

## SMALL.

*bold bites. big flavour.*

<b>padrón peppers</b> VG GF sea salt, chilli flakes	<b>4.5</b>
<b>garlic ciabatta</b> V GFA meadow hill bakery add cheese <b>1.5</b>	<b>4</b>
<b>guac 'n' chips</b> VG GF house-cut topos, smashed avo	<b>5</b>
<b>skins</b> V GA GFA cheese & bacon, chived lime crema	<b>7.5</b>
<b>rings</b> V buttermilk-coated onion rings, ranch	<b>5</b>

## SOCIAL.

*built for the table.*

<b>nachos grandé</b> V GF topos, cheddar & cheese sauce, jalapeños, salsa, crema + guac add chilli con carne GF VGA <b>4</b>	<b>12</b>
<b>burnt ends</b> GFA crispy pork belly cubes, Tennessee maple glaze, sesame	<b>9.5</b>
<b>boneless 'wings'</b> buttermilk fried chicken - choose a coat: • buffalo hot • hot honey sriracha • Tennessee maple	<b>9</b>
<b>halloumi sticks</b> V GFA chipotle mayo	<b>8</b>
<b>croquettes</b> V GA golden croquettes, smoky tomato sauce • serrano ham + cheese • smoky chorizo VG	<b>8.5</b>

## BURGERS.

*stacked + loaded.*

<b>old skool</b> GFA 6oz ground beef steak, American cheese, ketchup, French's mustard, pickles	<b>17</b>
<b>buttermilk banger</b> buttermilk-fried chicken, cheese, bacon, pickles	<b>16.5</b>
<b>el fuego</b> GFA 6oz ground beef steak, mexicana cheese, scotch bonnet chilli jam, jalapeños, chipotle mayo	<b>18</b>
<b>squeaky stack</b> V grilled halloumi, sweet chilli, smashed avo, lettuce, tomato	<b>16</b>
<b>green machine</b> V GA plant-based vegan quarter pounder, cheese, lettuce, tomato, pickles, red onion chutney	<b>16.5</b>
<i>burgers are served in fresh meadow hill bakery sesame-topped buns with a side of skin-on fries</i>	

## SIDEKICKS.

*every hero needs one.*

<b>curly fries</b> V <b>4.5 / 2.5</b> upgrade	<b>cajun fries</b> V <b>4 / 2</b> upgrade
<b>red cabbage 'slaw</b> V <b>4</b>	<b>chilli tenderstem</b> V <b>4.5</b>
<b>market salad</b> V <b>4</b>	<b>garlic baby potatoes</b> V <b>4</b>

## ROASTS.

*this is why you came.*

<b>beef topside</b> GFA slow roasted, served pink + house yorkshire	<b>19</b>
<b>chicken breast</b> GFA herb-roasted + sage & onion stuffing	<b>18</b>
<b>lamb shoulder</b> GFA 12-hour slow roasted, pulled + mint sauce	<b>25</b>
<b>pork belly</b> GFA slow roasted, crispy crackling + sage & onion stuffing	<b>23</b>
<b>salmon fillet</b> GFA roasted, white wine & dill sauce	<b>22</b>
<b>meat-free</b> V all the trimmings + cauliflower cheese & house yorkshire	<b>15</b>
<b>vegan wellington</b> VG butternut squash & beetroot + vegan gravy	<b>17</b>
<i>roasts are served with home-roasted potatoes, butter mash, roasted parsnips, seasonal veg medley + rich malbec gravy</i>	
<i>all roasts are prepared fresh and subject to availability</i>	

## EXTRAS.

*finishing touches.*

<b>butcher's pigs in blankets</b>	<b>7</b>
<b>cauliflower cheese</b> V GF	<b>6</b>
<b>home-roasted potatoes</b> V GF	<b>4</b>
<b>house yorkshire</b> V	<b>1.5</b>

## ICONS.

*tried + tested.*

<b>tex mex steak</b> GF 32-day aged 8oz rump steak, three-alarm chilli con carne, garlic butter, jalapeños, skin-on fries	<b>27</b>
<b>enchilada</b> GFA rolled wheat tortilla, cheese, salsa + lime crema, jalapeños, skin-on fries <i>or</i> cajun rice	
• chipotle chicken	<b>20</b>
• three-bean chilli V GA	<b>19.5</b>
<b>burrito <i>or</i> bowl</b> GFA charred onions & peppers, cajun rice, jalapeños, salsa, crema + guac	
• caribbean jerk chicken	<b>20</b>
• beef brisket 'barbecoa'	<b>22</b>
• smoky 'adobo' mushroom V GA	<b>19</b>

*burritos are served in a toasted tortilla wrap with a side of skin-on fries  
bowls are served open with cajun rice, red cabbage 'slaw' + topos*

<b>prime cuts</b> GFA 32-day aged beef, buttermilk rings, mushroom, grilled tomato, skin-on fries	
• 8 <sup>oz</sup> rump	<b>25.5</b>
• 8 <sup>oz</sup> ribeye	<b>32.5</b>
add a house sauce <b>3.5</b> : • chimichurri • pepper • bone marrow gravy	

*sourced fresh from our butcher daily and subject to availability*

<b>calavera cod</b> cod fillet lightly battered in our house 'calavera' pale ale, skin-on fries, curry sauce <i>or</i> mushy peas, tartar, lemon	<b>19</b>
<b>ravioli</b> V GA mushroom & caramelised onion, mushroom & madeira sauce, grated parmesan, garlic ciabatta <i>or</i> market salad	<b>17</b>



GFA gluten free/option available  
VGA vegan/option available