

BREAKFAST

Served with breakfast tea and toast - swap sourdough bread 1.75, Swap for coffee 1.90, Scramble Egg - 1.75

Classic
English free range fried egg, bacon, cumberland sausage, beans and chips. 9.95

Hash Brown
English free range fried egg, bacon, cumberland sausage, beans and 2 pcs hash browns. 9.95

Full English
Free range fried egg, bacon, cumberland sausage, 2 pcs hash brown, baked beans, mushrooms, black pudding and grilled tomato. 11.95

Vegetarian (V)
Free range fried egg, 2 pcs hash brown, portobello mushroom, 2pcs halloumi cheese, grilled tomato, veggie sausage, baked beans. 11.45

SANDWICHES

Baguette or Bap 2.75 , add steak cut chips for 2.75
CLASSICS
Fried Egg- 4.40
Bacon or Sausage - 4.90
Egg & Bacon or Sausage - 5.60
Sausage and Bacon - 5.90
Egg, Bacon and Sausage - 6.40
B.L.T - 4.90
Ham & Cheese - 4.90
Chicken Mayo & Crispy Bacon - 5.20

Club Sandwich
Bacon & grilled chicken slices, mixed mustard and mayonnaise sauce in three layers of crusty bloomer bread with a green leaf salad and fresh tomato. - 9.95

BAGELS

Bagels are served with mix salad.
Tuna
Tuna mayonnaise and sweet corn. 6.45
Salmon
add scrambled eggs for 3.45
Smoked salmon slices, cream cheese. 6.95

PANINIS

Served with mix salad - add chips for 2.75
Tri Colore (V)
Melted mozzarella cheese with fresh tomato & crushed avocado. 8.45

Veggie (V)
Grilled halloumi cheese with olives, sun-dried tomato. 8.45

Parma
Honey roasted ham with melted mozzarella cheese & fresh tomato. 7.45

Tuna-Toni
Tuna mayonnaise topped with fresh onions & melted cheddar cheese. 8.95

Crispy
Chicken mayo & crispy bacon layered on crushed avocado. 8.45

Atlas
Grilled halloumi cheese with Mid-Spicy Beef Sausage, fresh tomato. 8.95

Workers Special
Grilled chorizo with layered crushed avocado and melted mozzarella cheese on top. 9.45

BAPS or WRAPS

Served with steak cut chips
Hummus & Falafel (V)
With mix lettuce & fresh tomato. 8.95

Grilled Chicken
With mix lettuce, fresh tomato 9.25

Halloumi & Roast Peppers (V)
With mix lettuce & fresh tomato. 9.25

Lamb Kofte
3 Marinated lamb kofte, caramelised onions, mixed salad. 9.95

OMELETTES

3 Free Range Eggs Omelettes
Served with Mix Salad and Chips

British
Ham, cheese, onions & fresh tomato. 9.75

French
Beef sausage, cheese & mushroom. 9.95

Spanish (V)
Potato, onions, fresh tomato & garden peas. 9.45

Italian (V)
Roasted vegetables, cheese, baby spinach & onions. 9.45

Plain (V)
You can choose from 'Extra Fillings' side. 7.45

SIGNATURES

Healthy
Add Brown Bread (2) 1.75
English free range scramble eggs, half avocado, sauteed spinach, grill cherry tomatoes, 2 feta cheese and smoked salmon. 12.95

Mediterranean
Add Sourdough Bread (1) 1.75
English free range fried egg, 2 pcs beef sausages, 2 pcs grilled halloumi cheese, feta cheese, portobello mushrooms, cherry tomato, cucumber, olives and mediterranean jam. 11.45

Country Vegan (V, VG)
Add Vegan Bread (1) 1.75
2 Hash brown, portobello mushrooms, veggie sausage, baked beans, olives, crushed avocado and mixed salad. 11.45

London (GF)
Add Gluten Free Bread (1) 1.75
2 English free range fried eggs, portobello mushroom, half avocado, 2 hash browns, feta cheese and baked beans. 11.95

Los Angeles
Add Extra Pancake (1) 1.75
2 English free range scrambled eggs on 2 pcs homemade butter milk pancake, 4pcs turkey rashers, portobello mushrooms. 12.95

GRANOLA (V, VG, GF)

Organic granolas, fresh berries, figs, fresh greek yoghurt and maple dressing on top. 8.95



