

TABLE FOOD

NIBBLES

MIXED NUTS

A mix of smoked almonds and pistachios (VE) • 4

MIXED OLIVES

Marinated mixed olives and semi dried tomatoes (VE) • 4

BIG BITES

KOREAN PORK BELLY BITES

Boneless pork rib pieces lightly roasted in sea salt, chilli, and spices, coated in a spicy sweet gochujang sauce and toasted sesame seeds • 7

NACHOS

Beetroot, linseed and turmeric tortillas, topped with jalapeños, grated cheese, salsa, guacamole and sour cream • 7 ADD beef brisket +3

CAJUN CHICKEN WINGS

Tender wings SERVED WITH a maple, garlic, honey, soy and ginger sauce • 7.5

SALT AND PEPPER SQUID

Crispy salt and pepper squid served on a bed of garlic aioli and a wedge of lemon • 7.5

HALLOUMI FRIES

Fried halloumi sticks served with beetroot tzatziki and pomegranate molasses (V) • 7.5

PORK CRACKLING

Crispy strips of pork crackling served with an apple and ale chutney • 7

DUKKHA SPICED SQUASH WEDGES

Delicately spiced and roasted squash wedges served with tenderstem broccoli and chickpeas in a sweet chilli sauce (VE) • 7.5

SPICED CAULIFLOWER FRITTERS

Lightly spiced cauliflower fritters, red pepper and sun-dried tomato relish (VE) • 7

CHOOSE ANY THREE* BIG BITES FOR £20

Key: (V) – Suitable For vegetarians (VE) – Suitable For vegans

*Excludes additional toppings. Menu is available during select hours.

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

SMALL PLATES

KOREAN PORK BELLY BITES

Boneless pork rib pieces lightly roasted in sea salt, chilli, and spices, coated in a spicy sweet gochujang sauce and toasted sesame seeds • 7



CAJUN CHICKEN WINGS

Tender wings SERVED WITH a maple, garlic, honey, soy and ginger sauce • 7.5



NACHOS

Beetroot, linseed and turmeric tortillas, topped with jalapeños, grated cheese, salsa, guacamole and sour cream • SMALL 7 • LARGE 12.5
• ADD beef brisket +3

HALLOUMI FRIES

Fried halloumi sticks served with beetroot tzatziki and pomegranate molasses (v) • 7.5

SALT AND PEPPER SQUID

Crispy salt and pepper squid served on a bed of garlic aioli and a wedge of lemon • 7.5

RED PEPPER AND TOMATO SOUP

A heart-warming roasted red pepper and tomato soup served with toasted sourdough bread (vE) • 6.5

PIZZA

Our artisan bases are hand-stretched in Italy and stone-baked

MARGHERITA

An Italian classic: tomato, mozzarella and rocket (v) • 11.5

MEAT LOVERS

Pepperoni, Parma ham, mozzarella and rocket • 14.5

GIARDINIERA

Roasted Mediterranean vegetables, sun-blazed semi-dried tomatoes, mozzarella and rocket (v) • 13.5

DIETARY KEY: (v) – Suitable for Vegetarians (vE) – Suitable for Vegans (ve) – MSC Certified

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MAINS



6OZ DIRTY WAGYU BEEF BURGER

Prime Scottish Wagyu beef, smoked Applewood cheddar with BBQ relish, gem lettuce, tomato and pickles in a brioche bun, **SERVED WITH** chunky chips • 14.5 • ADD bacon +1

BUTTERMILK CHICKEN BURGER

Crispy southern fried chicken fillet with chipotle mayo, ranch dressing, tomato, gem lettuce in a brioche bun, **SERVED WITH** chunky chips • 12.5

MOVING MOUNTAINS PLANT BURGER®

A natural plant-based patty, beetroot, lettuce, pickles, vegan mayo, vegan style brioche bun **SERVED WITH** vegetable tricolore fries (vE) • 12

COD FILLET AND CHIPS

North Atlantic cod fillet – battered to perfection, **SERVED WITH** mushy peas, chunky chips and tartare sauce • 14.5



CHICKEN TIKKA MASALA

Tender thigh pieces in a creamy masala sauce, **SERVED WITH** the works: basmati rice, naan bread, poppadom and mango chutney • 14.5

CRISPY DUCK SALAD

Shredded aromatic duck in a soy, honey, ginger and chilli dressing, topped with cashew nuts, pomegranate and spring onion • 14

CAESER SALAD

Gem lettuce with Caeser dressing, anchovies, croutons, and a sprinkling of Grana Padano • 10.5 • ADD chicken +4

