



BUILD-A-BURGER NIGHT

Every Monday from 5:30pm

Follow the steps to create your perfect burger from just £10...

All burgers are served in a brioche bun with baby gem lettuce, tomato and a side of chips ^{GF}

1

CHOOSE YOUR BURGER

7oz Prime British
beef burger ^{GF}

6oz Lamb and mint
burger ^{GF}

Chargrilled chicken
fillet burger ^{GF}

'Meatless Farm' meat
free burger ^{GF} ^{VE}

Why not make it a double? Add another patty for £4

2

PICK YOUR TOPPINGS

Add as many or as few as you fancy! £1 per topping

Red Leicester ^{GF}

Pratchett Blue
cheese ^{GF}

Halloumi ^{GF}

Black pudding

Streaky bacon ^{GF}

Bacon jam ^{GF}

Fried egg ^{GF}

Onion rings ^{GF} ^{VE}

Grilled mushroom
^{GF} ^{VE}

Roasted red
peppers ^{GF} ^{VE}

Hash brown ^{GF} ^{VE}

3

CHOOSE YOUR DIP ON THE SIDE

50p per sauce

House burger
sauce ^{GF}

BBQ sauce

'Nduja
mayonnaise ^{GF}

Mustard
mayonnaise ^{GF}

Peppercorn ^{GF}

GREEN PLATE POLICY: ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

^V = VEGETARIAN DISH

^{VE} = VEGAN DISH

^{**} = CAN BE ADAPTED TO VEGAN ON REQUEST

^{GF} = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

^{*GF} = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST