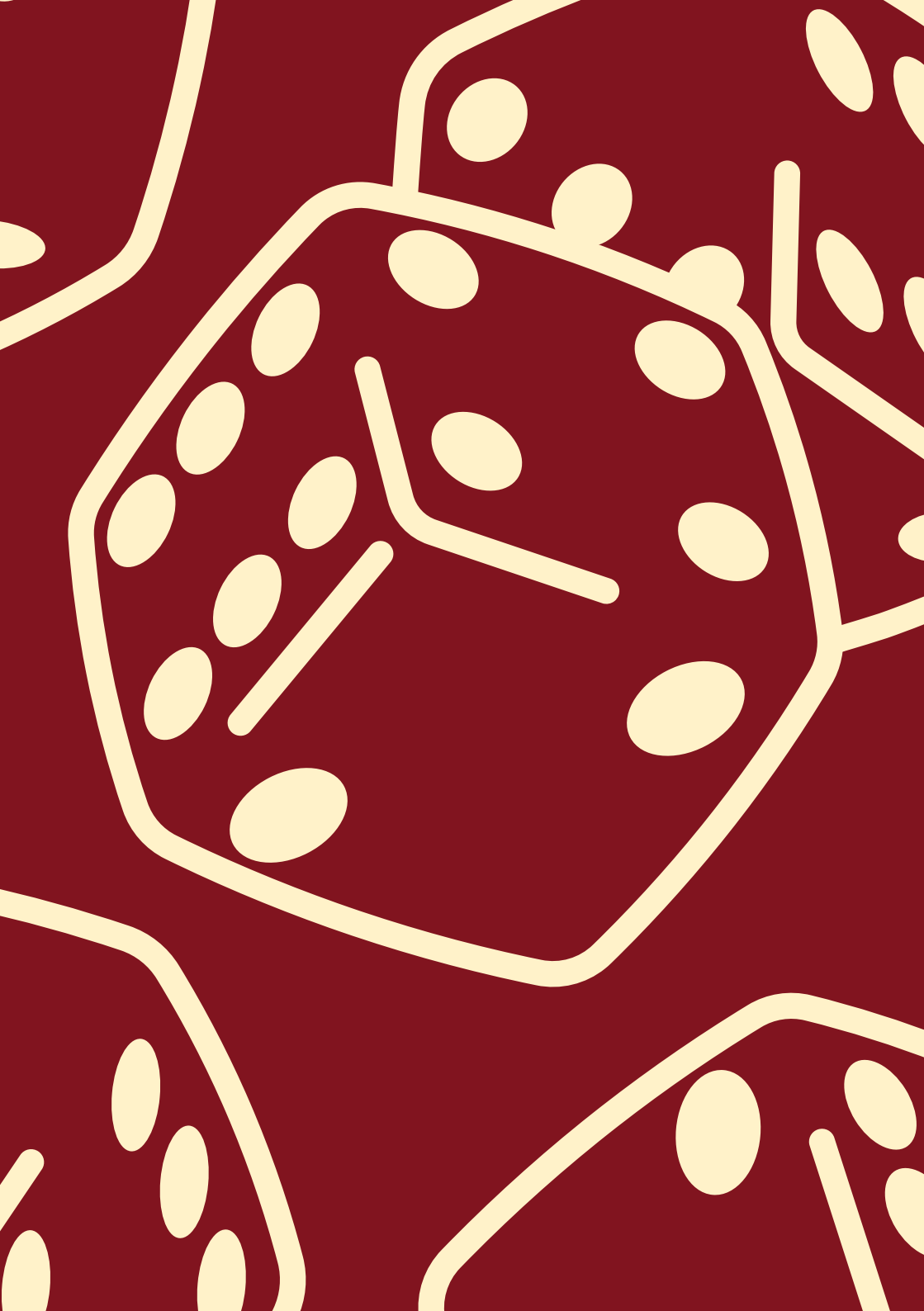


Eat • Drink • Play



Menu Game



Players: 1 or more players with a taste for the finer things.



Set-up time: 5-10 minutes.

Play time: Until you've eaten enough and have a big smile on your face.



Objective: Assemble the perfect meal and achieve complete satisfaction. There are lots of ways to win, so start choosing. (Hint: you can't really lose.)

1. Review your menu, make your choices and ready your payment.
2. First move is often buying a drink.
3. Rolling the dice on a food item puts you closer to the finishing line. (Note: everyone ordering food typically means everyone wins.)
4. Keep ordering additional menu items to boost your score.
5. Bonus points for managing to eat, drink and play at the same time.
6. Double bonus points for introducing a friend and being nice to the staff.
7. Once you've finished playing, head to the checkout and the final scoring phase.
8. Whoop, holler, applaud.

