BRUNCH FROM £35.00

Choose any brunch main and we'll keep you topped up with Lost Lager, BrewDog Pale or prosecco for two hours.

MAINS

FISH & CHIPS
Beer battered cod with chunky chips, mushy peas & tartare sauce

SAUSAGE & MASH
Free range pork sausage with creamy mash potato, caramelised onions & gravy

AVOCADO & FETA BOWL (V)
Avocado, feta, red onion, walnuts, red peppers, coriander, lime, sourdough toast & honey mustard dressing
ADD CHICKEN +2.50

PLANT-BASED SAUSAGE & MASH (VE)
Served with creamy mash potato, caramelised onions & gravy

FIND ALLERGEN INFO & CALORIES PER DISH HERE. PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

ALLERGEN ADVICE
Please inform a member of staff if you have any allergies or intolerances and we will try our very best to accommodate them. For those with serious allergies, please be aware that there may be trace allergens as all food is freshly prepared in our kitchen. Our kitchen uses peanuts and we cannot guarantee the absence of peanut traces.

BURGERS

CHEESEBURGER
Beef patty, cheddar cheese, pickles, baby gem lettuce & burger sauce
DOUBLE UP FOR 4.45

CAROLINA CHICKEN BURGER (VE)
Crispy Tindle™ chicken burger, heritage tomato, red onion & Carolina mustard BBQ sauce, served on a vegan beetroot brioche

KOREAN BURGER
Buttermilk fried chicken, Korean BBQ sauce, red onion kimchi, coriander, baby gem & sriracha mayo

BUFFALO CHICKEN BURGER
Buttermilk fried chicken, hot sauce & honey glaze, gorgonzola sauce & baby gem

UPGRADE TO DRAGON FRIES FOR £1

SIDES

FRIES (VE) Reg 3.95
Upgrade to Dragon Fries for £1
CHUNKY CHIPS (VE) Reg 3.95

(V) = VEGETARIAN // (VE) = VEGAN // = SPICY // (VE*) = VEGAN AVAILABLE ON REQUEST. A NUMBER OF OUR DISHES ARE AVAILABLE GLUTEN FREE.
ASK YOUR SERVER FOR MORE INFO