

TABLE FOOD

NIBBLES

MIXED NUTS

A mix of smoked almonds
and pistachios (vE) • 4.5

MIXED OLIVES

Marinated mixed olives
and semi dried tomatoes (vE) • 4.5

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 • 7.5

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 • 8

SALT AND PEPPER SQUID

Crispy salt and pepper squid
served on a bed of garlic aioli
and a wedge of lemon • 8

HALLOUMI FRIES

Fried halloumi sticks served with
beetroot tzatziki and pomegranate
molasses (v) • 8

PORK CRACKLING

Crispy strips of pork crackling
served with an apple
and ale chutney • 7.5

DUKKHA SPICED SQUASH WEDGES

Delicately spiced and roasted
squash wedges served with
tenderstem broccoli and chickpeas
in a sweet chilli sauce (vE) • 8

SPICED CAULIFLOWER FRITTERS

Lightly spiced cauliflower
fritters, red pepper and sun-dried
tomato relish (vE) • 7.5

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 • 7.5



NACHOS

Beetroot, linseed and turmeric tortillas, topped with jalapeños, grated cheese, salsa, guacamole and sour cream • **SMALL 7.5 • LARGE 13**
• **ADD** beef brisket +3

CAJUN CHICKEN WINGS

Tender wings **SERVED WITH** a maple, garlic, honey, soy and ginger sauce • 8



SALT AND PEPPER SQUID

Crispy salt and pepper squid served on a bed of garlic aioli and a wedge of lemon • 8

HALLOUMI FRIES

Fried halloumi sticks served with beetroot tzatziki and pomegranate molasses (v) • 8

RED PEPPER AND TOMATO SOUP

A heart-warming roasted red pepper and tomato soup served with toasted sourdough bread (VE) • 7

PIZZA

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

MARGHERITA


An Italian classic: tomato, mozzarella and rocket (v) • 12.5

MEAT LOVERS

Pepperoni, Parma ham, mozzarella and rocket • 15.5

GIARDINIERA

Roasted Mediterranean vegetables, sun-blazed semi-dried tomatoes, mozzarella and rocket (v) • 14.5

DIETARY KEY: (v) – Suitable for Vegetarians (VE) – Suitable for Vegans  – 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 • 15.5 • **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 • 13.5

MOVING MOUNTAINS PLANT BURGER®

A natural plant-based patty, beetroot, lettuce, pickles, vegan mayo, vegan style brioche bun **SERVED WITH** vegetable tricolore fries (VE) • 13

COD FILLET AND CHIPS



North Atlantic cod fillet – battered to perfection, **SERVED WITH** mushy peas, chunky chips and tartare sauce • 15.5



CHICKEN TIKKA MASALA

Tender thigh pieces in a creamy masala sauce, **SERVED WITH** the works: basmati rice, naan bread, poppadom and mango chutney • 15.5

CRISPY DUCK SALAD

Shredded aromatic duck in a soy, honey, ginger and chilli dressing, topped with cashew nuts, pomegranate and spring onion • 15

CAESAR SALAD

Gem lettuce with Caesar dressing, anchovies, croutons, and a sprinkling of Grana Padano • 11.5 • **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 bloomer bread, beef brisket marinated in a smoky BBQ sauce, smoked Applewood cheddar and pickles, **SERVED WITH** chunky chips • 13.5

GRILLED CHEESE TOASTIE

Lightly toasted bloomer bread, Applewood cheddar and pickles, **SERVED WITH** chunky chips (v) • 9 • **ADD** bacon +1

AVOCADO CLUB SANDWICH

Lightly toasted bloomer bread, avocado with vegan mayo, lettuce tomato and olive, **SERVED WITH** vegetable tricolore fries (VE) • 10.5

SIDES

Chunky chips (v) • 4

Tricolore vegetable fries (VE) • 4.5

Onion rings • 4.5

Mixed leaf salad (v) • 4.5

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) • 7.5



CHOCOLATE BROWNIE

Chocolate brownie drizzled in a decadent chocolate sauce and **SERVED WITH** a scoop of vanilla ice cream • 7.5

