

SNACKS

BREAD WITH AROMATIC HOP INFUSED OIL (V) £4.00

Sourdough bread, crusted in brewing malt, hopped olive oil & beer balsamic.

BEER BRINED OLIVES (V) £4.00

Innis & Gunn brined nocellara olives.

FLATBREAD & DIPS (V) £4.00

Flatbreads, hummus, avocado ranch.

STARTERS

SOUP (V) £4.00

Soup, served with sourdough bread. Changes daily.

COURGETTE FRIES (V) £6.00

Courgette fries, gunnpowder hot sauce.

KFC (V) £6.00

Korean Fried Cauliflower, spiced crisp cauliflower, gochujang ketchup.

CHANA TIKKA (V) £7.00

Chickpea & tahini fritters, chilli jam.

BURGERS

VEGAN BURGER (V) £10.00

Beetroot & sweet potato pattie, avocado ranch, cabbage slaw, vegan brioche.

BURGER TOPPINGS:

Add beer braised onions or jalapenos for £1

Upgrade to sweet potato fries for £1

PLATES

CAULIFLOWER STEAK (V) £12.00

Chargrilled cauliflower, skin on fries, roast flat cap mushroom, gunnpowder vine tomatoes.

MAC AND CHEESE (V) £12.00

Macaroni, butternut 'cheese' sauce, herb crumb.

TOFISH (V) £11.00

Session IPA battered tofu, skin on chips, crushed peas.

SQUASH TIKKA MASALA (V) £11.00

Spice roasted squash, chickpea & pepper tikka masala, kachumber, garlic flatbread.

SIDES

SKIN ON FRIES (V) £3.50

Add Gunnpowder Salt for £0.50.

SWEET POTATO FRIES (V) £4.00

Add Gunnpowder Salt for £0.50.

MARKET GREENS (V) £4.00

Steamed market greens.

SALT & VINEGAR ONION RINGS (V) £4.50

Session IPA battered onions rings.

VEGAN DIRTY FRIES (V) £4.95

Skin on fries, vegan cheese sauce, jalapenos, sriracha.

PLANT BASED MENU