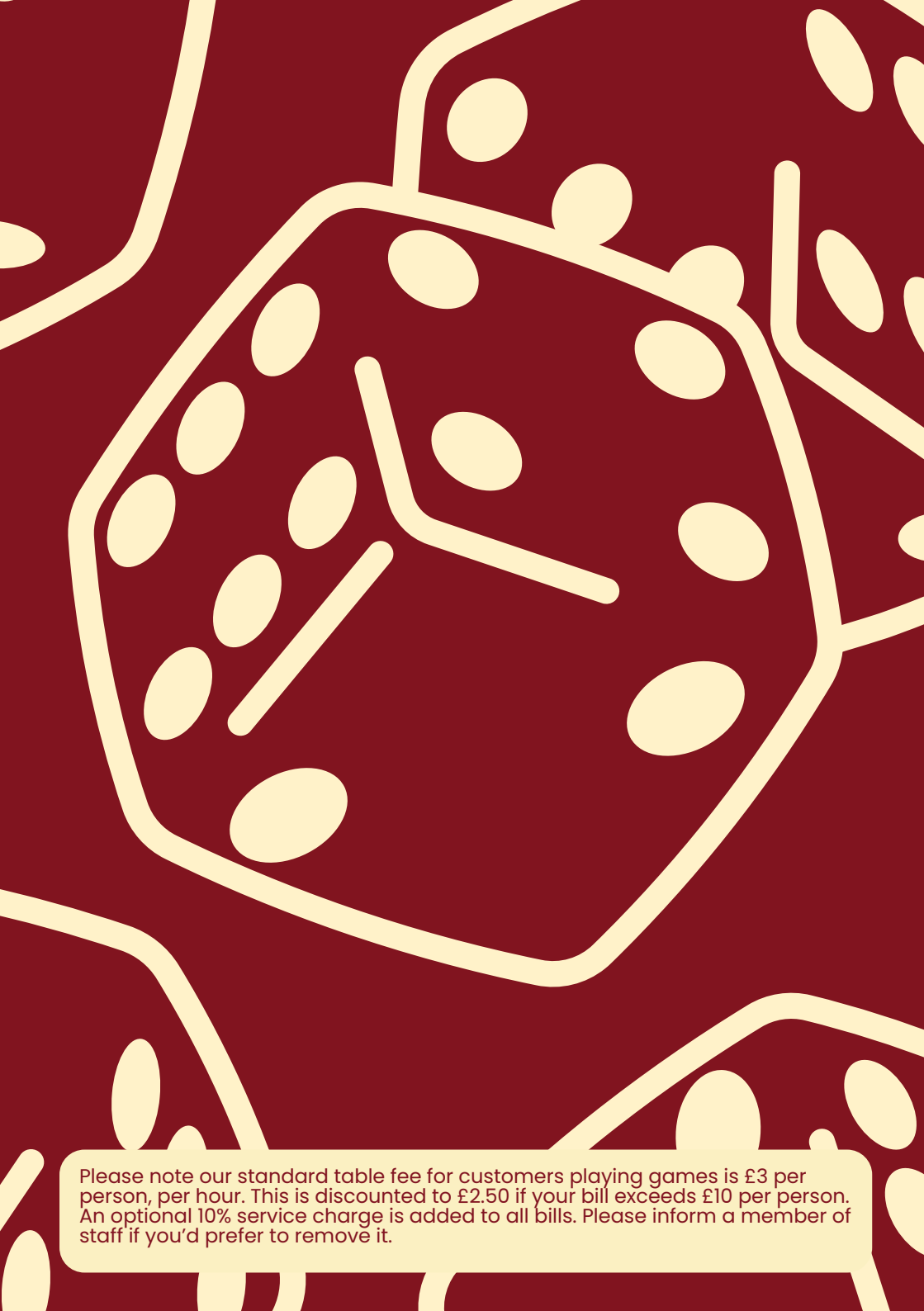


Eat • Drink • Play



Please note our standard table fee for customers playing games is £3 per person, per hour. This is discounted to £2.50 if your bill exceeds £10 per person. An optional 10% service charge is added to all bills. Please inform a member of staff if you'd prefer to remove it.

