

SHINNER & SUDTONE

MONDAY - SATURDAY 12PM - 9PM

SUNDAY ROAST 12PM - 6PM

FOUR FOR A SCORE

ANY 4 OF OUR SMALL PLATES FOR £20

SMALL PLATES

CHARRED CORN RIBS (199KCAL) **VE £6**

+ paprika oil glaze & lime mayo

PADRON PEPPERS (135KCAL) **VE £6**

+ toasted almonds & smoked sea salt

HALLOUMI FRIES (1121KCAL) **V £7**

+ honey, yoghurt & pomegranate

PORK BELLY BITES (485KCAL) **£7**

+ spiced apple chutney

YAKATORI CHICKEN SKEWERS (251KCAL) **£7.5**

+ pickled cabbage, red chillies

SRIRACHA CHICKEN WINGS (1340KCAL) **£7.5**

+ lime & coriander yoghurt

SALT & PEPPER SQUID (1050KCAL) **£7.5**

+ sriracha mayo

SOMETHING SWEET?

CHOCOLATE BROWNIE (602KCAL) **VE £6**

+ pistachios, coconut flakes & vanilla ice cream

STICKY TOFFEE PUDDING (1062KCAL) **£6**

+ clotted cream & toffee sauce

HOT DRINKS AVAILABLE

VE – Vegan / VE* - Vegan Available / V – Vegetarian

GF – Gluten Free

Please inform your server of any allergies before placing your order.

MAIN PLATES

VEGAN DOG (1152KCAL) **VE £12**

+ crispy onions, remoulade & fries

BACON & CHEESE BURGER (1171KCAL) **£14.5**

+ burger sauce, pickles, lettuce & fries

CHICKEN BURGER (1249KCAL) **£14.5**

+ burger sauce, lettuce & fries

BEER BATTERED COD (1398KCAL) **£15**

+ hand cut chips, tartare sauce & peas

FRIES (458KCAL) **£4**

SWEET POTATO FRIES (736KCAL) **£4.5**

HAND CUT CHIPS (568KCAL) **£4**

NOT SO SMALL PLATES

CHEESY NACHOS (For 2 - 1506KCAL) **V £13.5**

+ jalapenos, soured cream, tomato salsa & guacamole

BAKED CAMEMBERT (For 2 - 1004KCAL) **£14.5**

+ garlic, rosemary, red onion marmalade & rustic bread

KIDS BEEF BURGER (598KCAL)

Served with chips + peas **£7**

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen allergens is available on request.

WINE MENU

WHITE

	175ml	250ml	Bottle
Prime Cuts	4.65	6.50	18.50
<i>Bright and citrusy, easy-drinking</i>			
Il Badalisc Pinot Grigio	5.50	7.70	22.00
<i>Dry and refreshing, apples and pears</i>			
Moto Nui	6.50	9.10	26.00
<i>Very expressive, with passionfruit and grassy notes</i>			
Cave de l'Ormarine Duc de Morny Picpoul de Pinet			27.00
<i>Vibrant and fresh, ideal with fish and vegetable dishes</i>			
Genetie Macon-Charnay-les-Macon "Les Piliers"			32.00
<i>Richer and a touch creamy – quite special</i>			

ROSÉ

	175ml	250ml	Bottle
Piattini Pinot Grigio Rose	5.25	7.35	21.00
<i>Crisp, dry and very well balanced Burlesque</i>			
White Zinfandel	5.50	7.70	22.00
<i>A touch sweeter – think strawberries and cream</i>			

RED

	175ml	250ml	Bottle
Estampado Red Blend	4.65	6.50	18.50
<i>Black fruit flavours, quite gluggable</i>			
Mr Pat Merlot	5.50	7.70	22.00
<i>Soft and juicy, plenty of plums</i>			
Benjamin Malbec	6.40	8.95	25.00
<i>Fruity and supple, smooth and chocolatey</i>			
Les Volets Pinot Noir			26.00
<i>Lighter style, fragrant and refreshing</i>			
Boutinot "Les Coteaux" Cotes du Rhone Villages			6.50
<i>Red berries, spicy and smoky – very food friendly</i>			

SPARKLING & CHAMPAGNE

	125ml	175ml	Bottle
Le Dolci Colline	6.00	7.50	28.00
<i>Classic Prosecco, with green fruits and soft bubbles</i>			
Le Dolci Colline Rose			28.00
<i>Hints of raspberry and a beautiful, pale colour</i>			

WINES BY THE GLASS ALSO AVAILABLE IN 125ml MEASUREMENTS