

Scan the code to order & pay from your table.



SHARING & SNACKS -

NACHOS (V) 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) Smoky pulled mushroom & bean chilli (ve) (145kcal)	3.00
CRISPY CALAMARI	7.50
CAULIFLOWER WINGS (VE) Gochujang mayo* (487kcal)	7.50

Cinnamon biscuit base, creamy coconut topping, chocolate sauce

(940kcal)

'NDUJA & PECORINO CROQUETTES 8.00 Saffron aioli (321kcal)

SUNDAY ROASTS

CAULIFLOWER CHEESE (V) (457kcal)	4.00	THYME-ROASTED POTATOES (VE) (598kcal) 4.50		
ADD-ONS				
AGED SIRLOIN OF BEEF Red wine jus (1674kcal)	16.00	NUT ROAST (V)		
Our roasts come with a Yorkshire pudding, thyme-roasted potatoes, roasted root vegetables & seasonal greens				

BURGERS

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.

All served with mes (+orked), apgrade to any loaded mes of tots for 15.00	. Dargers served on a broche style ban with smedaed leeberg lettace a pieke.
THE JERICHO BURGER 17.50Our signature burger. Grilled beef patty, smoked Cheddar, pulled short rib & beef brisket, smoked streaky bacon, nacho cheese (956kcal)	BIG DIPPER
INSTANT CLASSIC	THE O.G.16.00 Our original chicken burger. Crispy fried chicken breast, smoked streaky bacon, smoked Cheddar (752kcal)
THE BOSS 2.016.00 Grilled beef patty, smoked streaky bacon, smoked Cheddar, crispy spiced onions, chipotle chilli jam, crushed potato tots (1028kcal)	VEGAN CHILLI CHEEZE (VE)
LOADED FRIES & TOTS ALL 8.00	
PAY DAY FRIES Fries, crispy smoked bacon, grated parmesan, truffle-infused oil (758kcal)	BEEF DRIPPING TOTS Potato tots, nacho cheese, chipotle & lime mayo, beef dripping gravy (850kcal)
POUTINE FRIES Fries, pulled short rib & beef brisket, crispy spiced onions, mature Cheddar, chipotle & lime mayo <i>(1225kcal)</i>	BUFFALO RANCH TOTS (V) Potato tots, nacho cheese, buttermilk jalapeño ranch sauce, buffalo hot sauce (704kcal)
MAINS & SALADS	
CHICKEN SCHNITZEL	NOURISH BOWL (VE)
BEER-BATTERED HADDOCK & CHIPS 14.50 Tartare sauce, mushy peas, fries <i>(818kcal)</i>	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	DIPS ALL 2.00, CHOOSE 3 FOR 5.00
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)	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)	BAKED VANILLA CHEESEQUAKE (V)
BISCOFF VEGAN CHEEZECAKE (VE)	Caramer & Chocoldle Sauce (772KCdl)

50p from each dessert sold will be donated to

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 Lyche</i> e	9.50
YUZU MARGERITA El Jimador Blanco Tequila, lime, sugar syrup, Yuzu, salt, dried lem	9.95 10n
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,	9.95

SIGNATURES -WRAY'S RUM PUNCH 9.50 Wray & Nephew rum, Fever-Tree Ginger Ale, strawberry, pineapple, dried pineapple HIBISCUS REFRESHER 10.50 El Jimador Blanco Tequila, Cointreau, Fever-Tree Pink Grapefruit Soda, hibiscus, dried lemon PINEAPPLE MEZCALITA 10.50 Havana Cuban spiced rum, Montelobos Espadin Joven Mezcal, pineapple juice, crushed chillies, tabasco, dried pineapple CUBAN MAI TAI 10.50 Havana Cuban Spiced rum, Cointreau, Orgeat syrup, lemon, cherries, dried pineapple 995 ZOMBIE Wray & Nephew rum, pineapple, yuzu, lemon, fresh mint, dried orange LOW & NO -AMALEI SPRITZ 7 0 0

Lyre's Italian Spritz, Fever-Tree White Grape & Apricot Soda, dried lemon (97kcal)

 YUZU, WHITE GRAPE & APRICOT FIZZ
 7.00

 Tanqueray 0.0, Fever-Tree White Grape & Apricot, Elderflower,
 7.00

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

SHOTS -

prosecco, dried lemon

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

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

BEER & CIDER -

Yuzu, dried orange (211kcal)

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.

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