

House Speciality Teas

All of our teas are sourced from Shibui Tea, served in a biodegradable tea bag

English Breakfast	£3.95
Earl Grey	£4.25
Chamomile Flowers	£4.25
Peppermint Leaves	£4.25
Superfruit	£4.25
Green Tea	£4.25

Coffees & Hot Chocolates

Americano	£3.95
Espresso	£3.50
Café Latte	£4.25
Cappuccino	£4.25
Double Espresso	£4.25
Flat White	£4.25
Iced Coffee With cream	£4.95
Posh Milk Hot Chocolate Topped with marshmallows and lashings of cream, served with a chocolate flake	£4.95
Freshly Squeezed orange juice	£4.95

Smoothies

Passion Storm Passion fruit, papaya, pineapple, peach, guava and Aloe Vera, good for hair, skin and nails	£6.95
Raspberry Heaven Full of antioxidants, raspberry, blueberry, apple and mango	£6.95
Green Reviver Curly kale, lemon grass, banana and mango for a healthy and zesty delight, good for preventing coughs, fevers and colds	£6.95
Gym Buddy Add a scoop of protein	£1.95

Cocktails & Aperitifs

Negroni blood orange gin, Martini Rosso Vermouth, Campari	£12.00
Aperol Spritz Aperol, Prosecco, soda	£12.00
Bellini Prosecco and raspberry or strawberry puree	£11.00
Margarita tequila reposado triple sec, fresh lime juice, sugar syrup	£12.00
Strawberry Daquiri white rum, fresh lime juice, strawberry puree	£12.00
Long Island Iced Tea Artisanal Vodka, tequila reposado, white rum, gin, triple sec, lemon juice, cola	£16.00
Bloody Mary Artisanal Vodka, lemon juice, tomato juice, Worcester sauce, tabasco, salt, pepper	£11.50
Cosmopolitan Artisanal Vodka, triple sec, fresh lime juice, cranberry juice	£12.00
Mojito white rum, fresh lime juice, demerara sugar, fresh mint, soda	£11.00
Espresso Martini Vodka, coffee liqueur, espresso, sugar syrup	£14.00
Old Fashioned whiskey, demerara sugar, Angostura bitters	£12.95
Porn Star Martini Vodka, passion fruit liqueur, passion fruit syrup, pineapple juice, lemon juice	£12.00
Whiskey Sour whiskey, lemon juice, sugar syrup, Angostura bitters, egg white	£14.00
Amaretto Sour Amaretto, lemon juice, sugar syrup, Angostura bitters, egg white	£12.00

Brown Sugar Signature Cocktails

Cherry Bakewell Amaretto Amaretto, caramel syrup, dark rum, cherry liqueur, cranberry juice, topped with cream and a cherry	£15.00
Bubble Bath Martini Rose vodka, limoncello, lychee syrup, lemon juice, apple juice	£14.00
Vodka Bois Blue Raspberry vodka, vanilla vodka, raspberry liqueur, raspberry puree, cranberry juice, lemon juice	£15.00
Brown Sugar Rum Punch banana rum, mango puree, lime juice, pineapple juice, passion fruit liqueur, overproof rum	£14.00
Arrival vanilla vodka, Baileys, Amaretto, Kahlua	£15.00
Original Pina Colada Coconut cream, white rum, pineapple juice, crushed ice, topped with a cherry	£15.00

Shots

Baby Guinness Coffee liqueur, baileys	£6.00
Jammy Dodger Raspberry liqueur, baileys	£6.00



all day menu

Please scan to order online



All Day Menu

Nibbles/Starters and Lite Bites

Large Green Olives on Ice (V) (GF) - £6.95

Salt & Pepper Squid served with a chunky roasted garlic and black pepper mayo - £12.95

Mixed Bread Basket with olives, sundried tomatoes and chunky garlic mayo - £10.95 to share

Baked Whole Camembert studded with fresh garlic and rosemary served with crusty bread and butter to share - £19.95

Pigs in Blankets with HP Sauce - £8.95

Large Authentic Thick Crust Stone Baked Pizzas

From the Sea - Fresh seafood of the day topped pizza - £18.95

From the Land - Mixed grilled meat of the day topped pizza - £17.95

Speciality Margherita - Tomato mozzarella topped with fresh rocket and parmesan - £16.95

Large Mussels, Chips and Crusty Bread

Bacon & Beer Mussels - £22.95

Mussels Mariniere In a light cream white wine and onion sauce - £22.95

Popeye Mussels, spinach, melted cheese, cream and white wine - £22.95

Maple and Dill Cured Gravavlax of Salmon with crushed avocado, pea shoots, a warm treacle and walnut bread - £13.95

Freshly Made Soup of the Day with crusty bread and best butter - £7.95

Crispy Halloumi Fries with Chilli Jam (V, VG available) - £9.95

Warm Fresh Garlic Capresse Flatbread, Buffalo mozzarella, sliced beef tomato, garlic and basil olive oil - £12.95

Warm Wilted Spinach, Feta & Olive Flatbread topped with black pepper and rocket - £12.95

