



# SET MENU

## INCLUDING A PINT OF DRAFT, GLASS OF WINE OR SOFT DRINK PER PERSON

Set menu applies for the entire table and cannot be used in conjunction with the á la carte menu

2 COURSES • £25 PP // 3 COURSES • £29 PP

## STARTERS

Bruschetta (Vg)

Served with fresh tomatoes, garlic, olives and a basil dressing.

#### **Chicken Wings**

Choose between:

Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

#### Beer Battered Cajun King Prawns

King prawns battered using our Zerodegrees pilsner, served with a chilli soy sauce.

#### Baba Ganoush (GF)

Baked aubergine with garlic and herbs, chopped and mixed with coriander and lime, finished with garlic oil, chives & walnuts.

## MAINS

#### King Prawn Spaghetti

With asparagus, king prawns, white wine, garlic, parmesan, chilli & cream.

#### Classic Caesar Salad

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and home made bread sticks.

#### Vegan Portobello Mushroom Risotto (Vg)

Saffron risotto with Portobello mushroom, peas & rocket.

## PIZZAS

#### Margherita (VgA)

Aromatic oregano, mozzarella & our signature sauce.

#### Wood Roasted Vegetables (VgA)

Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

#### Roasted Ham & Mushroom

Homemade tomato sauce, ham, mushroom & caramelised onions.

#### **BBQ** Chicken

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

#### Vegan Funghi (vg)

Seasonal mushrooms, cauliflower besciamella, caramelized onion.

## **DESSERTS**

#### **Chocolate Peanut Butter Stack**

Served with vanilla ice cream.

#### **Baked New York Cheesecake**

Served with vanilla ice cream.

#### Sorbet

 $Choose \ from: \ \textbf{Lemon or Mango}.$ 

(Vg) Vegan // (VgA) Vegan option available // (GF) Gluten free // (D) contains Dairy

Prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.





## OUR MANGO MENU

### 15.95 PER PERSON

MINIMUM GROUP SIZE 15 PEOPLE

An assortment of our delicious finger food, served buffet style. We use fresh ingredients to create mouth-watering dishes to accompany our exceptional freshly brewed beer!

## **FAVOURITES**

Bruschetta (Vg)

Served with fresh tomatoes, garlic, olives and a basil dressing.

**Chicken Wings** 

Choose between:

Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

Hummus (Vg)

Fresh hummus topped with homemade tomato checca, served with warm bread.

**Crispy Fried Calamari** 

Served with sweet chilli dipping sauce.

## PIZZAS

#### Margherita (V9A)

Aromatic oregano, mozzarella & our signature sauce.

#### Wood Roasted Vegetables (VgA)

Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

#### **BBQ** Chicken

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

Pepperoni sausage, fresh chillies, mozzarella & tomato sauce.

## SALADS

#### **PLEASE CHOOSE ONE**

#### Classic Caesar

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and home made bread sticks.

#### **BBQ** Chicken

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast. Served with ranch dressing.

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## THE BOHEMIAN BUFFET

### 22.95 PER PERSON

MINIMUM GROUP SIZE 15 PEOPLE

An assortment of our delicious finger food, served buffet style. We use fresh ingredients to create mouth-watering dishes to accompany our exceptional freshly brewed beer!

## **FAVOURITES**

#### Bruschetta (Vg)

Our special homemade bread served with fresh tomatoes, garlic, olives and a basil dressing.

#### **Chicken Wings**

Choose between: Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

#### Hummus (V9)

Fresh hummus topped with homemade tomato checca, served with warm bread.

#### Zerodegrees Arancini

Crispy rice balls with mozzarella, peas & spinach and served with balsamic glaze.

#### **Crispy Fried Calamari**

Served with sweet chilli dipping sauce.

#### Beer Battered Cajun King Prawns

King prawns battered using our Zerodegrees pilsner, served with a chilli soy sauce.

## PIZZAS

### Margherita (V9A)

Aromatic oregano, mozzarella & our signature sauce.

#### Goat's Cheese 13.95

Goat's cheese, roasted mixed peppers, olives, chillies, mozzarella & tomato sauce.

#### Wood Roasted Vegetables (vgA)

Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

#### **BBQ** Chicken

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

#### Americana

Pepperoni sausage, fresh chillies, mozzarella & tomato sauce.

## SALADS

#### PLEASE CHOOSE ONE

#### Classic Caesar

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and home made bread sticks.

#### **BBQ** Chicken

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast. Served with ranch dressing.

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## A DOWNTOWN FEAST

### 27.95 PER PERSON

MINIMUM GROUP SIZE 15 PEOPLE

An assortment of our delicious finger food, served buffet style. We use fresh ingredients to create mouth-watering dishes to accompany our exceptional freshly brewed beer!

## FAVOURITES

#### Bruschetta (Vg)

Our special homemade bread served with fresh tomatoes, garlic, olives and a basil dressing.

#### Chicken Wings

Choose between: Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

#### Hummus (V9)

Fresh hummus topped with homemade tomato checca, served with warm bread.

#### Zerodegrees Arancini

Crispy rice balls with mozzarella, peas & spinach and served with balsamic glaze.

#### Charcuterie Board

Our own selection of cured meats, including parma ham and salami. Served with roasted garlic, warm flatbread and pickled vegetables.

#### **Crispy Fried Calamari**

Served with sweet chilli dipping sauce.

#### Beer Battered Cajun King Prawns

King prawns battered using our Zerodegrees pilsner, served with a chilli soy sauce.

## PIZZAS

#### Margherita (V9A)

Aromatic oregano, mozzarella & our signature sauce.

#### Goat's Cheese

Goat's cheese, roasted mixed peppers, olives, chillies, mozzarella & tomato sauce.

#### Wood Roasted Vegetables (%)



Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

#### **BBQ** Chicken

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

#### Americana

Pepperoni sausage, fresh chillies, mozzarella & tomato sauce.

## SALADS

#### PLEASE CHOOSE ONE

#### Classic Caesar

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and home made bread sticks.

#### **BBQ** Chicken

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast. Served with ranch dressing.

## DESSERTS

#### Chocolate Peanut Butter Stack

Served with vanilla ice cream.

#### Chocolate Fudge Cake

Served with vanilla ice cream.

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