Book your next visit

Scan the QR code to plan your next game.



Please note our standard table for customers playing games is £2.50 per person, per hour.

Bites & Boards

A selection of small plates, designed for hungry players

V vegetarian **VE** vegan **NG** non-gluten containing ingredients

Small Plates or To Share

Fried padron peppers with mustard aioli **VE** **NG** £6.00

Sun-dried tomato hummus with fresh herbs, dukkah and pomegranate seeds **VE** **NG** £6.00
Served with sourdough

Macaroni cheese hashbrowns with honey chilli dip **V** £7.00

Fried buffalo mozzarella monkey fingers with blue cheese dip **V** **NG** £7.00

Slow braised barbecue brisket bites with fresh red chilli £8.00

Sticky mini chorizo with horseradish cream £8.00

Grilled Sandwiches on Homemade Bread

Paprika spiced chicken Cuban sandwich with cheddar, gotcha ketchup, guindilla peppers and mustard £12.00

Roasted vegetable Cuban sandwich with cheddar, harissa and mustard **V** £11.00

Sides

Fries **VE NG** £3.50

Sweet potato fries **VE NG** £4.00

Something Sweet

Ice cream **VE NG**

vanilla - chocolate - salted caramel

mango sorbet

Per Scoop

1 £2.50

2 £4.50

3 £6.00

Chocolate mousse

Served with honeycomb crumb

£5.00

Ask us for today's selection of cakes and pastries

If you have an allergy, intolerance or coeliac disease, please ask for our allergy matrix before ordering. Our kitchen prepares dishes with the 14 common allergens and, due to the size of our kitchen, we cannot guarantee that any item is completely free from cross-contamination. Some products are cooked in oil that contains genetically modified soya, please ask your server for more information.



Stick or twist?

How about something completely different? Read on for more options.



Bites & Boards:

Special Peruvian Edition

A collector's edition, from our friends at **CHAKANA**

V vegetarian **VE** vegan **NG** non-gluten ingredients

Snacks

Yuca frita **V** **NG** £6.50

Yuca mashed with corn and mozzarella and then deep fried, served with salsa criolla

Roast chicken croquetas £7.50

Served with botija olive mayonnaise

Oven-baked tofu and £8.50

asparagus empanadas **V**

Served with salsa criolla and huancaína sauce

Oven-baked beef empanadas £9.50

Served with salsa criolla and huancaína sauce

Anticucho de corazon £9.50

Marinated ox heart skewers, served with salsa criolla and extra anticuchera sauce

Corn tamales topped with either £12.00

shredded chicken or tofu **VE** **NG**

Alongside onions, garlic and corn and served with salsa criolla and huancaína sauce

Sandwiches

Served on a purple corn brioche bun

Slow cooked suckling pig £13.00

Sweet potato, salsa criolla and cucumber salsa

King oyster mushrooms fried in
pachamanca sauce **VE** £12.00

Sweet potato, salsa criolla and cucumber salsa

Sides

Fries **VE** **NG** £3.50

Sweet potato fries **VE** **NG** £4.00

Desserts

Alfajores £9.00

*Three traditional Peruvian biscuits with dulce de
leche cream*

Peruvian chocolate mousse **NG** £5.00

Served with honeycomb crumb

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Drinks Menu

A selection of hot and cold soft drinks

Soft Drinks

Coca Cola 330ml <i>Classic - Diet - Zero</i>	£3.50
Sprite Zero 330ml	£3.50
Hartridges Ginger Beer 330ml	£3.80
San Pellegrino 330ml <i>Aranciata - Limonata</i>	£3.80
Soda Folk 330ml <i>Root Beer - Cream Soda - Cherry Soda</i>	£3.80
Frobishers Sparkling 250ml <i>Apple & Elderflower - Raspberry & Rhubarb</i>	£3.60
Fruit Juice 250ml <i>Orange - Apple - Pineapple - Cranberry</i>	£3.00
Wenlock Spring Water 330ml / 750ml <i>Still - Sparkling</i>	£2.50 £5.50
Cawston Kid's Carton 200ml <i>Apple & Pear - Apple & Mango</i>	£2.30

Hot Drinks

Dairy   **Oat**  

Espresso	£2.80
Double Espresso	£3.00
Latte	£3.00
Flat White	£3.00
Cappuccino	£3.00

Hot Chocolate  	£3.60
White Hot Chocolate 	£3.90

Deluxe Hot Chocolate  	£4.20
Deluxe White Hot Chocolate 	£4.50
<i>Hot chocolate with cream and marshmallows</i>	

