

CLASSIC BURGERS

Hand-pressed, dry-aged 6oz beef burgers; All-served on a gluten-free burger bun

CLASSIC BURGER	11.90
Dry aged beef burger with slow onions, pickles & burger sauce	
CHEESEBURGER	13.30
American cheese, slow onions, pickles & burger sauce	
BACON CHEESEBURGER	15.30
Crispy bacon, American cheese, slow onions, pickles & burger sauce	
ROYALE WITH CHEESE	13.30
American cheese with chopped fresh onions, thin-sliced pickles, ketchup & yellow mustard	
BLACK & BLUE	15.90
With blue cheese, grilled mushrooms, crispy bacon, slow onions & blue cheese mayo	
THE POSH BMB	15.90
Dry aged beef burger with smoky mozzarella, grilled mushrooms, crispy bacon, fig jam, slow onions & truffle mayo	
PHILLY CHEESEBURGER	14.30
Dry aged beef burger with American cheese, grilled peppers, onions & mushrooms; topped with garlic mayo	
SMOKY BBQ PASTRAMI BURGER	15.90
Dry aged beef burger topped with Swiss cheese, smoked hand-cut pastrami, house coleslaw and smoky BBQ sauce in a GF brioche bun	

SPECIALTY BURGERS

Ultra-smashed, dry-aged 4oz beef burgers; All-served on a gluten-free burger bun

WOLF BURGER	16.90
Smashed ultra-thin burger topped with American cheese, crispy bacon rashers and loaded with pulled pork in smoky BBQ sauce & gochujang mayo	
AYIA NAPA BURGER	16.90
Smashed ultra-thin burger topped with American cheese, crispy bacon rashers, grilled halloumi, sticky BBQ sauce, slow onions and garlic mayo	
SUNSHINE ON BEEF	16.90
Smoky mozzarella topped, smashed ultra-thin burger with pulled beef brisket in smoky BBQ sauce, pickles and gochujang mayo	
WHAM	14.90
Two smashed ultra-thin patties, double American cheese, slow onions, pickles & gochujang mayo	
MARKY MARK	17.90
More than 12 oz of meat! Two smashed ultra-thin patties, smoky pulled beef brisket & BBQ pulled pork, double American cheese & gochujang mayo; pickles on the side	
LIL KIM	10.90
Smashed ultra-thin burger, American cheese, slow onions, pickles & gochujang mayo	

CHICKEN BURGERS

BUTTERMILK GRILLED CHICKEN BREAST
All-served on a gluten-free burger bun

CLASSIC GRILLED CHICKEN BURGER	12.30
With pickles, lettuce and garlic mayo	
GRILLED CHICKEN CHEESE	13.80
Add bacon for £2.00 Grilled chicken topped with gooey cheese, pickles, lettuce and garlic mayo	
ANGRY BIRD	13.80
Grilled chicken smothered in buffalo sauce, chillies & jalapenos & mellowed down with blue cheese mayo on a bed of crunchy lettuce	
CHALLOUMI	16.90
Grilled chicken burger topped with sticky BBQ sauce & grilled Halloumi, gooey cheese, crispy bacon and garlic mayo	

CHICKEN SUBS

All-served on a gluten-free sub roll

REDHEAD SUB	15.30
Grilled and chopped supreme of free-range buttermilk chicken, marinated in ginger, garlic, chilli and coriander; served with mixed leaves dipped in spicy gochujang mayo	
BUFFALO CHICKEN SUB	15.30
Grilled free-range buttermilk chicken strips tossed in buffalo sauce & chives; drizzled with blue cheese mayo on a bed of crunchy lettuce	
SMOKY BBQ CHICKEN SUB	15.30
Grilled free-range buttermilk chicken strips smothered in smoky BBQ sauce on a bed of crunchy lettuce, pickles & garlic mayo	
CHICKEN FAJITA SUB	15.30
Grilled free-range buttermilk chicken strips, smothered in gooey cheese & topped with grilled peppers, sauteed onions & garlic mayo	
BLT CHICKEN SUB	15.90
Grilled free-range buttermilk chicken strips, topped with crispy bacon rashers, cherry plum tomatoes and garlic mayo, on a bed of crispy lettuce leaves.	

