



bottomless supper

5-8pm Sunday - Thursday* £40pp
5-8.30pm Friday & Saturday £46pp
Non Alcoholic £36pp

(*Excludes bank holiday Sundays)

90 minutes bottomless booze. Choose any one main per person OR sharing board per two people. Whole table must participate. Groups of 12 - multiple groups available.

Tempura King Prawn Tacos **gf**

soft flour tortillas, cho cho & coriander slaw, lettuce & chipotle mayo

5oz Fillet Steak **gf***

sautéed mushroom and onion, tempura broccolini, creamy peppercorn sauce, paprika fries **10 Supp**

Gorgonzola Fillet Steak Pasta

creamy portobello mushroom sauce **10 Supp**

Caesar Salad

parmesan, anchovy, ciabatta croutons, caesar dressing
Add: chicken 4

Seafood & Chorizo Paella

saffron, garden peas, red onion & roasted red bell peppers

Chicken & Broccolini Alfredo Linguine

parmesan cream sauce, chilli flakes

Crispy Panko Chicken Burger **gf**

brioche bun, cucumber, lettuce, sweet chilli & garlic mayo, paprika fries **Add: bbq pulled pork 4**

Smashed Beef Burger **gf**

brioche bun, emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries
Add: bbq pulled pork 4.0 gf

Home-Made Veggie Burger **v vn***

emmental or vegan cheese, bbq mayo, watercress, choice of burger bun, paprika fries

Margherita Pizza **vn***

sun-blushed tomatoes, mozzarella, parmesan & fresh basil

BBQ Pulled Pork Pizza

red onion, mozzarella & fresh spring onion

Beef & Aubergine Chilli

pita chips, tahini yoghurt, toasted pine nuts, pomegranate & fresh mint

Thai Green Curry **gf vn***

sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach **Add: chicken or king prawns 4.0**

Crispy Teriyaki Chicken

sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds

Crispy Teriyaki Tofu **v**

sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds

Satay Noodle Bowl **gf vn***

vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts **Add: chicken or king prawns 4.0**

Steamed Bao Buns

pulled pork, kimchi, spring onion, lemon & coriander mayo, paprika fries

Pad Thai **gf**

pad thai sauce, rice ribbon noodles, bean sprouts, shaved carrot, egg, crushed peanuts, spring onion & chilli flakes
Add: Chicken or Prawns 4

Sharing Boards

Seafood Meze Board **gf***

chilli and garlic king prawns, salt and pepper crispy calamari, chef's taramasalta, smoked salmon, mixed olives, paprika fries & toasted ciabatta (2ppl)

Cheese Platter **gf* v**

baked camembert, cheddar, Cornish yarg, crackers, toasted ciabatta, silverskin onions, marinated olives, pretzels, grapes, English pickle & sun-blushed tomatoes (2ppl)

Charcuterie Board **gf***

ham, salami milano, chorizo, baked camembert, cheddar, grapes, marinated olives, cornichons, sun-blushed tomatoes, pretzels & toasted focaccia (2ppl)

Dessert Platter to share

Brownie, Biscoff cheesecake, Dark chocolate tart, **vn*** or cheese dessert plate available for 3 per person supplement or round of shots of flavoured liquor pp



bottomless brunch

Available 12-4.30pm daily* Sunday - Thursday £32pp
Friday & Saturday £36pp
Non Alcoholic £26pp

(*Excludes bank holiday Sundays)

90 minutes bottomless booze and one main dish.

Whole table must participate. Groups of 12 - multiple groups available.

Included dishes:

BLT Bagel **gf***

crispy bacon, lettuce & tomato, emmental cheese,
BBQ sauce

Sweet Bacon & Eggs **gf***

maple glazed crispy bacon, scrambled free range eggs

Coronation Chick-Pea Bagel **gf* v**

mango, watercress

Caesar Salad

parmesan, anchovy, ciabatta croutons, caesar dressing

Add: chicken 4

Crispy Calamari **gf**

citrus mayo, chilli flakes, garlic oil, spring onion & coriander

Broccoli Tempura **gf vn**

chick-pea mango soy & red chilli flakes

Beetroot Hummus Crostini **gf***

grilled asparagus, butternut squash, crostini, oat & hazelnut,
lemon mayo & balsamic