CREATE YOUR OWN

Avocado (Half) - 2.25
Bacon (2) - 2.45
Baked Beans - 2.00
Baby Spinach - 1.95
Beef Sausage Mid-Spicy - 2.45
Black Pudding (2) - 2.30
Cumberland Sausage - 1.95
Cheddar Cheese (Grated) - 1.50
Cherry Tomatoes - 1.65
Chorizo - 2.45
Feta Cheese - 1.95
Fried onions - 1.25
Fried Egg - 1.75
Homemade Butter MilkPancake (1)-1.75
Grilled Tomato - 1.25
Halloumi (2) - 2.95
Hash Brown (2) - 1.95
Honey Roasted Ham (2) - 2.15
Mushrooms - 1.75
Peas - 1.45
Portobello Mushroom - 1.95
Poached Egg - 1.95
Scrambled Eggs (2) - 3.45
Smoked Salmon - 3.95
Turkey Rashers (3) - 3.75
Veggie Sausage - 2.15

Pitta Bread / Buttered Roll / 2 Bread & Butter /2 Toast/ 1 Fried Slice / 1 Gluten Free / 1 Vegan / 1 Sourdough - 1.75

Marmalade / Jam / Marmite / Honey / Maple Syrup / White Chocolate / Peanut Butter / White Chocolate /Nutella - 0.95

JACKET POTATOES

Served with mixed salad
Plain (V, VG)
You can choose extra fillings below. 6.75

Extra Fillings - 1.35 each
• PEAS
• CHEESE
• MUSHROOMS
• FETA CHEESE
• CRISPY BACON
• SWEETCORN
• TUNA
• HAM
• HALLOUMI
• CHORIZO
• CUMBERLAND SAUSAGE
• MID-SPICY BEEF SAUSAGE
• SUN-DRIED TOMATO
• FRESH TOMATO
• FRESH PEPPERS
• CARAMELISED ONION
• BLACK OLIVES
• BAKED BEANS

BRUNCH

Crushed Avocado (V)
2 Large poached eggs, avocado on 2 toasted sourdough bread and mix salad. 10.95

Eggs Benedict
Add sauteed spinach 0.95
2 Large poached eggs, honey roasted ham with hollandaise sauce on 2 toasted savoury large English muffins and mix salad. 10.95

Goat Benedict
2 Toasted brioche bread, 2 sliced bacon, peppers, grilled goat cheese, 2 poached eggs with hollandaise sauce and walnut on top. 12.95

Eggs Royale
Toasted sourdough bread, Scottish smoked salmon with 2 poached eggs and hollandaise sauce 12.95

Shakshuka
Add Mid-Spicy Beef Sausage 0.95
Slow cooked 2 free range fried eggs with onions & peppers in homemade tomato salsa sauce served with 2 toasted crusty bread. 10.45

Colombian Eggs (V)
Fresh spring onions and tomato in 3 English free range scrambled eggs on 2 toasted sourdough bread with layered crushed avocado. 11.45

Chorizo Brunch
Crushed avocado on sourdough bread with English two poached free range eggs with chorizo. 11.95

French Toast (V)
Add sausage or bacon 0.95
2 Brioche loaves pan fried, soaked in beaten eggs with milk and cinnamon served with fresh berry mixers, y fraiche and Canadian maple syrup. 11.95

PANCAKES

served with whipped cream, icing powder and maple syrup
Berry Fury (V)
3 pcs Homemade butter milk pancakes served with fresh berry mixers. 11.95

Chocolate Falls (V)
3 pcs Homemade butter milk pancakes layered nutella served with strawberries. 12.45

American Ride
3 pcs Homemade butter milk pancakes served sliced Rashers of bacon, cumberland sausage and fried egg. 12.95

HOMEMADE 8oz BURGERS

Served with steak cut chips.
Burger Cheese 0.95
Bacon (2) 2.45 - Turkey Rashers (3) 3.75
Beef

Scottish Rib-Eye Steak burger with mix lettuce, tomato, gherkins and red onions.13.95

Chicken
Chicken breast fillet burger, mix lettuce, fresh tomato. 13.45

Veggie (V)
Portobello mushroom, halloumi, mix lettuce and tomato. 12.45

Steak Baguette
Grilled Scottish Rib-eye Steak, sauteed onions, grilled red pepper in a baguette bread served with steak cup chips. 13.95

FRESH PASTAS

Penne Napoletana (V)
Cooked in homemade tomato sauce. 9.95

Penne Arrabbiata (V) 🌶️
Chilli peppers cooked with homemade light garlic marinated tomato sauce and black olives. 10.95

