SHARING PLATES Choose three for 17.75

Black garlic		BBQ brisket burnt ends 🖼	6.85
& chorizo croquetas 🖼	6.85	Buttermilk chicken	6.85
Honey & mustard sausages	6.85	Garlic parsley dough balls	5.90
Hot honey halloumi	6.05	Hummus & flat bread	6.05
Tempura prawns	6.85	Fresh guac & tortilla chips	6.05
Salt & pepper squid	6.85	Padron peppers	6.05
Salsa & tortilla chips	6.05		

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. Speak to our team about gluten free buns!

Special - Truffle Parmesan Fried Chicken 🖭	15.00
Fried chicken, pancetta, grated Parmesan, truffle aioli, crispy onic	n,
shredded baby gem	
House	13.70

House Dry-aged British beef, house sauce, baby gem, red onion, beef tomato, pickle

With cheddar, red leicester or blue cheese Add cured streaky bacon

15.00 The 1216 Dry-aged British beef, cured bacon, red leicester, caramelised onion,

harissa mayo, potato scraps, pickle, shredded baby gem Chicken 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 Plant-based patty, smoked cheese, pickle, red onion, baby gem, vegan mayo, American mustard, ketchup, sesame bun

HOT DOGS

Special - Salt Beef Dog 🖼 10.40	Classic Dog	8.40
Beef hot dog, shredded salt beef	Beef hot dog served with crispy	onions,
brisket, sauerkraut, crispy onion,	ketchup and American mustard	
spring onion, American mustard	Plant-based option available	

FRIES

red chilli, fresh oregano

Standard	4.00	Cheese	4.50
Sweet potato	5.00	Buffalo	5.40

Sweet potato	5.00	Barraro	5.1
PIZZA			
Mushroom & Ricotta NEW Roasted portobello mushro crispy sage, rosemary, truff		ped ricotta, fior de lat	8.1 te,
Margherita Tomato, fior de latte, buffa	lo mozzare	ella, cherry tomato, ba	7.1 sil
Pepperoni Tomato, fior de latte, buffa	lo mozzare	ella, pepperoni, orega	7.5 no
Plant-based pesto and su Tomato, plant-based strace			7.8 nato, EVOO
Nduja Hot Tomato, fior de latte, buffa	lo mozzare	ella, chorizo, nduja, roc	7.9 quito pepper,
1 1 1111 6 1			

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.



4.65 / 5.85

SUNDAES Build your own sundae	6.60
Choose 3 scoops	
vanilla, strawberry, chocolate or salted caramel	
Pick a sauce	
caramel, strawberry, chocolate	
Add 3 toppings	
chocolate flake, mini marshmallows, honeycomb bites, strawberrie	es,
chocolate buttons, meringue, banana, oreos, chocolate popping of	candy,
chocolate orange	

DESSERTS

1.00

14.60

COOKIE DOUGH Freshly made and baked by us Add a scoop of vanilla ice cream		4.40 1.25	
Burnt Basque cheesecake v Carrot & orange cake Ultimate brownie Add a scoop of vanilla ice cre SWEET POTS Milk chocolate buttons Chocolate fruit & nut mix Honeycomb bites Jelly retro candy Fizzy retro candy			6.90 4.10 3.60 1.25 4.55

DRINKS

SHAKES 6.20

Vanilla, Chocolate, Strawberry, Fresh banana, Salted caramel, Oreo or Chocolate orange Plant-based; choose from oreo, vanilla or banana

BEERS & CIDERS

Menabrea 660ml	7.80
Punk IPA 660ml	8.00
Purity Ubu Amber Ale 500ml	6.30
Freedom Organic Helles 330m	15.70
Purity Session IPA 330ml GF	6.30
Cidersmiths Bristol	
Draught Cider 500ml	6.60
Kopparberg 500ml	6.60
Strawberry & Lime or Tropical	

Go hard and add a spirit of your choice

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 water	3.70
Raspberry / Lemon	
Everyman Reusable Water	3.80
FOOm Ctill / Charleling	

NO & LOW

MO & LOW		
Crodino		
non-alcoholic Spritz		8.10
Saffron & Ginger Trea	acle NEW	8.10
Elderflower		
& Mint Collins 🖼		8.10
Sipsmith FreeGlider		
& Tonic		7.10
Lucky Saint 0.5abv 330m	I	5.30
Hazy IPA / Lager		
Non Alcoholic Prosec	со	
175ml/Bottle	8.00 / 2	29.40

from 3.30

TEA & COFFEE	
Americano	3.50
Cappuccino	3.55
Latte	3.55
Flat White	3.55
Hot Chocolate	4.00
Iced Vanilla Matcha 🖼	3.05
Bird and Blend Teas	3.05
Fresh Mint Tea	3.00

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

all 11.50

I Choose Vodka 🖼

Tito's handmade vodka, cranberry, raspberry, lime, rose petals

Breakfast Margarita WW Koch Elemental Mezcal, tequila, triple sec, falernum, lime, marmalade

Everyman G&T

Sipsmith gin, Fever Tree tonic, basil & pink grapefruit

Passionfruit Martini

Tito's handmade vodka, passionfruit, vanilla

Espresso Martini

Tito's handmade vodka, coffee liqueur, espresso, demerara sugar

Strawberry Daiquiri

Duppy Share aged rum, strawberry, lime, basil

PicantE

El Jimador tequila, lime, red chilli, agave

Rum Punch

Duppy Share spiced rum, pineapple, strawberry, lime, bitters Old Fashioned

Buffalo Trace bourbon, demerara sugar, bitters, orange

Raspberry Mojito

Planteray 3 Stars rum, falernum, raspberries, lime, demerara sugar, mint, Fever Tree Soda - or go for a Classic Mojito

Aperol Spritz

Aperol, prosecco, Fever Tree soda Raspberry Candy Fizz Raspberry liqueur, prosecco, candy floss

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	