SANDWICHES, HOT-DOGS & GRILLED CHEESE

BBQ BEEF BRISKET TOASTIE	16.30	CLASSIC GRILLED CHEESE (V)	10.30
12-hour Slow cooked brisket; pulled & dipped in smoky BBQ sauce, topped with smoky mozzarella and gooey cheese and grilled inside two buttery slices of GF bread; with mixed pickles & spicy mayo on the side		Grilled cheese toastie on buttery GF bread	
BBQ PULLED PORK MELT	16.30	PATTY MELT	15.30
Slow cooked pork; pulled and dipped in smoky BBQ sauce; layered with gooey cheese and grilled inside two buttery slices of GF bread; served with a small side of garlic mayo		Grilled double buttery GF bread cheese toastie filled with two smashed, ultra-thin patties & caramelised onions; served with a side choice dip: blue cheese mayo, burger sauce, truffle mayo or spicy mayo	
REUBEN PASTRAMI	17.30	BUFFALO CHICKEN MELT	15.30
Layers of peppery, smoked & steamed hand-cut Pastrami, topped with Sauerkraut and grilled with Swiss cheese, inside two buttery slices of GF bread & served with mixed pickles & house sauce side		Grilled blue cheese buttery GF bread toastie stuffed with our chicken tenders in Buffalo sauce; served with a side of blue cheese mayo	
HONEY ROAST HAM CHEESE TOASTIE (V)	13.80	GRILLED HALLOUMI BUN (V)	14.80
Grilled artisan buttery GF bread cheese toastie stuffed with layers of sliced honey roast ham		Layers of grilled Halloumi cheese on a bed of tomatoes and lettuce; topped with garlic mayo & sweet-pickled peppadews; served in a GF brioche bun	
ADD A TOMATO & BASIL SOUP DIP TO ANY TOASTIE FOR EXTRA £3			
HOT DOG	11.30	NEW YORK DOG	14.30
With yellow mustard & slow onions; mixed pickles on the side; served in a GF brioche roll		With chopped crispy bacon, fried onions, yellow mustard & ketchup; served in a GF brioche roll	



OUR AWARD-WINNING BURGERS USE THE FINEST GRASS FED BEEF WHICH IS THEN AGED ON THE BONE FOR 25-40 DAYS FOR INCREDIBLE FLAVOUR

EXTRA BURGER TOPPINGS

Two bacon rashers.....	2.00	Nacho cheese sauce.....	2.00
Cheese.....	1.50	Little smashed burger patty.....	4.00
Pulled pork.....	5.00	Grilled chicken	4.50
Beef brisket.....	5.00	Grilled halloumi	2.50
Burger patty.....	5.00		

BRUNCH BURGERS

Ultra-smashed, dry-aged 4oz beef burgers; All-served on a gluten-free burger bun

BMB BRUNCH BURGER	13.30
Smashed ultra-thin burger, American cheese, fried egg, hash brown & gochujang mayo	

BACON BRUNCH BURGER	15.30
Smashed ultra-thin burger, American cheese, crispy bacon rashers, fried egg, hash brown & gochujang mayo	

PASTRAMI BRUNCH BURGER	16.30
Smashed ultra-thin burger, American cheese, hand-cut smoked pastrami, fried egg, hash brown & house sauce	

On this GF-NGCI menu we provide information to consumers on the absence or reduced presence of Gluten in food. The products featured are made without gluten, but there may be a risk of cross contamination.

For our customers who have Coeliac disease, we are happy to cater to your needs. However, we kindly ask that you inform your server before placing your order so that we can take extra precautions when preparing your food.

We source our gluten-free brioche buns, sliced bread and rolls from the best local suppliers to ensure they meet our high standards for taste and texture. We go to great lengths to create a gluten-free cooking environment, ensuring our customers can enjoy their meals without any worries.

We use dedicated gluten-free fryers for our sides, as well as ensuring grill surfaces are split for separately cooking NGCI containing ingredients.

