

## SHARERS & SMALL PLATES

Any 3 plates for 18. Small plates, big flavour. Mix, match, share.



### PORK BELLY 7.5

Korean-marinated slices topped with sesame seeds

### PADRON PEPPERS (vg) 6.5

Blistered Padron peppers with olive oil & rock salt

### DUSTED CALAMARI 7.5

Served with lemon aioli

### MEATBALLS 7.5

Beef & pork meatballs in a rich tomato sauce

### TEMPURA KING PRAWNS 7.5

Lightly battered king prawns with honey, lime & coriander dipping sauce

### CROQUETAS DE JAMÓN 7.5

Lightly breaded Serrano ham croquettes served with chilli jam

### BBQ CORN RIBS (v) 6.5

Charred corn with garlic butter & sriracha mayo

### SALT & PEPPER

### CHICKEN WINGS 7.5

Marinated crispy salt & pepper wings

### CRISPY CAULIFLOWER BITES (v) 6.5

Lightly coated & served with chipotle mayo

### HOT HONEY HALLOUMI (v) 7

Grilled halloumi wedges drizzled with hot honey & sesame seeds

## LARGE PLATES

### THE LOCAL CATCH (gf) 17.5

Fresh haddock in a real ale batter with chips, minted mushy peas, chunky tartare sauce & grilled lemon

### CHICKEN SCHNITZEL PARMIGIANA 17

Crispy breaded chicken breast topped with tomato sauce & melted mozzarella, served with fries & BBQ corn ribs

### BRICKIES CLASSIC BEEF BURGER 14.5

6oz beef burger in a toasted brioche bun with American cheese, lettuce, tomato, gherkins, ketchup & mustard, served with fries

### MUSHROOM & TRUFFLE LINGUINE (v) 16

Linguine with mushrooms in a creamy garlic & herb sauce, finished with truffle oil & parmesan shavings

### THE BIG BLUE BURGER 15.5

6oz beef burger in a toasted brioche bun with blue cheese, bacon, lettuce & tomato, served with fries

### HALLOUMI & HOT HONEY SALAD (v) 14

Griddled halloumi, cherry tomatoes, roasted red peppers, pickled red onions on mixed leaves with hot honey dressing, topped with toasted seeds

### VIVA LA VEGAN BURGER (vg) 14.5

Moving Mountains patty in a toasted vegan brioche-style bun with vegan cheese, lettuce, tomato, gherkin, ketchup & American mustard

## SOURDOUGH PIZZA

Crafted with 72-hour slow-fermented dough

### MARGHERITA CLASSIC (v) 14.5

A classic favourite with mozzarella & tomato sauce on a hand-stretched sourdough base

### THE PARMA 16

Prosciutto di Parma ham, fresh rocket, parmesan shavings, mozzarella, tomato sauce & balsamic glaze

### PEPPERONI PICCANTE 16

Double pepperoni, pickled chillies, mozzarella, tomato sauce

### WHITE TRUFFLE (v) 16

Chestnut mushrooms, truffle oil, mozzarella & parmesan shavings

### BEEF SMOKESTACK 16

Ground beef, red onion & mozzarella on a BBQ base

### THE GARDEN GRAZER (vg) 15

Roasted red peppers, mushrooms, kalamata olives, pickled red onions & vegan mozzarella

## SIDE OF FRIES

### Skin-on Fries 4

### Cajun Fries 5

### Parmesan Truffle Fries 6

### Bacon & Cheese Fries 6.5

## SWEET PLATES

### DOUBLE CHOCOLATE BROWNIE (gf) 8.5

Goopy chocolate brownie with vanilla ice cream

### CARAMEL APPLE CRUMBLE PIE 6.5

Served warm with ice cream

### BLACK FOREST CHEESECAKE 7.5

Belgian chocolate cheesecake infused with kirsch cherries & Cornish cream

### CARAMEL CRUNCH WAFFLE 7.5

Warm Belgian waffle with Biscoff sauce, Biscoff crumb & salted caramel ice cream

### TRIO OF ICE CREAMS (gf, vgo) 5

Vanilla, Strawberry, Chocolate or Salted Caramel

**BEFORE ORDERING:** Please discuss all allergen & dietary requirements with your server. (v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free, (gfo) gluten free option. Tables of 8+ will incur a discretionary 10% service.