

# LUNCHTIME BAO BUN MENU

*served 12-4pm weds- sat*

*bao (pronounced "bow" like you would to royalty) are fluffy, slightly sweet, steamed dough buns originating from China*

buttermilk fried chicken bao 11  
with korean coleslaw & furikake

smoked pork & chipotle bao 11  
with pickled red cabbage & sour cream

korean fried broccoli bao 11  
with asian slaw (ve)

**BOTH SERVED WITH PARMESAN  
FRIES & ROAST GARLIC AIOLI**

add a drink for just £1.75:

125ml house red/white, half pint origin lager, half a  
selected cask ale, any soft or hot drink

V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE, N - CONTAINS NUTS

\*this is a sample menu\*

# BOTTOMLESS MENU

*served 12-3:30pm weds-sat*

for £40p/p, pick 3 of the following dishes:

tuna carpaccio, mango salsa, guacamole gf

crispy fried squid, asian slaw, smoked chilli jam gf

haggis scotch egg, black garlic aioli gf

origin fried chicken, korean coleslaw, furikake gf

smoked pork & chipotle tacos, pickled red cabbage, sour cream gf

spiced sweet potato hummus, rose harissa, pumpkin seed granola, rosemary focaccia ve

miso glazed aubergine, baba ghanoush, spring onion, chilli & sesame dressing ve gf

cheddar & jalapeno arancini, sweetcorn puree, parmesan v gf

bbq'd broccoli caesar, pickled stem, cashew dukkah, parmesan v gf n

grilled heritage carrots, carrot & maple puree, tarragon yoghurt, toasted caraway crumb ve gf

pickled candy beetroot, whipped feta, truffle honey, black olive crumb v gf

kimchi fritters, beetroot shabu, sweet pickled onions, crispy chickpeas ve gf

## THE DRINKS

origin lager, glass of house fizz, peach bellini,  
blackcurrant spritz, elderflower spritz, mango  
mimosa, glass of house white/red wine

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