

BRUNCH

BUTTERMILK PANCAKES	8.75
Maple syrup, bacon	
THE BIG BLUESY BREAKFAST	9.50
Pork patty, bacon, BBQ beans, sourdough, portobello mushrooms, eggs, home fries	
SWEET POTATO HASH, EGGS & SPINACH (V)	9.50
Spinach, Tunworth cheese, poached eggs, fried green tomatoes, honey	
AVOCADO ON TOAST (VG)	7.00
Avocado, pickled cucumber, toasted sesame, sourdough	
<i>Add poached eggs 1.50</i>	
<i>Add bacon 1.50</i>	
CREOLE CRAB BENEDICT	10.50
Crab cakes, poached egg, hollandaise	
HUEVOS RANCHEROS	8.50
Corn tortilla, eggs, chorizo, refried beans, feta cheese, pico de gallo salsa, tomatillo sauce, sour cream	
RED PEPPER & BEAN CHILLI (V,VG)	12.50
Vegetable chilli, mushroom, cheddar, baby gem, blue corn tortilla	

APPETIZERS

BUFFALO CHICKEN WINGS	7.95/11.50
Blue cheese dip	
SZECHUAN CHICKEN WINGS	7.95/11.50
Soy glaze, chillies, sesame	
BUFFALO CAULIFLOWER (VG)	6.95
Cashew cream, lemon zest	
CHEESEBURGER SPRING ROLLS	7.25
Beef, American cheese, pickles, mustard, Big Mac sauce	
CAJUN POPCORN SQUID	7.50
Chilli, spring onion, red-eye mayo	
HOT SPINACH & ARTICHOKE DIP (V)	7.50
Blue corn tortilla	

PLATTERS

WINGS & THINGS	21.75
Buffalo chicken wings, BBQ pork ribs, hot spinach dip, fries, blue corn tortilla, blue cheese dip, guacamole	
VEGGIE FEAST (V)	18.50
Hot spinach dip, padron peppers, Buffalo cauliflower, grilled tenderstem broccoli with toasted almonds, blue corn tortilla, charred corn	

BURGERS

Served with fries or salad

CHEESEBURGER	11.50
Grass fed beef patty, American cheese, Big Mac sauce, tomato, onions, lettuce, pickles	
<i>Add bacon 1.50</i>	
THE BIG BOSS BURGER	14.50
Grass fed beef patty, smoked USDA beef brisket, American cheese, onion rings, South Carolina sauce, pickled chillies	
<i>Add bacon 1.50</i>	
VEGAN CHEESEBURGER (VG)	11.50
Moving Mountains patty, vegan gouda, vegan Big Mac sauce, lettuce, tomato, crispy onions, pickles	
HOT CHICKEN BURGER	11.25
Buttermilk fried chicken, hot Buffalo sauce, mayo, slaw, pickles	
SHRIMP BURGER	12.75
Buttermilk fried prawns, red eye mayo, lettuce, tomato, slaw, pickles	

SALADS

CHICKEN CAESAR SALAD	12.50
Grilled chicken, baby gem, sourdough croutons, pickled onions, parmesan, Caesar dressing	
SHRIMP TACO SALAD	12.75
Grilled tiger prawns, baby gem, feta, avocado, sun dried tomato, coriander dressing	
<i>Served in a taco bowl with a side of guacamole</i>	
CHOPPED SALAD (VG)	9.50
Butter lettuce, endive, cucumber, cherry tomatoes, beetroot, green beans, corn, avocado, toasted sesame, lemon dressing	
<i>Add haloumi (V) 3.50 / Add grilled chicken 3.50</i>	

SIDE SHOWS

CORNBREAD WITH HONEY BUTTER	3.50
FRIES	3.50
SWEET POTATO FRIES	4.00
BUTTERMILK RANCH SALAD	4.00
MAC 'N' CHEESE	4.50
CORN ON THE COB	4.50
TENDER STEM BROCCOLI	4.25