Brunch

A selection of lighter meals, served all day

V vegetarian

VE vegan

NG non-gluten containing ingredients

VO vegan option available

GO non-gluten option available

Sourdough toast **VE** **GO** £3.50
With butter, strawberry jam, honey or Nutella

Bacon and egg sandwich **GO** £6.00
On toasted white bread with butter

Overnight oats **VE** **NG** £6.50
With cinnamon, maple syrup and berry compote

French toast **VE** £7.00
With berry compote and maple syrup

American pancakes **V** £7.00
With berry compote and vanilla yoghurt

Sweetcorn fritters with spiced ricotta **VE** **NG** £7.50

Smashed avocado on toast **VE** **GO** £7.90
With tomato and chilli salsa and sun-dried tomatoes
Add poached, fried or scrambled egg £2.00
Add bacon £2.50

Spicy nduja shakshuka **GO** £9.95
Served with sourdough

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.

Bites & Boards

A selection of small plates, designed for hungry players

V vegetarian

VE vegan

NG non-gluten containing ingredients

VO vegan option available

GO non-gluten option available

Small Plates

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

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

Macaroni cheese hashbrowns **V** £7.00
Drizzled with a honey chilli sauce

Fried buffalo mozzarella fingers **V GO** £7.00
Drizzled with blue cheese sauce

Slow braised barbecue brisket bites £8.00
Topped with fresh red chilli

Sticky mini chorizo £8.00
With horseradish cream

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Grilled Sandwiches on Homemade Bread

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

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

Sides

Fries **VE** **NG** £3.50

Sweet potato fries **VE** **NG** £4.50

Something Sweet

Chocolate orange mousse **VE** **NG** £5.00
With honeycomb crumb

Strawberry Eton mess **NG** £7.00

Ice cream **VE** **NG** per scoop
Choose from vanilla, chocolate, salted caramel or
mango sorbet. Or mix and match!
1 £2.50
2 £4.50

Ask us for today's selection of cakes and pastries



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 containing ingredients

VO vegan option available

GO non-gluten option available

Snacks

Yuca frita **V** **NG**

Yuca mashed with corn and mozzarella and then deep fried. Served with salsa criolla

£6.50

Roast chicken croquetas

Served with botija olive mayo

£7.50

Oven-baked tofu and asparagus

empanadas **V**

Served with salsa criolla and huancaína sauce

£8.50

Oven-baked beef empanadas

Served with salsa criolla and huancaína sauce

£9.50

Corn tamales topped with

shredded tofu **VE** **NG**

With salsa criolla and huancaína

£12.00

Corn tamales topped with

shredded chicken **NG**

With salsa criolla and huancaína

£13.00

Sandwiches

Served on a purple corn brioche bun

King oyster mushrooms fried in
pachamanca sauce **VE** £12.00
Sweet potato, salsa criolla and cucumber salsa

Slow cooked suckling pig £13.00
Sweet potato, salsa criolla and cucumber salsa

Sides

Fries **VE NG** £3.50

Sweet potato fries **VE NG** £4.50

Dessert

Alfajores £9.00
Three traditional Peruvian biscuits with dulce de
leche cream

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Book your next visit

Scan the QR code to plan your next game.



Drinks Menu



A selection of hot and cold soft drinks

Soft Drinks

Coca Cola	£3.60
Classic - Diet - Zero	
Sprite zero	£3.60
Hartridges ginger beer	£3.90
San Pellegrino	£3.90
Aranciata - Limonata	
Soda Folk	£3.90
Root Beer - Cream Soda - Cherry Soda	
Frobishers sparkling	£3.60
Apple & Elderflower - Raspberry & Rhubarb	
Fruit juice	£3.50
Orange - Apple - Pineapple - Cranberry	
Wenlock spring water Small / Large	£2.50 / £5.50
Still - Sparkling	
Cawston kid's carton	£2.50
Apple & Pear - Apple & Mango	

Hot Drinks

Also available as iced, decaf or with oat milk

Espresso	£2.90
Americano	£3.00
Flat white	£3.20
Latte	£3.30
Cappuccino	£3.30
Hot chocolate  	£3.70
White hot chocolate 	£4.00

