



Our beef patties are born from prime cuts of rare breed stock, dry aged for 45 days. Then we get to look after them with...real cheeses, buff brioche, homemade sauces, in-house pickling. We hope you approve.

## SUNDAY SERVICE

**ROAST BUNS** : served in brioche, with crispy tatt's and gravy

**BEEF**

bavette, sunday slaw, bread sauce, meat gravy

£13

**CHICKEN**

breast, stuffing, sunday slaw, bread sauce, meat gravy

£13

**VEG (vg)**

butternut & chickpea patty, sunday slaw, garden gravy

£12

**PIGS IN BED**

£5

sausage & bacon baked in  
mini yorkshire puddings  
+ dipping gravy

**FILTHY VEG**

£4.5

crispy tatt's, sunday slaw,  
smoked gravy mayo  
(veggie option available)

**CHEESY HOUSE**

beef patty, double cheese (red & swiss), smoked gravy mayo, beefy  
ketchup, sweet house pickles

£ 8

**BIT OF BLUE**

beef patty, bacon, blue cheese, pickled pink shallots, rocket,  
smoked gravy mayo

£ 9

**TOFU FIGHTING (vg)**

crispy miso tofu, mockzarella, red slaw, sweet house pickles, rocket,  
crispy onions, red pepper ketchup

£ 9

Add fries + £2

Need bacon + £1.50

Extra patty + £3.00

**CHICKEN WINGS**

£6

spicy peri peri

OR

bbq + salted peanut brittle

**CHICKEN NUGGETS &**

**KETCHUP**

£6.50

crispy jerk spiced thigh  
and banana ketchup

**TOFU NUGGETS (vg)**

£5.50

spicy peri peri

OR

bbq + salted peanut brittle

We use gluten, our buns are sesame crusted and we have peanuts stored in the kitchen...we are totally respectful of any allergens you may have please shout out and we'll do our best to sort you out...thanks, and stay filthy.