

SHARING PLATES Choose three for 17.75

Buttermilk chicken NEW	6.85	Serrano ham	
Hot honey halloumi	6.05	& cheese croquetas	6.85
Tempura prawns	6.85	Hummus & flat bread	6.05
Salt & pepper squid	6.85	Handmade garlic	
House salsa & tortilla chips	6.05	parsley dough balls	5.90
Padron peppers	6.05	Honey & mustard	
Fresh guac & tortilla chips	6.05	glazed sausages	6.85

BURGERS All our burgers are served in a toasted brioche bun with hand-cut fries. All are available naked (without a bun) served instead with a side of fresh guacamole.

Special - Raclette NEW	14.95
Dry-aged British beef, raclette cheese, cured streaky bacon, roasted garlic mayo, crispy onions, shredded baby gem	
House	13.70
Dry-aged British beef, house sauce, baby gem, red onion, beef tomato, pickle	
With cheddar, red leicester or blue cheese	
Add cured streaky bacon	1.00
The 1216	15.00
Dry-aged British beef, cured bacon, red leicester, caramelised onion, harissa mayo, potato scraps, pickle, shredded baby gem	
Chicken NEW	14.60
Grilled piri piri-marinated chicken, house sauce, baby gem, red onion, beef tomato, pickle	
Shrimp & avocado	14.90
King prawn patty, avocado, seeds, chilli jam, avocado & lime mayo, shredded baby gem	
Plant-based cheeseburger	14.60
Plant-based patty, smoked cheese, pickle, red onion, baby gem, vegan mayo, American mustard, ketchup, sesame bun	

Beef burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burger well done.

HOT DOGS

Served with crispy onions, ketchup and American mustard

Beef dog	8.30	Plant-based dog	8.10
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FRIES

Standard	4.00	Cheese	4.50
Sweet potato	5.00	Buffalo	5.40

PIZZA

Fig, prosciutto and gorgonzola NEW	8.10
Tomato, fior de latte, fig, prosciutto, gorgonzola, rocket, EVOO	

Plant-based pesto and sundried tomato NEW	7.80
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO	

Margherita	7.10
Tomato, fior de latte, buffalo mozzarella, cherry tomato, basil	

Pepperoni	7.50
Tomato, fior de latte, buffalo mozzarella, pepperoni, oregano	

Nduja Hot	7.90
Tomato, fior de latte, buffalo mozzarella, chorizo, nduja, roquito pepper, red chilli, fresh oregano	

Please make the team aware of any allergies; up to date allergy information is available upon request; we handle all allergens on site, as we prepare and package all dishes and products freshly we cannot guarantee the total absence of allergens in our dishes or products. All our snack pots are packaged in an area where nuts and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all snack pots are packaged in the same environment.

POPCORN

Salted, sweet or mixed

4.65 / 5.85

SUNDAES Build your own sundae 6.60

Choose 3 scoops

vanilla, strawberry, chocolate, salted caramel or mint choc chip

Pick a sauce

caramel, strawberry, chocolate

Add 3 toppings

chocolate flake, mini marshmallows, honeycomb bites, strawberries, chocolate buttons, meringue, banana, oreos, chocolate popping candy

Mint Choc Sundae **NEW** 6.60

vanilla and mint choc chip ice cream, chocolate sauce, popping candy, crushed oreos and mint matchmakers

DESSERTS

COOKIE DOUGH Freshly made and baked by us	4.40
Add a scoop of vanilla ice cream	1.25

Burnt Basque cheesecake with blueberry compote NEW	6.90
Carrot & orange cake	4.10
Ultimate brownie	3.60
Add a scoop of vanilla ice cream	1.25

SWEET POTS 4.00 SAVOURY POTS 4.55

Milk chocolate buttons

Chocolate fruit & nut mix

Honeycomb bites

Jelly retro candy

Fizzy retro candy

Olives

Spicy nut mix

Salt & pepper cashews

Honey roasted cashews

Smoked almonds

Chilli bites

DRINKS

SHAKES 6.20

Vanilla, Chocolate, Strawberry, Fresh banana, Salted caramel,

Oreo or Mint choc chip **NEW**

Plant-based; choose from oreo, vanilla or banana

Go hard and add a spirit of your choice from 3.30

BEERS & CIDERS

Menabrea 660ml	7.80
Punk IPA 660ml	8.00
Purity Ubu Amber Ale 500ml	6.30
Freedom Organic Helles 330ml	5.70
Purity Session IPA 330ml GF	6.30
Cidersmiths Bristol	
Draught Cider 500ml	6.60
Kopparberg 500ml	6.60
Strawberry & Lime or Tropical	