8OZ BRITISH SIRLOIN STEAK

Genuine British beef, served with grilled flat mushroom, roasted vine cherry tomatoes, chunky chips and a pepper sauce • 22.5



BEEF BRISKET SANDWICH

Lightly toasted breamer bread, beef brisket marinated in a smoky BBQ sauce, smoked Applewood cheddar and pickles, **SERVED WITH** chunky chips • 12.5

GRILLED CHEESE TOASTIE

Lightly toasted breamer bread, Applewood cheddar and pickles, **SERVED WITH** chunky chips (v) • 8.5 • ADD bacon +1

AVOCADO CLUB SANDWICH

Lightly toasted breamer bread, avocado with vegan mayo, lettuce tomato and olive, **SERVED WITH** vegetable tricolore fries (vE) • 9.5

SIDES

Chunky chips (v) • 3.5

Tricolore vegetable fries (vE) • 4

Onion rings • 4

Mixed leaf salad (v) • 4

Invisible chips* • 3

*All donations go to Hospitality Action
www.hospitalityaction.org.uk

DESSERT

STICKY TOFFEE PUDDING



Rich date and black treacle sponge drizzled in a cream and butter toffee sauce, **SERVED WITH** a scoop of salted caramel ice cream (v) • 7



CHOCOLATE BROWNIE

Chocolate brownie drizzled in a decadent chocolate sauce and **SERVED WITH** a scoop of vanilla ice cream • 7

CHOCOLATE AND PASSION FRUIT TART

Chocolate tart topped with a passion fruit glaze and **SERVED WITH** mango coulis and vegan vanilla ice cream (vE) • 7

RUBY CHOCOLATE CHEESECAKE

Luscious 'Ruby' chocolate cheesecake – made from naturally red cocoa beans – with a sprinkling of raspberry grit and a dash of raspberry coulis • 7

JUDE'S ICE CREAM

Jude's is dedicated to crafting delicious ice cream with the best natural ingredients • 4

Pick your perfect tub:
truly chocolate / vegan vanilla (vE) /
strawberries and cream / vegan salted caramel
(vE) / mango sorbet / black coconut

DIETARY KEY: (v) – Suitable for Vegetarians (vE) – Suitable for Vegans

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LITTLE EXPLORERS

UP TO 12 YEARS OLD

MAINS

8" MARGHERITA PIZZA

Tomato, mozzarella and rocket featuring our artisan – hand-stretched in Italy and stone-baked base (v) • 5

CRISPY CHICKEN STRIPS

Served with chunky chips and tenderstem broccoli • 5

FISH AND CHIPS

North Atlantic cod fillet – battered to perfection. Served with chunky chips and tenderstem broccoli • 5

LINGUINI IN SAUCE

Linguini in our secret tomato sauce. Served with tenderstem broccoli and Grana Padano cheese (v) • 5

BEANS ON TOAST

A classic kids favourite (v) • 4

DESSERT

SEASONAL FRUIT BOWL

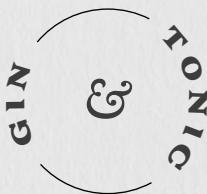
A selection of cut seasonal fruit favourites (v) • 2.5

LITTLE EXPLORERS EAT FREE*

KEY: (v) – Suitable For Vegetarians  – MSC Certified

*LITTLE EXPLORERS EAT FREE OFFER: Includes any 'Little Explorers' main and a seasonal fruit bowl. Children must be accompanied by an adult ordering a minimum of one adult main. Maximum of two children per ordering adult. Additional orders will be charged at the listed price.

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GIN

BEEFEATER LONDON DRY GIN 4

Suggest pairing: Schweppes Signature Collection Crisp Tonic and lemon

BEEFEATER BLOOD ORANGE GIN 4

Suggested pairing: Schweppes Signature Collection Crisp Tonic and orange

BOMBAY SAPPHIRE 4.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

HENDRICK'S GIN 5



Suggested pairing: Schweppes Signature Collection Quenching Cucumber tonic and cucumber



MIRABEAU ROSÉ GIN 5.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

WHITLEY NEIL RHUBARB & GINGER 4

Suggest pairing: Franklin & Sons Natural Tonic and lime

PLYMOUTH SLOE GIN 4.5

Suggested pairing: Franklin & Sons Sicilian Lemon Tonic and lemon

ELEPHANT GIN 4.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

PLYMOUTH GIN 4.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

MONKEY 47 GIN 6

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lime



TONIC



SCHWEPPES SIGNATURE COLLECTION 2.5

Crisp Tonic / Light Tonic /
Quenching Cucumber Tonic



FRANKLIN & SONS 2.5

Natural Tonic / Light /
Sicilian Lemon



All spirit measures are 25ml unless otherwise indicated. When ordering alcoholic beverages, proof of age will be required upon delivery. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

