

£10 • Midweek Menu

Burgers

All burgers served on our signature buttered buns with seasoned skin on fries.

Brewery Cheese Burger (gfa)

Grilled beef patty, cheddar cheese, baby gem lettuce, our spiced tomato jam & burger pickles

The Chicken Burger (gfa)

Buttermilk & pickle brine marinated chicken breast fried in our house seasoning & drizzled with our chilli beer honey. Served on house slaw

Moroccan Burger (vg) (gfa)

Spiced chickpea patty, served on baby gem with our spiced tomato jam, pickled red onions preserved lemon & confit garlic mayo

vg - vegan v - vegetarian vga - vegan option available gf - gluten-free gfa - gluten-free available



Allergies: Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Should you have concerns about the ingredients we use, please ask a member of our catering team. Please note that our kitchen is not an allergenfree environment.

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Food 4-8pm Every Tue & Wed Order at the bar

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Pizza

Our pizza dough is made in-house using local beer. Our tomato & basil pizza sauce is homemade with the best Italian tinned tomatoes.

Margherita (v) (gfa)

Our signature! Mozzarella mix finished off with fresh basil leaves

Pepperoni (gfa)

A BA classic: topped with mozzarella mix & cured pepperoni

Broccolini & Almond (vg) (gfa)

Almond béchamel, English broccolini, vegan mozzarella & feta cheese, finished with watercress & sumac salt (white base pizza) **Change to mozzarella for non-vegan option**

Fried Chicken (gfa)

Mozzarella mix, buttermilk fried chicken strips, topped with spicy sriracha buffalo sauce & cucumber ranch

Falafel (v) (vga) (gfa)

Mozzarella mix, falafel pieces, chilli-spiced aubergine, finished with preserved lemon & confit garlic sauce

Al Pastor

Mozzarella mix, beer & apple braised pulled pork, spiced pineapple & coriander marmalade, chicharrón & herb crumbs

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