PLEASE ADVISE US OF ANY ALLERGIES ALL OUR FOOD IS PREPARED FRESH IN OUR KITCHEN WHERE NUTS, SHELLFISH, GLUTEN & POSSIBLE ALLERGENS ARE HANDLED, PLEASE ASK FOR A FULL LIST OF INGREDIENTS & DIETARY INFORMATION

WHIST EVERY EFFORT IS MADE TO ENSURE YOUR SAFETY, TRACE ELEMENTS OF ALL FOOD ALLERGENS CAN BE PRESENT IN OUR KITCHEN AND FOOD.
THEREFORE, IF YOU HAVE A SERVERE FOOD ALLERGY, INTOLERANCE OR SUFFER FROM COELING DISEASE, THEN REGRETTABLY WE CANNOT SERVE YOU.



Pre Wash APPETISERS

Marinated Olives. @ @	4.50
Garlic Dough Balls. 💿	4.50
Hummus, Basil Oil, Flat Bread. 💿	5.50
Garlic & Rosemary Pizza Bread. © ADD CHEESE OR TOMATO 1.00 ADD VEGAN MOZZARELLA © 2.00	6.00

• • • • • • • • • • • • • • • • • • • •	
Small Loads STARTERS	
BBQ Baby Back Ribs. © CELERIAC SLAW.	7.50
Truffle Smoked Cheese Fondue. GARLIC DOUGH BALLS.	7.00
Crunchy Popcorn Halloumi. ■ TRUFFLED HONEY.	7.50
Chicken Wings. CHOOSE FROM: - BBQ - KOREAN - ORIENTAL ORANGE & GINGER	7.50
Cauliflower Wings. © CHOOSE FROM: - BBQ - KOREAN - ORIENTAL ORANGE & GINGER	6.50
Crispy Smoked Paprika Calamari. LEMON & PEPPER MAYO.	8.00
Sharing Board. BBQ CHICKEN WINGS, CALAMARI, BBQ RIBS, SPICY KOREAN CAULIFLOWER WINGS, GARLIC DOUGH BALLS, DIPS.	19.00

Easy Care SALADS

Caesar. PICKLED ANCHOVY, ITALIAN HARD CHEESE, COS LETTUCE, PANCETTA, CROUTONS. ADD CHICKEN. 4.50	10.50
Crunchy Thai Veg Salad. © CARROTS, CABBAGE, BEANSPROUTS, ROASTED SWEET CORN, CASHEW NUTS, ONION, CHILLI, APPLE, MINT, THAI BASIL LIME & SESAME DRESSING. ADD CHICKEN. 4.50	11.00

Goats Cheese. © © 12.00
CHARGRILLED PEAR SALAD,
MIXED LEAVES, CURRY CANDIED PECAN NUTS,
APPLE CIDER DRESSING.
© ASK FOR VEGAN GOATS CHEESE.
ADD PROSCUITTO HAM. 3.00

Rinse SIDES	
Fries. © CAJUN. 0.50 TRUFFLE & ITALIAN HARD CHEESE. © 2.00	4.00
Sweet Potato Fries. © CAJUN. 0.50 TRUFFLE & ITALIAN HARD CHEESE. ② 2.00	4.50
Fried Courgettes. GARLIC MAYO DIP.	4.50
Mini Truffle Mac + Cheese. ADD NUDJA. 1.00	5.00
Rocket & Italian Hard Cheese Salad.	1.00

Spin Cycles PIZZA Margherita, Tomato, Mozzarella, Basil, Basil Oil. 8.50 Rosario Chorizo, Mozzarella Cheese, Black Pepper Honey, Fresh Basil. 13.00 Slow Cooked Lamb, Pistachio Nuts, Goats Cheese, Marinated Aubergine, Fresh Chilli, Pomegranate Molasses, Fresh Mint. 14.00 Prosciutto, Mozzarella, Mixed Olives, Rocket, Italian Hard Cheese. 14.00 Pepperoni, Cured Pork Cheek, Spinata, Nudja, Mozzarella. 14.50 Goats Cheese, Onion Jam, Roasted Peppers, 11.50 Rocket, Basil Oil. Not Pepperoni, © Vegan Pepperoni, Vegan Nudja, Vegan Mozzarella. 13.50 Tangy BBQ Chicken, Mozzarella,Bacon, Fresh Jalapeños, Spring Onions, Sriracha Honey, BBQ Base. 13.50 Wild Mushroom, © Raclette Cheese, Crispy Sage, Truffle Oil, Red Onion. 12.50 Pizza Guanciale, Italian Cured Pork Cheek, Mozzarella Base, Asparagus, Shaved Parmesan, 14.00 Topped With A Runny Egg Yolk. Crispy Korean Cauliflower, © Vegan Mozzarella, Spring Onions, Fresh Chilli, Coriander, Sesame, Korean BBQ Base, Sriracha Tahini Sauce. 11.50

17.00
22.00

Burrata CHEESE TOPPING

Extras DIPS

Garlic Mayo.

Jalapeño Baconaise.

Gochujang Korean Mayo.

14.00

@ GLUTEN FREE BASE AVAILABLE

4.00

2.00

1.50

1.50

Sunday Service

WITH ALL THE TRIMMINGS & HOME MADE GRAVY.

Roast Topside Of Beef.	15.50
Vegetarian Roast. 💿	13.50
Vegan Roast. 💀	13.50
Roast Leg Of Lamb.	15.50

Full Load MAINS

LOCICI MAINS	
Truffle Mac & Cheese. ADD NDUJA & SPICY SAUSAGE. 3.00	9.50
Laundrette Fish & Chips. BATTERED FISH FILLET OF THE DAY, HAND CUT FAT CHIPS, TARTARE SAUCE.	15.50
Seabass. PAN FRIED SEABASS, BRAISED BASMATI RICE, TOMATO & AUBERGINE RAGU.	17.00
Homemade Laundrette Lasagne.	11.00
Coconut Lentil Dhal. © CHARRED LIME, FLAT BREAD. ADD CHICKEN. 4.50	11.00

Vegan Beyond Burger. © 14.00
VEGAN "BEEF" PATTY, CRISPY LETTUCE,
TOMATO, MELTED CHEESE, GHERKINS,
FAKE BACON JAM, VEGAN BUN.

Delicates DESSERT

8.00
8.00
8.00
7.00
6.00
6.50
4.00
14.00