



Sharing Boards

ROSEMARY, SEA SALT & GARLIC FOCACCIA

HOMEMADE FOCACCIA SERVED WITH AIOLI, BALSAMIC & OLIVE OIL

9.50

SEAFOOD

CHEESE & GARLIC BAKED QUEENIE SCALLOP, CHILLI KING PRAWNS, FISH & VEGETABLE PAKORAS, SALT & PEPPER SQUID & WHITBY CRAB & CAVIAR

22.75

CHARCUTERIE

CHORIZO, MILANO SALAMI, PROSCIUTTO, SALAMI & YORKSHIRE COPPA
SERVED WITH BRUSHETTAS, AIOLI, ONION CHUTNEY & BREADS

22.75

Meat

STICKY CHICKEN

10.25

SOY & MAPLE GLAZED CHICKEN THIGH, SPRING ONION, CRISPY SHALLOTS & PEANUT

PORK BELLY

11.50

SLOW BRAISED PORK BELLY, HOISIN SAUCE, SHICHIMI SPICE, CRACKLING & TENDERSTEM BROCCOLI

CHILLI GARLIC BEEF

11.50

CRISPY CHILLI BEEF, HONEY, GARLIC & SESAME

LAMB BIRRIA TACOS

13.95

SLOW COOKED LAMB SHOULDER, CHILLI, GARLIC & HERB CONSOMMÉ, CHEDDAR & PICKLED ONION

Fish

FISH PAKORA

11.25

FISH PAKORA, LIME MAYONNAISE & CUCUMBER RELISH

MISO COD

13.95

MISO COD, PAK CHOI, SHIITAKE MUSHROOMS & KOMBU DASHI

CRISPY PRAWN & MANGO BAO BUNS

10.95

CRISPY PRAWN & MANGO BAO BUNS, BURNT LIME & SWEET CHILLI SAUCE

CURED MACKEREL FILLET

11.95

CURED MACKEREL FILLET, SMOKEY ROMESCO SAUCE, ARTICHOKE & SUMMER SALAD

Vegetarian

PADRON PEPPERS

5.50

BLACKENED PADRON PEPPERS

WHIPPED BEETROOT RICOTTA

10.50

HOMEMADE WHIPPED BEETROOT RICOTTA, ROSEMARY, OLIVE OIL, BALSAMIC & BRUSHETTA CRISPS

TOMATO & BURRATA

10.25

YOUNG MOZZARELLA, HERITAGE TOMATO, MARINATED COURGETTE, SEED CRACKER & BASIL OIL

WILD MUSHROOM & SPINACH CROQUETTE

9.50

WILD MUSHROOM & SPINACH CROQUETTE, TRUFFLE MAYONNAISE, CARAMELISED ONION CHUTNEY

Snacks & Sides

TRUFFLE PARMESAN FRIES

5.75

SKIN ON FRIES

4.75

GRILLED SPILLMANS ASPARAGUS & CRUMBLED FETA

6.25

MEDJOOOL DATES WRAPPED IN SMOKED STREAKY BACON

5.50

GORDAL OLIVES

5.95

BUTTER ROASTED HEIRLOOM CARROTS & ROSEMARY

5.75

JERSEY ROYAL BOMBAY POTATOES

6.25

PEAR, WALNUT, ROCKET, PARMESAN SALAD

6.50

LIME & PAPRIKA CORN RIBS, CHIPOTLE MAYO

5.50

IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR TEAM BEFORE YOU PLACE YOUR ORDER

SMALL PLATES

THURSDAY - SATURDAY 5PM - 8.30PM

Sharing Boards

ROSEMARY, SEA SALT & GARLIC FOCACCIA

HOMEMADE FOCACCIA SERVED WITH AIOLI, BALSAMIC & OLIVE OIL 9.50

SEAFOOD

CHEESE & GARLIC BAKED QUEENIE SCALLOP, CHILLI KING PRAWNS, FISH & VEGETABLE PAKORAS, SALT & PEPPER SQUID & WHITBY CRAB & CAVIAR 22.75

