midweek eats & meets

1 course and a drink 15.50

2 courses and a drink 1950

STARTERS

CRISPY CALAMARI BITES

With a garlic & herb dip and lemon.

CRISPY SHREDDED CHICKEN

With sweet chilli sauce and salt & pepper seasoning.

HALLOUMI FRIES M

With sticky BBQ sauce.

KOREAN TEMPURA KING PRAWN

Double dips to dunk.

TWICE BATTERED CHICKEN GOUJONS

Double dips to dunk.

BRAVAS LOADED TATER BITES (VG)

With peri-peri and garlic & herb sauce.

SWEETCORN FRITTERS (VG-M)

With sweet chilli sauce, roasted sweetcorn and a wasabi mayo dip, served with cucumber ribbons and spring onion.

CRISPY TOFU (VG)

The Tofoo Co. smoked tofu with a sweet chilli dressing, cucumber ribbons, coriander and chilli.

MAINS

SERVED IN A SOFT GLAZED BUN WITH MISO MAYO*. LETTUCE AND CHOPPED PICKLE & ONION, WITH SKIN-ON FRIES OR SIDE SALAD **SWAP TO SWEET POTATO** FRIES + 1.75 OR TATER BITES +1.25

BACON CHEESEBURGER

Two beef patties, streaky bacon, Monterey Jack cheese, BBQ sauce and cheese sauce

BREADED CHICKEN BURGER

With streaky bacon, chilli jam, Monterey Jack cheese and cheese sauce

VEGGIE

CHEESEBURGER (M)

Grilled plant-based THIS™ Isn't Beef burger, Monterey Jack cheese, sweet & sour pickled onion, cheese sauce, chilli jam and rocket.

GARLIC & CHILLI PRAWN LINGUINE

With spinach, lemon, capers and pico de gallo.

SMOTHERED CHICKEN

Your choice of grilled chicken breast or crispy coated chicken breast, topped with Monterey Jack cheese, streaky bacon and sticky BBQ sauce, served with skin-on fries and your choice of peas or rocket.

FISH & CHIPS

Hand-battered fish with skin-on fries, tartare sauce and your choice of peas or mushy peas.

MAC 'N' CHEESE (V)

Macaroni in a creamy Monterey Jack cheese sauce, served with a green salad.

Why not add a topper:

- · Crispy shredded BBQ chicken
- +2.00
- Crispy BBO smoked tofu (VG)
- +2.00

FAJITA CHICKEN PASTA

Penne pasta with pulled chicken breast in a creamy sauce with onion and mixed peppers, finished with coriander, spring onion and lime.

FAJITA PASTA (VG)

Penne pasta in a Sheese® sauce with onion, sova beans and mixed peppers, finished with coriander, spring onion and lime.

KATSU CURRY

A rich curry sauce with basmati rice, red chilli, spring onion and coriander. With your choice of:

- Crispy smoked tofu
- · Crispy coated chicken



DESSERTS

WARM MINI CHURROS (v)

Filled with caramel and served with sumptuous caramel and Belgian chocolate sauces.

STICKY TOFFEE PUDDING

Toffee sauce, Vanilla ice cream.

SALTED CARAMEL CHOCOLATE **BROWNIE BITES**** (VG-M)

With Belgian chocolate sauce and freeze-dried raspberries.

UPGRADE YOUR DRINK TO THE AN ALCOHOLIC DRINK + 2.00

Beer & Cider: Amstel Pint (4.1% Abv), Peroni Pint (4.1% Abv), Birra Moretti Pint (4.6% Abv), Guinness Pint (4.2% Abv), Inch's Cider Pint (4.5% Abv), Beavertown Neck Oil Pint (4.3% Abv), Or Old Mout Berries & Cherries 500ml (4% Abv)

Wine: Vinuva Prosecco 125ml (10.5% Abv), El Velero, Verdejo Blanco 175ml (10% Abv), El Velero, Tempranillo Garnacha Rosado 175ml (10% Abv), El Zondaz, Tempranillo 175ml (12.5% Abv) Or Gerard Bertrand Gris Blanc Rosé Organic 175ml (13% Abv)

