





CLYDEBUILT

BAR & KITCHEN

PIZZA. hand-stretched, 36-hour slow-proved, fresh dough

-  **Margherita** (v, but can be ve, or NGCI) 1.3
Tomato sugo, fior di latte mozzarella, and fresh basil
-  **Harissa Roasted Veg** (v, but can be ve or NGCI) 1.5
Tomato and herb sugo, fior di latte mozzarella, and harissa roasted vegetables
-  **Spicy Mexican Chicken** (can be NGCI) 1.5
Tomato and herb sugo, fior di latte mozzarella, chicken fajita, roast onions and peppers
-  **Pepperoni Pizza** (can be NGCI) 1.5
Tomato sugo, fior di latte mozzarella, and fresh basil with pepperoni


BURGERS. served with skin-on fries

-  **Onion bhaji burger** (ve) 1.5
Crispy onion bhaji, lime and chilli pickled slaw, with plant-based mayo on a plant-based brioche bun
+ Add cheddar cheese 1.5
-  **Crispy Chicken Burger** 1.8
Crispy Chipotle-marinated buttermilk chicken on a plant-based brioche bun with classic burger sauce, tomato, lettuce and maple bacon
+ Add cheddar cheese 1.5



SIDES.

-  **Skin-on fries** (ve) 4
-  **Cajun skin-on fries** (ve) 5
-  **Battered onion rings** (ve) 4
-  **Crunchy house slaw** (ve) 4
-  **Truffle parmesan fries** (v) 6




BIG PLATES.

-  **Classic Caesar salad** (v, can be NGCI) 1.2
Crispy baby gem lettuce, croutons, creamy lemon and garlic mayo, parmesan, and boiled egg
-  **Chicken & Bacon Caesar salad** (can be NGCI) 1.5
Char-grilled chicken breast, bacon, crispy baby gem lettuce, croutons, creamy lemon and garlic mayo, parmesan, and boiled egg
-  **Fish and chips** 1.6
Battered fish, capers, minted pea puree, salted chips, and homemade tartar sauce

DIPS.

-  **Plant-based garlic mayo** (ve) 1.5
-  **Plant-based siracha mayo** (ve) 1.5

PUDDINGS.

-  **Plant-based vanilla cheesecake** (ve) 7.5
With blackberry compote
-  **Lemon Posset** (ve) 7.5
-  **Sticky toffee pudding** (ve/NGCI) 7.5
Warm dates, treacle pudding, and toffee sauce, with vegan vanilla ice-cream

/'klyde-bilt/ n. A long-standing byword for craftsmanship in shipbuilding on the River Clyde. Synonymous with an era when Scotland was the world's largest shipbuilding nation and the yards on the River Clyde built the world's greatest ships.

It is fitting that on the site of this Bar & Kitchen, which was once a drydock, we have revitalised the expression, as we too believe in quality and craftsmanship.



Allergens:

We cannot guarantee that any dishes are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know the allergens in our food or drink, please scan the QR code, or visit mnu.mx/CLYDEBUILT, or ask for a member of the restaurant management team.

Foodsteps:

Our Foodsteps labels indicate from  to  the carbon emission impact of each dish, with  having the least carbon emissions. This can help you make a conscious choice about your meal. Please visit www.foodsteps.earth to learn more.

Menu Disclaimer: Please drink responsibly. There's a 4-drink limit per person, per ID, per transaction. Clydebuilt operates on a cashless system. The above menu is subject to change and availability.

v = vegetarian | ve = vegan | NGCI = non-gluten containing ingredients