EAT . DRINK . BE LUCKY

${\ensuremath{\mathsf{SALADS}}}$ choose a dressing and make it your own

SMOKED SALMON FILLET	Served on a bed of mixed leaf with roasted new potato, tenderstem broccoli, plum tomato and a panko coated poached egg	£ 14.5
CHICKEN QUINOA [GF] [DF]	Charcoal grilled chicken sliced and tossed with mixed leaf, roasted sweet potato, beetroot, deep fried kale, quinoa and garden pea [VE] [V] - substitute falafel or halloumi [both not GF]	£ 12
CLUB GARDEN [V] [GF]	With mixed leaf, red onion, black olives, cherry tomato and cucumber, its then finished with grated parmesan and a pickled chilli ADD cajun chicken £4 / halloumi £3 / falafel£3	£8
PICANHA STEAK	Mixed leaves, pickled shallots, plum tomatoes, crispy onion bits and a panko coated poached egg, finished with parmesan and a balsamic drizzle	£ 18
dressings	MANGO & LIME / RANCH / LEMON & CHILLI / BALSAMIC	

SIDES

that is only [GF]

SINGLE or SHARING	
SALTED SHOESTRING FRIES [GF] [VE] [DF]	£ 3.25
ASIAN SALT, PEPPER & CHILLI FRIES [GF] [VE] [DF] Seasoned and served with finely sliced white onion and mixed peppers	£ 4.5 £ 8
LUCKY LOADED FRIES [GF] Shoestring fries loaded with bacon, jalapenos, grated parmesan and chipotle mayo	£5 £9
VEGAN LOADED FRIES [VE] [DF] Shoestring fries loaded with chopped jalapenos, vegan sriracha mayo and crispy onion bits	£4 £7.5
SIDE SALAD [GF] [VE] [DF] Mixed leaf, plum tomato, cucumber and red onion with a dressing of your choice	£3.5
PANKO COATED HALLOUMI [V] Served with a delicious sweet chilli dipping sauce	£7.5
CLUB COLESLAW [GF][V][DF]	£2.5

Made with a delicious honey mustard mayo

DESSERTS

BELGIUM WAFFLE WITH VANILLA ICE CREAM [v]	£ 5.5
WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM [v] [GF]	£ 6.5
3 SCOOPS OF VEGAN LEMON SORBET [VE]	£5
3 SCOOPS OF VANILLA ICE CREAM [V]	£5

"Getting everything right in a restaurant is hard, there are a lot of moving parts and its largely chaos. The thing holding it all together is the staff, who with a smile (and often a drink) can make anything bad, good, and anything good amazing. So while we buy the best ingredients and make the food fresh and its great, the aim is always exceptional service. Any tip is really, really appreciated as we only add a discretionary 10% tip to tables of 8 or more. 100% of tips are shared across all our staff"

ALLERGENS

Please be advised that food prepared here in our small kitchen does contain milk, eggs, fish, soya and nuts. While we will do our best to accommodate any allergy intolerance, we cannot guarantee that foods may not have come into contact, so those with a severe reaction should advise a member of staff.

"Our food is barbequed in a huge charcoal grill, cooking it fast, making it succulent and giving it an amazing taste"

BURGERS all on a t	oasted brioche bun	
THE CLUB	Our signature burger! A 6oz beef patty, burger sauce, smoked streaky bacon and mature cheddar, topped with a breadcrumbed poached egg	£9.5
THE CLASSIC SLIM	For the burger connoisseura 6oz beef patty, burger sauce, romaine, tomato, gherkins, American mustard and caramelised onion	£8
THE VEGAN [VE]	A vegan pretzel bun top and tailed with a spicy sriracha mayo, our handmade vegan patty bursting with beans, corn and peas, stacked with guacamole, romaine, tomato, red onion and a slice of beetroot	£8.5
THE FULLY LOADED SPICY CHICKEN	Its got all that is gooda full cajun chicken fillet, smoked streaky bacon, guacamole, cheese and our house burger sauce	£9
THE ASIAN	A full chicken fillet marinated in soy, honey, ginger & chilli overnight, we then add Asian slaw, hoisin ketchup and a garlic chilli mayo	£9
THE BLUEY	Our new favouritea 6oz beef patty sat on onion chutney with smoked bacon, melted blue cheese, crispy onion bits, mayo, romaine and pickles	£9
THE LUCKY CHICKEN	A seasoned chicken fillet, sriracha mayo, romaine, tomato, gherkins and caramelised onion	£8
THE HALLOUMI [v]	Panko coated halloumi with mushroom, red onion, tomato and romaine. Its the sauces tat make it - chilli garlic mayo and a sticky sweet chilli sauce	£8.5
THE PULLED PORK	No patty, but its our toasted brioche bun stacked with slow cooked pulled pork in a homemade BBQ sauce, topped with a fresh honey mustard slaw!	£8
FROM THE GR	ILL	
FROM THE GR TANDOORI CHICKEN SKEWER [GF avail]	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers & onion, served with a soft naan, mint raita and salad garnish	£ 15
TANDOORI CHICKEN	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers &	£ 15
TANDOORI CHICKEN SKEWER [GF avail]	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers & onion, served with a soft naan, mint raita and salad garnish On a soft flatbread with sliced cucumber and red onion, two lamb kofta skewers are brushed with harissa oil, drizzled with mint yoghurt and served	
TANDOORI CHICKEN SKEWER [GF avail] LAMB KOFTA	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers & onion, served with a soft naan, mint raita and salad garnish On a soft flatbread with sliced cucumber and red onion, two lamb kofta skewers are brushed with harissa oil, drizzled with mint yoghurt and served with salted fries An 8oz sirloin steak from Sykes House Farm with a mound of salted fries and	£ 15
TANDOORI CHICKEN SKEWER [GF avail] LAMB KOFTA STEAK FRITES [GF]	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers & onion, served with a soft naan, mint raita and salad garnish On a soft flatbread with sliced cucumber and red onion, two lamb kofta skewers are brushed with harissa oil, drizzled with mint yoghurt and served with salted fries An 8oz sirloin steak from Sykes House Farm with a mound of salted fries and a creamy peppercorn sauce An amazing cut, tender and juicy that we cover with cajun spice and grill over charcoal. Its then thinly sliced and served with our homemade chimichurri,	£ 15
TANDOORI CHICKEN SKEWER [GF avail] LAMB KOFTA STEAK FRITES [GF] PICANHA STEAK [GF]	Oh my oh mysucculent charcoal cooked tandoori chicken with peppers & onion, served with a soft naan, mint raita and salad garnish On a soft flatbread with sliced cucumber and red onion, two lamb kofta skewers are brushed with harissa oil, drizzled with mint yoghurt and served with salted fries An 8oz sirloin steak from Sykes House Farm with a mound of salted fries and a creamy peppercorn sauce An amazing cut, tender and juicy that we cover with cajun spice and grill over charcoal. Its then thinly sliced and served with our homemade chimichurri, salted fries and leaf salad Marinated overnight in soy, ginger and honey, then roasted and served with tenderstem broccoli and a fresh Asian slaw. The dish is then finished with a	£ 15 £ 22 £ 18