



FOOD MENU

SERVED MON-SAT 12.00 - 21.00

SNACKS

Marinated Olives * 5.00

Sicilian olives served with Tortilla chips (MU) (Vg)*

Hummus & Pita * 4.50

Hummus served with pita bread (G, SS, M, MU) (Vg)*

Vegan Cheesy Garlic Bread 6.00

(G) (VG)

Cheesy Garlic Bread 6.00 (G, M)

Add a topping for 50p

- Diced Chorizo
- Pepperoni slices

PIZZAS

11", hand-stretched, wood fired pizzas with san marzano tomatoes, mozzarella, parmesan, olive oil, fresh basil

Margherita * 13.50 (G, M) (Ve)

Chorizo Crumb & Hot Honey * 15.70 (G, M)

With fresh chilli

Vegetarian * 15.70 (G, M) (Ve)

Caramelised onion, Artichoke & Truffle oil

Dips * 3.00

Basil Aioli (E), Sweet Chilli, Hot Honey, Truffle oil (Ve)

MIX & MATCH PASTRIES

Mini croissants, Danish pastry, mini pain Aux chocolate

1.00 (G, M, SO, N, E) (Ve)

* Available for pre-order



SKIP THE QUEUES

SCAN THE QR CODE
TO PREORDER YOUR
INTERVAL DRINK

SOUP * 6.50

- Tomato & Basil (M, G) (Ve)
- Leek & Potato (Vg)

Add 2 slices of sourdough loaf for 50p

SHARING BOARDS *

Cheese Selection 16.50

(G, M, MU, SS) (Ve)

A selection of Wensleydale & cranberry, emmental, camembert, red grapes, apple & tomato chutney & crackers

Veggie Board 15.30

(G, MU, SS) (Vg)

Hummus, pita bread, Siciliana olives, marinated artichokes, roasted red peppers, tomato salsa & crackers

Charcuterie Selection 14.70

(G, MU, M, SO)

Selection of cured honey roast ham, salami di Milano, prosciutto di crudo, cured chorizo, pickles, tomato chutney & crackers

Please note: Our products are sourced from suppliers who handle a wide range of allergens, so we cannot guarantee the absence of cross-contamination occurring in their processes.

Please check the allergens every time you visit us as we may have changed the recipe or the ingredients of one or more of our dishes. If item is represented as (X) this means it may contain that product.

C celery, G gluten, CR crustaceans, E eggs, F fish, L lupin, M milk, MO molluscs, MU mustard, N nuts, P peanuts, SS sesame seeds, SO soya, SD sulphur dioxide

Vg vegan - Ve Vegetarian

02/04/2025

WHITE WINE

	175	250	BTL
Cullinan View, Chenin Blanc, Western Cape	6.60	8.80	26.10
Tekena, Sauvignon Blanc, Central Valley, Chile	6.90	9.40	27.80
Da Luca, Pinot Grigio, Terre Siciliane, Italy	8.10	11.00	30.10
Allumea Organic Grillo, Chardonnay, Sicilia	7.90	10.70	32.40
Muscadet Sévre et Maine Sur Lie	-	-	33.00

RED WINE

	175	250	BTL
Cullinan View Pinotage	6.60	9.80	26.10
Chateau Cazau Bordeaux	6.90	8.50	29.10
Togale Merlot del Lazio, Fontana Candida, Italy	8.10	9.80	30.50
Alma Mora Reserve Malbec, San Juan	8.10	10.90	31.50
Pinot Noir, Viña Edmara, Chile	-	-	37.00

ROSE WINE

	175	250	BTL
Granfort Rose	6.90	8.60	26.10
Château de l'Aumérade, Côte de Provence	-	-	39.40

SPARKLING WINE

	125	200	BTL
Da Luca Prosecco	8.10	12.00	40.60

BEER & CIDER

Draught

Pravah Lager 4% (<i>Pint</i>)	6.60
Camden Hells Lager 4.6% (<i>Pint</i>)	6.80
Well Hazy Session Pale 4% (<i>Pint</i>)	6.80
Aspall Cider 4.5% (<i>Pint</i>)	6.60

Bottle/Can

Staropramen Lager (<i>Bottle</i>)	5.50
Corona Lager (<i>Bottle</i>)	5.70
Peroni Lager (<i>Bottle</i>)	5.80
BrewDog Punk IPA (<i>Can</i>)	6.40
Brixton Atlantic APA (<i>Can</i>)	6.60
Beavertown Neck Oil (<i>Can</i>)	7.10
Rekorderlig Cider (<i>Bottle</i>)	7.50
Strawberry-Lime, Passion Fruit, Apple	

SOFT DRINKS

Coca Cola (<i>Pint</i>)	4.40
Diet Coke (<i>Pint</i>)	4.40
Coca Cola Icon (<i>Bottle</i>)	3.50
Diet Coke Icon (<i>Bottle</i>)	3.30
Cawston Press Orange (<i>Can</i>)	3.40
Cawston Press Elderflower (<i>Can</i>)	3.40
Cawston Press Ginger Beer (<i>Can</i>)	3.40
Cano Still/Sparkling Water	2.50

JUICES

Apple, Cranberry, Orange, Pineapple, Pink Grapefruit	2.90
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Cocktails & Spritzers Offer

2 for £15.00 – All Day