

TAP

Drinks and bites

Bar bites

Waffle fries with barbecue sauce VE	6.50
Fries with chipotle mayonnaise V	6.50
Freshly-made hand coated halloumi fries with sweet chilli V	7.50
Fried pickles with ranch dip V	7.00
Whitebait with garlic mayonnaise	7.50
Buffalo cauliflower bites with sweet chilli VE	7.50
Sea salt focaccia bread, Nocellara olives, balsamic and oil V	8.50

Sandwiches

All served with your choice of skin-on-fries or house salad

The club grilled chicken, bacon, egg, tomato, crispy lettuce, mayonnaise	16.00
Veggie club V grilled halloumi, egg, tomato, crispy lettuce, mayonnaise, pesto, red pepper	15.00

Wraps

Warm, freshly grilled wraps with your choice of a filling alongside our Asian slaw mix

Choose from: grilled chicken breaded chicken breaded halloumi V falafel VE	Add your dressing: sweet chilli VE Caesar garlic mayonnaise V sriracha VE
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Draught

	½	pint
Stella Unfiltered Belgium - 5.0%	3.15	6.25
Camden Hells England - 4.6%	3.50	7.00
Camden Pale England - 4.0%	3.50	7.00
Camden Stout England - 4.0%	3.50	7.00
Via Roma England - 4.5%	3.25	6.50
Mahou Spain - 5.1%	3.25	6.50
Virtuous England - 4.5%	3.25	6.50
Monsoon England - 4.1%	3.15	6.50
Orchard Pig England - 4.5%	3.15	6.25
Camden Eazy England - 5.0%	3.75	7.00

Cans

All our canned beers are locally sourced.

Veltins Pilsener 4.8%	6.85
Providence 5.2%	6.85
Mango IPA 5.5%	7.10
Judicious 4.8%	6.85
Virtuous 0.05%	5.00

Bottles

Modelo Especial 4.5%	5.50
Estrella Damm 4.6%	5.50
Asahi 5.0%	5.50
Rekorderlig 4.0%	6.25
Lucky Saint 0.05%	5.00

White

	175ml	250ml	Bottle
Inkosi, Chenin Blanc South Africa - 12.5% Off-dry with tropical aromas and a crisp, refreshing finish	7.50	10.00	29.00
I Castelli, Pinot Grigio delle Venezie DOC Italy - 12.0% Balanced with a light body and a delightful array of fruity flavours	8.75	11.00	32.00
Down Under, Chardonnay Australia - 12.5% Dry with aromas of lemon and apple, culminating in a zesty lemon finish	8.90	11.50	35.00
Altozano, Verdejo Sauvignon Blanc Spain - 12.5% Vibrant nose with enticing aromas of ripe mango and passion fruit and a refreshing finish	9.00	11.75	35.00
Lago, Vinho Verde Portugal - 10.0% Delicately light and elegantly refreshing on the palate	9.50	12.00	36.00
Foncastel, Picpoul de Pinet France - 10.0% Intense minerality harmonises with notes of peach and melon, culminating in a lingering finish		47.00	
Akarana, Sauvignon Blanc New Zealand - 12.5% Delivers typical tropical fruit flavours, enhanced by a crisp and invigorating finish	9.95	14.50	43.00
Soave Classico DOC, I Castelli Italy - 12.0% Vibrant aromas of fresh citrus peel and delicate flowers precede a dry, fruity finish that lingers pleasantly on the palate	9.00	13.00	39.00
Arthur Metz, Riesling France - 12.0% Full-bodied with prominent flavours of orange, underpinned by mineral notes		49.00	
Jolaseta, Rioja Blanco Spain - 13.0% Ripe citrus and floral notes complemented by a hint of green apple on the finish	9.00	13.00	39.00

Rosé

	175ml	250ml	Bottle
I Castelli, Pinot Grigio Blush DOC Italy - 12.0% Dry and fruity, with a subtle mineral undertone and a soft, persistent finish	7.50	10.00	29.00
White Rose, Zinfandel Rosé USA - 10.5% Sweet and juicy flavours of strawberry and raspberry, with a lingering, satisfying finish	8.90	11.50	33.00
L'oasis, Provence Rosé France - 13.0% Pale peach and apricot accents, intertwined with an elegant, floral bouquet, offer a rounded and fruity profile		42.00	
Sacha Lichine, Whispering Angel France - 13.0% A pale pink rosé showcasing refreshing red berry, citrus and floral nuances, with balanced acidity and a smooth, enduring texture		49.00	

Red

	175ml	250ml	Bottle
Central Monte, Merlot Chile - 13.0% This wine presents a smooth and balanced profile with black cherries and summer fruits on the palate	7.75	10.25	29.00
Altozano, Tempranillo Syrah Spain - 13.5% Barrel-aged with chocolate and tobacco notes, offering a smooth, persistent finish	8.75	11.00	32.00
Casa Girelli Virtuoso, Primitivo Italy - 13.5% Rich and full-bodied, featuring a blend of spices and red fruits	8.90	11.50	34.00
Illusion, Malbec Bonarda Argentina - 13.0% Captivating flavours of black forest fruits, juicy tannins and an elegant finish	9.00	11.75	35.00
Sant'Ilario, Chianti Classico DOCG Italy - 13.0% Violets and small red fruits contribute to a full, well-structured wine	9.00	13.00	39.00
La Linda, Malbec Argentina - 14.0% Intense morello cherries and spices, complemented by a velvety and refined palate		46.00	
Wakefield Estate, Shiraz Australia - 14.5% Juicy plum palate with subtle chocolate and peppery notes		49.00	

Sparkling

	125ml	Bottle
Famiglia Botter, Prosecco DOC Italy - 11.0% A light straw yellow hue, complemented by subtle biscuit undertones, unfolds into a palate featuring ripe apple and honeydew melon flavours	7.00	37.00
Famiglia Botter, Prosecco Rosé DOC Italy - 11.0% Soft pink hue with a delicate yet intricate aroma of red fruit and citrus. Effervescent bubbles on the palate bring forth flavours of white peach, crisp green apple, and zesty lemon	7.00	42.00
Veuve Cliquot Brut France - 12.0% A classic Champagne with rich flavours of ripe apple, citrus and toast, balanced by vibrant acidity		95.00

Spirits, soft and hot drinks are available upon request.
Please speak to a member of our team for more information.



V - Vegetarian **VE** - Vegan

Adults need around 2000 Kcal per day. All our wines are available in 125ml servings. %Vol subject to seasonal variation. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please inform your server before ordering if you have any food intolerances. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional requirements.