



SHARING & SNACKS

NACHOS (V)	10.00
Flour tortillas, sour cream, avocado, chillies, pico de gallo salsa, melted mature Cheddar (1086kcal for two to share)	
Add: Pulled short rib & beef brisket (263kcal)	3.00
Smoky pulled mushroom & bean chilli (ve) (145kcal)	3.00
CRISPY CALAMARI	7.50
Saffron aioli (277kcal)	
CAULIFLOWER WINGS (VE)	7.50
Gochujang mayo* (487kcal)	

AVOCADO TOSTADA (VE)	8.00
Smoky pulled mushroom & bean chilli, smashed avocado, pico de gallo salsa (634kcal)	
FRIED CHICKEN TENDERS 4/8	8.50/16.00
Chilli honey, buttermilk jalapeño ranch sauce, pickles (812kcal/1564kcal)	
'NDUJA & PECORINO CROQUETTES	8.00
Saffron aioli (321kcal)	
HAND-BREADED HALLOUMI FRIES (V)	7.50
Chipotle chilli jam, vegan mayo, coriander (1042kcal)	

BURGERS & SUBS

All served with fries (401kcal), upgrade to any loaded fries or tots for +3.00. Burgers served on a brioche-style bun with shredded iceberg lettuce & pickles.

THE JERICHO BURGER	17.50
Our signature burger. Grilled beef patty, smoked Cheddar, pulled short rib & beef brisket, smoked streaky bacon, nacho cheese (956kcal)	
INSTANT CLASSIC	15.00
Grilled beef patty, smoked streaky bacon, smoked Cheddar (765kcal)	
THE BOSS 2.0	16.00
Grilled beef patty, smoked streaky bacon, smoked Cheddar, crispy spiced onions, chipotle chilli jam, crushed potato tots (1028kcal)	
STEAK & CHIMICHURRI SUB	17.50
Sliced fillet steak (served pink), secret sauce, chimichurri, nacho cheese, in a soft ciabatta sub* (884kcal)	

BIG DIPPER	16.50
Crispy fried chicken breast, dipped in buffalo hot sauce, smoked streaky bacon, smoked Cheddar, buttermilk jalapeño ranch sauce (810kcal)	
THE O.G.	16.00
Our original chicken burger. Crispy fried chicken breast, smoked streaky bacon, smoked Cheddar (752kcal)	
VEGAN CHILLI CHEEZE (VE)	15.50
Plant-based patty, applewood smoked vegan slice, smoky pulled mushroom & bean chilli (761kcal)	
CHIPOTLE SHRIMP PO BOY	15.50
Crispy shrimp, chipotle & lime mayo, shredded iceberg lettuce, in a soft ciabatta sub (636kcal)	

LOADED FRIES & TOTS ALL 8.00

PAY DAY FRIES
Fries, crispy smoked bacon, grated parmesan, truffle-infused oil (758kcal)
POUTINE FRIES
Fries, pulled short rib & beef brisket, crispy spiced onions, mature Cheddar, chipotle & lime mayo (1225kcal)

BEEF DRIPPING TOTS
Potato tots, nacho cheese, chipotle & lime mayo, beef dripping gravy (850kcal)
BUFFALO RANCH TOTS (V)
Potato tots, nacho cheese, buttermilk jalapeño ranch sauce, buffalo hot sauce (704kcal)

MAINS & SALADS

CHICKEN SCHNITZEL	15.00
Breaded fried chicken breast, fries, cherry tomato & red onion salad, saffron aioli (1131kcal)	
STEAK FRITES	14.00
Sliced fillet steak (served pink), fries, secret sauce, chimichurri* (1039kcal)	
BUDDHA BOWL (VE)	11.50
Vegan shawarma, spiced broad bean falafel, houmous, grains, pickled red cabbage (763kcal)	

BEER-BATTERED HADDOCK & CHIPS	14.50
Tartare sauce, mushy peas, fries (818kcal)	
NOURISH BOWL (VE)	10.50
Long stem broccoli, spiced roasted chickpeas, mixed grains, cherry tomatoes, houmous, pomegranate, cucumber (448kcal)	
Add: Chicken Schnitzel (515kcal)	3.50
Spiced Broad Bean Falafel (VE) (226kcal)	3.00
Vegan Shawarma (VE) (138kcal)	3.00

ADD-ONS ALL 4.00

SLAW (V) (124kcal)
CORN RIBS (VE)
Spiced garlic seasoning, buffalo hot sauce (292kcal)
FRIES (VE) (401kcal)
PADRÓN PEPPERS (VE) (213kcal)
CRISPY SPICED ONIONS (VE) (154kcal)

DIPS ALL 2.00, CHOOSE 3 FOR 5.00

BUTTERMILK JALAPEÑO RANCH (V) (65kcal)
NEXT LEVEL BBQ SAUCE (VE) (66kcal)
SECRET SAUCE* (177kcal)
BUFFALO HOT SAUCE (VE) (12kcal)
BEEF DRIPPING GRAVY (123kcal)
GOCHUJANG MAYO (VE) (147kcal)

