us out on Instagram.

As always, ask the crew for any information, or to order old favourites or classics.

Please also inform us of any allergies or intolerances.

WINES

WHITE

Caves de Plaimont, Le Lesc Blanc, IGP Côtes de Gascogne, France, 2022 125ml / 7
Charming south west blend, fruit forward and well worth a go for all you Savvy B lovers!

Ciu Ciu, Oris Bianco, Falerio DOC, Italy, 2022 125ml / 8 | Bottle / 42

Southern Italian blend of Passerina, Pecorino & Trebbiano, bursting with orchard fruit and white flowers.

PINK

Cellier de Chartreux, Instinct Rosé, IGP du Gard, France, 2022 125ml / 7

Like Provence Rosé? Then you'll love this similar blend from their cousins around the coast.

ORANGE

Château St Cyrgues, Salamandre Orange, France, 2022 125ml / 8 | Bottle / 42

Fermented with the skins for 10 days. Softly floral with tones of peach yogurt.

RED

Moulin de Gassac, Classic Rouge, IGP Pays d'Hérault, France, 2022 125ml / 7

From one of the Languedoc's most prestigious estates, who make cracking value wines that punch well above their weight.

Moulin de Gassac, Pinot Noir, IGP Pays d'Oc, France, 2022 125ml / 7 | Bottle / 42

Southern French Pinot full of sunshine; light, juicy and elegant.

BUBBLES

Santa Eleni, Prosecco DOC, Veneto, Italy 125ml / 9

Crisp, citrus, apple.

Moët & Chandon, Impérial, Champagne, France 125ml / 14 | Bottle / 68

Bright, citrus-fruit, soft brioche.



BEERS

KELLER PILS 5.5

pilsner from Lost & Grounded brewery - 4.8% - 330ml can

HELLES 6

unfiltered lager from Lost & Grounded brewery - 4.4% - 440ml can

RUNNING WITH SCEPTRES 6

Indian pale lager from Lost & Grounded brewery - 5.2% - 440ml can

WILD JUICE 6

wild fermented apple cider from Iford - 4.7% - 440ml can

ABC 6

wild fermented apple, berry & cherry cider from Iford - 4.0% - 440ml can

GUINNESS 5.5

Guinness draft can - 4.2% - 440ml can

•
•

ALC FREE

LAGER 5

alcohol free lager from Lucky Saint, 0.5% - 330ml can

GUINNESS 0.0 5

alcohol free Guinness draft can, 0.0% - 440ml can