FOOD ALLERGIES & INTOLERANCES. Food prepared here may contain or have come into contact with one of the 14 main allergens. Please ask a member of staff for a dedicated allergen/ NGCI menu.

POUTINE — CANADIAN CLASSIC

CLASSIC BIG POUTINE11.90 House chips, fresh cheese curds & beefy house gravy	VEGAN DISCO FRIES11.90 <i>Add vegan bacon for £1.50</i> Vegan poutine alternative. Big bowl of house chips, vegan mozzarella, house veggie gravy
RASPOUTINE. THE HEALER14.40 House chips, fresh curds & house gravy topped with grated cheddar & chopped bacon	TATER TOT' POUTINE12.40 Crispy, fluffy tater tots topped with fresh cheese curds, beefy gravy and spring onions
BUFFALO CHICKEN POUTINE15.90 Classic Poutine topped with grilled chicken strips in buffalo sauce & drizzled with blue cheese mayo	SMOKY PASTRAMI POUTINE16.90 House chips, fresh curds & house gravy topped with smoky beef pastrami and drizzled with our tangy house sauce

FRIES, BITES & EXTRAS

	SMALL	BIG		
CHIPS	3.90	5.90	SMALL POUTINE	7.30
BACON CHIPS	5.40	7.40	House chips, fresh cheese curds & house gravy	
Skin on fries topped with loads of crispy bacon & spicy gochujang mayo			COLESLAW	4.40
CHILLI CHEESE BACON FRIES	5.90	7.90	House made coleslaw	
Skin on fries topped with nacho cheese sauce, loads of crispy bacon, chillies and crispy onions			TOMATO & ONION SALAD	4.40
BUFFALO FRIES	4.90	6.90	Cherry plum tomatoes & red onions drizzled with olive oil and balsamic glaze	
With Hot Buffalo sauce, blue cheese mayo & chives			SIDE MIXED SALAD	4.40
GARLIC & PARMESAN FRIES	5.40	7.40	Lettuce, rocket, tomatoes & pickles drizzled with house dressing	
With garlic mayo and parmesan			ROCKET & PARMESAN SALAD	4.40
TATER TOTS	4.40	6.40	Rocket salad topped with parmesan and drizzled with olive oil and balsamic glaze	
BACON TOTS	5.90	7.90	TOMATO & BASIL SOUP	5.90
Crispy, fluffy tater tots topped with crispy bacon & spicy gochujang mayo			House made soup of San Marzano DOP tomatoes in organic broth; served with fresh basil and a slice of toasted GF bread	
CHILLI CHEESE BACON TOTS	6.40	8.40		
Crispy, fluffy tater tots topped with nacho cheese sauce, loads of crispy bacon, chillies and crispy onions				

DIPS

HOUSE MAYO DIPS1.90 Choice of: Garlic mayo / Blue cheese mayo / Gochujang mayo / Truffle mayo / Vegan mayo	NACHO CHEESE SAUCE2.40
SOUR CREAM1.90	MEXICAN SALSA1.90
	EXTRA BBQ OR BUFFALO SAUCE1.40
	SIDE OF HOUSE GRAVY2.40
	SIDE OF TOMATO BASIL SOUP DIP3.40

On this GF-NGCI menu we provide information to consumers on the absence or reduced presence of Gluten in food. The products featured are made without gluten, but there may be a risk of cross contamination. For our customers who have Coeliac disease, we are happy to cater to your needs. However, we kindly ask that you inform your server before placing your order so that we can take extra precautions when preparing your food.

We source our gluten-free brioche buns, sliced bread and rolls from the best local suppliers to ensure they meet our high standards for taste and texture. We go to great lengths to create a gluten-free cooking environment, ensuring our customers can enjoy their meals without any worries. We use dedicated gluten-free fryers for our sides, as well as ensuring grill surfaces are split for separately cooking NGCI containing ingredients.

An optional 10% service charge will be included in your bill. All tips and service charges are shared among all the staff from this branch, who have worked tirelessly to make your dining experience enjoyable. However, if you feel that our service fell short of your expectations, please let us know.

BREAD MEATS BREAD®

NGCI/GF GUIDE