

# BURGER&BEYOND



## WHILE YOU WAIT

Giant Chilli Corn 3<sup>(v)</sup>

## STARTERS

Cauliflower Cheese Balls, Hot Sauce 5  
Fried Chicken Bites, Pickles, Secret Sauce 6  
Lamb Nuggets, Cumin, Mint Dip 6.5  
Heritage Tomato, Buffalo Mozzarella, Basil Emulsion 6.5<sup>(v)</sup>

## BURGERS

### CHEESEBURGER 9 SGL 12 DBL

Our Signature Dry Aged Beef Patty, Double American Cheese, Smoky Mayo, Onion

### BACON BUTTER BURGER 11.5 SGL 14.5 DBL

Our Signature Dry Aged Beef Patty, Double American Cheese,  
Crispy Pancetta Bacon, Burnt Butter Mayo, Onion

### THE BOUGIE BURG 13.5 SGL 16.5 DBL

Our Signature Dry Aged Beef Patty, Double American Cheese,  
Steak Sauce 2.0, Marrownaise, Beef Fat Onions

### KRISPIE FRIED CHICKEN 12.5

Rice Krispie Fried Chicken, Miso Maple Butter, Ranch Pickle Slaw

**ADD BACON 1.5 ADD CHEESE 1**

### SHOREDITCH HOT CHICKEN 13

*(WARNING: WE HIGHLY RECCOMEND WASHING YOUR FINGERS BEFORE TOUCHING  
YOURS OR ANYONE ELSE'S PRIVATE PARTS!!!!)*

Hot Fried Chicken Dipped in Ghost Pepper & Carolina Reaper Oil,  
Lettuce, Ranch Sauce & House Pickles

### MUSHROOM RACLETTE 10<sup>(v)</sup>

Panko Crusted Mushroom Patty, Melted Raclette  
Caramelised Onion, Green Leaves, Smoked Garlic Mayo

## SIDES

Fries 4<sup>(v)</sup>  
Fries, Bone Marrow Gravy & Cheese 6.5  
Truffle Tots 6.5<sup>(v)</sup>  
Dirty Tots 6.5  
Baby Gem, Blue Cheese & Bacon 5  
Tempura Green Onions & Korean Sauce 5  
Pork Belly Scratchings 4

## Sauces

Burnt Butter Mayo 1<sup>(v)</sup>  
Marrownaise 1  
Secret Sauce 1<sup>(v)</sup>  
Hot Sauce 1

Please speak to your server if you have a Time Out Card

We take every care when making our dishes, however we cannot guarantee our ingredients were prepared in an allergen free environment before arriving to us.

Please ask a member of staff about allergens and intolerances.  
There will be an optional 12.5% service charge added to your bill.



## COCKTAILS

B&B Punch, Rum, Peach, Lime, Grapefruit	8
Almond Old Fashioned, Rye, Bourbon, Frangelico, Bitters	8
Rhubarb Margarita, Tequila, Lime, Rhubarb	8
Tom Collins, Gin, Sugar, Lemon, Soda	8
Rose Spritz, Belsazar Rose Vermouth, Soda, Pink Grapefruit	8
Espresso Martini, Vodka, Espresso, Sugar, Kahlua	9
Sour, Whisky or Amaretto, Egg white, Sugar, Lemon	9
Spritz, Rhubarb or Lemon, Sugar ( <i>non alcoholic</i> )	4

## BEER

Forest Road Posh, Lager <sup>4.1%</sup> ( <i>draft</i> )	4.5
Magic Rock Saucery, Session IPA <sup>3.9%</sup> ( <i>draft</i> )	4.5
Hiver Honey Blonde, Lager <sup>4.5%</sup>	5.5
Forest Road Chop, Ale <sup>3.7%</sup>	5
Buxton Axe Edge, Indian Pale Ale <sup>6.8%</sup>	6
Wild Beer Co. Millionaire, Salted Caramel Milk Stout <sup>4.7%</sup>	6
Hawkes Urban Orchard Cider, Medium Dry <sup>4.5%</sup>	5
Burning Sky, Saison L'Automne, Saison <sup>4.2%</sup>	5.5
Lucky Saint, Unfiltered Lager, Non-Alcoholic <sup>0.5%</sup>	5

## WINE SPARKLING

Prosecco, Ca' Degli Ermellini, Veneto ( <i>ITA, NV</i> )	1 / 40
Champagne Blend, Ridgeview 'Bloomsbury' Sussex ( <i>ENG, NV</i> )	55
Champagne, Bollinger 'Special Cuvee Brut' ( <i>FRA, NV</i> )	75

## WHITE WINE

Trebbiano, Poderi dal Nespoli, Emilia-Romagna ( <i>ITA, 2017</i> )	6 / 24
Chardonnay, Free Run Juice 'Samurai', South Aus ( <i>AUS, 2017</i> )	1 / 28
Garnaxta Blanca, Herencia Altes, Terra Alta ( <i>ESP, 2017</i> )	32
Rioja Blanco, Bodegas Las Oreas, Rioja ( <i>ESP, 2016</i> )	35
Sancerre, Domaine Pierre Girault, Loire ( <i>FRA, 2017</i> )	40

## ROSE WINE

Rosé, Celler El Masroig 'Sola Fred', Cataluna ( <i>ESP, 2017</i> )	1 / 28
--	--------

## RED WINE

Nero d'Avola, Il Folle, Sicily ( <i>ITA, 2017</i> )	6.5 / 26
Shiraz, Free Run Juice 'Samurai', South Aus ( <i>AUS, 2017</i> )	1 / 28
Cabernet Sauvignon, Changyu Moser, Ningxia ( <i>CHN, 2015</i> )	32
Montepulciano/Blend, Delinquent Wine co, Riverland ( <i>AUS, 2017</i> )	37
Langhe Nebbiolo Roccabella, Eugine Bocchion, Piedmont ( <i>ITA, 2015</i> )	45

All of our wines are served as 175ml

A selection of soft drinks available - please ask your waiter