

MENU

MADE FRESH. MADE HERE. MADE DAILY.

SMALL PLATES

Soup (ask for details) w/ focaccia (VE) (GFO) 6.5

Calamari w/ smoked paprika & lemon mayo (GF) 7.5

Smoked Garlic & Rosemary Wings w/ garlic mayo & parmesan (GF) 7.5

Caramelized Onion Hummus w/ harissa chickpeas, za'atar & seasoned flatbread (VE) (N) (S) 7

Beetroot Salad Mixed beets, pickled shallots, fresh mint, toasted mixed seeds w/ lime, chili & coriander dressing (VE) (N) (S) 7

Whipped Feta w/ mixed olives, sun dried tomatoes & seasoned flatbread (V) 7

Crispy New Potatoes w/ chimichurri & garlic butter green beans (VEO) (GF) 5.5

Smoked St Louis Rib w/ BBQ glaze, slaw and gherkin (GF) 8

LARGE PLATES

10oz Flat Iron Steak w/ triple cooked chips, rocket, tomato & red onion salad and a choice of peppercorn sauce, chimichurri or bearnaise sauce 24
(Add garlic butter prawns 4)

Pan Fried Sea Bass Fillet w/ crushed herby new potatoes, pickled lemon, samphire & pesto (N) (GF) 19

Cauliflower Puttanesca Roasted cauliflower, marinated olives, sun dried tomatoes, sauteed kale, capers w/ garlic oil & lemon dressing 17

Chicken Smash Buttermilk fried chicken breast, deep fried smashed baked potato, green beans w/ onion cream sauce 18

Mushroom Wrappington Mixed mushrooms cooked w/ walnuts, almonds & onions, wholegrain mustard, spinach & kale in a Khobez flatbread served with fries (VE) (N) 16

The 'Standard' Burger 6oz beef patty, American cheese, sliced tomato, gherkins, red onion, American mustard & burger sauce in a brioche bun served with fries (GFO) 16 (Add streaky bacon 2.4 | BBQ beef brisket 4)

Salmon Burger Salmon patty, spicy Hoisin sauce, celeriac remoulade & sliced spring onions in a brioche bun served with fries 16

Chicken Burger Lemon pepper fried chicken, shredded lettuce, sliced gherkins & lemon mayo in a brioche bun served with fries 16

Brisket French Dip Beef brisket, Swiss cheese, caramelised onions, sliced gherkins, horseradish cream, English mustard in toasted Campagne w/ red wine jus served with fries 16

'Standard' Mac'n'Cheese Made with our signature three cheese sauce topped w/ thyme breadcrumbs (V) 12
(Add sautéed mushrooms & truffle oil (V) 1.5 | BBQ beef brisket 4)

Dirty Fries Spiced skinny fries, grated cheddar & mozzarella, BBQ beef brisket, sour cream, chives & BBQ sauce 13.5 (VEO) (GF)
(Sweet potato fries add 3, make it MEGA, add mac n cheese 3)

Truffle Mac Fries Rosemary salted skinny fries w/ grated cheddar & mozzarella topped w/ mac n cheese, sauteed mushrooms, truffle oil & grana padano 13.5 (VEO) (Sweet potato fries add 3)

SIDES

Skinny Fries 3 **Sweet Potato Fries** 4.5

Add: Chilli salt 50p | Add: Rosemary & garlic salt 50p (V) (GF)

Homemade Focaccia w/ Toasted mixed seeds, olive oil & balsamic (VE) (N) (S) 5.5

Spiced Corn "Ribs" w/ Garlic butter (V) (VEO) (GF) 5

Side Mac n Cheese 6

Root Veg Slaw Crunchy shredded veg & vinaigrette (VE) (GF) 4.5

Thyme Roasted Mushrooms w/ garlic butter (V) (VEO) 5.5

Garlic & Mozzarella bread (V) (Add jalapenos 1) 6

DESSERTS

Sticky Toffee Sundae Date pudding, vanilla ice cream, caramel sauce, chantilly cream & pecan brittle (V) (N) 8

Vegan Snickers Sundae Chocolate brownie, caramel ice cream, caramel sauce, whipped cream & salted peanuts (VE) (N) 8

