

## SHARING PLATES Choose three for 17.75

Buttermilk chicken <b>NEW</b>	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.

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

## 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

<b>Fig, prosciutto and gorgonzola <b>NEW</b></b>	8.10
Tomato, fior de latte, fig, prosciutto, gorgonzola, rocket, EVOO	
<b>Plant-based pesto and sundried tomato <b>NEW</b></b>	7.80
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO	
<b>Margherita</b>	7.10
Tomato, fior de latte, buffalo mozzarella, cherry tomato, basil	
<b>Pepperoni</b>	7.50
Tomato, fior de latte, buffalo mozzarella, pepperoni, oregano	
<b>Nduja Hot</b>	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

**Choose 3 scoops** 6.60

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

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

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

## SWEET POTS 4.00 SAVOURY POTS 4.55

Milk chocolate buttons	Olives
Chocolate fruit & nut mix	Spicy nut mix
Honeycomb bites	Salt & pepper cashews
Jelly retro candy	Honey roasted cashews
Fizzy retro candy	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	<b>NO &amp; LOW</b>	
Punk IPA 660ml	8.00	Crodino	
Purity Ubu Amber Ale 500ml	6.30	non-alcoholic Spritz	8.10
Freedom Organic Helles 330ml	5.70	Sipsmith FreeGlider	
Purity Session IPA 330ml GF	6.30	& Tonic	7.10
Cidersmiths Bristol		Everleaf Espresso	
Draught Cider 500ml	6.60	Martini	10.25
Kopparberg 500ml	6.60	Lucky Saint 0.5abv 330ml	5.30
Strawberry & Lime or Tropical		Non Alcoholic Prosecco	
		175ml/ Bottle	8.00 / 29.40

## SOFT

Coca Cola, Diet Coke, Coke Zero	3.70	Americano	3.50
Lemony Lemonade	3.95	Cappuccino	3.55
Karma Orangeade	3.95	Latte	3.55
Gingerella Ginger Ale	3.95	Flat White	3.55
Apple Juice	3.25	Hot Chocolate	4.00
Orange Juice	3.25	Fresh Mint Tea	3.00
Dash seltzer	3.70	Bird and Blend Teas	3.05

Infused with Lemon / Raspberry

Everyman Reusable Water 500ml 3.80

Still / Sparkling

## WINE

<b>SPARKLING</b>	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.10	34.60
Sparkling Provence Rosé, Izzaro		39.90
<b>WHITE</b>	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
<b>ROSÉ</b>	250ml	Bottle
Whispering Angel, Côtes de Provence	16.30	45.40
Côtes de Provence, St Roch Le Vignes	10.90	29.70
<b>RED</b>	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

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

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

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