Deluxe hot chocolate  	£4.50
Deluxe white hot chocolate 	£4.80

Hot chocolate with cream and marshmallows

Mocha	£3.90
Chai latte	£3.70
Dirty chai latte	£3.90
Matcha latte	£3.70

Add syrup	£0.85
Vanilla - Caramel - Pumpkin spice	

Teas


Loose leaf tea from Bird & Blend

Great British Cuppa	£2.90
Earl Grey Creme	£3.20
Peppy Mint	£3.60
Sunny Sencha Green	£3.60
Lemon and Ginger	£3.60
Dozy Girl Chamomile	£3.80
Gingerbread Chai	£3.80

A selection of alcoholic and low and no beverages

Craft Beer and Cider

Served in cans or bottles

Lost & Grounded Helles	Unfiltered lager 4.4%	£5.00
Lost & Grounded Keller Pils	Hop bitter lager 4.8%	£5.50
Jubel Peach	Fruit lager 4%	£5.00
Attic Intuition	Pale ale 4.4%	£6.00
Attic Rolling Waves	Pale ale 4.8% 	£6.50
Brew York Coney	Session IPA 4.5%	£6.50
Brew York Juice Forsyth	Tropical IPA 5.0%	£6.80
Pulp apple	Cider 4.7%	£5.00
Pulp raspberry	Cider 4%	£5.00
Pulp mango & lime	Cider 4%	£5.00
Wye Valley: Nightjar	Stout 4.2%	£5.80

Ask us about our seasonal guest beers

Low & No

Pulp 0.5% Cider	£4.50
Days 0% Pale ale	£4.50
Days 0% Lager	£4.50
Nosecco 125ml	£4.00
Passionfruit martini	£5.50
Tropical punch	£5.50
Strawberry lemonade	£5.50

Spirits

Mixer included

	25ml	50ml
JJ Whitley Vodka Original - Vanilla	£4.50	£8.00
Ketel One	£5.50	£9.50
JJ Whitley Gin Original - Pink	£4.50	£8.00
Malfy Original - Orange	£5.50	£9.50
Captain Morgan Spiced	£4.50	£8.00
Havana Club 3 Year - 7 Year	£5.50	£9.50
Johnnie Walker Red Label	£4.50	£8.00
Johnnie Walker Black label	£5.50	£9.50
Jameson's	£4.50	£8.00
Courvoisier	£5.80	£9.80
El Jimador Tequila Silver - Gold	£4.50	£8.00
Disaronno	£4.50	£8.00
Bailey's		£5.00
Tia Maria		£5.00

Coca Cola Classic - Diet - Zero

Folkington's Tonic - Soda - Lemonade

Juice Orange - Apple - Pineapple - Cranberry

Cocktails

£9.95

Mai tai

Margarita

Whiskey sour

Espresso martini

Pornstar martini

Fizz

£7.50

Mimosa

Aperol spritz

Elderflower spritz

Passionfruit spritz

Strawberry bellini

White Wine

Cari Saluti Bianco

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

175ml 250ml Bottle

£4.90 £7.00 £19.00

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.

£6.70 £9.60 £27.00

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.

£7.75 £11.10 £32.00

Rose

Zinfandel Blush

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

£4.90 £7.00 £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.

£7.75 £11.10 £32.00

Red Wine

Cari Saluti Rosso

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

175ml 250ml Bottle

£4.90 £7.00 £19.00

Montepulciano D'abruzzo

Riserva Tor Del Colle

From Abruzzo in Southern Italy, the Montepulciano grape is juicy and smooth, medium-bodied, with a warm wide rich fruity palate.

£5.90 £8.40 £24.00

Smiling Donkey Tinto

Carefully selected grapes are fermented in stainless steel and partially matured for 9 months in French oak barrels. The wine is ruby in colour with ripe red fruit aromas and hints of spice, with a medium body and ripe, soft tannins and a persistent finish.

£7.00 £10.00 £29.00

Prosecco

Cortestrada Prosecco

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

125ml Bottle

£5.50 £28.00

Find us on socials!

The Double Six



Stay in Touch

Sign up to our newsletter

