

SOUP FOOD

KITCHEN

Served 12pm-9pm
Monday - Saturday
12pm - 7pm Sunday

Ⓥ️ vegan 🍃 vegetarian

Allergy information available on request
All food available to takeaway

Please order and pay for your
food and drinks at the bar

SANDWICHES

£5.95

MEDITERRANEAN ROAST VEG

with black olive tapenade served on
homemade focaccia Ⓥ️

BEETROOT HUMMOUS AND AVOCADO

with mixed leaf salad and pesto Ⓥ️

ROAST CHICKEN,

with sun-blushed tomatoes, paprika
mayo and mixed leaf salad

GARLIC FIELD MUSHROOMS

served open on toast with wilted
spinach Ⓥ️ *add halloumi for £1 🍃

DELI SERRANO HAM AND GOUDA

with gerkins and house pear and
elderflower chutney

DEALS

SOUP AND SANDWICH.....£8

LARGE SOUP AND SANDWICH....£9

MAIN AND A DRINK.....£11

HOUSE DRINKS ARE: PINT OF S'UP LAGER, S'UP IPA,
HOUSE SPIRIT AND MIXER OR SMALL HOUSE WINE

SOUPS

£4.95, all served with homemade focaccia

CELERIAC AND APPLE

with parsley and topped with fresh
pomegranate seeds Ⓥ️

FRENCH ONION

white onions caramelised and cooked
in Guinness Ⓥ️
*add a mini cheese on toast £1 🍃

MAPLE GLAZED ROASTED

PARSNIP with thyme and charred
fennel Ⓥ️

SAUTEED FIELD MUSHROOM

with dill and rosated flaked almonds Ⓥ️

THAI SWEET POTATO

in a lemongrass, ginger and coconut
broth topped with coriander and
chillies Ⓥ️

STEWES

£5.95 with homemade focaccia

VEGAN BORSCHT

A vegan take on a classic winter
warmer. A deep ruby stew, with
quinoa, beetroot and cask ale,
topped with vegan sour cream and
fresh dill Ⓥ️

GEORGIAN KHARCHO

A classic hearty Georgian one-pot.
Tender stewed beef and rice in a
fragrant tomato broth flavoured
with lemon, dill, paprika and
parsley

MAIN

£8.00

MALAYSIAN LASKA

A creamy, lightly spiced coconut and
turmeric broth with udon noodles topped
with spring onions flaked almonds,
chillies and fresh coriander Ⓥ️

SNACKS

£4.95 Monday-Saturday only

SALT AND PEPPER TOFU

served with coriander dip Ⓥ️

TEMPURA PICKLES

with vegan miso sour cream Ⓥ️

CAJUN HALLOUMI FRIES

served with sweet chilli sauce 🍃

HOME-MADE SPRING ROLLS

served with srirachi mayo Ⓥ️

SUNDAY ROASTS

For the best possible roasts,
we make ours with the freshest
seasonal vegetables and
changing weekly. There is
always a vegan option including
Yorkshire pudding

SOFT AND HOT DRINKS

Coke.....£1.50
Diet Coke.....£1.50
Ting.....£1.50
Ginger Beer.....£1.50
San Pellegrino (v/a).....£2.50

Breakfast tea.....£1.90
Herbal (v/a).....£2.50
Espresso.....£1.80
Americano.....£2.30
Flat White.....£2.70
Cappuccino.....£2.70
Latte.....£2.70

*Soya milk available

TREATS

Please ask a member of staff for
our daily made cakes, bakes and
cookies



DRINK

BAR IS OPEN
12PM - LATE
EVERYDAY

KEG

	half/ pint
S'UP (VG) 3.8%.....	£2.10/ £4.20
SAN MIGUEL (VG) 5%.....	£2.35/ £4.70
SHINDIGGER PALE ALE (VG) 4.5%.....	£2.50/ £5.00
SOMERSBY CIDER 4.5%.....	£2.15/ £4.30
GUINNESS (VG) 4.2%.....	£2.35/ £4.70
BROOKLYN (VG) 5.2%.....	£2.50/ £5.00
BROOKLYN SCORCHER (VG) 4.5%.....	£2.55/ £5.10
GUEST.....	£v/a