CHOCOLATE AND PASSION FRUIT TART

Chocolate tart topped with a passion fruit glaze and **SERVED WITH** mango coulis and vegan vanilla ice cream (VE) • 7.5

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 • 7.5

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

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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

FISH AND CHIPS

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

CRISPY CHICKEN STRIPS

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

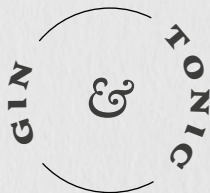
A selection of cut seasonal fruit favourites (v) • 2.5

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 4.5

*Suggest pairing: Schweppes Signature
Collection Crisp Tonic and lemon*

WHITLEY NEIL RHUBARB & GINGER 5

*Suggest pairing: Franklin & Sons
Natural Tonic and lime*

BEEFEATER BLOOD ORANGE GIN 4.5

*Suggested pairing: Schweppes Signature
Collection Crisp Tonic and orange*

PLYMOUTH SLOE GIN 5

*Suggested pairing: Franklin & Sons
Sicilian Lemon Tonic and lemon*

BOMBAY SAPPHIRE 5

*Suggested pairing: Franklin & Sons
Natural Tonic and lime*

HENDRICK'S GIN 5.5



*Suggested pairing: Schweppes Signature
Collection Quenching Cucumber tonic
and cucumber*

PLYMOUTH GIN 5

*Suggested pairing: Franklin & Sons
Natural Tonic and lemon*

MIRABEAU ROSÉ GIN 6

*Suggested pairing: Franklin & Sons
Natural Tonic and lemon*

MONKEY 47 GIN 6.5

*Suggested pairing: Schweppes Signature
Collection Crisp Tonic and lime*



TONIC

SCHWEPES SIGNATURE COLLECTION 3

*Crisp Tonic / Light Tonic /
Quenching Cucumber Tonic*

FRANKLIN & SONS 3

*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 • **8.5**



N° 2

PINK SPRITZ

Vibrant Beefeater Pink Gin with lemonade, topped with Prosecco • **9**



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 • **9**



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 • **8.5**



N° 5

ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • **9.5**



N° 6

MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • **9**



N° 7

PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • **9.5**



N° 8

JAMESON GINGER & LIME (JGL)

Jameson Irish Whiskey and ginger ale served long over ice with a wedge of lime • **9**



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 • **9**



N° 10

LYRE'S AMALFI SPRITZ

The essence of a classic Italian spritz with zero alcohol. Gently bitter, bubbly, and oh-so drinkable • **6.5**



N° 11

CEDER'S CLASSIC & TONIC

A combination of classic gin botanicals without the alcohol, perfect for guilt-free sipping • **6.5**



N° 12

LYRE'S NOJITO

This is a great twist on the mojito – long, minty and refreshing – an easy sipper • **6.5**



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WHITE

BOTTLE	175ML	250ML	
24	6	8.2	PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY) <i>Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.</i>
26	6.6	9	PINOT GRIGIO, ANTONIO RUBINI (ITALY) <i>Shows apple and pear with hints of elderflower and white peach; perfect with light salads.</i>
27	—	—	SAUVIGNON BLANC, SANTA RITA 8KM (CHILE) <i>Refreshing and juicy with lively citrus and elderflower flavours.</i>
30	—	—	ALBARINO, LEIRAS, RIAS BAIXAS (SPAIN) <i>Zesty, dry and racy; a white wine to waken the senses. Perfect with seafood and white fish.</i>
35	—	—	GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA (ITALY) <i>Dry, minerally, floral and beautifully balanced. If you like Pinot Grigio, you'll love this!</i>
37	—	—	CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS (FRANCE) <i>Rich citrus fruit, white flowers and mineral finish and a hint of smoke.</i>
25	—	—	CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) <i>Sunshine in a glass! Fruity and very refreshing.</i>
28	7	9.9	CHARDONNAY, THE PICK (AUSTRALIA) <i>Fresh and fruity white, with a hint of vanilla and brioche.</i>
26	—	—	GEWURZTRAMINER, VINE TRAIL, RAPEL VALLEY (CHILE) <i>Aromatic, soft and rounded with a rich texture. Showing notes of orange blossom, lychee and rose.</i>
33	7.3	10	SAUVIGNON BLANC, MUD HOUSE, MARLBOROUGH (NEW ZEALAND) <i>Dry, succulent, aromatic and intensely fruity. Bursting with tropical fruit with a hint of cut grass.</i>
36	—	—	CHARDONNAY, THE FEDERALIST (CALIFORNIA) <i>Rich, full-bodied, creamy and full of bright citrus and tropical fruit.</i>
38	—	—	LOUREIRO, ROYAL PALMEIRA (PORTUGAL) <i>A real find! Loureiro offers elegance, mineral hints, citrus fruit and a long finish.</i>