Spaghetti Bolognese
Oven baked Scottish minced beef in homemade bolognese sauce. 11.95

Spaghetti Carbonara
Smoked pancetta, parmesan, pecorino romano, creamy and egg yolk 11.95

Tagliatelle Al Pollo
Slow cooked diced chicken breast with homemade pesto mushroom sauce. 12.45

Tagliatelle Vegetarian (V)
Roasted mixed vegetables cooked in homemade tomato sauce. 11.45

Lasagne
Oven baked Scottish minced beef served with mixed salad or chips. 13.45

LUNCH

Veggie Mousakka (V)
Oven baked aubergines, courgettes, carrots, onions with rich tomato sauce served with rice. 12.95

Traditional Fish and Chips
Buttered Haddock Fish served with steak cut chips, mixed salad & tartar sauce. 13.45

Calamari Fritti
Pan fried calamari (6 pcs) served with mixed salad & tartar sauce. 12.95

Prawn Fritti
Fried prawn (6 pcs) served with mixed salad & sweet chilli sauce. 12.95

Banger & Mash
3 Cumberland sausages on mashed potatoes with caramelised onions and homemade gravy. 12.45

Grilled Chicken
Grilled diced chicken breast served with homemade rice & mixed salad on a pitta bread 11.45

Lamb Kofte (GF)
4 Marinated lamb minced served with rice and side salad. 12.95

HOMEMADE SOUP (V)
Served with home baked bread. 9.95



SALADS

Served with homemade extra virgin olive oil dressing and pomegranate sauce

Vegan (V, VG)
Fresh avocado, fresh red onions, olive oil roasted red peppers, sweet corn & marinated beetroots with mix lettuce. 11.45

Quinoa (V, VG)
Quinoa, mint, dill, carrot, cucumber, beetroot and avocado cubes. 11.75

Halloumi & Avocado (V)
Grilled halloumi & fresh avocado with sun-dried tomatoes, baby spinach and mix lettuce. 11.95

Goat's Cheese & Beetroots (V)
Grilled goat's cheese & marinated beetroots with sun-dried tomatoes, walnut and mix lettuce. 12.45

Italiano (V)
Italian Fresh Burrata Cheese, cherry tomato, avocado cubes, basil pesto. 12.65

Chicken Ceasar
Grilled chicken, parmesan cheese, marinated croutons, mix lettuce and ceasar dressing. 12.95

Steak
Scottish Rib-eye Steak, caramelised onion, roasted peppers, sweet corn and mix lettuce. 14.95

SIDES

Bread 1.75
Yogurt 1.95
Side Salad 3.45
Steak Cut Chips 3.25
Curly Fries Chips 3.45
Chicken Nuggets (4 pcs) 3.95



Vegan: VG | Vegetarian: V | Gluten Free: GF
12,5 % Service charge will be added to your bill. All tips are shared amongst our staff. Thank you for supporting the team.

FOOD ALLERGIES AND INTOLERANCE Before ordering your food and drink, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

HOT DRINKS		
BREAKFAST TEA		
1.95		
HERBAL TEA		
2.45		
Peppermint, Lemon & Ginger, Jasmine, Green Tea, Early Grey, Chamomile		
FRESH MINT TEA		
3.20		
add Honey 0.45, fresh ginger 0.45		
ESPRESSO	single	double
	2.40	2.95
MACCHIATO	single	double
	2.40	2.95
WHITE AMERICANO		
3.45		
BLACK AMERICANO		
3.45		
CAPPUCCINO		
3.45		
FLAT WHITE		
3.45		
HOT CHOCOLATE		
3.25		
CAFFE LATTE		
3.45		
CHAI LATTE		
3.45		
MATCHA LATTE		
3.45		
MOCHA		
3.75		
CORTADO		
3.25		
ICED COFFEE		
3.95		
Caramel, Vanilla or Hazelnut Syrup / Oat, Soya, Almond, Coconut Milk / Extra Shot / Whipped Cream and Decaff - 50p		
Fresh Lemon / Ginger / Mint - 50p		



ROSES	
La Maglia Rosa Pinot Griglo Blush, Italy	
Glass 6,45 / Carafe 18,75 / Bottle 22,95	
This light, dry wine is very easy-drinking, with subtle red fruit flavours and a soft finish.	
Petit Papillon Grenache Rose, France	
Glass 6,95 / Carafe 19,95 / Bottle 24,95	
A fresh and aromatic nose of raspberries and spices, this wine is lively and fresh on the palate.	

