

## Grazing

<b>Padron Peppers (vg/gf)</b> <i>Topped with rosemary seasalt</i>	<b>5.50</b>	<b>Salted Popcorn (gf)</b> <i>Topped with smoky bacon dust</i>	<b>3.50</b>
<b>Nocellara Olives (vg/gf)</b>	<b>4.50</b>	<b>Roasted Chorizo</b> <i>With Rioja &amp; seasonal honey glaze</i>	<b>5.50</b>

## Small Plates

<b>Pan Seared Scallops (gf)</b> <i>Oriental salad and house Asian dressing with mango, coriander, chilli, lime and garlic</i>	<b>14.50</b>	<b>Pan Fried Garlic &amp; Chilli Argentinian Shrimp</b> <i>Fresh Argentinian shrimp sauteed with black garlic, butter and chopped chillies served with Pollen sourdough toast</i> <b>(no toast gf)</b>	<b>10.50</b>
<b>Fresh Tempura Greens (vg)</b> <i>Green bean, tenderstem broccoli and aubergine tempura with fresh lemon, wild garlic aioli and soy &amp; sesame dipping sauce</i>	<b>8.00</b>	<b>Grilled Lamb Cutlets (gf)</b> <i>Tzatziki, pea shoots and pomegranate</i>	<b>18.95</b>
<b>Calamari Fritti</b> <i>Basil oil, lemon and wild garlic aioli</i>	<b>8.50</b>	<b>Hummus &amp; Grilled Pita (vg)</b> <i>Rocket, tabbouleh salad, pomegranate, basil salsa verde and pickled green chilli</i>	<b>6.50</b>
<b>Karaage Chicken</b> <i>Japanese fried chicken, spicy sriracha mayo, spring onions and toasted sesame seeds</i>	<b>8.50</b>	<b>Spider Box Sampler for 2/4</b> <i>Fresh Green Tempura, Calamari, Karaage Chicken, Hummus Pita, Fries w/ rosemary salt</i>	<b>18.00/ 36.00</b>
<b>Miso Grilled Aubergine (vg)</b> <i>Blistered aubergine, soy, ginger, tabbouleh, coriander and fresh chilli</i>	<b>9.50</b>		

## From the Grill

<b>Flat Iron Steak</b> <i>8oz sliced flat iron steak, seasoned fries, rocket and parmesan fresh leaf salad. Your choice of steak sauce pink peppercorn, chimichurri or black butter garlic</i>	<b>21.00</b>	<b>Grilled Halloumi &amp; Pepper Skewer (v)</b> <i>Rocket, tabbouleh salad, pomegranate, basil salsa verde, tzatziki, pickled green chillis and khobez flatbread</i>	<b>18.50</b>
<b>Southern Style Grilled Chicken</b> <i>½ grilled chicken, marinated overnight and dry rubbed with our house herb and spice mix served with red cabbage slaw, grilled buttered corn, house pepper gravy and creamy mash</i>	<b>20.50</b>	<b>Grilled Lamb Cutlets</b> <i>Marinated in middle eastern spices, served with tabbouleh, chopped heritage tomato, grilled peppers, rocket and pink pickled onion salad, tzatziki and hummus</i>	<b>25.00</b>

## Fresh Leaf Salads

<b>Miso Grilled Aubergine (vg/gf)</b> <i>Marinated aubergine charred on the grill, asparagus, radish, butternut squash, tenderstem broccoli, spring onions, basil, mixed leaves, pine nuts and fresh mint with lemon, garlic and coriander dressing</i>	<b>18.50</b>
<b>Flat Iron Sichuan Chicken</b> <i>Grilled spicy Sichuan pepper chicken, iceberg, heritage carrots, mint and coriander salad, tabbouleh and toasted peanuts</i>	<b>14.95</b>
<b>Crispy Chicken &amp; Bacon Caesar</b> <i>Buttermilk fried crispy chicken, streaky bacon, romaine lettuce, kale, Italian shaved cheese, garlic sourdough croutons, soft yolk boiled egg and homemade Caesar dressing</i> <b>(v, gf option available)</b>	<b>14.95</b>

