TGP Menu FRONT – FOOD · trim 210 x 420mm · 3mm bleed

THIS GODLESS PLACE

COCKTAILS & COMFORT FOOD · EST. 2021

Brunch from open till 1pm
Full menu from 12pm

BRUNCH

From open till 1pm

Breakfast Tacos 8
2 flour tortillas, melted cheese, scrambled egg, smoked streaky bacon & Valentina hot sauce · **Add sausage 2**

Full English 13
Sausage, smoked streaky bacon, hash brown, mushroom, tomato, baked beans, fried egg, sourdough

Kids Breakfast (under 12s) 3 / 4
Little'un (2–5): Egg, sausage, beans & toast soldiers · **Big'un (6–11):** Adds a hash brown

Avocado & Egg on Toast (V) 9.50
Smashed avocado, fried egg, pico de gallo, sriracha, chilli flakes, sourdough

Full Veggie (V) 13
Vegan sausages, halloumi, avocado, hash brown, mushroom, tomato, baked beans, fried egg, sourdough
Make it vegan (VE) 11 – we leave off the halloumi & egg

DIY BUTTIES

Add any filling to your breakfast too

1. Choose your bread — **Toast 2 · Brioche bun 2.5 · Ciabatta 3**
2. Choose your spread — **Butter · Flora (VE)**
3. Add your fillings — **Sausage 2 · Bacon 2 · Smashed Avocado 2 · Grilled Halloumi 2 · Hash Brown 1 · Fried Egg 1**

TACOS

Three grilled corn tacos per plate

Birria Brisket Tacos (GF) 13.50
Slow-cooked birria brisket grilled with 3 cheeses, pico de gallo, coriander & spring onion, with a cup of birria consommé for dipping

Lime Steak Tacos (GF) 13
Bavette steak, guacamole, pico de gallo & chipotle lime crema

Al Pastor Chicken Tacos (GF) 11
Chicken thighs slow-cooked in al pastor & pineapple, grilled with 3 cheeses, pico de gallo, coriander & spring onion, with a cup of al pastor consommé for dipping
Make it veggie (V) with plant-based 'chicken', or vegan (VE) with vegan cheese too – served with a vegan consommé

BURGERS

On a brioche bun with house fries

The Classic 15
Two beef patties, American cheese, smoked streaky bacon, sweet pickled red onion, iceberg lettuce & homemade burger sauce

Chilli Brisket 15
Beef patty, our brisket chilli, chipotle BBQ, American cheese, sweet pickled red onion & iceberg lettuce

Mofo 14
Citrus-brined fried chicken breast, hash brown, American cheese, iceberg lettuce, with lemon pepper aioli, sriracha mayo or Valentina hot sauce

Hot Honey Chicken 14
Citrus-brined fried chicken breast, hot honey & lemon, lemon pepper aioli, iceberg lettuce, spring onion

Bangkok Badboy (VE) 13
Spicy Thai-style vegan patty, iceberg, sweet pickled red onion & vegan mayo on a vegan bun

UPGRADE YOUR FRIES — **Salt n Pepper +3 · Dirty +3.50**

SANDWICH

Steak Sandwich 10
Seared bavette, red onion jam, lemon pepper aioli & rocket on toasted ciabatta

KIDS · UNDER 12S

Free on Sundays with an adult main

LITTLE'UNS · 2–5

Mini Quesadilla	3
Sausage, Chips 'n' Beans	3

BIG'UNS · 6–11

Fried Chicken 'n' Fries	5
Hamburger 'n' Fries	6
Cheese Toastie 'n' Fries	5

KIDS DRINKS

Cawston Kids Apple & Mango	2.50	Vimto / Squash	1
Fruit Juice (half juice, half water)	1.50	Babyccino	1

FRIED CHICKEN

THE ONE TO ORDER

Fried Chicken & Fries (GF chicken) 15
Three whole citrus-brined crispy chicken thighs finished with lime salt, with house fries.
Pick your dip: Chicken Gravy (GF) · Hot Honey (GF) · Lemon Pepper Aioli (GF)

UPGRADE YOUR FRIES
Salt n Pepper +3 · Dirty +3.50

SMALL PLATES

6 each · **Any 3 for 15** · **Skewers +4 supplement**

Nachos (V)
Flour tortilla chips, nacho cheese sauce, salsa, guacamole & jalapeños · **Add brisket chilli 3.50**

Quesadillas (V)
Stuffed with three cheeses & pico de gallo, with a chipotle lime crema dip · **Add al pastor chicken 2.50**

Halloumi Fingers (V, GF)
Crispy halloumi with hot honey & lemon

Loaded Hash Browns (V)
Crispy hash browns with our house seasoning, slathered in sriracha mayo with spring onion

Bavette Steak Skewers (GF) 10
Bavette seasoned with cumin, oregano & paprika, topped with lemon pepper aioli & chimichurri

SIDES

House Fries (VE) 4
Seasoned with salt n pepper

Salt n Pepper Fries (VE) 7
Tossed in onions, garlic, chillies and a salt n pepper spice mix

Dirty Fries 7.50
Al pastor pulled chicken, melted cheese, pickles, sweet pickled red onion, lemon pepper aioli, hot honey & spring onion

Dips 1.50 each
Chicken Gravy (GF) · Hot Honey (GF) · Lemon Pepper Aioli (GF) · Sriracha Mayo · Chipotle BBQ (GF) · Chipotle Lime Crema

SWEET

Chocolate Orange Cake 6
Rich chocolate orange cake with Madagascan vanilla ice cream

Vegan Cheesecake (VE) 6
Creamy vegan cheesecake with raspberry coulis

Ice Cream 3.50
Three scoops of luxury Madagascan vanilla – rich, creamy & properly indulgent

BOTTOMLESS BRUNCH £45PP

Nachos sharer to start, then any dish from the main menu with 2 hours of bottomless drinks. Fri till 6pm · Sat & Sun till 4pm. Book ahead.