CHARCUTERIE

CHORIZO, MILANO SALAMI, PROSCIUTTO, SALAMI & YORKSHIRE COPPA SERVED WITH BRUSHETTAS, AIOLI, ONION CHUTNEY & BREADS 22.75

Meat

STICKY CHICKEN

SOY & MAPLE GLAZED CHICKEN THIGH, SPRING ONION, CRISPY SHALLOTS & PEANUT 10.25

PORK BELLY

SLOW BRAISED PORK BELLY, HOISIN SAUCE, SHICHIMI SPICE, CRACKLING & TENDERSTEM BROCCOLI 11.50

CHILLI GARLIC BEEF

CRISPY CHILLI BEEF, HONEY, GARLIC & SESAME 11.50

LAMB BIRRIA TACOS

SLOW COOKED LAMB SHOULDER, CHILLI, GARLIC & HERB CONSOMMÉ, CHEDDAR & PICKLED ONION 13.95

Fish

FISH PAKORA

FISH PAKORA, LIME MAYONNAISE & CUCUMBER RELISH 11.25

MISO COD

MISO COD, PAK CHOI, SHIITAKE MUSHROOMS & KOMBU DASHI 13.95

CRISPY PRAWN & MANGO BAO BUNS

CRISPY PRAWN & MANGO BAO BUNS, BURNT LIME & SWEET CHILLI SAUCE 10.95

CURED MACKEREL FILLET

CURED MACKEREL FILLET, SMOKEY ROMESCO SAUCE, ARTICHOKE & SUMMER SALAD 11.95

Vegetarian

PADRON PEPPERS

BLACKENED PADRON PEPPERS 5.50

WHIPPED BEETROOT RICOTTA

HOMEMADE WHIPPED BEETROOT RICOTTA, ROSEMARY, OLIVE OIL, BALSAMIC & BRUSHETTA CRISPS 10.50

TOMATO & BURRATA

YOUNG MOZZARELLA, HERITAGE TOMATO, MARINATED COURGETTE, SEED CRACKER & BASIL OIL 10.25

WILD MUSHROOM & SPINACH CROQUETTE

WILD MUSHROOM & SPINACH CROQUETTE, TRUFFLE MAYONNAISE, CARAMELISED ONION CHUTNEY 9.50

Snacks & Sides

TRUFFLE PARMESAN FRIES

5.75

SKIN ON FRIES

4.75

GRILLED SPILLMANS ASPARAGUS & CRUMBLED FETA

6.25

MEDJOOOL DATES WRAPPED IN SMOKED STREAKY BACON

5.50

GORDAL OLIVES

5.95

BUTTER ROASTED HEIRLOOM CARROTS & ROSEMARY

5.75

JERSEY ROYAL BOMBAY POTATOES

6.25

PEAR, WALNUT, ROCKET, PARMESAN SALAD

6.50

LIME & PAPRIKA CORN RIBS, CHIPOTLE MAYO

5.50

IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR TEAM BEFORE YOU PLACE YOUR ORDER