Large Crispy Sourdough Rolls Served with fresh Chips and Chunky Coleslaw

Classic BLT - £12.00

Fish Finger Butty - £12.00

Warm Goats Cheese, Rosemary, Apple and Honey with fresh peppered rocket - £12.00

Cured Salmon, fresh rocket and smashed avocado - £13.95

Pigs in Blankets with HP Sauce on side - £12.00

Deep Fried Halloumi Fingers - With baby gem, sliced gherkin, garden tomato with chilli jam - £12.00

Old Fashioned Chip Butty - £7.95

Sugar Baked Ham and egg and mayo - £12.95

Homemade Egg Mayo and fresh rocket - £12.00

Chip Butty - £9.95

Favourites & From the Grill

Three Little Pigs - sweet sticky belly pork on a smokey cheese mash with apple sauce, pig in a blanket, sugar snap peas and crispy pancetta crisps - £26.00

Fresh Battered Fish, Chips and Mushy Peas served with tartare sauce - £18.95

Rich Meat & Potato Pie - diced beef braised in Camden Ale, topped with buttery puff pastry, chips and sugar snap peas - £21.00

Bobotie, Spiced Minced Lamb - cooked with apricots and nibbed almonds topped with a light branded egg custard baked in the oven, served with a mini rocket, parmesan and lemon salad and chips - £19.95

8oz Fillet Steak 28 days aged – cooked as you like, all the trimmings - £39.00

Marinated Chicken Hanging Kebab - chips, garlic flatbread and crunchy coleslaw - £25.00

Large Crispy Filo Parcel - filled with Camembert, garlic mushroom, spinach and sweet onion served with chips and cheese sauce - £19.95

Dirty Fries - Topped with bobotie mince, nutty minced lamb, cheese and gravy - £15.95

Traditional local Cumberland sausage swirl with cheesy mashed potato, sugar peas gravy and onion rings - £19.95

Aberdeen Angus Steak, Brie & Button Mushroom Burger - £21.00
With onion rings and fresh cut chips

Tandoori Chicken Breast Burger - Baby gem lettuce, beef tomato, cucumber, yoghurt and mint dressing, fresh cut chips and onion rings - £21.95

Traditional Sugar Baked Ham & Eggs, chips and homemade coleslaw - £21.95

Sides

Chunky Chips - £6.95

Parmesan and Truffle Chips - £8.95

Rocket, Parmesan and Lemon Wedge - £6.95

Sugar snap peas tossed in butter - £5.95

Crispy Beer Battered Onion Rings - £6.95

Smokey Cheesy Mash - £4.95

Waffles and Pastries

Add cream - £1.00

Maple Syrup and Vanilla Ice Cream - £7.95

Fresh Banana Caramel and Vanilla Ice Cream - £9.95

Nutella, sliced strawberries, vanilla ice cream and fudge sauce - £9.95

Fresh Chocolate Pain au Chocolate - £3.95

Homemade Fruit Scone, with butter - £4.50
Add Jam & Cream - £1.95

Kids Menu 11 and under

Cheesy Pasta and Chips (v)
£8.95

Pigs in Blankets and Chips
£8.95

Kids Crispy Fish and Chips
£8.95

Cheese and Tomato Pizza
Wedges and Chips (v)
£8.95

Ice Cream, Strawberries
and Chocolate Sauce
£5.95

Salads and Pasta

Carbonara Tagliatelle - bound with egg, cream, smoked bacon, parmesan, topped with a parmesan crisp, fresh herbs and fresh parmesan shavings served with a wedge of garlic bread - £19.95

Tagliatelle - freshly buttered spinach, chestnut mushroom, pea, parmesan and tarragon tagliatelle topped with a crispy parmesan crisp, fresh herbs and parmesan shavings served with a wedge of garlic bread - £19.95

Tandoori Chicken & Chorizo Tagliatelle - tagliatelle cooked with a rich spicy tomato sauce, topped with chorizo and sliced tandoori chicken, fresh parmesan and basil - £25.95

Baked Goats Cheese - honey, nut and grain salad with celery, olives, cherry tomatoes, spinach and gherkin - £21.00

Tandoori Chicken Caesar Salad - Baby gem lettuce, anchovy dressing, crunchy croutons, parmesan cheese and chargrilled bacon - £24.95

House Fondues to Share

All fondues are served with a selection of bread and chips

Smoked Cheese (vg) - £24.00

Pancetta & Smoked Cheddar - £26.00

Chocolate Fondue for Two Sharing -
Fresh fruit, marshmallows and brownie - £19.00

Special Plate

Serrano Spanish Ham Platter, with fresh homemade pesto, black pepper, sun dried tomato and parmesan flakes - £16.95

Buffalo Mozzarella Beef tomato, homemade pesto, parmesan flakes, black olives and black pepper - £15.95

SUNDAY STEAK NIGHT

Sirloin Steak, Chips & Peppercorn Sauce - £19.95

Served 5pm - 9pm

(V) Vegetarian Dish • (VG) Vegan Dish • (GF) Gluten Free

Some dishes can be altered to suit a Gluten Free, Vegan and Vegetarian diet, please ask to see what we can do for you.

We are a mainstream restaurant and we do not specialise in vegan or vegetarian food - but we will do our best to accommodate.

Always ask a senior member of staff or speak to the chef if you have any food allergens, intolerances or special dietary requirements. Nuts and Sesame Oils may be used in all dishes.