

# Burgers

All burgers are served on toasted buttered buns with our signature BA seasoned skin-on fries.

## Brewery Cheese Burger (gfa)

Grilled beef patty, cheddar cheese, baby gem lettuce, our spiced tomato jam & burger pickles. £16.50

Add grilled smoked bacon or BBQ pulled pork £2.50

## 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. £16.50

## Moroccan Burger (vg) (gfa)

Spiced chickpea patty, served on baby gem with our spiced tomato jam, pickled red onions & preserved lemon, tahini & confit garlic mayo. £16.50

## Brewery Salmon Burger (gfa)

House made fresh salmon & herb patty, served with a lemon, caper & dill sauce, pickled red onions & rocket. £16.50

Gluten-free buns available £3.00

**Brewery Arts Members  
get 10% off their food bill.**

Sign up today with our team or  
via our website [breweryarts.co.uk](http://breweryarts.co.uk)

**10%**

Off food for Members

**Food Served**

**Tue-Sat, 4-8pm**

# Pizza & Burgers

# Pizza

All our pizza dough is made in-house, using beer from local breweries, topped with our rich, authentic Italian tomato and fresh basil sauce.

Our Pizza bases are hand-rolled to order, so please bear with us during busy periods.

## Margherita (v) (gfa)

Our signature! Mozzarella mix & finished off with fresh basil leaves. £13.00

## Pepperoni (gfa)

A BA classic: topped with mozzarella mix & cured pepperoni. £14.50

## Broccoli (vg) (gfa)

Almond béchamel, English broccolini, vegan mozzarella & feta cheese, finished with watercress & sumac salt (white pizza). £15.50

Change to mozzarella for non-vegan option

## Fried Chicken (gfa)

Mozzarella mix, buttermilk fried chicken strips, topped with spicy sriracha buffalo sauce & cucumber ranch. £16.00

## Falafel (vga) (gfa)

Mozzarella mix, falafel pieces, chilli spiced aubergine, finished with preserved lemon & confit garlic sauce. £15.50

## Al Pastor

Mozzarella mix, beer & apple braised pulled pork, spiced pineapple & coriander marmalade, chicharrón & herb crumbs. £16.50

## Hot Smoked Salmon (gfa)

Hot smoked salmon, red onions finished with a dill & caper mayonnaise, finished with rocket & our bagel seasoning £16.50

Gluten-free bases available £3.00

**Allergies:** Most of our sauces are soy milk-based, no mayonnaise is used meaning they are vegan & dairy-free. Our seasonings are made using ground toasted rice. Should you have concerns about the ingredients we use in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you. Please note that our kitchen is not an allergen-free environment.

**Key:**

(v) vegetarian, (vg) vegan, (vga) vegan option available, (gf) gluten-free, (gfa) gluten-free option available, (df) dairy free, (dfa) dairy-free option available



## Sliders

### **Pulled Pork**

Three toasted mini buns served with our beer-braised pork, BBQ sauce & spiced pineapple chutney. **£9.50**

### **Halloumi (v)**

Marinated grilled halloumi coated in sweet chilli with rocket leaves. **£8.50**

### **Crab Salad**

White crab meat salad mixed with preserved lemon & dill mayo with pickled cucumber and rocket leaves. **£9.50**

## Nibbles

### **Rocket & Parmesan Salad (v)(gf)**

Rocket leaves, shaved parmesan, olive oil & balsamic dressing. **£7.50**

### **Nocellara Del Belice Olives (vg)(gf)**

Confit garlic & balsamic vinegar **£4.50**

### **House Slaw (vg)(gf)**

Smoked paprika & vegan garlic mayo. **£4.50**

### **Baba Ghanoush (vg)**

Grilled flat bread & pizza crisp **7.95**

### **Salted Fries (vg)(gf) £4.75**

### **Signature BA Seasoned Fries (vg)(gf) £4.75**

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# Nibbles & Sliders

## Desserts

### **Chocolate Brownie (vga) (dfa)**

Warmed brownie served with chocolate sauce & vanilla ice cream. **£6.75**

### **Vanilla Bean Crème Brûlée (v)**

Served with homemade shortbread. **£6.75**

### **Strawberries and Clotted Cream (v)**

Vanilla sponge layered with macerated strawberries, clotted cream, whipped vanilla cream, crushed meringue & strawberry sauce. **£6.75**

### **Mango & Passionfruit Cheesecake (v)**

Topped with fresh raspberries. **£6.75**

### **Affogato (v) (vga)**

Vanilla ice cream, topped with a shot of espresso. **£5.00**

### **Hanson's Ice Creams**

Vanilla, chocolate, raspberry ripple, Mars Bar & mint choc chip. **£2.00 per scoop**

### **Vegan Ice Creams (vg)**

Strawberry, chocolate, vanilla. **£2.00 per scoop**

### **Sorbet (vg)**

Passionfruit & pineapple, Sicilian lemon. **£2.00 per scoop**

# Desserts