Gluten Free



Sharing Boards

GLUTEN FREE BREADS

GLUTEN FREE BREADS SERVED WITH AIOLI, BALSAMIC & OLIVE OIL 7.50

CHARCUTERIE

CHORIZO, MILANO SALAMI, PROSCIUTTO, SALAMI & YORKSHIRE COPPA
SERVED WITH BRUSHETTAS, AIOLI, ONION CHUTNEY & BREADS 22.95

Meat

PORK BELLY 11.50

SLOW BRAISED HOISIN PORK BELLY, HOISIN SAUCE,
SHICHIMI SPICE, CRACKLING & TENDERSTEM BROCCOLI

LAMB BIRRIA TACOS 13.95

SLOW BRAISED LAMB SHOULDER, CHILLI, GARLIC &
HERB CONSOMMÉ, CHEDDAR & PICKLED ONION

STICKY CHICKEN 10.25

SOY & MAPLE GLAZED CHICKEN THIGH, SPRING
ONION, CRISPY SHALLOTS & PEANUT

Fish

MISO COD 13.95

MISO COD, PAK CHOI, SHIITAKE MUSHROOMS &
KOMBU DASHI

CHILLI KING PRAWNS 10.25

KING PRAWNS COOKED IN CHILLI, GINGER & GARLIC

CURED MACKEREL FILLET 10.95

CURED MACKEREL FILLET, SMOKEY ROMESCO
SAUCE, ARTICHOKE & SUMMER SALAD

Vegetarian

PADRON PEPPERS 5.50

BLACKENED PADRON PEPPERS

WHIPPED BEETROOT RICOTTA 10.50

HOMEMADE WHIPPED BEETROOT RICOTTA, ROSEMARY,
OLIVE OIL, BALSAMIC & BRUSHETTA CRISPS

TOMATO & BURRATA 10.25

YOUNG MOZZARELLA, HERITAGE TOMATO, MARINATED
COURGETTE, SEED CRACKER & BASIL OIL

Snacks & Sides

TRUFFLE PARMESAN FRIES 5.75

SKIN ON FRIES 4.75

GRILLED SPILLMANS ASPARAGUS & CRUMBLED FETA 6.25

MEDJOL DATES WRAPPED IN SMOKED STREAKY BACON 5.50

GORDAL OLIVES 5.95

BUTTER ROASTED HEIRLOOM CARROTS & ROSEMARY 5.75

JERSEY ROYAL BOMBAY POTATOES 6.25

PEAR, WALNUT, ROCKET, PARMESAN SALAD 6.50

LIME & PAPRIKA CORN RIBS, CHIPOTLE MAYO 5.50



Gluten & Dairy Free



Sharing Boards

GLUTEN FREE BREADS

GLUTEN FREE BREADS SERVED WITH AIOLI, BALSAMIC & OLIVE OIL 7.50

CHARCUTERIE

CHORIZO, MILANO SALAMI, PROSCIUTTO, SALAMI & YORKSHIRE COPPA
SERVED WITH BRUSHETTAS, AIOLI, ONION CHUTNEY & BREADS 22.95

Meat

PORK BELLY 11.50

SLOW BRAISED HOISIN PORK BELLY, HOISIN SAUCE,
SHICHIMI SPICE, CRACKLING & TENDERSTEM BROCCOLI

LAMB BIRRIA TACOS 13.95

SLOW BRAISED LAMB SHOULDER, CHILLI, GARLIC &
HERB CONSOMMÉ, CHEDDAR & PICKLED ONION

STICKY CHICKEN 10.25

SOY & MAPLE GLAZED CHICKEN THIGH, SPRING
ONION, CRISPY SHALLOTS & PEANUT

Vegetarian

PADRON PEPPERS 5.50

BLACKENED PADRON PEPPERS

TOMATO & MARINATED COURGETTE 10.25

HERITAGE TOMATO, MARINATED COURGETTE, SEED
CRACKER & BASIL OIL

GOCHUJANG STICKY CAULIFLOWER TACOS 9.50

CRISPY CAULIFLOWER TACOS, GOCHUJANG, SESAME &
CORIANDER

Fish

MISO COD 13.95

MISO COD, PAK CHOI, SHIITAKE MUSHROOMS &
KOMBU DASHI

CHILLI KING PRAWNS 10.25

KING PRAWNS COOKED IN CHILLI, GINGER & GARLIC

CURED MACKEREL FILLET 10.95

CURED MACKEREL FILLET, SMOKEY ROMESCO
SAUCE, SWEET POTATO & SUMMER SALAD

Snacks & Sides

SKIN ON FRIES 4.75

GRILLED SPILLMANS ASPARAGUS 6.25

MEDJOOOL DATES WRAPPED IN SMOKED STREAKY BACON 5.50

GORDAL OLIVES 5.95

ROASTED HEIRLOOM CARROTS & ROSEMARY 5.75

JERSEY ROYAL BOMBAY POTATOES 6.25

PEAR, WALNUT & ROCKET SALAD 6.50

LIME & PAPRIKA CORN RIBS, CHIPOTLE MAYO 5.50

IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR TEAM BEFORE YOU PLACE YOUR ORDER



