

COCKTAILS

Fulham Spritz

Kamm & Sons, St
Germain, fizz
& hop tonic

Tommy's Mezcal Margarita*

Quiquiriqui Mezcal,
agave, lime
& worm salt

Espresso Martini*

Black Cow Vodka,
Mr. Black Coffee
Liqueur, Press Coffee
espresso, cardamom
& cinnamon syrup

Pisco Sour*

El Gobernador, lime,
egg white & Chuncho
Bitters

Negroni

East London Gin,
Belsazar Red
Vermouth & Campari

Paloma

Calle 23 Reposado
Tequila, Square Root
grapefruit soda, lime
& agave

Old Fashioned

Wild Turkey Bourbon,
Angostura
& orange bitters

End of the Line

Akashi Tai Plum Sake
Liqueur, East London
Vodka, jasmine tea
cordial & soda

ALL
£9

Please inform us
of any allergies.

*Vegan/vegetarian options
available upon request.

WHITE WINE

Minini Pinot Grigio (Italy)

Green apple & lemon, refreshing
125ml - £6 · 175ml - £7.7 · Bottle - £25

Xanadu Exmoor Chardonnay (Australia)

Pear & nectarine, crispy
125ml - £6.2 · 175ml - £8 · Bottle - £27.5

Albarino (Spain)

Citrus fruits & honey, salty minerality
125ml - £6.5 · 175ml - £8.7 · Bottle - £30

Journeys End Sauvignon Blanc (South Africa)

Pear & honeydew melon, zesty
125ml - £6.7 · 175ml - £9 · Bottle - £32.5

Kung Fu Riesling (USA)

Apricot & nectarine, crispy
125ml - £7 · 175ml - £9.2 · Bottle - £35

ROSÉ

Chateau de Provence (France)

Grapefruit & exotic fruits, citrus
125ml - £6.2 · 175ml - £8 · Bottle - £27.5

Spy Valley Pinot Noir (New Zealand)

Plum, peach & strawberry
125ml - £7 · 175ml - £9.2 · Bottle - £35

RED WINE

Nero D'avola (Italy)

Cherry & raspberry, medium bodied
125ml - £5.5 · 175ml - £7.2 · 500ml - £15.5

Santa Rita Merlot (Chile)

Red fruit & vanilla, full bodied
125ml - £6 · 175ml - £7.7 · Bottle - £25

Maycas Sumaq Pinot Noir, (Chile)

Cherries & raspberries, delicate
125ml - £6.2 · 175ml - £8 · Bottle - £27.5

St Cosme Little James Basket Press, Cote du Rhone (France)

Cherry & spice, light bodied
125ml - £6.5 · 175ml - £8.7 · Bottle - £30

Oscuro Mendoza Malbec (Argentina)

Black cherry & pepper, off dry
125ml - £6.7 · 175ml - £9 · Bottle - £32.5

Naked on Rolling Skates, Shiraz (AUS)

Plums & honey, full bodied
125ml - £7 · 175ml - £9.2 · Bottle - £35

SPARKLING

Cavicchioli Pignoletto Modena, Spumante (Italy)

White flowers & jasmine, crisp & dry
125ml - £6.5 · Bottle - £30

Ridgeview Bloomsbury Brut (England)

Pear & peach, crispy
Bottle / £50

BEER ON DRAFT

Market Helles Lager

Lager 4% (Cornwall)
½ £2.75 · Pint £5

Thistly Cross

Cider 4.4% (Dunbar)
½ £2.75 · Pint £5

Harbour Daymer

Extra Pale Ale 3.8%
(Cornwall)
½: £3 · £5.5

Siren Fable

Pale Ale 4.2% (Berkshire)
½ £3.5 · Pint £6.6

Thornbridge AM/PM

Ipa 4.5% (Brighton)
½ £3.6 · Pint £6.7

Wild Beer Pogo

Fruity Ipa 4% (Somerset)
½ £3.5 · Pint £6.5

Please ask at the bar for details of this
month's selection of bottles & cans

SOFTS

Carbonates

Fever Tree Indian tonic
Fever Tree light tonic
Square Root hop tonic
Fentimans ginger beer
House lemonade