Loaded Fries **gf**

bbq pulled pork, parmesan, red & spring onion

Mains 6.50 upgrade

Crispy Panko Chicken Burger

brioche bun, cucumber, lettuce, sweet chilli & garlic mayo,
paprika fries

Tempura King Prawn Tacos **gf**

soft flour tortillas, cho cho & coriander slaw, lettuce &
chipotle mayo, fries

Smashed Beef Burger **gf**

brioche bun, emmental cheese, caramelised red onion,
lettuce, burger sauce, paprika fries

Add: Side of corn ribs 3.0 gf

Home-Made Veggie Burger **v vn***

emmental or vegan cheese, bbq mayo, watercress, choice
of burger bun, paprika fries **Add: Side of corn ribs 3.0 gf**

BBQ Pulled Pork Pizza

red onion, mozzarella & fresh spring onion

Margherita Pizza **vn***

sun-blushed tomatoes, mozzarella, parmesan & fresh basil

Chicken & Broccoli Alfredo Linguine

parmesan cream sauce, chilli flakes

Beef & Aubergine Chilli

pita chips, tahini yoghurt, toasted pine nuts, pomegranate
& fresh mint

Mains 13.50 upgrade

Gorgonzola Fillet Steak Pasta

creamy portobello mushroom sauce

5oz Fillet Steak **gf**

sauteed mushroom and onion, tempura broccoli, creamy
peppercorn sauce, paprika fries

Asian mains 6.50 upgrade

Thai Green Curry **vn**

sticky coconut rice, asparagus, courgette, red onion,
bok choy, spinach **Add: chicken or king prawns 4.0**

Satay Noodle Bowl **vn***

vermicelli rice noodles, peanut, turmeric & coconut sauce,
asparagus, courgette, red onion, bok choy, sweet potato,
crushed peanuts **Add: chicken or king prawns 4.0**

Pad Thai **gf**

pad thai sauce, rice ribbon noodles, bean sprouts, shaved
carrot, egg, crushed peanuts, spring onion & chilli flakes

Add: Chicken or Prawns 4

Korean Bao Buns

pulled pork, kimchi, spring onion, lemon & coriander mayo,
paprika fries

Crispy Teriyaki Chicken

sticky coconut rice, bok-choy, spring onion & coriander,
sesame seeds

Crispy Teriyaki Tofu **v**

sticky coconut rice, bok-choy, spring onion & coriander,
sesame seeds

bottomless drinks

T&C's 18+ Age restriction. One drink pp per order. Unresponsible drinking (downing drinks) will not be accepted. There will be a fair and safe amount of time between each order. Whole table must participate. Our server has the right to refuse service. Tables of 10 guests or more include 10% service charge.

INCLUDED ALCOHOLIC DRINKS

Spirits (25ml with house mixer)

House Vodka
House Gin
Peach Liquer
Fruit juice mixer add 40p

Bubbles & Draught

Carlsberg ½pt
Frizzante Prosecco 125ml
Rose spritz 125ml

Cocktails

MIMOSA

Prosecco & orange juice

SEX ON THE BEACH

Vodka, peach liquer, orange juice & cranberry juice

WOO WOO

Vodka, peach liquer & cranberry juice

PREMIUM ALCOHOLIC DRINKS

Spirits (25ml with mixer)

Absolut Vodka
Vanilla Vodka
Beefeater Gin
Beefeater Pink Gin • Disaronno
Jack Daniels
Havanna Club
Dead Man's Finger Coconut Rum Southern
Comfort
Aperol Spritz

Draught

Estrella Damm ½pt
Thatcher's Haze ½pt

Wine

Pinot Grigio 175ml
Zinfandel Rose 175ml
Merlot 175ml
Prosecco Spumante Doc 125ml

Extra
£2.00
per drink

NON ALCOHOLIC DRINKS

Speciality tea
Americano
Latte
Flat white
Espresso

Kiwi Fizz
Rhubarb Lemonade
Strawberry & Elderflower Fizz
Passionfruit & Orange

Pepsi Max
Lemonade Zero
Orange Juice
Apple Juice

All twisted and speciality cocktails are made to order. Please be patient with wait times. We will ensure your bottomless value is met.

Extra
£3.50
per drink

FRESHLY TWISTED *cocktails*.....