*For allergen information, please speak to a member of staff
A discretionary service charge of 12.5% will be added to your bill*

BOTTOMLESS BRUNCH

Only available with food

2 HOURS OF UNLIMITED:

BLOODY MARYS / MIMOSAS	19.95
PROSECCO	22.95

DRAFT

CAMDEN HELLS	5.80
BEAVERTOWN NECK OIL	5.90
KONA BIG WAVE	6.20
GOOSE ISLAND IPA	5.80
CAMDEN INK STOUT	5.60
HEINEKEN	5.30
ORCHARD PIG	5.30

BOTTLES & CANS

MODELO ESPECIAL	5.00
KONA BIG WAVE	5.30
LAGUNITAS 12TH OF NEVER	5.60
MAGIC ROCK COMMON GROUNDS	5.50
HEINEKEN	5.00
OLD MOUT KIWI & LIME	5.80
LUCKY SAINT (Low Alcohol)	5.00

SHAKES

BANANA	4.60
CHOCOLATE	4.60
VANILLA	4.60
PEANUT BUTTER & CHOCOLATE	4.60
<i>Contains nuts</i>	
OREO COOKIE	5.20
COCONUT CHOCOLATE CHIP (VG)	5.20
<i>Contains nuts</i>	
GO FOR A HARD ONE & ADD A SHOT	8.50



COFFEE & TEA

ESPRESSO	2.50
MACCHIATO	2.70
FLAT WHITE	3.20
LATTE	3.20
CAPPUCCINO	3.20
SELECTION OF TEAS	2.80

NON-ALCOHOLIC COCKTAILS

APPLE MOJITO	5.50
Apple juice, fresh lime juice, mint	
EARL GREY & LYCHEE LEMONADE	5.50
Lychee juice, earl grey tea, lemon juice	

COCKTAILS

BURNT PEAR OLD FASHIONED	9.75
Old Forester, burnt pear, apple liqueur, Angostura bitters	
KENTUCKY MULE	9.75
Wild Turkey 101, gingerbread syrup, lime, Angostura bitters, ginger beer	
TOMMY'S MARGARITA	9.75
El Jimador Reposado, lime, agave	
BOULEVARDIER	9.75
Buffalo Trace, Campari, Antica Formula	
RHUBARB SOUR	9.75
Beefeater, rhubarb liqueur, apple, lime, egg white, Angostura bitters	
MARMALADE CUP	9.75
Old Forester, grapefruit liqueur, lemon, marmalade, egg white, sage, peach bitters	
LYCHEE MARTINI	9.75
Beefeater, lychee liqueur, lychee, lime	
BLOODY MARY	9.75
Stoli, tomato juice, Worcestershire sauce, tabasco, Frank's hot sauce, celery salt, cajun spice, horseradish cream, wholegrain mustard	
SAZERAC	9.75
Sazerac Rye, Absinthe, Peychaud's bitters	
ESPRESSO MARTINI	10.50
Stoli, Kahlua, Frangelico, fresh espresso	
HEMINGWAY DAIQUIRI	9.75
Havana 3, maraschino liqueur, grapefruit, lime	
NEGRONI	9.75
Beefeater, Campari, Antica Formula	
HURRICANE	9.75
Skipper Dark, Lambs spiced, pineapple, passion fruit, grenadine, Angostura bitters	
ZOMBIE	9.75
Gosling's Black Seal, Havana 3, Wray & Nephew, Appleton Estate, Lambs spiced, grapefruit, orange, lime, absinthe, Angostura bitters	
STRAWBERRY AND BASIL BRAMBLE	9.75
Beefeater, Pink Gin, strawberry purée, basil, agave, lime, cucumber bitters	
OLD CUBAN	9.75
Havana especial, Prosecco, Mint, Lime Juice	
APPLE GIMLET	9.75
Beefeater, dry vermouth, Apple liqueur, sage, lime, absinthe	
GINGER MOJITO	9.75
Lambs spiced, fresh ginger, absinthe, lime, mint	