MULLED WINE
Glass 6,95
Seasonal home made, fresh taste warm mulled wine.



COLD DRINKS	
CAN DRINKS (330ml)	
1.95	
Coke, Coke Zero, Diet Coke, Fanta Orange, Fanta Lemon, Sprite, Ginger Beer. Ice Tea	
GLASS DRINKS	
3.55	
Coke, Coke Zero, Diet Coke, Fanta, Sprite	
SAN PALLEGRINO	
1.95	
Lemon , Orange (330ml)	
REDBULL (330 ml)	
3.25	
HOMEMADE LEMONADE	
3.95	
JUICE	
1.95	
Orange, Apple, Cranberry, Tropical	
FRESH FRUIT JUICE	
4.45	
Orange or Apple or Carrot	
MIX FRESH FRUIT JUICE	
4.95	
Orange, Apple, Carrot	
FEVER TREE BOTTLE	
2.45	
Tonic, Light Tonic, Soda	
GLASS BOTTLE OF WATER	
small large	
STILL / SPARKLING	
2.45 3.25	
MILKSHAKES	
4.95	
BANANA NUTELLA BOMB	
STRAWBERRY HIGHBURRY	
OREO VEROO	
BISCOFF LOVE	
CHOCOLATE ANGEL	

Terre Forti Trebbiano Chardonnay, Italy	Glass 5,95 / Carafe 13,95 / Bottle 18,45
Aromas and flavours of apples and pears with some citrus fruit. A light white wine that is perfect for a glass at lunchtime or summer drinking.	
Petit Papillon Grenache Blanc, France	Glass 6,25 / Carafe 15,95 / Bottle 21,95
Fresh with aromas and flavours of peach and pineapple, and subtle notes of almond and white flowers. Very refreshing.	
The Paddock Chardonnay, Australia	Glass 6,95 / Carafe 18,95 / Bottle 24,95
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.	
Citta dei Ponti Pinot Grigio, Italy	Glass 7,25 / Carafe 20,45 / Bottle 26,95
This Pinot Grigio has a delicate and fruity bouquet. Refreshing lemon flavour and hints of green apples on the finish.	
Villa dei Fiori Pecorino, Italy	Bottle 28,95
This wine has fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish.	
Spy Valley Sauvignon Blanc, New Zealand	Bottle 33,95
Bright and fresh, with aromas and flavours of citrus fruit, peach and gooseberry. A delicately balanced wine with a mouthwatering finish.	
Tuffolo Gavi DOCG, Italy	Bottle 36,95
Delicate with flavours of ripe citrus characteristics. Clean and fresh with a long, lingering mouthwatering finish.	

REDS	
Azziba Rosso d'Italia NV, Italy	Glass 5,95 / Carafe 13,95 / Bottle 18,45
An excellent red table wine from Italy that offers great quality and value: light to medium bodied with juicy red cherry and plum.	
Terre Forti Sangiovese, Italy	Glass 6,25 / Carafe 15,95 / Bottle 21,95
This Italian red is made from the Sangiovese grape cariety and shows aromas of red cherries, raspberry with smooth tannins.	
Villa dei Fiori Montepulciano, Italy	Glass 6,95 / Carafe 18,95 / Bottle 24,95
Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.	
La Serre Cabernet Sauvignon, France	Glass 7,25 / Carafe 20,45 / Bottle 26,95
A real crowd-pleaser: this smooth, easy-drinking wine has flavours of fresh blackcurrants and blackberries.	
The Paddock Shiraz, Australia	Bottle 28,95
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.	
Valdivieso Merlot, Chilie	Bottle 33,95
Soft and fruity Merlot with ripe plum, blackberry and damson fruit, mocha and a hint of spice. Simple yet delicious.	
Organic Zensa Nero d'Avola, Italy	Bottle 36,95
The wine has a deep purple-red colour and an intense aroma of blackberries and blueberries. The palate is soft and silky, bursting with spicy flavors of black pepper, dark chocolate, wild berries and vanilla. The tannins are elegant and the finish is long.	
SPARKLINGS and CHAMPAGNES	
Vaporetto Prosecco, Italy	Glass 7,45 / Bottle 24,95
This prosecco has aromas and flavours of blossom, apple and hints of apricot and citrus. It has a fresh and persistant finish.	
Vitelli Prosecco Rose Extra Dry, Italy	Bottle 26,95
With juicy red fruit aromas and delicate floral notes, this classic pink Prosecco has a fine and persistent mousse and a long and refreshing finish.	
Moet & Chandon Brut NV, France	Bottle 85,95
A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts.	
Laurent-Perrier Cuvée Rosé, France	Bottle 104,95
Rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture.	

