



Nibbles

Truffle devilled eggs v 4

Pickles pb 5

Chicken bites, aioli 7

Avocado dip, taro crisps pb 10

Appetisers

Soup of the day 7

Mozzarella sticks, tomato, oregano v 9

Baby back ribs, Jack Daniels bbq 10

Prawn cocktail, cherry tomatoes, granary 12

Steak tartare, sourdough 14

Salads

Add tofu | salmon | chicken 5

Avocado, butter lettuce, sherry vinaigrette pb 10

Caesar, anchovy, parmesan 10 | 16

Cobb, green goddess 16

Electric Cinema Screenings

Summer of Soul

Watching the film? Enjoy 50% off your meal!

From Monday to Friday, 5-6pm with a valid Electric Cinema ticket for the same day screening

T&Cs Apply

Plates

Mac 'n' cheese v 14

Salmon, black bean, corn 17

Seabass, courgettes & basil 18

Bavette steak, chips, béarnaise 18

Honey-fried chicken 18

Flat-iron chicken, roast garlic jus 18

Ribeye steak, chips, béarnaise 29

All day breakfast

Two eggs any style, toast v 8

Waffle, maple syrup v 8 | Add ice cream v 9

Avocado on toast, chilli, poached eggs v 14

Chicken 'n' waffle, buttermilk, bonnets 15

Sandwiches

Grilled cheese, cheddar, parmesan, 9
jalapeño v

Buffalo chicken, brioche bun 12

Dirty vegan burger, mustard, iceberg, tomato,
pickle 13

Philly chilli cheese dog 14

Single | Double cheeseburger 12 | 14

Nashville fried cod, buttermilk ranch,
fried shallot, dill 14

Sides

Thick cut bacon 5

Broccoli pb 6

Fries | Sweet potato fries v 6

Chilli cheese fries 9

v=vegetarian pb=plant based

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

White

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 20	7.5/19/28
Viura , Candidato, La Mancha, Sp 19	29
Viognier , Le Versant, Pays d'Oc, Fr 19	33
Pinot Grigio , Terre del Noce, Trentino, It 19	9/26/36
Picpoul de Pinet , Baron de Badassiere, Fr 20	37
Sauvignon Blanc, Guenoc , California 20	9.5/27/39
Chardonnay , Cycles Gladiator, California 18	11/30/45
Riesling , Firestone, Central Coast, USA 19	46
Gavi di Gavi , Broglia, Piemonte, It 19	50
Chardonnay , Domaine Drouhin, Oregon 18	79

Red

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 20	7.5/19/28
Primitivo , Visconti, Puglia, It 20	29
Malbec , Finca La Colonia, Arg 20	8.5/25/34
Cabernet/Merlot , Buitenverwachting, SA 18	35
Montepulciano , Itynera, Abruzzo, It 17	9.5/27/37
Petite Sirah , Guenoc, California 17	41
Pinot Noir , Gladiator, California 18	11/30/45
Zinfandel , Sebastiani, California 17	49
Cabernet Sauvignon , Fog Mountain, California 18	57
Othello , Christian Moueix, California 15	98

Rose

175ml/500ml/750ml

Maison Vincent , Languedoc, Fr 20	7.5/19/28
Lady A , Provence IGP, Fr 20	10.5/29/42
Lady K , Aix en Provence, Fr 20 (org)	16.5/49/68

Champagne & Sparkling

125ml/750ml

Prosecco Treviso DOC , Luna Argenta, Brut NV	9/42
Collet Brut NV	12.5/68
Ruinart Rose , Brut NV	135

Non-Alcoholics

All 7

Rosemary Paloma Rosemary, lime, grapefruit, soda
Vibrante Spritz Martini non-alcoholic vibrante aperitif, grapefruit, light tonic
Pentire & Tonic Pentire Adrift, light tonic water, rosemary

Cocktails

All 12.5

Mai Tai 2.0 Appleton Estate 12 rum, Cointreau, Wray & Nephew rum, Banana liqueur, lime
Vanilla Smash Seven Tails XO Brandy, Bulleit Rye whiskey, Absinthe, vanilla, lime, mint
Almost Naked & Famous Barsol Quebranta Pisco, Aperol, Green Chartreuse, passionfruit, lime

Frozen Cocktails

Frozen Strawberry Daiquiri 10.5 Bacardi Carta Bianca, Cabby's Rum, strawberry puree, lime, simple syrup, strawberries
Frozen Tequila Colada 12.5 Centenario Plata, Centenario Reposado, Mezcal Momento Verde, Pineapple Juice, Coco Lopez, lime, simple syrup

House Tonics

All 12

Soho Mule 42 Below Vodka, ginger, lime, soda
Island Negroni Banks 5 rum, Cocchi Rosa, Lady A rose, Campari
Picante De La Casa Patron Reposado tequila, chilli, coriander, lime, agave
Eastern Standard 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

Draught Beer

Orchard Thieves Cider 4.5%	3.25/5.25
Posh Lager , Forest Rd Brewery 4.1%	3.75/5.75
The Rascal Session IPA , Forest Rd Brewery 4%	3.75/5.75
Guinness 4.8%	3.75/5.75
Work IPA , Forest Rd Brewery 5.2%	4.75/6.75

Bottled Beer

Bitburger 0%	5.25
Peroni 4.7%	5.25
The Rascal Session IPA , Forest Rd Brewery 4%	5.75
Brewbog Vegabond , gluten free 4.5%	5.75
Work IPA , Forest Road Brewery (can) 5.2%	6.25