- All £3

SEASONAL VIRGIN
SPRITZ AVAILABLE
- £5



DRINKS MENU

SUPERTACOS

AL CARBON

TACOS AL CARBON · 1 - £3.5 / 2 - £6.5 / 3 - £9.5

3 tacos, green rice, black beans & salsa – £11

Spit roast pork adobada
white onion, avocado &
tomatillo salsa verde

Chicken Asado Al Carbon
Wood grilled chicken, black
beans, salsa Mexicana

Steak Asada
Wood grilled steak, roasted
jalapeno, salsa habanera

Mushroom Asada
Portobello mushroom,
roasted jalapeno, salsa
habanera

PLATES

Burrito
Flour tortilla, spinach, black beans,
guacamole, salsa mexicana & arbol chile
Mushroom Asada (v) – £7.5
Chicken asado – £7.5
Pork adobada – £9
Steak asada – £9

Steak Asada Rice Bowl
Wood grilled hanger steak, jalapeno,
Mexican green rice, black beans, salsa
Mexicana, avocado
– £10.5

Chicken Asado Al Carbon
Wood grilled chicken, mexican green
rice, black beans, salsa mexicana,
avocado, corn tortillas
Small – £7
Medium – £13
Large – £20

Enchiladas Rojas
Braised chicken, roasted tomato & chile,
cotija cheese – £9

SIDES – Corn chips and salsa £3.5 (v) · Corn Chips & Guacamole £6 (v) · Chicharron & Guacamole £6 · Extra Guacamole £2
Mexican Green rice & black beans £4 (v) · XL Grilled Cheese Quesadilla 'with any taco filling' £8

DRINKS – Coke/Diet Coke £2 · Water £1.5 · Jarritos £3.5

ahipoké.

SIGNATURE BOWLS

Sweet Green
Kale, miso, tofu, edamame,
ginger, radish, carrot, sweet
potato, sweet ponzu
– £7.95/£9.95

Heat Wave
Quinoa, salmon, smashed
yuzu avo, red onion,
kimchee cucumber, coriander,
sriracha mayo
– £8.95/£10.95

Oahu
Rice, ahi tuna, red onion,
radish, carrot, coriander,
sesame shoyu
– £7.95/£9.95

Side Chick
Rice, spicy chicken,
red onion, burnt corn,
edamame, fried onion,
coriander, Korean BBQ
– £7.95/£9.95

TOPPINGS

Smashed Yuzu Avocado + £1.5 · Cashew Nut + £1 · Goji Almond + £1

MADE OF DOUGH

PIZZAS

Margherita
Solea tomato
sauce,
fior di latte
mozzarella,
extra virgin
olive oil &
fresh basil
– £6.5

Chorizo
Brindisa
chorizo,
sweet piquillo
peppers, solea
tomato sauce,
fior di latte
mozzarella,
extra virgin
olive oil &
fresh basil
– £8.5

Truffle
Portobello
mushrooms,
white alba
truffle oil,
fior di latte
mozzarella
& thyme
– £9

Serrano
Girona serrano
ham, datterini
tomato, solea
tomato sauce,
fior di latte
mozzarella,
fresh rocket &
parmesan
– £9.5

Vegan
Solea tomato
sauce, cashew
vegan cheese,
portobello
mushrooms,
sweet piquillo
peppers, extra
virgin olive oil
& fresh basil
– £9

SIDES

Garlic bread & aioli - Garlic, rosemary
& mozzarella bread w basil aioli

Anchovy bread & aioli - Anchovy &
mozzarella bread with basil aioli

DIPS (£1)

Basil aioli
Fresh basil & lemon aioli

Scotch bonnet romesco
Scotch bonnet & smoked paprika romesco (N)

PLEASE SEE BOARD FOR TODAY'S SPECIAL (£10)

