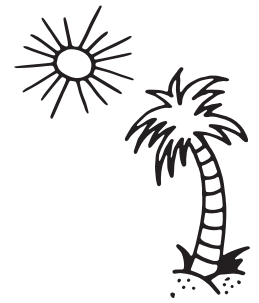


FOOD



START & SNACK

LORDS BEER NUTS (V) - 4
ROASTED NUTS IN A LORDS SWEET SPICE BLEND

PIG SNACKS - 4
HOUSE MADE PORK SCRATCHINGS

PADRONS (VG) - 6
MALDON SALT, FURIKAKE, LIME

GUACAMOLE & CHIPS (VG) - 6.5
HOUSE GUAC, FRIED TORTILLAS, LIME, PICKLED JALAPENO, CORIANDER
ADD A SCOOP OF POKE + £2

KALUA PORK RIBS - 7.5
SERVED WITH PINEAPPLE KIMCHI

LORDS CRAB CAKES - 7.5
BROWN BUTTER MAYO, PRESERVED LEMON, OLD BAY

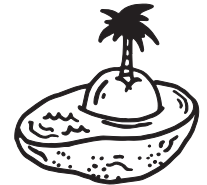
BLACKENED FISH TACOS - 7.5
COLEY, BLACKENING SEASONING, SLAW, AVOCADO, CHARRED TOMATO SALSA, LIME, CORIANDER

SQUASH AND WHIPPED TOFU - 7
MISO ROAST HARLEQUIN SQUASH, WHIPPED TOFU, SWEET SESAME, NORI, PUMPKIN SEEDS

SPICY SWEET CORN RIBS - 6.5
IN SWEET SPICY GOCHUJANG, LIME



BOWLS



BUILD YOUR OWN BOWL - 14
BUILD YOUR BOWL HOW YOU WANT IT USING OUR SIMPLE CHECKLIST

MANGO SALMON TATAKI - 16
BLOW TORCHED SALMON FILLET, MANGO PONZU, FURIKAKE, COURGETTIE,
MANGO SALSA, PICKLED BEETS, EDAMAME, SHAVED RADISH, SESAME, SPRING ONION, SUSHI RICE,

SUMAC TUNA TATAKI - 18
BLOW TORCHED TUNA STEAK, POMEGRANATE PONZU SUSHI RICE, SUMAC, EDAMAME,
SMACKED CUCUMBERS, PICKLED RADISH, CHARRED PINEAPPLE, SESAME, SPRING ONIONS

CHICKEN KATSU - 15
TONKATSU SAUCE, SUSHI RICE, AVOCADO, EDAMAME, CHARRED CORN, SHAVED RADISH,
SALTED SLAW, FRESH CHILLI, KATSU CURRY MAYO, CRISPY ONIONS, SESAME

TEMPEH STEAK (VG) - 14
TEMPEH, EDAMAME, PICKLED RED CABBAGE, CHARRED CORN, SMACKED CUCUMBERS,
SESAME, SPRING ONIONS, MISO WHIPPED TOFU, CRISPY ONIONS



SIDES

HOUSE PICKLES (VG) - 4
FRESH VEGGIES PICKLED IN HOUSE

WINTER SQUASH + KOHLRABI KIMCHI - 3.5
FERMENTED IN HOUSE

LORDS KIMCHI (VG) - 2.5
FERMENTED IN HOUSE

SMASHED AVOCADO (VG) - 2.5
WITH LEMON SALT AND PEPPER



*** **DESSERT** ***



**HAPPY ENDINGS
ICE CREAM SANDWICHES - 5**
ASK OUR SERVER FOR TODAY'S FLAVOURS

V (VEGETARIAN) / VG (VEGAN)

DRINKS

CLASSIC COCKTAILS

10

CLASSIC MARGARITA

TEQUILA, TRIPLE SEC, LIME

PALOMA

GRAPEFRUIT, TEQUILA, SODA, AGAVE

ESPRESSO MARTINI

ALLPRESS COFFEE, VODKA, KAHLUA, AGAVE

NEGRONI

CAMPARI, GIN, VERMOUTH, ORANGE

DARK 'N' STORMY

DARK RUM, GINGER BEER, LIME

STELLAS G + T

GIN, TONIC, JUNIPER BERRIES, ROSEMARY, CUCUMBER, LEMON

PIÑA COLADA

PINEAPPLE, RUM, COCONUT, LIME

PICANTE PIGEON

JALAPENO, GRAPEFRUIT, LIME, TEQUILA

WHISKEY SPRITZ

SCOTCH WHISKEY, GINGER ALE, SPARKLING APPLE, LEMON

GIMLET

GIN, LIME, SUGAR

GINGER GIN FIZZ

GIN, LEMON, GINGER SUGAR SYRUP, SODA WATER

HOT STUFF

8

HOT APPLE CIDER

APPLE CIDER, CINNAMON, SPICED RUM

MULLED PINEAPPLE PUNCH

PINEAPPLE, ORANGE, GINGER, MUSTCAT, WHITE WINE, RUM

ASAHI DRAFT BEER

HALF 3.5 / PINT 6.5

BEER CANS

5

CAMDEN HELLS, 330 ML 4.6% -
CAMDEN PALE ALE, 330 ML 4% -
TWO TRIBES NATURAL LAGER (GF) 330 ML 4.5% -
FOURPURE CITRUS SESSION IPA, 330 ML, 4% -
FOURPURE IPA, 330ML 5.9% -



PREMIUM COCKTAILS

11.5

APPLE COBBLER

BOURBON, WHITE VERMOUTH, APPLE JUICE
APPLE PIE SYRUP, LIME JUICE, EGG WHITE

AMARETTO SOUR

AMARETTO, LEMON, SUGAR, EGG WHITE,
WITH MARASCHINO CHERRY

PASSIONFRUIT MARGARITA

TEQUILA, TRIPLE SEC, LIME, PASSIONFRUIT

WHISKEY SOUR

BOURBON, LEMON, EGG WHITE, MARASCHINO CHERRY

MAPLE OLD FASHIONED

BOURBON, MAPLE SYRUP, BITTERS, SUGAR

MANGO DAIQUIRI

VODKA, RUM, MANGO, LIME

PORN STAR MARTINI

VANILLA VODKA, PASSIONFRUIT, LIME, PASSIONFRUIT LIQUEUR

LYCHEE MARTINI

VODKA, VERMOUTH, LYCHEE, LEMON

MANHATTAN

BOURBON, VERMOUTH, ANGOSTURA BITTERS,
WITH MARASCHINO CHERRY

CHRISTMAS SPECIAL

SPICED CRANBERRY MARGARITA

TEQUILA, GINGER/CINNAMON SYRUP,
LIME, CRANBERRY JUICE, TRIPLE SEC

10

WINE

175ML 6.5 | 250ML 9 | BOTTLE 27
BUBBLES 125ML 7 | BOTTLE 32

RED MERLOT / CABERNET FRANC 13%
FLAMA D'OR TINTO, CASTELL D'OR 2020

WHITE XAREL-LO / MUSCAT 11.5%
FLAMA D'OR BLANCO, CASTELL D'OR 2020

ROSÉ CINSULT / GRENACHE 12.5%
QUESTION D'EQUILIBRE, VINS DES 3 CHATEAUX 2020

BUBBLES XAREL-LO / MACABEU / PARELLADA 11.5%
COSSETANIA BRUT RESERVA, CASTELL D'OR NV