COCKTAILS

N° 1

APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water • 7.5

N° 2

PINK SPRITZ

Vibrant Beefeater Pink Gin with lemonade, topped with Prosecco • 8

N° 3

ENGLISH GARDEN FIZZ

A delicious combination of Beefeater Gin and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • 8

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N° 4

LILLET SPRITZ

Light and refreshing, this classic French cocktail pairs Lillet Blanc and Franklins & Sons tonic with a garnish of mint and cucumber • 7.5

N° 5

ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • 8.5

N° 6

MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • 8

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— ◇ —

N° 7

PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • 8.5

N° 8

JAMESON GINGER & LIME (JGL)

Jameson Irish Whiskey and ginger ale served long over ice with a wedge of lime • 8

N° 9

PINA COLADA

First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream, rum and pineapple • 8

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N° 10

LYRE'S AMALFI SPRITZ

The essence of a classic Italian spritz with zero alcohol. Gently bitter, bubbly, and oh-so drinkable • 6

N° 11

CEDER'S CLASSIC & TONIC

A combination of classic gin botanicals without the alcohol, perfect for guilt-free sipping • 6

ZERO-PROOF

ZERO-PROOF

ZERO-PROOF

N° 12

LYRE'S NOJITO

This is a great twist on the mojito – long, minty and refreshing – an easy sipper • 6

WHITE

BOTTLE		175ML	250ML	
23	5.9	7.6		PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY) Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.
25	6.5	8.6		PINOT GRIGIO, ANTONIO RUBINI (ITALY) Shows apple and pear with hints of elderflower and white peach; perfect with light salads.
26	-	-		SAUVIGNON BLANC, SANTA RITA 8KM (CHILE) Refreshing and juicy with lively citrus and elderflower flavours.
29	-	-		ALBARINO, LEIRAS, RIAS BAIXAS (SPAIN) Zesty, dry and racy; a white wine to waken the senses. Perfect with seafood and white fish.
34	-	-		GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA (ITALY) Dry, minerally, floral and beautifully balanced. If you like Pinot Grigio, you'll love this!
36	-	-		CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS (FRANCE) Rich citrus fruit, white flowers and mineral finish and a hint of smoke.
24	-	-		CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) Sunshine in a glass! Fruity and very refreshing.
27	6.9	9.3		RECOMMENDED CHARDONNAY, THE PICK (AUSTRALIA) Fresh and fruity white, with a hint of vanilla and brioche.
25	-	-		GEWURZTRAMINER, VINE TRAIL, RAPEL VALLEY (CHILE) Aromatic, soft and rounded with a rich texture. Showing notes of orange blossom, lychee and rose.
32	7.2	9.6		SAUVIGNON BLANC, MUD HOUSE, MARLBOROUGH (NEW ZEALAND) Dry, succulent, aromatic and intensely fruity. Bursting with tropical fruit with a hint of cut grass.
35	-	-		CHARDONNAY, THE FEDERALIST (CALIFORNIA) Rich, full-bodied, creamy and full of bright citrus and tropical fruit.
37	-	-		LOUREIRO, ROYAL PALMEIRA (PORTUGAL) A real find! Loureiro offers elegance, mineral hints, citrus fruit and a long finish.

All wines on the list contain between 8% and 15% alcohol by volume.



RED

BOTTLE				175ML	250ML	
26	—	—	MERLOT, SANTA RITA 8KM (CHILE)			Mellow, black and red cherry fruit flavours with spicy plum and blackcurrant.
23	5.9	7.6	SALICE SALENTO, AMODO (ITALY)			Fruit-packed, juicy and smooth with a hint of smoke.
34	8.9	11.9	PINOT NOIR, WILD FERMENT, ERRÁZURIZ (CHILE)			Decadent, luxurious, smooth and elegant. Luxurious, robust, smooth & intense
23	—	—	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY)			Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
35	—	—	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE)			Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
27	6.9	9.3	SHIRAZ, THE PICK (AUSTRALIA)			Soft, dark and spicy red fruits with a pinch of black pepper.
28	7.2	9.6	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA)			Bursting full of ripe, soft black cherry fruit flavours with a hint of spice.
30	—	—	RIOJA CRIANZA, VIÑA POMAL (SPAIN)			Steadfast and rousing, a richly flavoured red with hints of cocoa and woodsmoke.
26	—	—	CABERNET SAUVIGNON, 1870, ERRÁZURIZ (CHILE)			Bright, smoky blackcurrant fruit mingles with smooth, refreshing red fruit flavours.
34	—	—	COTES-DU-RHONE ROUGE BELLERUCHE, M. CHAPOUTIER (FRANCE)			Rich and smooth, dark forest fruits and pepper spice with lovely roasted notes (v).
39	—	—	TOURIGA NACIONAL, DOM BELLA (PORTUGAL)			Powerful, rich and dark with forest fruit, spice and a long finish.