DRINKS – COCA COLA (full fat or diet) · SAN PELLEGRINO (limonata or aranciata) · BOTTLED WATER – £1.5 EACH

PLEASE ORDER FROM THE RELEVANT KITCHEN



ALLERGY INFORMATION IS AVAILABLE UPON REQUEST

FANNY'S

THE BABS

Chilli Sauce, Spiced Yoghurt, Pickled Chilli's, Salad, Crunchy Slaw

Swish Chicken

Spiced for 24hr's in our home-made brine
- £8

Lazy Lamb

Leg of lamb marinated for 24hr's in a spiced zesty yoghurt marinade
- £8.5

Halloumi & Aubergine

Halloumi grilled to perfection with healthy amounts of babaganoush
- £7.5

Vegan Falafel

Big old falafels with lots of hummus and peppers
- £7.5

Kids Kebab – £4 · Wrapped Kebab // Rice Box // Salad Box // Add Halloumi + £2

SIDES

Persian Fries – £3

Skinny fries tossed in our Persian salt, which includes sumac, za'atar & ras el hanout

Sweet Potato Fries – £3.5

Fat cut fries tossed in our Persian inspired salt

Avo Wedges – £4.5

Zingy & crispy avocado chunks served with spicy mayo

SNACKS

Hummus & Flatbread – £3.5

Fresh hummus served with flatbread warmed over our robata grill.

Bab & Flatbread – £3.5

Homemade babaganoush served with atbread warmed over our robata grill.

Harissa Hot Wings – £5

Spiced & cooked in our homemade Harissa sauce

HOTBOX

BUNS

Brisket Bun – £10

Smoked Beef brisket, Smoke dripping BBQ Sauce, onion, pickles

Korean Pork Belly – £9

Crispy Smoked Pork Belly, Gochujang Chilli Glaze Kimchi Slaw

BBQ Jack Fruit – £8

Pulled Jack Fruit, Vegan BBQ Sauce, Pickled Jalapeno Slaw

Bandit Burger – £12

28 Day Aged Beef Patty, American Cheese, Smoked Brisket, Grilled Jalapeno, Chimichurri

Smokey Hotdog – £8

Hot Smoked Hotlink Sausage, Grilled Onion, Crispy Shallots, BBQ Mustard Sauce

SIDES

Hand Cut Fries w/
chipotle aioli
£4

Brisket Loaded
Fries £7

Jalapeno Pickled
Slaw £3

Mac Balls £5

Smoked Jalapeno
Chicken Thighs
£4 each

Mains

Pork Ribs – £10

2 Thick St Louis Cut Ribs, Scotch Bonnet Glaze, BBQ sauce, Pickled Slaw

Smoked Selection – £16

Pork Rib, Beef Brisket, Sliced Hotlink Sausage, Jalapeno Chicken Thigh, BBQ Sauce, Pickle Slaw

Smoked Chicken Salad – £8

1/4 Smoked and Chargrilled Chicken, Bulgar Wheat, Grilled Veg and Avocado Salad, Pomegranate, Feta, Citrus Dressing

HotBox Wings – £8

Smoked & Chargrilled Wings served with Buffalo Sauce & Blue Cheese or Korean Glaze

Weekend Only – Beef Rib – £18

Pepper Rubbed Beef Short Rib, Smoke Dripping BBQ Sauce, Pickled Slaw

LUNCH TIME SPECIAL Mon – Fri (12-4pm) Any Bun, Side & Drink – £12

(*Doesn't include loaded fries)

MATCH DAY DEAL Any Bun + Fries £10

(* £2 supplement for bandit Burger)



BUTCHIES

FRIED BUTTERMILK CHICKEN SANDWICHES ALL SERVED IN A SOFT BUTTER TOASTED BUN

The Original
Fried buttermilk chicken, Butchies "OG sauce", House pickles
- £7

Butchies Hot Chicken
Fried buttermilk chicken, butchies hot coating, house pickles, Butchies hot sauce
- £8

Cheesy Rider
Fried buttermilk chicken, cheese dripping, house pickles & Butchies hot sauce
- £9