SMOOTHIES	
4.95	
MERRY BERRY	
Blackberry, Strawberry, Raspberry, Blueberry and Banana	
TROPICAL CRUSH	
Passion Fruit, Papaya, Mango and Pineapple	
STRAWBERRY SUNSHINE	
Strawberry, Mango and Banana	
GROOVY GREEN	
Avocado, Spinach, Green Apple, Pear, Mint and Lemon	
MOCKTAILS	
5.95 / 2 for 9.95	
STRAWBERRY DAIQUIRI	
Strawberry, Lime, Lemonade	
CLASSIC MARGARITA	
Orange juice, Soda, Lime	
PASSION FRUIT MARTINI	
Passion Fruit, Lemonade	
PINO COLADA	
Coconut, Pineapple, Lime	
MOJITO	
Fresh Mint, Sugar, Lemonade	
WINES WHITES	

BEERS	
PERONI	Half Pint
	Pint
4.95 6.35	
Bottles	
GUINNESS	
4.45	
CORONA	
4.45	
CIDER	
4.95	
NON-ALCOHOL BEER	
4.95	
GLUTEN FREE BEER	
4.95	
COCKTAILS	
6.95 / 2 for 12.45	
STRAWBERRY DAIQUIRI	
Rum, Strawberry, Lime, Lemonade	
CLASSIC MARGARITA	
Tequila, Orange juice, Soda, Lime	
PASSION FRUIT MARTINI	
Vodka, Passion Fruit, Lemonade	
PINO COLADA	
Rum, Coconut, Pineapple, Lime	
MOJITO	
Rum, Fresh Mint, Sugar, Lemonade	
POSHTAILS	
9.95 / 2 for 15.45	
APEROL SPIRITZ	
Orange, Prosecco, Lemonade	
LONG ISLAND ICE TEA	
Vodka, Gin, Rum, Tequila	
BOSS ON THE BEACH	
Vodka, Malibu, Orange Juice	
ST GERMAIN	
Orange, Elderflower Liqueur, Tonic, Lemon	

STARTERS

HOTS

Pizza Garlic Bread (V)
Fresh baked, garlic tomato sauce, oregano, parmesan shavings. 6.95

Falafel (V, VG)
House made four pcs of falafel balls. 5.45

Grilled Halloumi (V)
Four slices of grilled halloumi with honey sauce. 6.45

Mid-Spicy Beef Sausage
Four slices of grilled beef sausage with mix salad. 6.95

Calamari Fritti
Pan fried calamari (4 pcs) served with mixed salad & tartar sauce. 7.95

Prawn Fritti
Fried panko king prawn (4 pcs) served with mixed salad & sweet chilli sauce. 8.95

COLDS

Nocellara Green Olives (V, VG)
Nocellara green olives served with thyme and olive oil. 3.45

Hummus (V, VG)
Hummus served with pitta bread. 4.95

Minty Minty (V)
Minty cucumber with yogurt and light garlic mixers served with pitta bread. 5.45

Workers Brushetta (V, VG)
Fresh tomatoes and red onions chopped, dressing with olive oil and pomegranate sauce on sourdough bread (2pcs). 6.95

Burrata (V)
Homemade tomato sauce, light garlic, Burrata cheese served with fresh baked pitta bread. 9.95



Italiano Salad

SALADS

Served with homemade extra virgin olive oil dressing and pomegranate sauce

Vegan (V, VG)
Fresh avocado, fresh red onions, olive oil, roasted red peppers, sweet corn & marinated beetroots with mix lettuce. 11.45

Quinoa (V, VG)
Quinoa, mint, dill, carrot, cucumber, beetroot and avocado cubes. 11.75

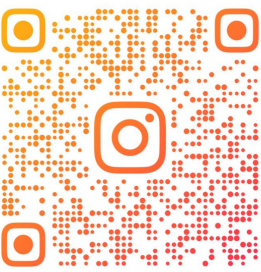
Halloumi & Avocado (V)
Grilled halloumi & fresh avocado with sun-dried tomatoes, baby spinach and mix lettuce. 11.95

Goat's Cheese & Beetroots (V)
Grilled goat's cheese & marinated beetroots with sun-dried tomatoes, walnut and mix lettuce. 12.45