Dairy Free



Sharing Boards

ROSEMARY & SEA SALT FOCACCIA

HOMEMADE FOCACCIA SERVED WITH AIOLI, BALSAMIC & OLIVE OIL

9.50

CHARCUTERIE

CHORIZO, MILANO SALAMI, PROSCIUTTO, SALAMI & YORKSHIRE COPPA
SERVED WITH BRUSHETTAS, AIOLI, ONION CHUTNEY & BREADS

22.95

Meat

PORK BELLY

11.50

SLOW BRAISED HOISIN PORK BELLY, HOISIN SAUCE,
SHICHIMI SPICE, CRACKLING & TENDERSTEM BROCCOLI

LAMB BIRRIA TACOS

13.95

SLOW BRAISED LAMB SHOULDER, CHILLI, GARLIC &
HERB CONSOMMÉ, CHEDDAR & PICKLED ONION

STICKY CHICKEN

10.25

SOY & MAPLE GLAZED CHICKEN THIGH, SPRING
ONION, CRISPY SHALLOTS & PEANUT

Vegetarian

PADRON PEPPERS

5.50

BLACKENED PADRON PEPPERS

TOMATO & MARINATED COURGETTE

10.25

HERITAGE TOMATO, MARINATED COURGETTE, SEED
CRACKER & BASIL OIL

GOCHUJANG STICKY CAULIFLOWER TACOS

9.50

CRISPY CAULIFLOWER TACOS, GOCHUJANG, SESAME &
CORIANDER

Fish

MISO COD

13.95

MISO COD, PAK CHOI, SHIITAKE MUSHROOMS &
KOMBU DASHI

CRISPY PRAWN & MANGO BAO BUNS

10.95

CRISPY PRAWN & MANGO BAO BUNS, BURNT LIME &
SWEET CHILLI SAUCE

CURED MACKEREL FILLET

10.95

CURED MACKEREL FILLET, SMOKEY ROMESCO
SAUCE, SWEET POTATO & SUMMER SALAD

Snacks & Sides

SKIN ON FRIES

4.75

GRILLED SPILLMANS ASPARAGUS

6.25

MEDJOOOL DATES WRAPPED IN SMOKED STREAKY BACON

5.50

GORDAL OLIVES

5.95

ROASTED HEIRLOOM CARROTS & ROSEMARY

5.75

JERSEY ROYAL BOMBAY POTATOES

6.25

PEAR, WALNUT & ROCKET SALAD

6.50

LIME & PAPRIKA CORN RIBS, CHIPOTLE MAYO

5.50

IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR TEAM BEFORE YOU PLACE YOUR ORDER



Vegan Small Plates



Sharing Boards

ROSEMARY, SEA SALT & GARLIC FOCACCIA 9.50
HOMEMADE FOCACCIA SERVED WITH BALSAMIC & OLIVE OIL

MEZZE BOARD 12.50
ARTICHOKE HEARTS, SMOKED SUNBLUSHED TOMATOES, GORDAL OLIVES, PADRON PEPPERS, TEMPURA MEDITERRANEAN VEGETABLE, TOMATO BRUSCHETTA, ONION CHUTNEY & BREADS