## Sides

<b>Skin on Fries (vg)</b> <i>With rosemary salt</i>	<b>4.50</b>
<b>Triple Cheese Mac (v)</b> <i>Mature Cheddar, Red Leicester &amp; mozzarella mac &amp; cheese melt topped with crispy onions and fresh spring onion</i>	<b>7.50</b>
<b>Creamy Mash Potato (v/gf)</b>	<b>4.50</b>
<b>Truffle Fries with Parmigiana Reggiano (v/gf)</b>	<b>5.50</b>
<b>Heritage Tomato &amp; Rocket Salad (vg/gf)</b> <i>Basil oil dressing</i>	<b>4.50</b>

**(v)** – Vegetarian  
**(gf)** – Gluten Free  
**(vg)** – Vegan

*Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100%*



## House Tacos

### 12 Hour Smoked Korean Beef Brisket 9.50

Cooked low and slow in our house ssamjang Korean BBQ sauce, with kimchi, pickled radish and cucumber, coriander and spring onion with toasted sesame

### 24 Hour Mojo Verde Pulled Pork Carnitas 9.50

Marinated overnight in our mojo spices and cooked slow over 6 hours until it pulls apart, topped with fresh pico de gallo, pink pickled onion, coriander and mint with house chimichurri

### Argentinian Fried Shrimp 9.50

Soaked in buttermilk, tossed in our house flour and spice seasoning mix and crisp fried, with creole aioli and our Manchester inspired salt and pepper seasoning

### Korean BBQ SoCauli (vg) 9.50

Crisp fried Cauliflower tossed in our Ssamjang Korean BBQ sauce, with kimchi, pickled radish and cucumber, coriander and spring onion with toasted sesame

### Spider Box Taco Sharer for 2 / (4) 37.95/ 75.90

1(2) 24 Hour Mojo Pork Cubanos, 4(8) tacos of your choice served with roasted Chorizo rioja, nachos, and Guacamole

## Burgers & Sandwiches

### Smoky Bacon & Cheese Smash Burger 16.50

Two smashed beef patties, melting American cheese, streaky bacon, griddled onions, shredded lettuce and pickles, topped with house burger sauce in a soft glazed bun, served with seasoned fries (gf bun available)

### Buttermilk Fried Chicken Sandwich 15.95

House buttermilk fried chicken, streaky bacon, American cheese, shredded lettuce, pickles and house burger sauce in a soft glazed bun served with seasoned fries

### 24 Hour Mojo Pork Cubanos 12.50

Marinated overnight in our mojo spices and cooked slow over 6 hours until it pulls apart, in a toasted brioche sub roll with, American mustard, pickles, streaky bacon and melting American cheese

### The Vegan Stack (vg) 14.50

Plant based fried chick'n patty, shredded lettuce, vegan smoked cheeze, pickles and sriracha mayo on a soft glazed vegan bun, served with seasoned fries (gf bun available)

### Argentinian Shrimp Po'Boy Sub 14.95

Soaked in buttermilk, tossed in our house flour and spice seasoning mix and crisp fried, with creole aioli and our Manchester inspired salt and pepper seasoning, pickles, lettuce and heritage tomato served in a toasted brioche sub roll

## Desserts

### Churros Chocolate Taco (v) 6.50

Waffle taco, cinnamon sugar, vanilla ice cream chocolate sauce topped with Biscoff crumb and skooshy cream

### Oreo Taco (v) 6.50

Waffle taco, Oreos, vanilla ice cream, chocolate sauce and skooshy cream

### Rum Caramel Taco (v) 6.50

Waffle taco, pineapple, raspberries, black coconut ice cream and rum caramel sauce

### Homemade Chocolate Tart (vg/gf) 8.50

Tahini caramel, fresh raspberry and mint

### Rhubarb & British Apple Crumble 8.50

Homemade custard

### Pineapple Upside Down Cake 8.50

Rum caramel and black coconut ice cream

### Ice Cream Sandwich 8.95

Chocolate chip cookie, vanilla ice cream, crushed Oreos, chocolate sauce and squirty cream

### Taco Dessert Sharer for 2-4 14.95/ 29.90

Churros Chocolate Tacos (v), Oreo Tacos (v) Rum Caramel Tacos (v) serve with trio of ice cream

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