PINA COLADA

Dead Man's Fingers Coconut Rum, Coconut Milk, Cream of Coconut, Pineapple & Lime. *Creamy, fruity and delightfully retro. The national drink of Puerto Rico, where it was invented in the 20th century.*

PASSIONFRUIT AND ELDERFLOWER SPRITZ

Beefeater Gin, St. Germain, Passionfruit Syrup, Prosecco, Lemon, Soda. *This floral elderflower delight, with a sweet & fruity passionfruit twist, makes a truly luxurious prosecco spritz.*

BUTTERFLY GIN TEA

Beefeater Gin, Apricot Liqueur, Lemon Juice, Agave Elderflower Syrup, , Apple Juice & Butterfly Pea Tea. *This colourfully layered cocktail, with fruity gin flavour, will be sure to impress.*

STRAWBERRY & CUCUMBER MOJITO

Havana 3yr Rum, Strawberry & Cucumber Syrup, Strawberry Liqueur, Lime Juice, Mint, Soda. *Several classic combos brought together: Strawberry rum, mint & cucumber, to bring a new fresh take on a classic. This delightful blend offers a perfect balance of sweetness and coolness, making it summer in a glass all year round.*

CHERRY BOMB

Absolut vodka, Velvet Falernum, Triple sec, lime juice, grenadine, cranberry juice. *Dry and Sweet with a kick. Tastes just like cherry sweets.*

PORNSTAR MARTINI

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Blend, Vanilla Syrup and shot of Prosecco on the side.

Bursting with zingy fruit flavours, perfect for celebrating with friends topped with Prosecco for a special tippie.

RASPBERRY COSMO

Absolut Raspberry Vodka, Triple Sec, Cranberry Juice, Lemon Juice, Fresh Raspberry. *A fresh pink berry twist on the Manhattan classic.*

MANDARIN & LYCHEE MARTINI

Absolut Mandarin, Lychee liqueur, lemon juice, lychee syrup, orange juice. *Sweet, floral notes of lychee perfectly compliment the zesty brightness of mandarin. Shaken to perfection, this cocktail is a vibrant fusion that tantalizes the palate and elevates any occasion.*

HIBISCUS PALOMA

Buen Amigo tequila, grapefruit juice, hibiscus syrup, lime juice, ting.

Savour the refreshing taste of hibiscus paloma, a delightful cocktail that combines the floral essence of hibiscus with zesty grapefruit. This vibrant drink offers a perfect balance of sweet and tangy flavours, making it a delicious choice.

RHU'BARBICAN DAIQUIRI

Havana Especial, Campari, rhubarb & strawberry syrup, lime juice.

A fusion of British and Cuban cuisine.

The bright fruity flavours of strawberry and rhubarb compliment the zesty, sweet, dryness of the classic combo of lime & rum.

BARTENDERS *speciality*.....

SPICED PINEAPPLE MAI TAI

Old J Spiced Rum, Triple sec, Orgeat, Fresh Lime, Pineapple, Wray & Nephews & Cinnamon. *This flaming show stopper brings the heat, with a stronger and more warming version of the tiki classic.*

HAZEL ESPRESSO MARTINI

Kraken Coffee Rum, Fresh Espresso, Frangelico & Sugar. *Our nutty twist on the caffeine boosting classic, with a fantastic rum blend, fresh coffee and sweet hazelnut flavouring.*

SMOKEY OLD MAPLE

Bulleit Bourbon, Orange Bitters, Maple Syrup. *Maple syrup gives this twist on an old fashioned a sweet kick, combined with smoked apple wood and Rye whiskey to give a complex yet moreish drink.*

MOONLIGHT

Gin, Triple Sec, Violet, Lime & Maraschino Cherry. *Twist on an old gin classic the aviation, this drink will pull you in with the sweetness of the cherry and violet and finish with a citrus hit to create a perfectly balanced beverage.*

TEA INFUSED BRAMBLE

English breakfast tea Infused Beefeater gin, Lemon juice, Sugar, Creme de Mure. *Elevate your cocktail experience with a tea-infused bramble, where the classic gin drink meets the subtle complexities of brewed tea. Combining the herbal notes of breakfast tea with gin, fresh lemon juice, and a drizzle of blackberry liqueur. Served over crushed ice, it's a sophisticated sip that balances tartness and sweetness in every refreshing sip.*

SPICY MARGARITA

Olmecca Reposardo tequila, Agave, Lime juice, Jalapenos and aquafaba. *Ignite your taste buds with a spicy margarita. This zesty blend features fresh lime juice, reposado tequila, agave, and a kick of chili, delivering a fiery finish. Shaken and served over ice with a spiced rim, it's the perfect balance of heat and tang, making it a thrilling choice for adventurous cocktail lovers.*