Small Plates

PADRON PEPPERS 5.50
BLACKENED PADRON PEPPERS

TOMATO & MARINATED COURGETTE 10.25
HERITAGE TOMATO, MARINATED COURGETTE, SEED CRACKER & BASIL OIL

TEMPURA VEGETABLES 7.50
TEMPURA VEGETABLES, BURNT LIME & CHILLI DIPPING SAUCE

JACKFRUIT TACOS 10.50
GARLIC & SESAME JACK FRUIT TACOS & SPICED ROMESCO DIP

VEGETABLE PAKORAS 8.95
VEGETABLE PAKORAS, BURNT LIME & HOMEMADE CHILLI SAUCE

GOCHUJANG STICKY CAULIFLOWER BAO BUNS 9.50
CRISPY CAULIFLOWER BAO BUNS, GOCHUJANG, SESAME & CORIANDER

Snacks & Sides

SKIN ON FRIES 4.75

GRILLED SPILLMANS ASPARAGUS 6.25

GORDAL OLIVES 5.95

ROASTED HEIRLOOM CARROTS & ROSEMARY 5.75

JERSEY ROYAL BOMBAY POTATOES 6.25

PEAR, WALNUT & ROCKET SALAD 5.50

LIME & PAPRIKA CORN RIBS 5.50

COCKTAILS 10.95

Classics

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

MIMMOSA

ORANGE JUICE, PROSECCO, GRAND MARNIER

PORNSTAR MARTINI

VODKA, PASSOA, PASSIONFRUIT PURÉE, LIME JUICE,

OLD FASHIONED

BULLIET BOURBON, ANGOSTURA BITTERS, ORANGE

AMERETTO SOURS

DISARONNO, LEMON JUICE, EGG WHITE, ANGOSTURA BITTERS

ESPRESSO MARTINI

VODKA, ESPRESSO, COFFEE LIQUEUR

PIMMS SPRITZ

PIMMS, PROSECCO, LEMONADE, FRUITS

AMALFI SPRITZ

LEMON CELLO, PROSECCO, SODA WATER



House Specials

RARE BIRD RHUBARB & GINGER MULE

RARE BIRD RHUBARB & GINGER GIN, GINGER BEER, LIME

TAMARIND COOLER

TAMARIND VODKA, ORANGE CURACAO, ELDERFLOWER, HONEY, LIME & GINGER

STRAWBERRY MARGARITA

TEQUILA GOLD, ORANGE CURACAO, LIME, VANILLA, STRAWBERRY & SEA SALT

Mocktails 6.75

LYCHEE & PASSIONFRUIT COOLER

LYCHEE, PASSIONFRUIT, VANILLA, LIME, GRENADINE

MANGO MULE

MANGO, LIME, GINGER ALE, HONEY, CUCUMBER

ROSEMARY BLUEBERRY SMASH

BLUEBERRY, LEMON, HONEY, ROSEMARY



A SUNDAY LUNCH BOARD DESIGNED TO BE SHARED BETWEEN THE TABLE. THE BOARDS INCLUDE A SELECTION OF EVERYTHING YOU EXPECT FROM A TRADITIONAL SUNDAY ROAST WITH ALL THE TRIMMINGS, NO DECISIONS TO BE MADE, WE'VE GOT IT ALL COVERED!

The Boards

MEAT

24.95PP

ROASTED SIRLOIN OF BEEF, LAMB SHOULDER WELLINGTON AND LOIN OF PORK WITH CRACKLING

VEGETARIAN & VEGAN

18.95PP

BUTTERNUT SQUASH ROASTED VEGETABLE WELLINGTON, NUT ROAST CUTLET AND LENTIL LOAF

Served With

YORKSHIRE PUDDINGS

CRISPY ROAST POTATOES

CAULIFLOWER CHEESE

CREAMED LEEKS

BRAISED RED CABBAGE

HONEY GLAZED CARROTS & PARSNIPS

GARLIC BUTTERED GREENS

PROPER GRAVY

Extras

YORKSHIRE PUDDINGS £1.95

CRISPY ROAST POTATOES £4.95

CAULIFLOWER CHEESE £3.95



DRINKS



Draft

	1/2	
BIRRA MORETTI	3.40	6.80
THEAKSTONS PALE ALE	3.30	6.60
INCHS CIDER	3.00	6.00

Bottled Beer

CORONA 4.5%	5.50
PERONI 5%	5.75
BREWDOG PUNK IPA 330ML 5.4%	5.95
RUDGATE JORVIK BLONDE 500ML 4.6%	6.50
RUDGATE BATTLEAXE BITTER 4.2%	6.50

Bottled Cider

OLD MOUT BERRIES & CHERRIES 4%	6.50
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Gin

BOMBAY SAPPHIRE	3.50
TANQUERAY	3.25
HOOTING OWL SPICED BLOOD ORANGE	4.75
HOOTING OWL YORKSHIRE RASPBERRY	4.75
HOOTING OWL MANGO & PASSIONFRUIT	4.75
RARE BIRD RHUBARB & GINGER	4.75
RARE BIRD SPICED VANILLA	4.75
RARE BIRD LONDON DRY	4.75
GIN MARE	5.00

Vodka

ABSOLUT BLUE	4.00
ABSOLUT MANGO	4.00
ABSOLUT RASPBERRY	4.00
CHASE	5.50
GREY GOOSE	6.50

Brandy

THREE BARRELS	3.50
MARTELL COGNAC	5.00

Whisky

JAMESONS	3.95
SOUTHERN COMFORT	3.25
JOHNNIE WALKER	4.00
BULLEIT BOURBON	5.50
FILEY BAY FLAGSHIP	6.50
GLENMORANGIE NECTAR D'OR 12 YR OLD	6.50

