

\* Mince pies, hot mulled apple, a very decadent burger  
\* and many more seasonal specials for you to enjoy. \*

### SHARING PLATES Choose three for 17.75

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

<b>Special - Raclette *</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	
Add cured streaky bacon	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>	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	8.40	Plant-based dog	8.20

### FRIES

Standard	4.00	Cheese	4.50
Sweet potato	5.00	Buffalo	5.40

### PIZZA

<b>Fig, prosciutto and gorgonzola *</b>	8.10
Tomato, fior de latte, fig, prosciutto, gorgonzola, rocket, EVOO	
<b>Plant-based pesto and sundried tomato</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 6.60  
Choose 3 scoops  
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, chocolate orange, mint matchmakers \*

**Mint Choc Sundae \*** 6.60  
vanilla and mint choc chip ice cream, chocolate sauce, popping candy, crushed oreos and mint matchmakers

### DESSERTS

**COOKIE DOUGH** Freshly made and baked by us 4.40  
Add a scoop of vanilla ice cream 1.25

Two mini mince pies *	3.00
Burnt Basque cheesecake with blueberry compote	6.90
Carrot & orange cake	4.10
Ultimate brownie	3.60
Add a scoop of vanilla ice cream to your dessert	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, Mint choc chip 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 NO & LOW

Menabrea 660ml	7.80	Crodino	
Punk IPA 660ml	8.00	non-alcoholic Spritz	8.10
Purity Ubu Amber Ale 500ml	6.30	Sipsmith FreeGlider	
Freedom Organic Helles 330ml	5.70	& Tonic	7.10
Purity Session IPA 330ml GF	6.30	Everleaf Espresso	
Cidersmiths Bristol		Martini	10.25
Draught Cider 500ml	6.60	Lucky Saint 0.5abv 330ml	5.30
Kopparberg 500ml	6.60	Non Alcoholic Prosecco	
Strawberry & Lime or Tropical		175ml/ Bottle	8.00 / 29.40

### SOFT HOT DRINKS

Coca Cola, Diet Coke, Coke Zero	3.70	Hot Mulled Apple *	3.75
Lemony Lemonade	3.95	Add Duppy Share spiced rum	3.50
Karma Orangeade	3.95	Americano	3.50
Gingerella Ginger Ale	3.95	Cappuccino	3.55
Apple Juice	3.25	Latte	3.55
Orange Juice	3.25	Flat White	3.55
Dash seltzer	3.70	Hot Chocolate	4.00
Infused with Lemon / Raspberry		Add a spirit	
Everyman Reusable Water 500ml	3.80	of your choice	from 3.30
Still / Sparkling		Fresh Mint Tea	3.00
		Bird and Blend Teas	3.05

## 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

### Breakfast Margarita \*

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

### New York Sour \*

Buffalo Trace bourbon, lemon, ginger, malbec

### Sloe Negroni \*

Campari, Punt e Mes, Sipsmith Sloe Gin

### 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, sugar, bitters, orange

### Raspberry Mojito

Planteray 3 Stars rum, falernum, raspberries, lime, 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** 33.00

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



EVERYMAN