SHARING PLATES Choose three for 18.50

Bresaola ✶	7.25	Honey baked camembert ✶	7.50
Honey & mustard sausages	7.25	Buttermilk chicken	7.25
Hot honey halloumi	6.60	Garlic parsley dough balls	6.30
Tempura prawns	7.25	Hummus & flat bread	6.30
Salt & pepper squid	7.25	Padron peppers	6.30
Salsa & tortilla chips	6.30	Fresh guac & tortilla chips	6.30

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!

Béarnaise Smash Burger ✶ 15.95
Double smashed dry-aged beef, béarnaise aioli, cheddar cheese, caramelised onion, shredded baby gem, sesame bun

Double Smash Cheeseburger 14.25
Smashed dry-aged beef, American cheese, dirty sauce, grilled onions, pickles, sesame bun

House 14.35
Dry-aged British beef, house sauce, baby gem, red onion, beef tomato, pickle
With cheddar, red Leicester or blue cheese
Add cured streaky bacon 1.25

The 1216 15.95
Dry-aged British beef, cured bacon, red leicester, caramelised onion, harissa mayo, potato scraps, pickle, shredded baby gem

Chicken 15.50
Grilled piri piri-marinated chicken, house sauce, baby gem, red onion, beef tomato, pickle

Chilli Crisp Fried Chicken 16.00
Crispy fried chicken breast, chilli crisp mayo, house spicy pickles, shredded baby gem

Shrimp & Avocado 15.55
King prawn patty, avocado, seeds, chilli jam, avocado & lime mayo, shredded baby gem

Plant-based Cheeseburger 15.25
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 8.85
Beef hot dog served with crispy onions, ketchup and American mustard
Or go Plant-Based

FRIES

Standard	4.20	Cheese	4.80
Sweet potato	5.30	Buffalo	5.70

PIZZA

Fig, Prosciutto & Gorgonzola ✶ 8.45
Tomato, fior di latte, fig, prosciutto, gorgonzola, rocket, EVOO

Margherita 7.45
Tomato, fior di latte, buffalo mozzarella, cherry tomato, basil

Pepperoni 7.85
Tomato, fior di latte, buffalo mozzarella, pepperoni, oregano

Plant-based pesto and sundried tomato 8.15
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO

Nduja Hot 8.25
Tomato, fior di 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 4.90 / 5.95

Everything popcorn ✶ +2.00
Top your popcorn with our mix of M&M's, salted pretzels, mini marshmallows, jellybeans and honeycomb bites

PASTRIES

Pain au Chocolat / Croissant 3.60

SUNDAES Build your own sundae 6.95

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 Orange,✶ mint matchmakers ✶
Mint Choc Sundae ✶
mint choc chip and vanilla ice cream with chocolate sauce, crushed Oreos, chocolate buttons and mint matchmakers

DESSERTS

COOKIE DOUGH Freshly made and baked by us
'4 Good cookies - matcha and raspberry'✶ 4.60
Two double chocolate cookies 4.60

Chocolate hazelnut praline torte ✶ 7.25
Carrot & orange cake 4.40
Ultimate brownie 3.80
Add a scoop of vanilla ice cream to your dessert *1.40*

SWEET POTS 4.60

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

SAVOURY POTS 4.75

Salted pretzels
Olives
Luxury spicy nut mix
Salt & pepper cashews
Honey roasted cashews
Smoked almonds
Chilli bites

DRINKS

SHAKES 6.50

Shakes; 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 3.45*

BEERS & CIDERS

Menabrea 660ml	7.95
Punk IPA 660ml	8.35
Hazy Jane Guava 330ml	6.60
Freedom Organic Helles 330ml	6.10
Purity Session IPA 330ml GF	6.60
Purity Ubu Amber Ale 500ml	6.70
Kopparberg 500ml Strawberry and Lime / Tropical	6.95
Cidersmiths Bristol Draught Cider 500ml	6.95

NO & LOW

Crodino non-alcoholic Spritz	8.55
Elderflower & Mint Collins	8.55
Sipsmith FreeGlider & Tonic	7.45
Lucky Saint 0.5abv 330ml Hazy IPA / Lager	5.60
Non Alcoholic Prosecco 175ml/Bottle	8.35 / 30.70

SOFT

Coca Cola, Diet Coke, Coke Zero 330ml	3.85
Lemony Lemonade 250ml	3.60
Karma Orangeade 250ml	3.60
Gingerella 300ml	4.00
Fruit juice	3.50
DASH Water 330ml Infused with raspberry / lemon	3.90
Everyman reusable water bottle 500ml	3.95

HOT DRINKS

Hot Mulled Apple ✶	3.85
Add Duppy Share spiced rum	*3.60*
Americano	3.70
Cappuccino	3.80
Latte	3.80
Flat White	3.80
Hot Chocolate	4.00
Vanilla Matcha	4.95
Bird and Blend Teas	3.25
Fresh Mint Tea	3.15

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WINE

SPARKLING	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.55	35.95
Sparkling Provence Rose, Izzaro		41.55

WHITE	250ml	Bottle
Pinot Grigio, Mezzacorona	11.60	32.30
Sauvignon Blanc, NZ, Featherdrop	13.00	36.45
Grecanico, Vialetto	9.50	26.00
Viognier, Deakin Estate	13.40	37.00
Chardonnay Reserva, Poco Mas	11.10	30.80
Albariño, Casal Caeiro	14.40	40.25

ROSÉ	250ml	Bottle
Whispering Angel, Côtes de Provence	16.80	46.70
Côtes de Provence, St Roch Le Vignes	11.20	31.00

RED	250ml	Bottle
Merlot 'Castel Firmian', Mezzacorona	11.70	32.80
Malbec, Norton Finca La Colonia	13.10	36.55
Tempranillo, The Clubhouse	9.50	26.00
Pinot Noir, Matetic (organic)	15.40	43.00
Nero d'Avola, Feudo Arancio	12.50	35.00
Grenache, Joie de Vigne	10.50	29.00
Rioja Crianza, Conde Valdemar	13.40	37.00

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

COCKTAILS

all 11.95

Highlander ✶
Glenmorangie original, Carpano bitter, Punt e Mes, Creme d'Abricot, orange twist

Toasted Coconut Margarita ✶
The Lost Explorer mezcal, El Jimador tequila, triple sec, toasted coconut

G&T
Sipsmith London dry gin, Fever Tree tonic, basil & pink grapefruit

Raspberry Mojito
Duppy Share white rum, falernum, raspberries, lime, demerara sugar, mint, Fever Tree Soda - or go for a **Classic Mojito**

Aperol Spritz
Aperol, prosecco, Fever Tree soda

Strawberry & Hibiscus Daiquiri
Duppy Share white rum, strawberry, hibiscus, lime

Passionfruit Martini
Tito's handmade vodka, passionfruit, vanilla

Island Punch
Duppy Share white rum, falernum, pineapple, strawberry, lime, bitters

PicantE
El Jimador tequila, lime, red chilli, nogave

Espresso Martini
Tito's handmade vodka, coffee liqueur, espresso, demerara sugar

Old Fashioned
Buffalo Trace bourbon, demerara sugar, bitters, orange twist

Raspberry Candy Fizz
Chambord raspberry liqueur, prosecco, candy floss

Sharing cocktails 200ml bottles of our favourite spirits paired with Fever Tree mixers, for two to share

G&T 34.40
Haymans gin & Fever Tree tonic

Duppy & Ginger 34.40
Duppy Share aged rum & Fever Tree ginger beer