SUNDAY UNLIMITED TACOS £25PP

90 minutes of any of our tacos, two at a time. Sittings at 1pm & 4pm. Book ahead.

KIDS EAT FREE

Sundays, one kids meal per adult main.

Allergies or intolerances? Please tell a member of staff when ordering. While we have procedures for segregating preparation, kitchen and bar service may involve shared preparation and cooking areas, so we cannot guarantee any dish or drink is 100% free of allergens or gluten. We will take reasonable steps to prepare your meal safely. **GF** = gluten-free. Our fries share a fryer with flour tortillas – just ask and we'll cook them in our GF fryer (shared with chicken, so not veggie or vegan).

TGP Menu BACK – DRINKS · trim 210 x 420mm · 3mm bleed

THIS GODLESS PLACE

DRINKS

COCKTAILS, BEER, WINE, SOFTS & HOT DRINKS

2 FOR 1 COCKTAILS
5-7PM EVERY DAY

Two of the same · All cocktails, not jugs

COCKTAILS

SPRITZES

Aperol Spritz 10.50
Aperol, prosecco, soda

Hugo Spritz 10.50
Mondoro elderflower liqueur, prosecco, mint, lime, soda

Limoncello Spritz 10.50
Isolabella limoncello, prosecco, soda

Sarti Spritz 10.50
Sarti Rosa, prosecco, soda

Strawberry Spritz 10.50
Three Sixty vodka, strawberry, prosecco, soda

MARGARITAS

Mango Margarita 10.50
Tequila, triple sec, mango, lime

Classic Margarita 10
Tequila, triple sec, lime, salt rim

Lagerita 11
Margarita topped with Corona, served in a tankard

TALL & FIZZY

Long Island Iced Tea 10
Three Sixty vodka, Engine gin, Ron Barceló Blanco, tequila, triple sec, lemon, cola

Pink Tom Collins 10
Engine gin, strawberry, lemon, soda

Paloma 10.50
Tequila, pink grapefruit, lime, soda, salt rim

Disaronno Fizz 10
Disaronno, lemon, soda, lots of ice

Black Russian 10
Three Sixty vodka, Tia Maria, cola

TO SHARE

SERVES 4

Rum Punch Jug 32
Our best-selling rum punch

Aperol Spritz Jug 32
Your number one cocktail, made for the table

RUM & RICH

Rum Punch 10
Wray & Nephew, pineapple, orange, lime, strawberry

Mai Tai 11
Ron Barceló Gran Añejo, triple sec, pineapple, lime, orgeat

Mango Daiquiri 11.50
Ron Barceló Gran Añejo, mango, lime, sugar

Ting Wray 10
Wray & Nephew, lime, Ting

SHAKEN & SHORT

Espresso Martini 10.50
Three Sixty vodka, Tia Maria, vanilla, Old Mill Worker Bee espresso

Amaretto Sour 11
Disaronno, lemon, sugar, Luxardo cherry

Daiquiri 10
Ron Barceló Blanco, lime, sugar

BEER, WINE & SOFTS

ON DRAUGHT

	HALF	PINT
Brooklyn Groundwork	3.25	6.50
Poretti	3.25	6.50
Guinness	3.25	6.50

3 rotating craft lines
Ask at the bar what's on

BOTTLES & CANS

Corona 330ml 5.50

Alhambra Especial 330ml 5.50

Maeloc Dry Cider 330ml 5.50

Old Mout Cider 6
Berries & Cherries or Kiwi & Lime

Corona 0.0% 4.50

Brooklyn Special Effects 0.4% 4.50

SOFTS

	REG	LARGE
Cola	3	4
Diet Cola	3	4
Lemonade	3	4
Orange Juice	3	4
Apple Juice	3	4
Pineapple Juice	3	4
Cranberry Juice	3	4
Cordial & Soda	2	2.50

SOFTS - BOTTLES & CANS

Ting 3

Old Jamaica Ginger Beer 3

J2O 3
Orange & Passionfruit, Apple & Mango or Apple & Raspberry

Crodino 5
Alcohol-free Italian aperitivo

TEA & COFFEE

Big Mug of Tea, Earl Grey or Mint 2.50

Double Espresso or Americano 3.50

Latte, Cappuccino or Flat White 4

Mocha or Hot Chocolate 4

Vanilla or caramel syrup +0.50

DOUBLE UP FOR £2

Make any spirit & mixer a double for just £2 more

UNLIMITED MARGARITAS

£25 · add to Sunday Unlimited Tacos for 90 minutes

WINE

(VE) vegan

WHITE	175ML	250ML	BOTTLE
Seramaris Lucido Pinot Grigio (VE)	7.50	9.50	27
El Costilliar Sauvignon Blanc (VE)	8	10	29
Valleymayor Blanco Rioja (VE)	8.50	10.50	31

ROSÉ	175ML	250ML	BOTTLE
Seramaris Lucido Pinot Rosé (VE)	7.50	9.50	27

RED	175ML	250ML	BOTTLE
El Costilliar Merlot (VE)	7.50	9.50	27
El Vaquero Malbec	8	10	29
Water Stop Station Shiraz	8.50	10.50	31

SPARKLING	125ML	BOTTLE
Bellino Prosecco (VE)	7	30

Bottomless brunch list: Aperol, Sarti, Hugo & Limoncello Spritz · Long Island Iced Tea · Black Russian · Tom Collins · Ting Wray · Prosecco · House vodka, gin or rum & mixer · Poretti pint · Corona · Maeloc Cider