


NIBBLY BITS

BLISTERED PADRON PEPPERS  4
with extra virgin olive oil and Maldon sea salt [wg] [33Kcal]

VELVETY HOUMOUS  5.5
with warm flatbread, crudités and extra virgin olive oil [588Kcal]


MIXED MARINATED OLIVES  3.5
[wg] [239Kcal]

HOISIN PORK BELLY BITES 6
with sesame seeds & spring onions [wg] [858Kcal]

SOUTHERN FRIED VEGAN NUGGETS  6.5
with oak smoked BBQ sauce [372Kcal]


BUFFALO CHICKEN WINGS 5.5 / 10
with Frank's RedHot™ sauce and ranch sauce [wg] [814Kcal] / [1627Kcal]


BARBEQUE CHICKEN WINGS 5.5 / 10
with oak smoked BBQ sauce and aioli [wg] [844Kcal] / [1688Kcal]


LOADED NACHOS  9
tortilla chips, Tickler cheese sauce, melted Cheddar, salsa, sour cream, guacamole & jalapeños [wg] [777Kcal]

+ pulled pork 3 [+610Kcal]




SALADS


NOURISH  9.5
Soy sauce roasted mushroom Buddha bowl with black wholegrain rice, shredded sesame cabbage & mooli, wakame seaweed, edamame beans and plum sauce [wg] [551Kcal]

BLEATER  9.5
goats cheese, olives, roasted red peppers, pickled red onions, baby salad leaves, croutons, cucumber and balsamic reduction [wg] [pbo] [288Kcal]

MOROCCAN BUDDHA BOWL  9.5
with harissa chickpea & orange salad, velvet houmous, sun-dried tomatoes, chargrilled vegetables, romaine lettuce, spring onions, seeds, avocado and a runny egg [pbo] [769Kcal]

add extras to your salad

+ chicken [wg] [161Kcal] 3.5 | + avocado [wg] [169Kcal]  2
+ grilled halloumi [wg] [338Kcal]  3.5
+ runny egg [wg] [156Kcal]  2

 plant-based - all dishes with this symbol are made with plant-based ingredients

 @hollybush.osney


artisan pizzas

HOMEMADE, HAND-STRETCHED DOUGH; TORCHED & GNARLED IN OUR BRICK OVEN

2-4-1
pizza every
monday

MARGOT 10.5
mozzarella and basil [wgo] [pbo] [1085Kcal]

TONI 12.5
spicy pepperoni, mozzarella and fresh chillies [wgo] [1238Kcal]

SHROOM  11.5
garlic mushrooms, tomato, mozzarella, spinach and Parmesan [wgo] [pbo] [1126Kcal]


ALOHA 12
pulled ham hock, tomato, mozzarella and pineapple [wgo] [1062Kcal]


DUKE 14
garlic prawns, 'nduja, mozzarella, spring onions and wakame [wgo] [1510Kcal]

PORKIN' TALL 12
with hoisin pork belly, mozzarella and spring onions [wgo] [1749Kcal]




POLLO 12
chicken, goats cheese, spinach, mozzarella, and roasted red peppers [wgo] [1010Kcal]

'NDUJA WANT ME 12.5
with mozzarella, 'nduja, honey and chillies [wgo] [1600Kcal]

MEZZE  9
houmous base, roasted red peppers, olives, sun dried tomatoes, garlic and red onions [wgo] [no cheese] [1264Kcal]


SQUEAKY  12.5
halloumi, sun dried tomatoes, chargrilled vegetables and pesto [wgo] [1166Kcal]


extra toppings

+ 'nduja [298Kcal] 2 | + garlic mushrooms [60Kcal]  1
+ pepperoni [216Kcal] 2 | + chicken [132Kcal] 2
+ ham hock [275Kcal] 1.5 | + olives [115Kcal]  1.5
+ roasted red peppers [60Kcal]  1.5

Desserts

LOTUS BISCOFF™ CHEESECAKE  5
with whipped cream and biscoff sauce [520Kcal]

DAIM™ TART  5
with whipped cream and chocolate sauce [wg] [492Kcal]

ICE CREAM  [wg] [10Kcal] 1 PER SCOOP
vanilla | chocolate | strawberry | butterscotch
raspberry ripple | mint chocolate chip



For all the allergen info, scan the QR code. Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. [wg] gluten-free | [wgo] gluten-free option available | [n] contains nuts | [pbo] plant-based option available. Adults need around 2000kcal per day


one POTS

MAC & CHEESE  8
macaroni pasta with Tickler Cheddar cheese sauce [1038Kcal]

+bacon 1.5 [162Kcal] | +'nduja 2 [298Kcal] | +mushroom  [60Kcal] 1

BBQ BEEF BRISKET 11.5
slow cooked with bacon Boston beans [wgo] [1036Kcal]

BAKED GARLIC PRAWNS 12.5
with sesame black rice, wakame and plum sauce [wgo] [797Kcal]

COQ AU BIÈRE  11.5
beer braised chicken, balsamic onions, bacon, garlic, mushrooms and chicken jus [wg] [243Kcal]

PLANT-BASED MEATBALLS  10.5
with rich tomato & basil sauce, prosociano cheese [619Kcal]

SWEET POTATO & CHICKPEA CURRY  11
with basmati rice [wg] [632Kcal]




OUR ONE POTS
PAIR PERFECTLY WITH
A BREWPOINT BEER

SIDES

GARLIC FLATBREAD [815Kcal]  4.5

CHEESY GARLIC FLATBREAD  5.5
[973Kcal]


ROASTED EDAMAME BEANS  4.5
with soy sauce, wakame seaweed, sesame and extra virgin olive oil [wgo] [482Kcal]

SESAME ASIAN SLAW  4
with cabbage, carrot, mooli, wakame seaweed, sesame and soy sauce [wg] [141Kcal]

ROSEMARY & GARLIC CRUSHED POTATOES [wg] [301Kcal]  4.5

ROCKET SALAD  5
with basil, Parmesan and balsamic [wg] [220Kcal]

HOUSE DIPS 1
jerk chilli  [wg] [69Kcal] 
garlic aioli [wg] [179Kcal]
oak-smoked barbeque  [wg] [48Kcal]
tongue torture chilli  [wg] [21Kcal] 

 vegetarian - all dishes with this symbol are suitable for vegetarians

 @hollybush.osney