

SHARING PLATES Choose three for 18.20

Spinach croquetas NEW	7.10	Buttermilk chicken	7.10
Honey & mustard sausages	7.10	Garlic parsley dough balls	6.20
Hot honey halloumi	6.50	Hummus & flat bread	6.20
Tempura prawns	7.10	Fresh guac & tortilla chips	6.20
Salsa & tortilla chips	6.20	Padron peppers	6.20

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 - Chilli Crisp Fried Chicken NEW	15.75
Crispy fried chicken breast, chilli crisp mayo, house spicy pickles, shredded baby gem	
Special - Double Smash Cheeseburger NEW	14.00
Smashed dry-aged beef, American cheese, dirty sauce, grilled onions, pickles, sesame bun	
House	14.00
Dry-aged British beef, house sauce, baby gem, red onion, beef tomato, pickle	
With cheddar, red leicester or blue cheese	
Add cured streaky bacon	1.10
The 1216	15.70
Dry-aged British beef, cured bacon, red leicester, caramelised onion, harissa mayo, potato scraps, pickle, shredded baby gem	
Chicken	15.25
Grilled piri piri-marinated chicken, house sauce, baby gem, red onion, beef tomato, pickle	
Plant-based cheeseburger	15.00
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

Classic Dog	8.70
Beef hot dog served with crispy onions, ketchup and American mustard	
Or go <i>Plant-Based</i>	

FRIES

Standard	4.10	Cheese	4.70
Sweet potato	5.20	Buffalo	5.60

PIZZA

Special - Fennel Salami & Red Pepper NEW	8.40
Tomato, fior de latte, fennel salami, roasted red pepper, basil, whipped ricotta	
Margherita	7.30
Tomato, fior de latte, buffalo mozzarella, cherry tomato, basil	
Pepperoni	7.70
Tomato, fior de latte, buffalo mozzarella, pepperoni, oregano	
Plant-based pesto and sundried tomato	8.00
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO	
Nduja Hot	8.10
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	4.80 / 5.90
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PASTRIES

Pain au Chocolat / Croissant	3.50
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SUNDAES Build your own sundae 6.80

Choose 3 scoops	
vanilla, strawberry, chocolate or salted caramel	
Pick a sauce	
caramel, strawberry, chocolate	
Add 3 toppings	
chocolate flake, mini marshmallows, honeycomb bites, strawberries, chocolate buttons, meringue, banana, oreos, chocolate mini eggs	
Mini egg sundae NEW	6.80
Vanilla & chocolate ice-cream, mini eggs, crushed meringue, chcoloate buttons, chocolate sauce	

DESSERTS

COOKIE DOUGH Freshly made and baked by us	4.60
Add a scoop of vanilla ice cream	1.40

Burnt Basque cheesecake with blueberry compote	7.10
Carrot & orange cake	4.30
Ultimate brownie	3.70
Add a scoop of vanilla ice cream to your dessert	1.40

SWEET POTS	4.55	SAVOURY POTS	4.70
Milk chocolate buttons		Olives	
Chocolate fruit & nut mix		Luxury Spicy nut mix	
Honeycomb bites		Salt & pepper cashews	
Jelly retro candy		Honey roasted cashews	
Fizzy retro candy		Smoked almonds	
		Chilli bites	

DRINKS

SHAKES & COOLERS 6.40

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

Coolers; Fresh Watermelon or Elderflower & Mint	
Go hard and add a spirit of your choice	from 3.35

BEERS & CIDERS		SOFT	
Menabrea 660ml	7.90	Coca Cola, Diet Coke,	
Punk IPA 660ml	8.20	Coke Zero	3.80
Hazy Jane Guava 330ml	6.50	Lemony Lemonade	4.00
Freedom Organic Helles 330ml	5.90	Karma Orangeade	4.00
Purity Session IPA 330ml GF	6.50	Gingerella Ginger Ale	4.00
Purity Ubu Amber Ale 500ml	6.50	Fruit juice	3.40
Kopparberg 500ml	6.80	Apple, orange, pineapple	
Strawberry and Lime / Tropical		DASH water	3.80
Cidersmiths Bristol		Raspberry / Lemon	
Draught Cider 500ml	6.80	Everyman Water 500ml	3.90

NO & LOW		TEA & COFFEE	
Crodino		Iced Latte	3.70
non-alcoholic Spritz	8.40	Americano	3.60
Elderflower & Mint Collins	8.40	Cappuccino	3.70
Sipsmith FreeGlider		Latte	3.70
& Tonic	7.30	Flat White	3.70
Lucky Saint 0.5abv 330ml	5.50	Hot Chocolate	4.00
Hazy IPA / Lager		Iced Vanilla Matcha	4.90
Non Alcoholic Prosecco		Bird and Blend Teas	3.20
175ml/Bottle	8.20 / 30.20	Fresh Mint Tea	3.10

WINE

SPARKLING	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.40	35.50
Sparkling Provence Rose, Izzaro		40.90
WHITE	250ml	Bottle
Pinot Grigio, Mezzacorona	11.60	31.80
Sauvignon Blanc, NZ, Featherdrop	13.00	35.90
Grecanico, Vialetto	9.50	25.60
Viognier, Deakin Estate	13.40	36.50
Chardonnay Reserva, Poco Mas	11.10	30.30
Albariño, Casal Caeiro	14.40	39.70
ROSÉ	250ml	Bottle
Whispering Angel, Côtes de Provence	16.80	46.00
Côtes de Provence, St Roch Le Vignes	11.20	30.50
RED	250ml	Bottle
Merlot ‘Castel Firmian’, Mezzacorona	11.70	32.30
Malbec, Norton Finca La Colonia	13.10	36.00
Tempranillo, The Clubhouse	9.50	25.60
Pinot Noir, Matetic (organic)	15.40	42.40
Nero d’Avola, Feudo Arancio	12.50	34.50
Grenache, Joie de Vigne	10.50	28.60
Rioja Crianza, Conde Valdemar	13.40	36.50

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

COCKTAILS

all 11.80

Pink Pepper Paloma **NEW**
Lost Explorer mezcal, El Jimador tequila, triple sec,
Fever Tree grapefruit soda, pink peppercorns
Hibiscus Strawberry Daiquiri **NEW**
Duppy Share white rum, strawberry, hibiscus, lime

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
PicantE
El Jimador tequila, lime, red chilli, nogave
Island Punch
Duppy Share white rum, falernum, pineapple, strawberry, lime, bitters
Old Fashioned
Buffalo Trace bourbon, demerara sugar, bitters, orange twist
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
Chambord raspberry liqueur, prosecco, candy floss

Sharing cocktails - mini bottles of our favorite spirits paired with
Fever-Tree mixers for two to share

Mezcal Paloma NEW	43.90
Lost Explorer mezcal & Fever Tree grapefruit soda	
G&T	33.90
Haymans gin & Fever-Tree tonic	
Duppy & Ginger	33.90
Duppy Share Aged Rum & Fever Tree Ginger Beer	