Rum

BARCARDI WHITE	3.00
CAPTAIN MORGANS DARK	3.00
CAPTAIN MORGANS SPICED	3.00
HAVANA CLUB 7	4.25

Shots

LIMONCELLO	3.50
TEQUILA GOLD	3.50
TEQUILA ROSE	3.50
BABY GUINNESS	3.75

0% Alcohol

BIRRA MORETTI ZERO 330ML	4.50
OLD MOUT BERRIES & CHERRIES 0% 500ML	5.80
0.0 GUINNESS 440ML	6.50
00 GORDONS GIN	3.25

Mixers / Soft Drinks

COKE 200ML	3.50
DIET COKE 200ML	3.25
FEVERTREE LEMONADE 200ML	4.00
FEVERTREE LIGHT LEMONADE 200ML	3.75
FEVERTREE TONIC 200ML	4.00
FEVERTREE MEDITERRANEAN 200ML	4.00
FEVERTREE SLIMLINE TONIC 200ML	3.75
FEVERTREE GINGER ALE 200ML	4.00
FEVERTREE ELDERFLOWER TONIC 200ML	4.00
APPLETISER	4.75
J20 ORANGE & PASSIONFRUIT	4.75
HARROGATE SPARKLING 330ML	2.00
HARROGATE SPARKLING 750ML	4.25
HARROGATE STILL 750ML	4.25

ALL OF OUR SPIRITS ARE SERVED IN 25ML



BAKED ALASKA

GROOVY MOO STRAWBERRY GELATO, ITALIAN MERINGUE, RASPBERRY CRUMB, BRANDY

8.75

LEMON & GREEN TEA POSSET

LEMON & GREEN TEA POSSET, SHORTBREAD, MATCHA

7.95

WHISKY & CHOCOLATE CREMEAUX

WHISKY & CHOCOLATE CREMEAUX, COFFEE ICE CREAM, PRALINE CRUMB, SALTED CARAMEL SAUCE

8.25

YORKSHIRE RHUBARB & CUSTARD PANNA COTTA

YORKSHIRE RHUBARB & CUSTARD PANNA COTTA, PARKIN

7.95

MOLTON CHOCOLATE FONDANT

MOLTON CHOCOLATE FONDANT, MANGO, CHANTILLY CREAM

9.25

MINI DOUGHNUTS

MINI DOUGHNUTS, PISTACHIO & CHOCOLATE SAUCE

6.95



Coffee

AMERICANO	3.5
DOUBLE ESPRESSO	3.5
CAPPUCINO	4
FLAT WHITE	4
LATTE	4
CAFETIERE	3.5
BABYCCINO	2
ICED LATTE	4

Syrups

CARAMEL, HAZELNUT, GINGERBREAD, 0.75
VANILLA, GREEN MINT, TOFFEE NUT,
PUMPKIN SPICE

Chocolate

LUXURY MILK CHOCOLATE	5
MOCHA	5

Liqueur Coffee

JAMESONS	7.5
BAILEYS	
TIA MARIA	
DISARONNO	
GRAND MARNIER	
THREE BARRELS BRANDY	

Tea

YORKSHIRE TEA	3
GREEN TEA	3
EARL GREY	3
CAMOMILE	3
LEMON & GINGER	3
RED BERRY BLEND	3.5
PEPPERMINT	3.5

ALTERNATIVE MILK - OAT & SOY 0.5

Something Extra

VANILLA AFFOGATO	6.5
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Allergen information

Sticky Chicken

**SOY & MAPLE GLAZED CHICKEN THIGH, SPRING ONION,
CRISPY SHALLOTS & PEANUT**

CONTAINS GLUTEN & PEANUTS

Brazilian Pork Tacos

**BRAZILIAN STYLE PORK TACOS, GOCHUJANG MAYONNAISE &
PICKLED CHILLI**

CONTAINS GLUTEN & EGG

Jack Fruit Tacos

**BRAZILIAN STYLE JACKFRUIT TACOS, GOCHUJANG
MAYONNAISE & PICKLED CHILLI**

CONTAINS GLUTEN



PRICE LIST



Moretti Pint £6

Moretti Half £3

Inchs Pint £5

Inchs Half £2.50

Prosecco £5

Spirit & Mixer £6

Sticky Chicken £9

Pork Bao Buns £8

Jack Fruit Bao Buns £8

Spirit & Mixer

Pimms

Bombay Sapphire

Absolut Vodka

Lemonade

Tonic

Coke