Jenny From The block
Fried buttermilk chicken, guac, chipotle mayo & smoked streaky bacon
- £10

The Buffalo Tower
Two pieces of fried buttermilk chicken, slathered in buffalo sauce & blue cheese
- £14

The "OG" Meal – Original fried chicken sandwich & fries & drink – £11

FRIES

Hand cut fries
- £3

Butch 'hot shake' fries
XXX HOT – £3.5

Cheese fries – £4

WINGS & STRIPS

Buffalo hot wings
- £6.5

Butchies strips w/Butchies "OG" sauce
- £6

SAUCES

Butchies "OG" sauce, chipotle mayo, house BBQ sauce, blue cheese ranch
- £0.50 each

SOFT DRINKS

Coke & Diet Coke
San Pellegrino lemon / Orange
Perrier sparkling mineral water
- £2

Volvic natural mineral water
- £1.5



COFFEES

	S	R
Espresso	£2.2	
Macchiato / cortado	£2.5	
Long black	£2.4	
Short black	£2.3	
Batch brew filter	£2.2 / 2.5	
Latte / cappuccino	£2.6 / 2.8	
Flat white	£2.8	
Mocha / hot chocolate	£2.8 / 3.1	
Chai / matcha latte	£3.2	
Beetroot / turmeric latte	£3.2	
Add oatly, bonsoy, almond	£0.5	

TEAS

	t/a	pot
English Breakfast	£2.4 / 3	
Lady Grey	£2.4 / 3	
Green	£2.4 / 3	
Mint & Liquorice	£2.4 / 3	
Spiced Rooibos	£2.4 / 3	

JUICES

GREEN · Cucumber, apple, lemon, mint - £4
RED · Strawberry, apple, lemon, basil - £4
PURPLE · Beetroot, apple, lemon, aloe vera, ginger - £4
GOLD · Carrot, apple, lemon, ginger, turmeric - £4
ORANGE · fresh orange juice - £3

SMOOTHIES

Pineapple, Mango, Passionfruit - £4
Strawberry, Banana - £4
Banana, peanut butter, dates, cacao, almond milk - £5
+ vanilla whey protein powder for £0.50
Avocado, oats, spirulina, honey, whole milk - £5
alternative milk + £0.50
Banana, b pollin & Press Coffee cold brew - £5

SALADS

Vegan Salad: £6.50
Spinach, Quinoa, Avocado, Yellow pepper, Sweet potatoes, Tofu, Pomegranate, Almond flakes, Balsamic / cranberry vinaigrette dressing

Salmon salad: £6.50
Rocket, Basmati, Salmon, Spring onions, Radish, Cucumber, Pomegranate, Sesame seeds, Lemon oli / balsamic vinaigrette dressing

BREAKFAST

Every day 8am / 10.30am

Toasted sourdough
Add Seasonal Preserves, Peanut or Almond Butter, Nutella, Banana - £4

Tropical yoghurt
Coconut Charcoal Yoghurt, Fresh Oats, Passion Fruit, - £5

Granola yoghurt
Greek Yoghurt, Granola, Raspberry Compote - £5

Porridge
Add Honey, Raisins, Maple Syrup, Compote - £3.5

BRUNCH Wednesday - Sunday, from 10am

Egg on toast,
choose between
2 poached or 2
scrambled eggs
£6.50
+ salmon for £3 +
bacon for £2

Avocado on toast
-£6.5
Add Poached Egg
1.5 Bacon 2 /
Salmon 3

Eggs benney
Ham or Salmon,
English Muffin,
Poached Eggs,
Hollandaise,
Herbs
-£7.5

Eggs florentine
Spinach,
English Muffin,
Poached Eggs,
Hollandaise,
Herbs
-£7

**Special
sourdough**
Ricotta,
Mushrooms,
Cherry Toms,
Rocket -£9 Add
Bacon £2

Pancakes
Berries,
Maple Syrup,
Mascarpone
-£7.5

**Sandwich
of the day**
-£5

**Soup
of the day**
-£5

