TARIFF & DALE

FOOD MENU

BAKES

HONEY PORK SAUSAGE ROLL 6.5
Pork sausage, honey, mustard, puff pastry, 'Nduja ketchup

MUSHROOM WELLINGTON (V) 5
Spinach, onion, garlic, chestnut mushrooms, blue cheese, puff pastry, porter ketchup

DOUGH BALLS 5
Served with either garlic butter (V) or 'nduja ketchup

FOCCACIA GENOVESE (CAN BE VEGAN / V) 5.5
Topped with rosemary and garlic infused honey
- Sun dried tomatoes, olives, balsamic vinegar or Truffle and parmesan

GNOCCO FRITTO & DIPS 6.5
Deep fried pizza dough
- Sriracha, pesto, truffle oil, chipotle mayo **(V)**
- Parma ham, cherry tomatoes, parmesan

BITES

CHORIZO CROQUETTES 6.5
Potato, cheddar, chorizo, breadcrumbs

PORK TACO 7
Soft blue corn tortilla, seasoned honey pork belly, stir fried cinnamon, apple and fresh tomato salsa, Hispi cabbage,coriander

FRIED SQUID 9.5
Deep fried baby squid, salt, pepper, lemon mayo

PADRON PEPPERS (VE) 6
Fried Padron peppers, Piri salt

CAULI WINGS (VE) 6
Cajun spices, mint yoghurt

CHICKEN NUGGETS 6
Served with BBQ sauce and katsu curry dip

PLATES

SLOW COOKED BEEF RAGU 15
Diced beef, san marzano tomatoes, onion, basil, paccheri pasta

SLOW COOKED MUSHROOM RAGU (VE) 13
Oyster mushrooms, san marzano tomatoes, onion, basil, paccheri pasta

FREGULA (V) 12.5
Sardinian fregula, chestnut & artichoke purée, artichoke crisps, chives, parmesan

FLAT IRON STEAK 18
Flat iron steak, rocket, cherry tomatoes, parmesan, balsamic vinegar glaze, fries

KIELBASA & MASH 13
Polish sausage, mash, onion gravy

FISH & FRITES 18.5
Pan fried salmon fillet, wasabi salt, zucchini frites, mixed leaf salad

PIZZA

Made using our handmade bases and a San Marzano tomato marinara sauce

MARGHERITA NAPOLETANA (V) 11
Mozzarella fior di latte, parmesan, basil

'NDUJA 13.5
'Nduja Calabrese, mozzarella fior di latte

ARTICHOKE (CAN BE VEGAN / V) 12
Jerusalem artichoke, cherry tomatoes, black olives, basil, parmesan, truffle oil

PEPPERONI & ONION 12.5
Mozzarella fior di latte, pepperoni, white onion

PARMA HAM & GRUYÈRE 12.5
Parma ham, Gruyère cheese, cherry tomatoes

BURRATA (V) 12
Burrata cheese, homemade basil pesto, mozzarella fior di latte

MUSHROOM & TRUFFLE (V) 12
Oyster mushrooms, truffle oil, mozzarella fior di latte

FOUR CHEESE (V) 13
Gruyère cheese, mozzarella fior di latte, parmesan, stilton blue cheese

BEEF & BLUE 12
Beef, mozzarella fior di latte, stilton blue cheese

BURGERS

Served on a brioche bun with a side of fries or your choice of chips

CLASSIC CHEESEBURGER 14.5
6oz bone marrow burger, smoked Applewood cheese, baby gem lettuce, pickles, mustard

BACON & DOUBLE CHEESEBURGER 18
Two 6oz bone marrow burgers, streaky bacon, smoked Applewood cheese,baby gem lettuce, beef tomato, BBQ sauce, mayo

BUTTERMILK CHICKEN 15
Buttermilk chicken breast, baby gem lettuce, chipotle mayo

BEYOND MEAT (VE) 16
Beyond meat burger, vegan halloumi, baby gem lettuce, beef tomato, onion ring

SIDES

TRIPLE COOKED CHIPS (VE) 4
TRUFFLE & PARMESAN FRIES (V) 4
ZUCCHINI FRITES (VE) 4
ONION RINGS (VE) 3
MIXED GREENS (VE) 3.5
MIXED LEAF SALAD 4

ADDITIONS each 1.5
Bacon, parmesan, cheddar, gravy, truffle oil

DIPS each 0.5
Chipotle mayo, lemon mayo, katsu curry, 'Nduja ketchup, porter ketchup

V: VEG
VE: VEGAN

Please speak to your server before ordering if you have any concerns about allergens. Although we take great care preparing and serving our food, we cannot guarantee that our dishes are completely free from all allergens.

TREATS

STICKY TOFFEE PUDDING (v) **6**
Toffee sauce, vanilla ice cream

CHOCOLATE FONDANT (v) **6.5**
White chocolate ice cream

DIFFERENT BISCUITS (v) **5.5**
A random selection of different biscuits from around the world, made here

HONEYCOMB & CHOCOLATE (v) **5.5**
Spears of honeycomb, dark chocolate sauce

GNOCCO FRITTO & NUTELLA (v) **6**
Fried pizza dough, desiccated coconut, molten Nutella dip

COFFEE

ESPRESSO • MACCHIATO 2.5

FLAT WHITE • LATTE • CAPPUCCINO 3

AMERICANO 3

ICED COFFEE • MOCHA 3.5

HOT CHOCOLATE 3

LIQUEUR COFFEE 6
25ml Liqueur of choice, cream, fresh espresso

TEA (all 3)

ENGLISH BREAKFAST

EARL GREY

DECAF

MOROCCAN MINT

FRESH MINT

GREEN

LEMON & GINGER

FRUIT PUNCH

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