BOTTLE

125ML

250ML

CHAMPAGNE

62	12	-	POMMERY BRUT ROYAL NV (FRANCE) Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
70	-	-	TAITTINGER BRUT RÉSERVE NV (FRANCE) Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.
68	-	-	POMMERY BRUT ROSÉ NV (FRANCE) Delightfully soft, romantic and refreshing with gentle, caressing red fruits.
86	-	-	BOLLINGER ROSÉ NV (FRANCE) Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!



28	6.3	-	VOGA PROSECCO (ITALY)  Fresh, fruity and refreshing with gentle apple and pear fruit.
29	6.3	-	VOGA ROSÉ SPUMANTE (ITALY) Glamorous, dreamy and whimsical. A splash of cherries and strawberries with cream.
45	-	-	GREYFRIARS CUVÉE BRUT (ENGLAND) Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.
53	-	-	COLINAS BRUT NATURE (PORTUGAL) We stumbled across this gorgeous fizz quite by accident and fell in love with it. Classy, elegant and mature, this is dry but rich in flavour

BOTTLE

175ML

250ML

ROSÉ

29	8	10	ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE) Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
24	6.8	8.3	WHITE ZINFANDEL, WICKED LADY (CALIFORNIA) For those that like their rosé a little sweeter. Strawberries and cream, with a hint of peach.
38	-	-	CÔTES DE PROVENCE ROSÉ, PURE, MIRABEAU (FRANCE) Delicate with aromas of citrus, pink grapefruit and subtle summer berries, with a zingy freshness (v).



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SPIRITS

HAVANA CLUB 3 YEAR OLD	4.0
HAVANA CLUB 7 YEAR OLD	4.5
DEAD MAN'S FINGERS SPICED	5.0
DICTADOR 12 YEAR OLD	7.0

RUM

ABSOLUT	4.5
ABSOLUT ELYX	5.9
GREY GOOSE	6.6

VODKA

MARTELL VS	5.2
COURVOISIER VSOP	6.2

COGNAC

OLMECA BLANCO	4.0
OLMECA REPOSADO	4.3
PATRON XO	6.0

TEQUILA

MALIBU	4.0
ARCHERS PEACH SCHNAPPS	4.0
KAHLÚA	4.2
DISARONNO AMARETTO	5.0
JÄGERMEISTER	5.0
BAILEYS IRISH CREAM 50ml	6.0

LIQUEURS

WHISKY

BALLANTINE'S FINEST	4.2		
MONKEY SHOULDER	4.7		
JOHNNIE WALKER BLACK	5.0		
CHIVAS REGAL 12 YEAR OLD	5.0		
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ABERLOUR 12 YEAR OLD (SPEYSIDE)	5.6		
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	5.8		
GLEMORANGIE ORIGINAL (HIGHLAND)	5.8		
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	6.1		
LAPHROAIG 10 YEAR OLD (ISLAY)	6.3		
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	6.3		
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	6.8		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	6.9		
BOWMORE 15 YEAR OLD (ISLAY)	6.9		
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JAMESON	5.1		
<hr/>			
JIM BEAM WHITE	5.1		
JACK DANIEL'S	5.6		
MAKER'S MARK	5.9		
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SUNTORY TOKI	6.6		
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BEER

BUDWEISER 4.5% 330ml	4.3
BUD ZERO 0% 330ml ZERO-PROOF	3.5
CORONA 4.5% 330ml	4.5
PERONI 5.1% 330ml	4.8
PERONI GLUTEN FREE 5.1% 330ml	5.0
BROOKLYN SPECIAL EFFECTS 0.4% 330ml LOW-PROOF	3.7
GOOSE ISLAND IPA 5.9% 355ml	5.0
GOOSE ISLAND 312 4.2% 355ml	5.0
DOOM BAR 4.0% 500ml	5.0

Ask your server for a selection of draught beers

CIDER

ORCHARD PIG 4.5% 500ml	5.0
ASPALL 5.5% 330ml	5.3
REKORDERLIG 4% 500ml Strawberry & Lime / Passion fruit	5.6