Italiano (V)
Italian Fresh Burrata Cheese, cherry tomato, avocado cubes, basil pesto. 12.65

Chicken Ceasar
Grilled chicken, parmesan cheese, marinated croutons, mix lettuce and ceasar dressing. 12.95

Steak
Scottish Rib-eye Steak, caramelised onion, roasted peppers, sweet corn and mix lettuce. 14.95



@WORKERSCAFE



Google Reviews

GOURMET A LA CARTE

Veggie Mousakka (V, GF)

Roasted courgettes, aubergines, mixed peppers, potatoes, carrots cooked in homemade tomato sauce served with rice and salad. 19.95

Grilled Chicken (GF)

Marinated grilled diced chicken breast served with homemade rice & mixed salad on a pitta bread. 17.45

Salmon Fillet (GF)

Grilled Norway Salmon fillet served with pan fried vegetables and mashed potatoes. 23.95

Seabass Fillet (GF)

Grilled Mediterranean Seabass fillet served with pan fried vegetables and mashed potatoes. 24.95

Lamb Kofte (GF)

Marinated lamb kofte served with rice and salad. 19.95

PLATTERS

Hot Platter

2 pcs Calamari fritti, 2 pcs Grilled Halloumi, 2 pcs Mid-Spicy Beef Sausage and 2 pcs Falafels served on greens. 12.95

Veggie Platter (V)

Pizza garlic bread, Hummus, Minty Minty and Nocellara Green Olives. 13.95



FRESH PASTAS

Penne Napoletana (V)

Cooked in homemade tomato sauce. 9.95

Penne Arrabbiata (V) 🌶️

Chilli peppers cooked with homemade light garlic marinated tomato sauce and black olives. 10.95

Spaghetti Bolognese

Oven baked Scottish minced beef in homemade bolognese sauce. 11.95

Spaghetti Carbonara

Smoked pancetta, parmesan, pecorino romano, creamy and egg yolk 11.95

Tagliatelle Al Pollo

Slow cooked diced chicken breast with pesto mushroom sauce. 12.45

Tagliatelle Vegeterian (V)

Roasted mixed vegetables cooked in homemade tomato sauce. 11.45

Lasagne

Oven baked Scottish minced beef served with mixed salad or chips. 13.45



HOMEMADE 8oz BURGERS

Served with steak cut chips.

Burger Cheese 0.95

Bacon (2) or Turkey Bacon (2) 2.45

Beef

Scottish Rib-Eye Steak burger with mix lettuce, tomato, gherkins and red onions.13.95

Chicken

Chicken breast fillet burger, mix lettuce, fresh tomato. 13.45

Veggie (V)

Portobello mushroom, halloumi, mix lettuce and tomato. 12.45

Steak Baguette

Grilled Scottish Rib-eye Steak, sauteed onions, grilled red pepper in a baguette bread served with steak cup chips. 13.95

PIZZAS

Swap Vegan Cheese for 1.45

Margherita (V)

Tomato base and mozzarella cheese. 9.95

Funghi (V)

Tomato base, mozzarella cheese and mushroom. 10.45

Ham & Mushroom

Tomato base, mozzarella, ham and mushroom. 11.45

Pepperoni

Tomato base, mozzarella cheese and pepperoni. 10.95

Pizza Di Parma

Tomato base, mozzarella, parma ham, cherry tomato, shaved parmesan and rocket. 14.95

Pizza Diavola 🌶️

Tomato base, mozzarella, pepperoni, chorizo and fresh chilli. 12.45

Four Seasons

Tomato base, mozzarella, ham, pepperoni, mushroom and peppers. 12.45

Porky Pig

Tomato base, mozzarella, ham, pepperoni and sausage. 13.45

Four Cheese (V)

Tomato base, mozzarella, gorgonzola, parmesan and goat cheese. 12.95

Anchovy

Tomato base, mozzarella, anchovies, black olives, capers and oregano. 12.95

Pizza Al Pollo 🌶️

Tomato base, mozzarella, chicken, sweetcorn, jalapeno. 12.95

Fiorentina (V)

Tomato base, mozzarella, baby spinach, free range egg and parmesan cheese. 13.45

Alle Verdure (V)

Tomato base, mozzarella, baby spinach, courgette, broccoli and peppers and red onions. 13.95

Mediterranean (V)

White base, mozzarella, black olives, cherry tomato, oregano and feta cheese. 13.95