CASK

S'UP IPA 3.7%.....	£2.10/ £4.20
GUESTS.....	v/a

SPIRITS

	25ml/ 50ml
Absolut.....	£3.70/ £5.70
Beefeater.....	£3.70/ £5.70
Havana Especial.....	£3.70/ £5.70
Havana 3YO.....	£3.70/ £5.70
Jack Daniels.....	£3.70/ £5.70
Courvoisier.....	£3.70/ £5.70
Sailor Jerry.....	£3.70/ £5.70
Jose Cuervo Gold.....	£3.70/ £5.70
	25ml
Jameson.....	£4.00
Sipsmith.....	£4.50
Mount Gay.....	£4.00
Kahlua.....	£4.00
Disaronno.....	£3.70
Patron Silver.....	£6.00
add £1 for mixer	
We have many more spirits at the bar so please ask staff for an extended list	

WHITE WINE
all vegan

175ml/ btl
Ponte di Piave
Pinot Grigio.....£4.80/ £19
Very light and neutral with a hint of green fruit. Italy

Curious Devices
Grillo.....£5.00/ £20
Fruity and vibrant dry white wine with notes of apple and peach. Italy

Box of Budgies
Sauvignon Blanc.....£6.00/ £24
Staff favourite. A youthful aroma of fruit and herbs is followed by a palate that is light and lively. New Zealand

Ponte di Piave
Merlot.....£4.80/ £19
A bright red wine with violet reflections, fresh, fruity and agreeably soft. Italy

RED WINE
all vegan

Dead Man's Dice
Malbec.....£6.00/ £24
Staff Favourite. Deep and vibrant with an intense nose of plum, damson and dark chocolate aromas. Argentina

Waipara Hills
Pinot Noir.....£7.00/ £28
A pinot with a good intensity of red berry fruit with a smooth mid-light bodied palate. New Zealand

SPARKLING & ROSE
all vegan

Viticoltori Ponte
Prosecco.....£5.00 (125ml)/ £26
Clean, dry and crisp, with a creamy finish. Italy

Stellar Running Duck
Shiraz Rose.....£4.80/ £19
Mid pink rose, with plenty of ripe strawberry fruit flavours. South Africa

BOTTLES AND CANS

Shindigger (MCR)
Session IPA (VG) 4.2%.....£5.00

Beavertown (LDN)
Gamma Ray American Ale (VG) 5.4%....£4.80
Neck Oil Session IPA (VG) 4.3%.....£4.50

Magic Rock (HUD)
Salty Kiss Gooseberry Gose 4.1%.£4.40
Highwire West Coast Pale Ale (VG) 5.5%.....£4.60
Highwire Grapefruit West Coast Pale (VG) Ale with Grapefruit 5.5%.....£4.60
Fantasma Gluten Free NE IPA (VG) 6.5% gf.....£5.30

Siren (BRK)
Calypso Dry- Hopped Berliner Wisse 4%.....£4.40

Wild Beer (SMR)
Millionaire Salted Caramel Stout 4.7%.....£5.30
Pogo America Pale Ale 4.1%.....£4.60

Tiny Rebel (WAL)
Cali American Pale Ale 5.6%....£4.60
Cwtch Amber Ale (VG) 4.6%.....£4.60

Brouwerij Huyghe (BEL)
Delerium Tremens Belgian Blonde 8.5%.....£6.60
Delerium Red Sweet Cherry Beer (VG) 8%.....£6.60
Mongozo Premium Gluten Free Pilsner (VG) 5% gf.....£4.30

Budweiser Budvar (CZH)
Budvar Czech Pilsner (VG) 5%.....£5.30

Westons (SMR)
Caple Road Cider (VG) 5.2%.....£4.30