



BURGERS & HOTDOG

ALL SERVED WITH SKINNY FRIES
UPGRADE TO SWEET POTATO FRIES FOR £1



ALL STAR BURGER

6oz chuck & rib cap patty, lettuce, tomato, red onion, mayo and smoked tomato & mustard relish

Swap out the bun for house salad

ROOSTER BURGER

Juicy buttermilk chicken thigh with spicy chipotle mayo and house slaw

REDEFINE MEAT™ BURGER (VG)

Redefine Meat™ grilled burger, lettuce, tomato, red onion, vegan mayo and smoked tomato & mustard relish

CATCH BURGER

Crispy fish fillet, shredded lettuce and caramelised lemon & chive mayo

CLASSIC HOT DOG

Your choice of sausage, topped with crispy onions, French's mustard and ketchup
Choose from pork, beef or Redefine Meat™ (VG)

TOPPINGS

Jalapeños (VG) / Caramelised onions (VG)
Sauerkraut (VG) / Monterey Jack cheese (V)

Fried egg (V) **1.5 each**

Avocado (VG) / Maple glazed bacon

Vegan bacon (VG) / American cheese sauce (V)

Chilli non carne (VG) **2.5 each**

Redefine Meat™ BBQ pulled pork (VG)

BBQ pulled pork **4.5 each**

Double it: Add an extra patty or fried chicken piece **4.5**



MAINS



CLASSIC MAC 'N' CHEESE (V)

Macaroni with gooey American cheese sauce

THE BBQ MAC

Macaroni loaded with BBQ pulled pork in an American cheese sauce, topped with jalapeños

Make it vegan with Redefine Meat™ and vegan cheese sauce (VG)

CAESAR SALAD

Baby gem lettuce, anchovies, Italian cheese and crispy croutons with a classic Caesar dressing



MEDITERRANEAN SALAD (V)(VG)

Harissa spiced salad with courgette, peppers, freekeh, lentils, black rice, chickpeas, edamame beans and baby gem lettuce with your choice of maple jalapeño dressing (VG) or ranch dressing (V)

PIZZA



PEPPERONI

Add jalapeños for £1.5

GRILLED ARTICHOKE, SPINACH AND OLIVES (V)

MARGHERITA (V)

VEGAN MARGHERITA (VG)

SALAD TOPPINGS

Add to your salad:

Vegan bacon (VG) **2.5**

Maple glazed bacon / Avocado (VG) **2.5 each**

Chargrilled chicken **4.95**

Hot smoked salmon **6.95**



(V) vegetarian (VG) vegan Please alert us if you have any allergies. Allergen menus are available upon request. As nuts, flour, dairy etc are commonly used in our kitchens we cannot guarantee that our dishes will be free of these products. Fish and meat dishes may contain bones.

There is a discretionary service charge added to your bill. All prices include VAT. Prices are correct at the time of print. DDB_SS25

★ BOWL ★ DRINK & DINE

ONE MAIN MEAL, SELECTED COCKTAIL
AND A GAME OF BOWLING

FOR £32 PER PERSON

Main meal includes any main dish, burger,
hot dog or pizza

◆ UPGRADES ◆

2 COURSES FOR AN EXTRA £5PP

Choose either a **small plate** or a **dessert**

3 COURSES FOR AN EXTRA £10PP

COCKTAILS

FRENCH MARTINI

Fruity and elegant with tart pineapple, smooth vodka, and lush black raspberry liqueur.

Chambord liqueur, Finlandia vodka

LYNCHBURG

Citrusy and refreshing with mellow whiskey, orange liqueur, and a bright soda lift.

Jack Daniel's No.7 whiskey, Cointreau liqueur

ALOHA JAR

Tropical and nutty with pineapple, passion fruit, and a sweet almond twist.

Finlandia vodka

I LOVE NY

Bittersweet and juicy with passion fruit brightness, Aperol's zing, and crisp apple.

Finlandia vodka, Aperol

PIÑA COLADA

Creamy and tropical with rich coconut, sweet pineapple, and a subtle rum warmth.

Bacardi Carta Blanca Rum, Bacardi Coconut Rum

APEROL SPRITZ

Light and bittersweet with sparkling Prosecco, bright orange, and a refreshing herbal note.

Aperol, Prosecco

CAMPARI SPRITZ

Bold and citrusy with Campari's deep bitterness, bubbly Prosecco, and a hint of blood orange.

Campari, Prosecco

STRAWBERRY DAIQUIRI

Fresh and vibrant with juicy strawberry, zesty lime, and a crisp rum finish.

Bacardi Carta Blanca Rum

Make it non-alcoholic with our Strawberry Daiquiri Zero

CLASSIC MARGARITA

Zesty and refreshing with crisp tequila, tart lime, and a smooth orange liqueur finish.

El Jimador Blanco tequila, Cointreau

ESPRESSO MARTINI

Finlandia vodka, Tia Maria cold brew coffee liqueur, Espresso, vanilla syrup

Finlandia vodka, Tia Maria

Make it non-alcoholic with our Espresso Zero-Tini