

SHARING PLATES Choose three for 18.75

Spinach croquetas NEW	7.25	BBQ brisket burnt ends	7.25
Honey & mustard sausages	7.25	Hummus & flat bread	6.25
Hot honey halloumi	6.55	Fresh guac & tortilla chips	6.25
Salsa & tortilla chips	6.25	Padron peppers	6.25
Garlic parsley dough balls	6.25		

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 - Double Smash Cheeseburger NEW	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	1.10
The 1216	16.10
Dry-aged British beef, cured bacon, red leicester, caramelised onion, harissa mayo, potato scraps, pickle, shredded baby gem	
Chicken	15.65
Grilled piri piri-marinated chicken, house sauce, baby gem, red onion, beef tomato, pickle	
Plant-based cheeseburger	15.50
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	10.95	Classic Dog	8.95
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 or go plant-based	

FRIES

Standard	4.50	Cheese	5.00
Sweet potato	5.50	Buffalo	5.90

PIZZA

Special - Fennel Salami & Red Pepper NEW	8.50
Tomato, fior de latte, fennel salami, roasted red pepper, basil, whipped ricotta	
Margherita	7.45
Tomato, fior de latte, buffalo mozzarella, cherry tomato, basil	
Pepperoni	7.85
Tomato, fior de latte, buffalo mozzarella, pepperoni, oregano	
Plant-based pesto and sundried tomato	8.15
Tomato, plant-based stracciatella, basil pesto, sundried tomato, EVOO	
Nduja Hot	8.45
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 5.00 / 6.00

PASTRIES

Pain au Chocolat / Croissant	3.50
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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 mini eggs

Mini egg sundae **NEW** 6.95
Vanilla & chocolate ice-cream, mini eggs, crushed meringue, chocoloate buttons, chocolate sauce

DESSERTS

COOKIE DOUGH Freshly made and baked by us	4.60
Add a scoop of vanilla ice cream	1.40

Burnt Basque cheesecake with blueberry compote	7.40
Carrot & orange cake	4.40
Ultimate brownie	3.80
Add a scoop of vanilla ice cream to your dessert	1.40

SWEET POTS 4.70 SAVOURY POTS 4.90

Milk chocolate buttons		Olives	
Chocolate fruit & nut mix		Luxury Spicy nut mix	
Honeycomb bites		Salt & pepper cashews	
Jelly retro candy		Honey roasted cashews	
Fizzy retro candy		Smoked almonds	
		Chilli bites	

DRINKS

SHAKES & COOLERS 6.75

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

Coolers; Fresh Watermelon or Elderflower & Mint

Go hard and add a spirit of your choice from 3.35

BEERS & CIDERS SOFT

Menabrea 660ml	7.90	Coca Cola, Diet Coke,	
Punk IPA 660ml	8.20	Coke Zero	3.80
Hazy Jane Guava 330ml	6.50	Lemony Lemonade	4.00
Freedom Organic Helles 330ml	5.90	Karma Orangeade	4.00
Purity Session IPA 330ml GF	6.50	Gingerella Ginger Ale	4.00
Purity Ubu Amber Ale 500ml	6.50	Fruit juice	3.40
Kopparberg 500ml	6.95	Apple, orange, pineapple	
Strawberry and Lime / Tropical		DASH water	3.80
Cidersmiths Bristol		Raspberry / Lemon	
Draught Cider 500ml	6.95	Everyman Water 500ml	3.90

NO & LOW

Crodino		TEA & COFFEE	
non-alcoholic Spritz	8.40	Iced Latte	3.70
Elderflower & Mint Collins	8.40	Americano	3.60
Sipsmith FreeGlider		Cappuccino	3.70
& Tonic	7.30	Latte	3.70
Lucky Saint 0.5abv 330ml	5.50	Flat White	3.70
Hazy IPA / Lager		Hot Chocolate	4.00
Non Alcoholic Prosecco		Iced Vanilla Matcha	4.90
175ml/Bottle	8.20 / 30.20	Bird and Blend Teas	3.20
		Fresh Mint Tea	3.10

WINE

SPARKLING	175ml	Bottle
Prosecco DOC, Corte delle Calli	9.50	35.50
Sparkling Provence Rose, Izzaro		40.90
Champagne, Piper-Heidsieck NV, 375ml		32.80
WHITE	250ml	Bottle
Pinot Grigio, Mezzacorona	11.80	32.40
Sauvignon Blanc, NZ, Featherdrop	13.20	36.10
Grecanico, Vialetto	9.70	26.20
Viognier, Deakin Estate	13.60	37.20
Chardonnay Reserva, Poco Mas	11.30	30.90
Albariño, Casal Caeiro	14.60	39.80
ROSÉ	250ml	Bottle
Whispering Angel, Côtes de Provence	17.00	46.70
Esoterico Orange Wine, Único Zelo	15.10	40.50
Côtes de Provence, St Roch Le Vignes	11.30	30.90
RED	250ml	Bottle
Merlot ‘Castel Firmian’, Mezzacorona	11.80	32.30
Malbec, Norton Finca La Colonia	13.20	36.00
Tempranillo, The Clubhouse	9.70	25.60
Pinot Noir, Matetic (organic)	15.60	42.40
Nero d’Avola, Feudo Arancio	12.60	34.50
Grenache, Joie de Vigne	10.70	29.30
Rioja Crianza, Conde Valdemar	13.50	37.20

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

COCKTAILS

all 11.95

Pink Pepper Paloma NEW

Lost Explorer mezcal, El Jimador tequila, triple sec, Fever Tree grapefruit soda, pink peppercorns

Hibiscus Strawberry Daiquiri NEW

Duppy Share white rum, strawberry, hibiscus, lime

Tamarind Margarita NEW

El Jimador tequila, tamarind, pomegranite mollases, lime, sea salt

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

PicantE

El Jimador tequila, lime, red chilli, nogave

Island Punch

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

Old Fashioned

Buffalo Trace bourbon, demerara sugar, bitters, orange twist

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

Chambord raspberry liqueur, prosecco, candy floss

Sharing cocktails - mini bottles of our favorite spirits paired with Fever-Tree mixers for two to share

Mezcal Paloma NEW 44.90

Lost Explorer Mezcal & Fever Tree Grapefruit Soda

G&T 34.70

Haymans gin & Fever-Tree tonic

Duppy & Ginger 34.90

Duppy Share Aged Rum & Fever Tree Ginger Beer

