

EVENING MENU

AVAILABLE 3PM - 9PM

NEAPOLITAN PIZZA

Our bases are made using 00 flour, fresh yeast and a smidge of rock salt.

GARLIC AND ROSEMARY 10.50

perfect for sharing – garlic infused E.V.O.O, fresh rosemary and rock salt

MARGHERITA 11.00

Italian chopped tomatoes, fior di latte and fresh basil

SALSICCIA E PANCETTA 12.50

herb sausage, truffled mushrooms, crispy pancetta, fior di latte and Italian chopped tomatoes

FRANK'S BUFFALO HOT SAUCE BUTTERMILK CHICKEN 12.50

with onions, peppers, fresh chillies, and fior de latte mozzarella

PEPPERONI PIZZA 11.50

Pepperoni, Italian chopped tomatoes, fior de latte and basil

PROSCIUTTO 11.50

fior di latte, rocket, prosciutto and shaved parmesan

VEGETARIANA 11.50

tomato, fior di latte, truffled mushrooms, grilled bell peppers, spanish onions and olives

BBQ JACKFRUIT 11.95

tomato, fior di latte, truffled mushrooms, grilled bell peppers, spanish onions, olives and BBQ pulled jackfruit

TO SHARE

NACHOS 11.00

homemade nachos, tossed in cajun seasoning, topped with lava cheese sauce, smashed avocado and salsa

Add: crispy chicken 3.00 | vegan chicken 3.00

THE POTTING SHED SHARER 18.50

tater tots, buffalo chicken bites, pulled pork lettuce cups, halloumi and chorizo skewers

THE VEGGIE SHARER 17.50

BBQ pulled jackfruit cups, chip and dip, halloumi fries, cajun dusted tater tots

TACOS

2 soft shell tacos filled with pico de gallo, smashed avo and smoky cheddar, drizzled with our tangy taco sauce

Add: chilli king prawn 11.50 | smash burger 10.50 | crispy chicken 10.25 | pulled BBQ pork 10.50

SMALL PLATES

WE RECOMMEND 3 PER PERSON

Creamy truffled mushrooms 4.90

Garlic and rosemary tattie bites 4.90

Fried chicken pieces tossed in Frank's buffalo sauce 6.00

Bruschetta topped with pico de gallo, E.V.O.O and balsamic glaze 5.00

Halloumi fries with garlic aioli 5.00

Sticky sesame seeded chicken tossed in a hoi sin and honey glaze 6.00

Lava cheese fondue with a kick of Frank's hot sauce, served with tortilla chips 4.90

Chorizo and halloumi skewers 5.50

BBQ pulled pork lettuce cups 5.25

BBQ pulled jackfruit lettuce cups 5.25

"Made without gluten alternative" options and "vegan alternative" options are available on selected menu items where you see the following symbol:

🌾 made without gluten alternative option available

🌱 vegan alternative option available

🌿 Vegetarian

When placing your order, please specify to your server that you require the "made without gluten alternative option" or the "vegan alternative option".

Please see our allergen information for further details

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.

BOOZY BANQUET

From £30pp, daily (3pm-9pm)

Glass of bubbly on arrival plus choose 1 banquet dish and two drinks from our Boozy Banquet menu.

🌱 VEGAN OPTION AVAILABLE

🌾 MADE WITHOUT GLUTEN OPTION AVAILABLE

🌿 VEGGIE OPTION AVAILABLE

BURGERS

Served solo in a toasted brioche bun. Check out our sides to add on.

SMASH BURGER 11.00

two smashed burger patties, topped with crispy bacon, melting cheese, homemade burger sauce and gem lettuce

FRANK'S BUFFALO 11.50

crispy buttermilk fried chicken tossed in Frank's buffalo hot sauce, with spicy mayo and shredded gem lettuce

BLACKENED CAJUN 11.50

char-grilled blackened cajun chicken breast with cajun mayo, sliced tomato and shredded gem lettuce

T.P.S VEGAN BURGER 11.00

plant based burger with relish, sliced tomato and red onion

STICKY HOI SIN 11.50

buttermilk fried chicken breast tossed in a sticky honey and hoi sin glaze, with asian slaw and shredded gem lettuce

SALADS

All served with house-dressed mixed leaves, cherry tomatoes and sliced bell peppers.

Choose your topping:

BUTTERMILK BUFFALO CHICKEN 14.25

hot buttermilk fried chicken, tossed in a buffalo hot sauce glaze topped with toasted sesame seeds and garlic mayo drizzle

SWEET CHILLI HALLOUMI & AVO 13.25

crispy halloumi, sweet chilli glaze and smashed avocado

SMOKED SALMON 14.85

smoked salmon, capers, cucumber ribbons, dill oil and lemon wedge

HONEY AND SOY MARINATED STEAK 14.85

flash-fried honey and soy marinated steak strips, fresh chili and sesame seeds

CAJUN GRILLED CHICKEN 14.25

chargrilled cajun chicken breast, crispy diced potatoes, sliced chorizo and cajun mayo

PULLED JACKFRUIT 13.25

BBQ pulled jackfruit, smashed avocado and sesame seeds

SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION 6.00

served with a wedge of white bloomer bread

LOADED SIDES

choose your base: stealth fries | sweet potato fries (add £1) | tater tots (add £1)

HIGHLANDER 6.95

haggis, peppercorn sauce, fried onions and black pepper mayo

SLOPPY JOES 6.95

pulled pork, crispy bacon, BBQ sauce and smoked cheddar

DIRTY BIRD 7.50

hot buttermilk fried chicken, buffalo sauce and garlic mayo

NICE 'N' CHEESY 6.95

lava cheese sauce with salsa and smashed avocado

SIDES

MUG OF SOUP 3.75

STEALTH FRIES 4.15

(add seasoning - cajun | garlic salt | salt 'n' chilli | parmesan)

SWEET POTATO FRIES 5.00

(add seasoning - cajun | garlic salt | salt 'n' chilli | parmesan)