Affogato Vanilla ice cream with fresh coffee (V) (GF) 4.5

Selection of ice creams & sorbets 1.5 per scoop

DRINKS

SOCIETY
STANDARD

DRAUGHT

Half / Pint

Asahi Lager (5.2%)	2.9 / 5.8
Frontier Lager (4.5%)	2.8 / 5.5
Camden Pale Ale (4%)	2.8 / 5.5
Cornish Orchards Cider (4.5%)	2.7 / 5.3
Tiny Rebel Guest Local Draught (ask for details)	POA
Guest Draught (ask for details)	POA

BOTTLES & CANS

Sol Lager (330ml) (4.2%)	4.5
Blue Moon (330ml) (5.4%)	4.6
Madri Excepcional Lager (330ml) (4.6%)	4.6
Daura Damm (GF) (330ml) (5.4%)	4.8
Paroni Capri (330ml) (5.9%)	4.5
Flavoured Cider (500ml) (ask for details)	POA
Stout (ask for details)	POA
Guest Bottles / Cans (ask for details)	POA

LOW / NO ALCOHOL

Big Drop Low Alcohol IPA / Pale Ale (330ml) (0.5%)	4.2
Asahi Alcohol Free (330ml) (0%)	4.2
Seedlip Grove 42 "Gin" (0%) & bottled tonic	6 / 8
Crodino Aperitivo "Aperol-Style" Spritz (0%)	5

COCKTAILS

2 FOR £10*: 5-7pm

Spiced Apple Pie Rum, brandy, lemon juice, apple juice, vanilla gomme, cinnamon, cider, bitters	9.5
Fig Sours Disaronno, fig liqueur, lemon juice, aquafaba	9.5
Blackberry Thyme Margarita thyme, tequila, triple sec, creme de mure, lime juice, gomme	9.5
Rosemary Sloe Gin Fizz Rosemary, gin, sloe gin, lemon, gomme	9.5
Peartini Pear vodka, gomme, lemon juice, pear puree	9.5
Hot Toddy Whisky, hot water, honey, cinnamon stick, lemon juice	9.5
STANDARDS	
Espresso Martini	10
Old Fashioned	10
Negroni	10

BAR SNACKS

Marinated Olives	3.5
Wasabi Peas	3
Spiced Chilli Puff Bites / Salted Peanuts	2.5
Crisps	1.2

RED WINE

125ml / 175ml / 250ml / Bottle

Merlot (France)	4.6 / 5.9 / 8.2 / 23
Malbec (Argentina)	6.1 / 7.9 / 10.8 / 30
Pinot Noir (Romania) *VEGAN*	4.9 / 6.3 / 8.7 / 25
Rioja Tempranillo (Spain) *VEGAN*	6.1 / 7.9 / 10.8 / 30

WHITE WINE

125ml / 175ml / 250ml / Bottle

Chenin Blanc (South Africa)	4.6 / 5.9 / 8.2 / 23
Chardonnay (Australia) *VEGAN*	4.6 / 5.9 / 8.2 / 23
Pinot Grigio (Italy) *VEGAN*	4.7 / 6 / 8.4 / 24
Sauvignon Blanc (South Africa) *VEGAN*	4.9 / 6.3 / 8.7 / 25

ROSE & FIZZ

125ml / 175ml / 250ml / Bottle

Pinot Rose (Italy) *VEGAN*	4.6 / 5.9 / 8.2 / 23
White Zinfandel (California)	4.6 / 5.9 / 8.2 / 23
Prosecco (Italy) *VEGAN*	(125ml) 6 / 28

SOFT DRINKS

San Pellegrino: Limonata / Blood Orange (330ml) Botle	2.8
Green various flavours (275ml) Appletiser (275ml)	3
Coke Zero / Pepsi Max (330ml)	3
Firefly: Lemon, lime & ginger (330ml)	3
Ginger Beer (330ml)	3
Draught: Cola / Diet Cola / Lemonade (half / pint) Juice:	2.8
Orange / Apple / Cranberry / Mango / Pineapple Kids	2 / 2.8
Cawstons Juice Box (200ml) (ask for flavours)	2.5
	2

HOT DRINKS

Double Espresso

Americano	2.5
Cappuccino	2.7 / 2.9
Latte	2.8 / 3
Flat White	3
Pot of Breakfast Tea / Herbal Tea	3
Mocha	2.9
Hot Chocolate (add marshmallows 50p)	3
Extras: Flavoured Syrups 50p (ask for selection)	3