Mocha	£3.80
Chai Latte	£3.60
Dirty Chai Latte	£3.80
Matcha Latte	£3.60

Add Syrup	£0.70
<i>Vanilla - Caramel - Pumpkin Spice</i>	

Teas

Loose leaf tea from Bird & Blend

Great British Cuppa	£2.80
Earl Grey Creme	£3.00
Sunny Sencha (Green)	£3.40
Lemon & Ginger	£3.40
Peppy Mint	£3.40
Dozy Girl (Chamomile)	£3.40
Gingerbread Chai	£3.60

A selection of alcoholic beverages

Craft Beer and Cider

Attic Intuition 4.4% 440ml £5.65

Attic Rolling Waves  4.8% 440ml £6.20

Lost & Grounded Helles 4.4% 440ml £5.00

Lost & Grounded Keller Pils 4.8% 440ml £5.50

Pulp Cider  330ml £5.00

Apple 4.7% - Mango & Lime 4% - Raspberry 4%

Ask us about our seasonal guest beers

Low & No Beer & Cider

Days 0% Lager 330ml £4.50

Days 0% Pale Ale 330ml £4.50

Pulp 0.5% Apple Cider  500ml £4.80

Cocktails

Elderflower Gin Fizz £9.50

Pornstar Martini £9.50

Old Fashioned £9.50

Mai Tai £9.50

House Spirits

Vodka
Gin
Spiced Rum
Whiskey

25ml	50ml
£4.20	£6.75

Premium Spirits

Ketel One Vodka
Havana Rum 3yo - 7yo
Malfy Gin *Original - Orange*
Johnnie Walker *Black Label*
Jameson's Irish Whiskey
El Jimador Tequila *Silver - Gold*

25ml	50ml
£5.70	£9.15

Cognac

Hennessey
Courvoisier

25ml	50ml
£4.50	£7.20
£5.90	£9.45

Liqueurs

Disaronno Amaretto
Bailey's *served over ice*
Tia Maria *served over ice*

25ml	50ml
£5.20	£8.35
	£4.60
	£5.20

Mixer Included 150ml

Coca Cola *Classic - Diet - Zero*
Folkingtons *Soda - Tonic - Light Tonic - Sicilian Lemon*
Juice *Orange - Apple - Pineapple - Cranberry*

White Wine

Cari Saluti Blanco

Lovely Italian white wine with fresh flavours of white fruits and green apples. Easy drinking style for any occasion.

175ml 250ml Bottle

£4.20 £6.00 £18.00

La Fleur Solitaire Cotes Du Rhone Blanc

Proper white Côtes du Rhône; fresh, medium-bodied, vinous. The nose is pretty and delicate, just hints of hedgerow flowers. The flavours are nuanced and refined rather than overt. Careful use of oak adds texture and vinosity to this very drinkable white.

£6.60 £9.40 £28.00

La Huida Albarino

A fresh and bright Albarino with notes of stone fruit and orange blossom. Peach fruit with lightly tropical notes and mouth-watering citrus zest character on the palate, dry and crisp on the finish.

£7.70 £11.10 £33.00

Rose

Zinfandel Blush

Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti.

£4.60 £6.60 £19.00

Pink Flamingo Camargue Organic Rose

Beautiful light pink colour with an extreme brilliance. An intense nose with notes of red berries and white peach enhanced by citrus fruit. Ample and generous on the palate with aromas of white fleshed fruit, enhanced by a nice saline finish. Revives the sun of the Camargue & the Mediterranean coasts, a perfect aperitif to be shared with friends.

£7.70 £11.10 £33.00

Red Wine

Cari Saluti Rosso

Lovely light and fruit driven red ,full of ripe red berries . Smooth and easy drinking.

175ml 250ml Bottle

£4.20 £6.00 £18.00

Montepulciano D'abruzzo Riserva Tor Del Colle

This Reserva 2019 wine from Abruzzo inSouthern Italy . The Montepulciano grape is juicy and smooth, medium bodied, with a warm wide rich fruity palate. This Riserva wine that has superb complexity and is something to savour and take time over.

£5.85 £8.30 £24.00

Smiling Donkey Tinto

Carefully selected grapes are fermented in stainless steel. A portion of the wine is allowed to mature for 9 months in French oak barrels. The wine is ruby in colour with ripe red fruit aromas and hints of spice. Elegant on the palate, with a medium body and ripe, soft tannins and a persistent finish.

£7.00 £10.00 £29.50

Prosecco

Cortestrada Prosecco

Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse

125ml Bottle

£5.60 £28.00

Find us on socials!

The Double Six



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