Burrata Lover

Tomato base, fresh burrata cheese, parma ham, rocket. 14.95

EXTRA TOPPINGS

Gorgonzola 1.45	Sun Dried Tomato 1.45	Burrata 3.95
Pepperoni 1.45	Tuna 2.45	Sausage 1.45
Anchovies 1.75	Sweetcorn 1.25	Baby Spinach 1.25
Peppers 1.25	Black Olives 1.25	Capers 1.25
Mozzarella 1.45	Cherry Tomato 1.25	Jalapeno 1.25
Chicken 2.45	Ham 1.45	Goat Cheese 2.45



SIDES

Bread 1.75	Side Salad 3.45
Steak Cut Chips 3.25	Sauteed Baby Spinach 3.95
Curly Fries Chips 3.45	Pan Fried Vegetables 4.95

Vegan: VG | Vegetarian: V | Gluten Free: GF

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12,5 % Service charge will be added to your bill. All tips are shared amongst our staff. Thank you for supporting the team.

HOT drinks

TEA 2.45
Peppermint, Raspberry, Lemon & Ginger,
Jasmine Tea, Green Tea, Early Grey, Chamomile

FRESH MINT TEA 3.20
add Honey 0.45, fresh ginger 0.45

COFFEE 3.45
Caramel, Vanilla or Hazelnut Syrup / Oat, Soya, Almond,
Coconut Milk / Extra Shot / Whipped Cream and Decaff - 50p

COLD drinks

GLASS BOTTLE OF WATER
small large
STILL / SPARKLING 2.45 3.65

GLASS DRINKS 3.55
Coke, Coke Zero, Diet Coke, Fanta, Sprite

GINGER BEER (330ml) 1.95

SAN PALLEGRINO 1.95
Lemon , Orange (330ml)

REDBULL (330 ml) 3.25

HOMEMADE LEMONADE 3.95

FEVER TREE BOTTLE 2.45
Tonic, Light Tonic, Soda

MOCKTAILS

5.95 / 2 for 8.95
STRAWBERRY DAIQUIRI
Strawberry, Lime, Lemonade

CLASSIC MARGARITA
Orange juice, Soda, Lime

PASSION FRUIT MARTINI
Passion Fruit, Lemonade

PINO COLADA
Coconut, Pineapple, Lime

MOJITO
Fresh Mint, Sugar, Lemonade

BEERS

PERONI Half Pint 4.95 Pint 6.35
Bottles
GUINNESS 4.45
CORONA 4.45
CIDER 4.95
NON-ALCOHOL BEER 4.95
GLUTEN FREE BEER 4.95

COCKTAILS

6.95 / 2 for 12.45
STRAWBERRY DAIQUIRI
Rum, Strawberry, Lime, Lemonade

CLASSIC MARGARITA
Tequila, Orange juice, Soda, Lime

PASSION FRUIT MARTINI
Vodka, Passion Fruit, Lemonade

PINO COLADA
Rum, Coconut, Pineapple, Lime

MOJITO
Rum, Fresh Mint, Sugar, Lemonade

POSHTAILS

9.95 / 2 for 15.45
APEROL SPIRITZ
Orange, Prosecco, Lemonade

LONG ISLAND ICE TEA
Vodka, Gin, Rum, Tequila

BOSS ON THE BEACH
Vodka, Malibu, Orange Juice

ST GERMAIN
Orange, Elderflower Liqueur, Tonic, Lemon

SPIRITS

GINS 25 cl 50 cl
Gordon's 5.45 8.45
Gordon's Pink 7.45 11.45
Hendrick's 9.95 13.95
Roku 10.45 16.45

WHISKEYS 25 cl 50 cl
Jameson 6.95 9.45
Jack Daniel's 7.45 9.95
Gentleman Jack 7.95 10.45
Johnnie Walker Red Label 6.45 8.95
Johnnie Walker Black Label 8.95 10.45
Johnnie Walker Double Black 10.45 11.95
Johnnie Walker Blue Label 12.95 18.45
Macallan 12 yr 10.95 16.45

VODKAS 25 cl 50 cl
Smirnoff 4.45 6.45
Absolut 4.95 6.95
Absolut Vanillia 5.45 7.45