DESSERTS

DOUBLE CHOCOLATE BROWNIE (V)	6.50
Salted caramel sauce, butterscotch ice cream, popcorn (892kcal)	
BISCOFF VEGAN CHEEZECAKE (VE)	6.50
Cinnamon biscuit base, creamy coconut topping, chocolate sauce (940kcal)	

BAKED VANILLA CHEESECAKE (V)	6.50
Vanilla cheesecake topped with Crunchie pieces, popcorn, salted caramel & chocolate sauce (772kcal)	



COCKTAILS

OUR TWISTS ON CLASSICS

ESPRESSO MARTINI Ketel One vodka, Tia Maria, cold brew coffee, sugar syrup, coffee beans	9.95
PORNSTAR MARTINI Absolut Vanilia vodka, passion fruit, raspberry dusting and a shot of Prosecco	9.95
MOJITO Bacardí Carta Blanca rum, fresh mint, lime, soda <i>Add Hibiscus, Yuzu or Lychee</i>	9.50
YUZU MARGERITA El Jimador Blanco Tequila, lime, sugar syrup, Yuzu, salt, dried lemon	9.95

SEASONAL SPRITZES

APEROL SPRITZ Aperol, Prosecco, soda, dried orange	9.50
HIBISCUS & ORANGE BLOSSOM SPRITZ Tanqueray gin, prosecco, Fever-Tree Raspberry & Orange Blossom Soda, hibiscus, dried orange	9.95
YUZU AND LIME SPRITZ Ketel One vodka, Fever-Tree Mexican Lime soda, prosecco, dried lemon	9.95

SHOTS

PB&J Chambord Raspberry Liqueur, Sheep Dog Peanut Butter whisky
CHOCOLATE BUTTON Baileys, De Kuyper Crème de Cacao
BABY GUINNESS Tia Maria, Baileys Irish Cream
TEQUILA ROSE 15% vol
EL JIMADOR BLANCO TEQUILA 40% vol
OLMECA TEQUILA 40% vol

SIGNATURES

WRAY'S RUM PUNCH Wray & Nephew rum, Fever-Tree Ginger Ale, strawberry, pineapple, dried pineapple	9.50
HIBISCUS REFRESHER El Jimador Blanco Tequila, Cointreau, Fever-Tree Pink Grapefruit Soda, hibiscus, dried lemon	10.50
PINEAPPLE MEZCALITA Havana Cuban spiced rum, Montelobos Espadin Joven Mezcal, pineapple juice, crushed chillies, tabasco, dried pineapple	10.50
CUBAN MAI TAI Havana Cuban Spiced rum, Cointreau, Orgeat syrup, lemon, cherries, dried pineapple	10.50
ZOMBIE Wray & Nephew rum, pineapple, yuzu, lemon, fresh mint, dried orange	9.95

LOW & NO

AMALFI SPRITZ Lyre's Italian Spritz, Fever-Tree White Grape & Apricot Soda, dried lemon (97kcal)	7.00
YUZU, WHITE GRAPE & APRICOT FIZZ Tanqueray 0.0, Fever-Tree White Grape & Apricot, Elderflower, Yuzu, dried orange (211kcal)	7.00

Alcohol-free cocktails are unable to be sold to anyone under the age of 18.

BEER & CIDER

We regularly rotate our draught products with the freshest craft beer from around the UK and further afield. Our team would love to tell you more about our current range of craft beers and ciders – ask them for some recommendations or for a sample. We also have a selection of bottles and cans chilling in our fridges if you're after something a littler bit different.

RADLERS

Served chilled in a tankard glass, we've created a refreshingly light beer and flavoured soda combination



PINK GRAPEFRUIT RADLER Camden Hells, Fever-Tree Pink Grapefruit Soda, dried lemon	5.50
MEXICAN LIME RADLER Camden Hells, Fever-Tree Mexican Lime Soda, dried lemon	5.50

EVERY SIP OF FEVER-TREE CONTRIBUTES TO THE TINY FOREST MOVEMENT



In partnership with Fever-Tree, we are working with Earthwatch Europe to support the planting and maintenance of Tiny Forests dotted around the UK. Tiny Forests are dense, fast-growing woodlands the size of a tennis court, purposefully planted in urban areas across the country to help enrich biodiversity, support urban wildlife and help us all to reconnect with nature.

[View our drinks list for our full range of wines, softs and spirits](#)

Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = This dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online. Please note all the wines by the glass are available in 125ml. % Vol and calories were correct at time of print but may vary. Alcohol is served to those aged 18 and over only.

50p from each dessert sold with go to Social Bite (registered charity SC045232), to fund meals, food packs and care kits supporting the mission to end homelessness