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

RED

BOTTLE	175ML	250ML	
27	—	—	MERLOT, SANTA RITA 8KM (CHILE) Mellow, black and red cherry fruit flavours with spicy plum and blackcurrant.
24	6	8.2	SALICE SALENTINO, AMODO (ITALY) Fruit-packed, juicy and smooth with a hint of smoke.
36	9.4	12.6	PINOT NOIR, WILD FERMENT, ERRÁZURIZ (CHILE) Decadent, luxurious, smooth and elegant. Luxurious, robust, smooth & intense
24	—	—	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
38	—	—	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE) Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
28	7	9.9	SHIRAZ, THE PICK (AUSTRALIA) Soft, dark and spicy red fruits with a pinch of black pepper.
29	8.3	10.5	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of spice.
31	—	—	RIOJA CRIANZA, VIÑA POMAL (SPAIN) Steadfast and rousing, a richly flavoured red with hints of cocoa and woodsmoke.
28	—	—	CABERNET SAUVIGNON, 1870, ERRÁZURIZ (CHILE) Bright, smoky blackcurrant fruit mingles with smooth, refreshing red fruit flavours.
35	—	—	COTES-DU-RHONE ROUGE BELLERUCHE, M. CHAPOUTIER (FRANCE) Rich and smooth, dark forest fruits and pepper spice with lovely roasted notes (v).
41	—	—	TOURIGA NACIONAL, DOM BELLA (PORTUGAL) Powerful, rich and dark with forest fruit, spice and a long finish.



BOTTLE	125ML	250ML
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CHAMPAGNE

67	12.5	—	POMMERY BRUT ROYAL NV (FRANCE) <i>Lively, refreshing and vivacious with lovely citrus and apple fruit characters.</i>
76	—	—	TAITTINGER BRUT RÉSERVE NV (FRANCE) <i>Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.</i>
72	—	—	POMMERY BRUT ROSÉ NV (FRANCE) <i>Delightfully soft, romantic and refreshing with gentle, caressing red fruits.</i>
90	—	—	BOLLINGER ROSÉ NV (FRANCE) <i>Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!</i>



SPARKLING



32	6.5	—	VOGA PROSECCO (ITALY) <i>Fresh, fruity and refreshing with gentle apple and pear fruit.</i>
33	6.5	—	VOGA ROSÉ SPUMANTE (ITALY) <i>Glamorous, dreamy and whimsical. A splash of cherries and strawberries with cream.</i>
50	—	—	GREYFRIARS CUVÉE BRUT (ENGLAND) <i>Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.</i>
53	—	—	COLINAS BRUT NATURE (PORTUGAL) <i>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</i>

BOTTLE	175ML	250ML
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ROSÉ

29	8.3	10.5	ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE) <i>Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.</i>
25	7.0	8.9	WHITE ZINFANDEL, WICKED LADY (CALIFORNIA) <i>For those that like their rosé a little sweeter. Strawberries and cream, with a hint of peach.</i>
40	—	—	CÔTES DE PROVENCE ROSÉ, PURE, MIRABEAU (FRANCE) <i>Delicate with aromas of citrus, pink grapefruit and subtle summer berries, with a zingy freshness (v).</i>