NO & LOW

Crodino	
non-alcoholic Spritz	8.10
Sipsmith FreeGlider	
& Tonic	7.10
Everleaf Espresso	
Martini	10.25
Lucky Saint 0.5abv 330ml	5.30
Non Alcoholic Prosecco	
175ml/ Bottle	8.00 / 29.40

SOFT

Coca Cola, Diet Coke, Coke Zero	3.70
Lemony Lemonade	3.95
Karma Orangeade	3.95
Gingerella Ginger Ale	3.95
Apple Juice	3.25
Orange Juice	3.25
Dash seltzer	3.70

Infused with Lemon / Raspberry

Everyman Reusable Water 500ml 3.80

Still / Sparkling

TEA & COFFEE

Americano	3.50
Cappuccino	3.55
Latte	3.55
Flat White	3.55
Hot Chocolate	4.00
Fresh Mint Tea	3.00
Bird and Blend Teas	3.05

WINE

SPARKLING	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.10	34.60
Sparkling Provence Rosé, Izzaro		39.90

WHITE	250ml	Bottle
Pinot Grigio, Mezzacorona	11.30	31.00
Sauvignon Blanc, NZ, Featherdrop	12.60	35.00
Grecanico, Vialetto	9.20	24.90
Viognier, Deakin Estate	13.00	35.60
Chardonnay Reserva, Poco Mas	10.80	29.50
Albariño, Casal Caeiro	14.00	38.70

ROSÉ	250ml	Bottle
Whispering Angel, Côtes de Provence	16.30	45.40
Côtes de Provence, St Roch Le Vignes	10.90	29.70

RED	250ml	Bottle
Merlot 'Castel Firmian', Mezzacorona	11.40	31.50
Malbec, Norton Finca La Colonia	12.70	35.10
Tempranillo, The Clubhouse	9.20	24.90
Pinot Noir, Matetic (organic)	15.00	41.30
Nero d'Avola, Feudo Arancio	12.10	34.00
Grenache, Joie de Vigne	10.20	27.90
Rioja Crianza, Conde Valdemar	13.00	35.60

All of our wines are available in 175ml and 125ml measures

COCKTAILS

Breakfast Margarita <small>NEW</small>	11.50
Koch Elemental Mezcal, tequila, triple sec, falernum, lime, marmalade	
New York Sour <small>NEW</small>	11.50
Buffalo Trace bourbon, lemon, ginger, malbec	
Sloe Negroni <small>NEW</small>	11.50
Campari, Punt e Mes, Sipsmith Sloe Gin	

Sharing Sipsmith G&T	33.00
A film's worth of gin 200ml and Fever Tree tonic for two	
Sharing Duppy Rum & Ginger	33.00
A film's worth of rum 200ml and Fever Tree ginger beer for two	

Everyman G&T	11.30
Sipsmith gin, Fever Tree tonic, basil & pink grapefruit	
Passionfruit Martini	11.50
Tito's handmade vodka, passionfruit, vanilla	
Espresso Martini	11.50
Tito's handmade vodka, coffee liqueur, espresso, demerara sugar	
Strawberry Daiquiri	11.50
Duppy Share aged rum, strawberry, lime, basil	
PicantE	11.50
El Jimador tequila, lime, red chilli, agave	
Rum Punch	11.50
Duppy Share spiced rum, pineapple, strawberry, lime, bitters	
Old Fashioned	11.50
Buffalo Trace bourbon, sugar, bitters, orange	
Raspberry Mojito	11.50
Planteray 3 Stars rum, falernum, raspberries, lime, sugar, mint, Fever Tree Soda - or go for a Classic Mojito	
Aperol Spritz	11.30
Aperol, prosecco, Fever Tree soda	
Raspberry Candy Fizz	11.50
Raspberry liqueur, prosecco, candy floss	



EVERYMAN