

FOOD MENU

SMALL PLATES & SHARERS

Padron Peppers (*Gf, Vg*) 6
sprinkled with sea salt & olive oil

Crispy Parmesan Potatoes (*V*) 7
with salsa verde & garlic aioli dip

Gunpowder Cauliflower (*Vg, Gf*) 8
with citrus aioli

Fried Salt & Pepper Squid (*Gf*) 8
with Thai herb dipping sauce

Beer Battered Fish Goujons 10
with tartar sauce

Tavern Nachos (*V*) 12.8
Fried tortilla chips, cheese sauce, guac,
pico de gallo, sour cream & jalapenos.

BBQ Baby Back Ribs (*Gf*) 12
glazed with homemade BBQ sauce

Fried Chicken Tenders 11.5
breaded fillets with hot sauce

Grilled Halloumi (*V, Gf*) 7
with Jalapeño, hot honey

FLATBREADS

Cheesy Garlic Flatbread (*V*) 11.5
Mozzarella, garlic butter & herbs

Pepperoni Flatbread 13.5
Marinara base, mozzarella, pepperoni
& hot honey

BURGERS

Cheeseburger & chips 14.5
Aged beef patty, cheese, onion, pickles,
lettuce & house sauce

Fried Chicken burger & chips 15
Crispy chicken breast, pickles,
lettuce & garlic aioli

**Plant-based Cheeseburger
& chips** (*Vg*) 14.5
Moving mountain patty, vegan cheese,
lettuce, pickles & house sauce

SIDES

House Fries (*Gf*) 4.5

Side salad (*Gf*) 3.5

(V) vegetarian, (Vg) Vegan, (Gf) Gluten free

Please notify us if you have any dietary requirements or ask a member of staff for full allergen information. A discretionary 12.5% service charge will be applicable for table served guests.