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

SPIRITS

HAVANA CLUB 3 YEAR OLD	4.2	RUM
HAVANA CLUB 7 YEAR OLD	5.0	
DEAD MAN'S FINGERS SPICED	6.0	
DICTADOR 12 YEAR OLD	8.5	
ABSOLUT	5.2	VODKA
ABSOLUT ELYX	6.9	
GREY GOOSE	7.6	
MARTELL VS	6.2	COGNAC
COURVOISIER VSOP	7.2	
OLMECA BLANCO	4.5	TEQUILA
OLMECA REPOSADO	4.8	
PATRON XO	7.0	
MALIBU	4.5	LIQUEURS
ARCHERS PEACH SCHNAPPS	4.5	
KAHLÚA	4.7	
DISARONNO AMARETTO	5.5	
JÄGERMEISTER	5.5	
BAILEYS IRISH CREAM 50ml	6.5	

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WHISKY

		SCOTTISH		
BALLANTINE'S FINEST	4.7			BLENDS
MONKEY SHOULDER	5.2			
JOHNNIE WALKER BLACK	5.5			
CHIVAS REGAL 12 YEAR OLD	5.5			
				SINGLE MALTS
ABERLOUR 12 YEAR OLD (SPEYSIDE)	6.2			
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	6.4			
GLEMORANGIE ORIGINAL (HIGHLAND)	6.4			
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	6.6			
LAPHROAIG 10 YEAR OLD (ISLAY)	7.1			
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	7.2			
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	7.4			
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	7.5			
BOWMORE 15 YEAR OLD (ISLAY)	7.5			
		EIRE	REST OF THE WORLD	
JAMESON	5.6			
		USA		
JIM BEAM WHITE	5.6			
JACK DANIEL'S	5.9			
MAKER'S MARK	6.1			
		JAPAN		
SUNTORY TOKI	7.1			

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BEER

BUDWEISER 4.5% 330ml	4.5
BUD ZERO 0% 330ml <u>ZERO-PROOF</u>	3.7
CORONA 4.5% 330ml	4.7
PERONI 5.1% 330ml	5.0
PERONI GLUTEN FREE 5.1% 330ml	5.5
BROOKLYN SPECIAL EFFECTS 0.4% 330ml <u>LOW-PROOF</u>	4.2
GOOSE ISLAND IPA 5.9% 355ml	5.5
GOOSE ISLAND 312 4.2% 355ml	5.5
DOOM BAR 4.0% 500ml	5.0
<i>Ask your server for a selection of draught beers</i>	

CIDER

ORCHARD PIG 4.5% 500ml	5.5
ASPALL 5.5% 330ml	5.7
REKORDERLIG 4% 500ml	6.0
<i>Strawberry & Lime / Passion fruit</i>	

SOFTS

COKE 330ml	4.1
DIET COKE / COKE ZERO 330ml	4.0
SPRITE 330ml	4.1
APPLETISER 275ml	4.0
FRANKLIN & SONS 275ml	3.7
<i>Raspberry Lemonade, Elderflower Lemonade</i>	
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, Chaquing 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		

All beers on this menu contain between 4% and 6% alcohol by volume
All prices are in pounds sterling and inclusive of VAT.

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								✓	WHEAT	✓		✓		
NACHOS					✓				WHEAT					
CAJUN CHICKEN WINGS										✓	✓			
SALT & PEPPER SQUID				✓		✓	SQUID		WHEAT					
HALLLOUMI FRIES					✓			MC	WHEAT					
RED PEPPER & TOMATO SOUP									WHEAT					
PORK CRACKLING STICKS									WHEAT / BARLEY			✓	✓	
CAULIFLOWER FRITTERS									WHEAT				✓	
DUKKAH 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					
8OZ 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	✓			MC	
LINGUINE IN SAUCE				✓	✓				WHEAT					
BEANS ON TOAST								MC	WHEAT					
SEASONAL FRUIT BOWL														

✓ = Contains

MC = May Contain