

SHARING PLATES Choose three for 17.75

Black garlic		BBQ brisket burnt ends NEW	6.85
& chorizo croquetas NEW	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 **NEW** 15.00
Fried chicken, pancetta, grated Parmesan, truffle aioli, crispy onion, 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 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

Special - Salt Beef Dog NEW 10.40	Classic Dog 8.40
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 4.00	Cheese 4.50
Sweet potato 5.00	Buffalo 5.40

PIZZA

Mushroom & Ricotta **NEW** 8.10
Roasted portobello mushroom, whipped ricotta, fior de latte, crispy sage, rosemary, truffle oil

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

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

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

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 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 popping candy, chocolate orange

DESSERTS

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

Burnt Basque cheesecake with blueberry compote 6.90
Carrot & orange cake 4.10
Ultimate brownie 3.60
<i>Add a scoop of vanilla ice cream to your dessert</i> 1.25

SWEET POTS

4.55

Milk chocolate buttons

Chocolate fruit & nut mix

Honeycomb bites

Jelly retro candy

Fizzy retro candy

SAVOURY POTS

4.55

Olives

Luxury 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 Chocolate orange

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

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

500ml Still / Sparkling

NO & LOW

Crodino

non-alcoholic Spritz 8.10

Saffron & Ginger Treacle **NEW** 8.10

Elderflower

& Mint Collins **NEW** 8.10

Sipsmith FreeGlider

& Tonic 7.10

Lucky Saint 0.5abv 330ml 5.30

Hazy IPA / Lager

Non Alcoholic Prosecco

175ml/Bottle 8.00 / 29.40

TEA & COFFEE

Americano 3.50

Cappuccino 3.55

Latte 3.55

Flat White 3.55

Hot Chocolate 4.00

Iced Vanilla Matcha **NEW** 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 **NEW**

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

Breakfast Margarita **NEW**

Koch Elemental Mezcal, tequila, triple sec, falernum, lime, marmalade

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

