

# FORK & BOTTLE

## SNACKS & CRAZING

- v Warm Spinach & Artichoke Dip** | Local Corn Chips 16
- GF Fried Bacon Strips** | Maple Mayo 13
- v Autumn Pumpkin Soup** | Gruyere Toast 9
- v GF Wild Mushroom Risotto** | with Mascarpone Cheese & Shaved Truffles 18/27
- v Warm Winter Root Vegetable Salad** | Fried Halloumi topped with Mango & Chili Salsa with Balsamic Dressing 18
- v Poppodom & Pickle Tray** | with Mango Chutney, Onion, Cucumber Salad & Mint Yogurt 10
- Spicy Hot Wings** | Honey Sesame Seed Hot Wings with a Ginger & Soy Sauce 16
- GF Slow-Cooked Pulled Pork Nachos** | Sour Cream, Salsa & Guacamole 22
- v GF Truffle Fries** | Grated Aged Parmesan 15

## MAINS

- GF 10 Hour House Smoked BBQ Pork Ribs** | Fries & Smoked Beans (great for sharing) 38
- GF Slow Roasted Lamb Shank** | Served on a Garlic & Rosemary Mash, with Roasted Veg & Topped with Mint & Red Wine Jus 37
- GF Steak of the Day** | 200g of Australian Entrecote, Diane Sauce, Portobello Mushroom & Grilled Tomato; Served with Fries or Salad 43
- v Paneer & Okra Curry** | with Rice, Poppodom & Mango Chutney 25
- IPA Battered Fish & Chips** | Minted Peas & Tartar 29

## SIDES

- v Cole Slaw** 8
- v Pit Beans** 7
- v Truffle Mac & Cheese** 12
- v House Salad** 7
- v Hand-Cut Fries** 8

## BURGERS

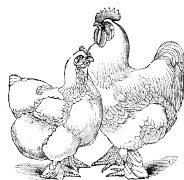
All served with hand-cut fries or salad

- Pulled Beef Burger** | House Smoked & Spiced with Pickled Onions & Habanero Sauce 28
- Pulled Smoked Chicken Burger** | Smoked & Slow-Braised in Frank's Hot Sauce. Served on Iceberg Lettuce with Blue Cheese Mayo. Topped with Melted Cheddar 26
- Southern Fried Chicken Burger** | Cheddar Cheese, Lettuce, Tomato, Gherkin with Mango Salsa 25
- Slow Cooked Pulled Pork Sandwich** | Cole Slaw, Bread & Butter Pickles 26
- v Spiced Beetroot & Black Bean Burger** | Sweet Chilli Jam, Lettuce, Tomato & Gherkin 24
- v Sweet Potato & Quinoa Burger** | Fried Egg, Pickled Chili 24
- Spiced Soft Shell Crab Burger** | Iceberg Lettuce & Tartare Sauce 27
- v Fried Mac & Cheese Burger** | Portobello Mushroom, Lettuce & House Mayo 24
- F&B Classic Burger** | 200 Grams of Swiss Premium Beef, Cheddar, House Corn Relish, Tomato, Gherkin & Lettuce 28
- Bacon Cheese Burger** | Bacon & BBQ Sauce 29

Beef Burgers Cooked To Medium Unless Requested Otherwise

## SWEETS

- v Sticky Toffee Pudding** 11
- v Apple & Cherry Crumble** | with Homemade Ice Cream 12
- v Chocolate Brownie Sundae** | Crumbled Brownie with Homemade Daim Ice Cream, Chocolate Ganache & Marshmallow Fluff 12
- Deep Fried Apple & Blackberry Pie** | with Cinnamon Sugar & Vanilla Ice Cream 12



Fried Chicken Friday Nights!

## SEASONAL CRAFT BEER

### On the Lighter Side

- Corporate Monkey** | Bier Factory (CH); Locally brewed, lightly-hopped (33cl) 10
- Tipopils** | Birrifificio Italiano - IT; A fresh, crisp, hoppy pilsner with a hint of sweetness (33cl) 11

### Bitter

- 8 Ball Rye IPA** | Beavertown (UK); A nod to the big US IPAs! Rye is used to give the beer its spice & earthiness (33cl) 11

- Grapefruit IPA** | Pohjala (Estonia); Powerful & hoppy, brewed with a blend of US hops & fresh grapefruit. 6.5% ABV & 50IBU (33cl) 12

- Mutant Disco White IPA** | Pohjala, Estonia: A white IPA brewed with fresh lemon zest & aged with 100% agave tequila-soaked oak chips (33cl) 12

- Gamma Ray** | Beavertown (UK); Killer APA rammed with juicy malts & huge tropical aromas, plus the can is cool (33cl) 11

### Sours

- Spontanbasil** | Lindemans (BE) & Mikkeller (DK); Authentic old gueuze beer with fresh basil (75cl) 40

- For Fan** | LoverBeer (IT) Newest beer from Lover - a refreshing Apricot sour (37.5cl) 20

- Tropical Mangose** | 5 Quatre Mille (CH); An amazing gose brewed with Alpine salt, coriander & mango (33cl) 11

### On the Sweeter Side

- Rich's Chocolate Porter** | Bier Factory (CH); Brazilian cocoa nibs and organic vanilla from Felchlin. Epic porter (33cl) 11

- Pastorale** | Van Moll (NL); A brassy American style Amber Ale. Slight bitterness, mellow taste of caramel & American hops (33cl) 12

- Archie Pumpkin Spice Ale** | Bier Factory (CH); Made with fresh Zurich pumpkins & the brewer's secret pumpkin pie spice. 6% ABV (33cl). Limited 12

- Amber Shock** | Birrifificio Italiano (IT); Deep amber color with caramelized malty nose, citrus aromas & sugary mouth feel (33cl) 12

- The Original HΨ Super Beer** | Zago -(IT); Sparkling wine inspired Belgian; intense sweet yeast (75cl) 30

### Cask Aged

- L'Abbaye de Saint Bon-Chien** | BFM - CH; Fruity, sour ale with 11% vol; Matured in oak (75cl) 35