



# BUILD-A-BURGER NIGHT

Every Monday from 5:30pm

**Follow the steps to create your perfect burger from just £10...**

All burgers are served in a brioche bun with baby gem lettuce, tomato and a side of chips <sup>GF</sup>

1

## CHOOSE YOUR BURGER

6oz prime British  
beef burger

Peri-peri  
chicken burger

Plant-based  
burger <sup>VE</sup>

*Why not make it a double? Add another patty for £3.95*

2

## PICK YOUR TOPPINGS

*Add as many or as few as you fancy! £1 per topping*

Red Leicester <sup>GF</sup> <sup>V</sup>

Blue cheese <sup>GF</sup> <sup>V</sup>

Black pudding

Bacon <sup>GF</sup>

Chorizo <sup>GF</sup>

Fried egg <sup>GF</sup>

Pineapple <sup>GF</sup>

Field mushroom <sup>GF</sup> <sup>VE</sup>

Hash brown <sup>V</sup>

Onion rings <sup>GF</sup>

Grilled peppers <sup>GF</sup>

Coleslaw <sup>GF</sup> <sup>V</sup>

Avocado <sup>GF</sup> <sup>VE</sup>

Red onion chutney <sup>GF</sup> <sup>VE</sup>

Burger sauce <sup>GF</sup> <sup>V</sup>

Hummus <sup>GF</sup> <sup>VE</sup>

3

## CHOOSE YOUR DIP ON THE SIDE

*50p per sauce*

Basil mayonnaise <sup>GF</sup> <sup>V</sup>

'Nduja mayonnaise <sup>GF</sup>

Garlic mayonnaise <sup>GF</sup> <sup>V</sup>

Red pesto <sup>GF</sup> <sup>V</sup>

Peppercorn <sup>GF</sup>

Hummus <sup>GF</sup> <sup>V</sup>

BBQ sauce <sup>GF</sup> <sup>VE</sup>

### GREEN PLATE POLICY: ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.

**Please do not consume anything not served on a green plate.**

<sup>V</sup> = VEGETARIAN DISH

<sup>VE</sup> = VEGAN DISH

<sup>\*\*</sup> = CAN BE ADAPTED TO VEGAN ON REQUEST

<sup>GF</sup> = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

<sup>GF</sup> = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST