



MEAT PIES G. D. E

MEATY MINCE

Beef in a rich stock with onions. Our default pie.

CLASSIC CHICKEN

Bits of thigh with vegetables in a creamy filling made with nutmeg. A safe bet!

STEAK GUINNESS

Chunks of beef short rib with sweet onions in a stalwart gravy made with the titular stout.

NEW ZEALAND

Slow-cooked lamb with thyme, garlic & rosemary. Our signature kiwi pie.

CHICKEN THAI

Pieces of thigh in a mildly spicy symphony of bird eye chillies and coconut cream.

BACON & EGG

SIDE BITES

Bits of bacon and scrambled eggs in a cheese-filled cream. A classic brekkie pie.

VEGGIE PIES 😐 G. D. E

SPINACH FETA

Greens with the means to make you dream. A powerful protein bomb.

CREAMY MUSHROOM

An indulgent delight of earthy mushrooms in a complimentary filling which treats you well.

VEGGIE CURRY

Mildly spicy with bird eye chillies, lentils and root vegetables.

SEASONAL QUICHE

A light, herbal tart made with varying ingredients. Ask the host/ess for more details.



SERVINGS	
PIE & SAUCE	10,5
PIE, CREAMY MASH, SMASHED PEAS & GRAVY(*彡)	17,5
PIE, FEED FRIES & SALAD 🔎	17,5
EXTRA GRAVY CREAMY MASH SMASHED PEAS	3 4 3

NION PREMIUM DRINKS FOR 10,5

LEAFY LIME SODA

Union Lemon & Leaf Rum, lime juice, cucumber slices and soda water.

FIZZY PIÑA

Union Coconut Rum, Fritz Anjola and lime juice.

PINE OLD FASHIONED

Union Pineapple Rum, sugar syrup and bitters.

GRAPEFRUIT TANG

Union Rhubarb & Rose Rum, Fritz Rhubarb, topped up with Cava.





8.5

L 9

5





16,5

6

OUR BURGERS

ADD FEED FRIES OR SWEET FRIES

ANGUS BEEF

Fat, medium-well patty with cheddar, bacon, tomato, baby gem, mayo, relish & pickles in a brioche bun. G, D, C, E, So, Mo, Sd, Mk

GRILLED CHICKEN

Want to win

only WED & THU

MEAL DEALS!

DON'T MISS THEN WED & THU

Smokey piece of thigh with fresh slaw, baby gem, pickles, chipotle ketchup and crispy onions in a brioche bun. G, D, C, E, So, Mo, Sd

PORTOBELLO MUSHROOM 🧀 (*,

Massive grilled cap with wild mushrooms, garlic butter, pecorino, Limburger cheese, mayo, baby gem, truffel celeriac remoulade and crispy onions in a brioche bun. G, D, C, E, So, Mo

EVERY WEDNESDAY FROM 19:00

19 OUR SALADS

ADD CHICKEN

4

5

CAESAR

Classic-style with brioche croutons, baby gem, crispy bacon, red onions, Caesar dressing and silver skin anchovies with pecorino on top. **G**, **D**, **F**, **C**, **E**, **So**, **Mo**

ASIAN VEGGIE 🤌 (* 🗭)

Kimchi and bean sprouts in sesame & peanut dressing with toasted peanuts, cucumber, broccoli, baby gem, mange tout, soy beans and a crispy piece of wonton on top. G, E, P, So, Mo, Se

ROAST VEGGIE 🤌 (* 🫸)

Roast pumpkin, red onion, red pepper, shredded cabbage, cherry tomatoes, fresh herbs, toasted pumpkin seeds in a dukkah & soy yoghurt dressing with crumbled feta on top. **D**, **So**, **Mo**



HAPPY HOUR SPECIAL



DESSERTS

9,5

STICKY TOFFEE PUDDING 🔎

With ginger and dates, coated in butterscotch sauce. Served with vanilla ice cream and fresh berries. G, D, E

BREAD & BUTTER PUDDING 🤌

With cranberries, coated in spiced orange syrup. Served with clotted cream and fresh berries. **G**, **D**, **E**

VEGAN BROWNIE 🜹

A deliciously friendly chocolate crumble. Served with coconut ice cream and fresh berries. **G**

RASPBERRY & BASIL CHEESECAKE 🜹

Nuts and oat base with toasted nuts on top. Served with cassis sorbet and fresh berries. **N**



Allergens key: Gluten (G) | Dairy (D) | Fish (F) | Shellfish (Sh) | Celery (C) Egg (E) | Peanuts (P) | Soy (So) | Nuts (N) | Mustard (Mo) | Sesame (Se) Sulphur Dioxide/Sulphites (Sd) | Lupin (L) | Mollusk (Mk) | Optional (*)