SOFTS

COKE 330ml	3.7
DIET COKE / COKE ZERO 330ml	3.6
SPRITE 330ml	3.7
APPLETISER 275ml	3.6
FRANKLIN & SONS 275ml <i>Raspberry Lemonade, Elderflower Lemonade</i>	3.2
WATER 330ml / 750ml	2.5 / 4.5

HOT

ESPRESSO	3.3	EXTRAS	0.3
DOUBLE ESPRESSO	3.9	<i>Whipped cream / Shot of espresso / Flavoured syrup (caramel, hazelnut, vanilla)</i>	
AMERICANO	3.9		
CORTADO	3.9		
MACCHIATO	3.9		
FLAT WHITE	4.0	HOPE & GLORY TEA	FROM 3.5
CAPPUCCINO	4.0	<i>English Breakfast, Earl Grey, Chaiquing Green, Peppermint, Red Velvet, Jasmine Pearls.</i>	
LATTE	4.0	<i>We have a wide range of teas available, including decaffeinated and fruit infusions. Please ask your server for options.</i>	
MOCHA	4.0		
ICED COFFEE	4.2		
HOT CHOCOLATE	4.2		

ALLERGEN GUIDE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

24/7	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
KOREAN CHICKEN									WHEAT	✓				
PANEER MAKHANI					✓							✓		
VEGAN CHILLI & ANCIENT GRAINS										✓				
SMALL PLATES	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
OLIVES AND SUN DRIED TOMATOES														
SMOKED ALMONDS AND PISTACHIOS	ALMOND / PISTACHIO													
SMALL PLATES	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
KOREAN PORK BELLY BITES								✓		✓			✓	
NACHOS					✓				WHEAT					
CAJUN CHICKEN WINGS										✓	✓			
SALT & PEPPER SQUID				✓			✓		SQUID			WHEAT		
HALLOUMI FRIES					✓					MC		WHEAT		
RED PEPPER & TOMATO SOUP												WHEAT		
PORK CRACKLING STICKS												WHEAT / BARLEY		
CAULIFLOWER FRITTERS												WHEAT		
DUKAH SQUASH WEDGES	HAZELNUT								MC					
PIZZA	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
MARGHERITA					✓							WHEAT		
MEAT LOVERS					✓							WHEAT		
GIARDINIERA					✓							WHEAT		
PESTO	PINE NUTS				✓							WHEAT		
MAINS	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
6oz DIRTY WAGYU BEEF BURGER					✓							WHEAT	✓	✓
BUTTERMILK CHICKEN BURGER					✓							WHEAT		
MOVING MOUNTAINS PLANT BURGER	MC		MC	MC	MC							WHEAT / OATS / BARLEY	✓	✓
COD FILLET & CHIPS						MC	MC		COD			WHEAT	✓	
CHICKEN TIKKA MASALA							✓					WHEAT		
CRISPY DUCK SALAD	CASHEW											WHEAT	✓	
CAESAR SALAD					✓		✓		ANCHOVIES			WHEAT		
BOZ BRITISH SIRLOIN STEAK														
PEPPERCORN SAUCE					✓		✓					BARLEY / WHEAT	✓	✓
BEEF BRISKET SANDWICH							✓			MC		WHEAT	✓	✓
GRILLED CHEESE SANDWICH							✓			MC		WHEAT	✓	
AVOCADO CLUB SANDWICH										MC		WHEAT	✓	
SIDES	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
CHUNKY CHIPS														
TRICOLOUR VEGETABLE FRIES														
ONION RINGS												WHEAT		
MIXED LEAF SALAD														
INVISIBLE CHIPS														
DESSERT	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
STICKY TOFFEE PUDDING					✓							BARLEY		
CHOCOLATE BROWNIE					✓							WHEAT		
CHOCOLATE & PASSION FRUIT TART												✓		
RUBY CHOCOLATE CHEESECAKE							✓					WHEAT		
JUDE'S ICE CREAM	MC		MC	✓	✓							✓		
JUDE'S VEGAN VANILLA												✓		
LITTLE EXPLORERS	NUTS	CRUSTACEANS	PEANUTS	EGGS	MILK & DAIRY	MOLLUSCS	FISH	SESAME SEEDS	CEREALS (GLUTEN)	SOYA	CELERY	SULPHUR DIOXIDE	MUSTARD	LUPIN
8" MARGHERITA PIZZA									WHEAT					
CRISPY CHICKEN STRIPS												WHEAT		
FISH & CHIPS					MC	MC			COD			WHEAT	✓	
LINGUINE IN SAUCE					✓		✓					WHEAT		
BEANS ON TOAST										MC		WHEAT		
SEASONAL FRUIT BOWL														

✓ = Contains

MC = May Contain