

## SHARING PLATES

Choose three for 18.20

Black garlic		BBQ brisket burnt ends <b>NEW</b>	7.10
& chorizo croquetas <b>NEW</b>	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!

<b>Special - Truffle Parmesan Fried Chicken <b>NEW</b></b>	15.50
Fried chicken, pancetta, grated Parmesan, truffle aioli, crispy onion, shredded baby gem	
<b>House</b>	13.90
Dry-aged British beef, house sauce, baby gem, red onion, beef tomato, pickle	
With cheddar, red leicester or blue cheese	
<i>Add cured streaky bacon</i>	1.10
<b>The 1216</b>	15.40
Dry-aged British beef, cured bacon, red leicester, caramelised onion, harissa mayo, potato scraps, pickle, shredded baby gem	
<b>Chicken</b>	15.00
Grilled piri piri-marinated chicken, house sauce, baby gem, red onion, beef tomato, pickle	
<b>Plant-based cheeseburger</b>	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

<b>Special - Salt Beef Dog <b>NEW</b></b>	10.70	<b>Classic Dog</b>	8.70
Beef hot dog, shredded salt beef brisket, sauerkraut, crispy onion, spring onion, American mustard		Beef hot dog served with crispy onions, ketchup and American mustard	
		<i>Plant-based option available</i>	

## FRIES

Standard	4.10	Cheese	4.70
Sweet potato	5.20	Buffalo	5.60

## PIZZA

<b>Mushroom &amp; ricotta <b>NEW</b></b>	8.40
Roasted portobello mushroom, whipped ricotta, fior de latte, crispy sage, rosemary, truffle oil	
<b>Margherita</b>	7.30
Tomato, fior de latte, buffalo mozzarella, cherry tomato, basil	
<b>Pepperoni</b>	7.70
Tomato, fior de latte, buffalo mozzarella, pepperoni, oregano	
<b>Plant-based pesto and sundried tomato</b>	8.00
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO	
<b>Nduja Hot</b>	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

<b>SUNDAES</b> Build your own sundae	6.80
<b>Choose 3 scoops</b>	
vanilla, strawberry, chocolate or salted caramel	
<b>Pick a sauce</b>	
caramel, strawberry, chocolate	
<b>Add 3 toppings</b>	
chocolate flake, mini marshmallows, honeycomb bites, strawberries, chocolate buttons, meringue, banana, oreos, chocolate popping candy, chocolate orange	

## DESSERTS

<b>COOKIE DOUGH</b> Freshly made and baked by us	4.60
<i>Add a scoop of vanilla ice cream</i>	1.40
<b>Burnt Basque cheesecake with blueberry compote</b>	7.10
Carrot & orange cake	4.30
Ultimate brownie	3.70
<i>Add a scoop of vanilla ice cream to your dessert</i>	1.40

## SWEET POTS

4.55

Milk chocolate buttons  
Chocolate fruit & nut mix  
Honeycomb bites  
Jelly retro candy  
Fizzy retro candy

## SAVOURY POTS

4.70

Olives  
Luxury Spicy nut mix  
Salt & pepper cashews  
Honey roasted cashews  
Smoked almonds  
Chilli bites

## DRINKS

### SHAKES

6.40

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

*Go hard and add a spirit of your choice* from 3.35

## BEERS & CIDERS

Menabrea 660ml	7.90
Punk IPA 660ml	8.20
Purity Ubu Amber Ale 500ml	6.50
Freedom Organic Helles 330ml	5.90
Purity Session IPA 330ml GF	6.50
Cidersmiths Bristol	
Draught Cider 500ml	6.80
Kopparberg 500ml	6.80
Strawberry & Lime or Tropical	

## SOFT

Coca Cola, Diet Coke, Coke Zero	3.80
Lemony Lemonade	4.00
Karma Orangeade	4.00
Gingerella Ginger Ale	4.00
Apple Juice	3.40
Orange Juice	3.40
DASH water	3.80
Raspberry / Lemon	
Everyman Reusable Water 500ml Still / Sparkling	3.90

## NO & LOW

Crodino	
non-alcoholic Spritz	8.40
Saffron & Ginger Treacle <b>NEW</b>	8.40
Elderflower & Mint Collins <b>NEW</b>	8.40
Sipsmith FreeGlider & Tonic	7.30
Lucky Saint 0.5abv 330ml	5.50
Hazy IPA / Lager	
<b>Non Alcoholic Prosecco</b>	
175ml/Bottle	8.20 / 30.20

## TEA & COFFEE

Americano	3.60
Cappuccino	3.70
Latte	3.70
Flat White	3.70
Hot Chocolate	4.00
Iced Vanilla Matcha <b>NEW</b>	4.90
Bird and Blend Teas	3.20
Fresh Mint Tea	3.10

## WINE

SPARKLING	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.40	35.50
Sparkling Provence Rosé, 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

### I Choose Vodka NEW

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

### Breakfast Margarita NEW

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, nogave

### 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

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**Sharing Sipsmith G&T** 33.90

A film's worth of gin 200ml and Fever Tree tonic for two

**Sharing Duppy Rum & Ginger** 33.90

A film's worth of rum 200ml and Fever Tree ginger beer for two



EVERYMAN