RUMS 25 cl 50 cl
Spiced Gold 4.45 6.45
Bacardi 5.45 7.45
Kraken 6.45 11.45

TEQUILAS 25 cl 50 cl
Sierra 4.95 8.45
Patron Silver XO 5.45 8.95

LIQUERS 25 cl 50 cl
Baileys Irish Cream 4.95 8.45
Jägermeister 4.95 8.45
Limoncello 4.95 8.45
Cointreau 4.95 8.45
Malibu 4.95 8.45
Amaretto 4.95 8.45
Kahlua 4.95 8.45

MIXER - 1.95

Coke, Coke Zero, Diet Coke, Fanta, Sprite, Tonic Water,
Light Tonic Water, Soda Water, Lemonade

WINES
WHITES

Terre Forti Trebbiano Chardonnay, Italy Glass 5,95 / Carafe 13,95 / Bottle 18,45
Aromas and flavours of apples and pears with some citrus fruit. A light white wine that is perfect for a glass at lunchtime or summer drinking.

Petit Papillon Grenache Blanc, France Glass 6,25 / Carafe 15,95 / Bottle 21,95
Fresh with aromas and flavours of peach and pineapple, and subtle notes of almond and white flowers. Very refreshing.

The Paddock Chardonnay, Australia Glass 6,95 / Carafe 18,95 / Bottle 24,95
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.

Citta dei Ponti Pinot Grigio, Italy Glass 7,25 / Carafe 20,45 / Bottle 26,95
This Pinot Grigio has a delicate and fruity bouquet. Refreshing lemon flavour and hints of green apples on the finish.

Villa dei Fiori Pecorino, Italy Bottle 28,95
This wine has fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish.

Spy Valley Sauvignon Blanc, New Zealand Bottle 33,95
Bright and fresh, with aromas and flavours of citrus fruit, peach and gooseberry. A delicately balanced wine with a mouthwatering finish.

Tuffolo Gavi DOCG, Italy Bottle 36,95
Delicate with flavours of ripe citrus characteristics. Clean and fresh with a long, lingering mouthwatering finish.

REDS

Azziba Rosso d'Italia NV, Italy Glass 5,95 / Carafe 13,95 / Bottle 18,45
An excellent red table wine from Italy that offers great quality and value: light to medium bodied with juicy red cherry and plum.

Terre Forti Sangiovese, Italy Glass 6,25 / Carafe 15,95 / Bottle 21,95
This Italian red is made from the Sangiovese grape cariety and shows aromas of red cherries, raspberry with smooth tannins.

Villa dei Fiori Montepulciano, Italy Glass 6,95 / Carafe 18,95 / Bottle 24,95
Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.

La Serre Cabernet Sauvignon, France Glass 7,25 / Carafe 20,45 / Bottle 26,95
A real crowd-pleaser: this smooth, easy-drinking wine has flavours of fresh blackcurrants and blackberries.

The Paddock Shiraz, Australia Bottle 28,95
This wine has lots of rich plummy and red berry aromas and flavours, along with a bit of spice and pepper.

Valdivieso Merlot, Chile Bottle 33,95
Soft and fruity Merlot with ripe plum, blackberry and damson fruit, mocha and a hint of spice. Simple yet delicious.

Organic Zensa Nero d'Avola, Italy Bottle 36,95
The wine has a deep purple-red colour and an intense aroma of blackberries and blueberries. The palate is soft and silky, bursting with spicy flavors of black pepper, dark chocolate, wild berries and vanilla. The tannins are elegant and the finish is long.

SPARKLINGS and CHAMPAGNES

Vaporetto Prosecco, Italy Glass 7,45 / Bottle 24,95
This prosecco has aromas and flavours of blossom, apple and hints of apricot and citrus. It has a fresh and persistant finish.

Vitelli Prosecco Rose Extra Dry, Italy Bottle 26,95
With juicy red fruit aromas and delicate floral notes, this classic pink Prosecco has a fine and persistent mousse and a long and refreshing finish.

Moet & Chandon Brut NV, France Bottle 85,95
A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts.

Laurent-Perrier Cuvée Rosé, France Bottle 104,95
Rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture.



ROSES

La Maglia Rosa Pinot Griglo Blush, Italy
Glass 6,45 / Carafe 18,75 / Bottle 22,95
This light, dry wine is very easy-drinking, with subtle red fruit
flavours and a soft finish.

Petit Papillon Grenache Rose, France
Glass 6,95 / Carafe 19,95 / Bottle 24,95
A fresh and aromatic nose of raspberries and spices, this wine is
lively and fresh on the palate.

MULLED WINE

Glass 6,95
Seasonal home made, fresh taste warm mulled wine.