

MELTDOWN[®]

CHEESEBURGERS

BURGERS

The Meltdown

11.00

Double beef, double cheese, chilli & garlic mayo, tomato & pickle relish, beef tomato, shredded lettuce

McMelt

11.00

Double beef, double cheese, burger sauce, pickles, diced onion, shredded lettuce

Tyson Churri

12.00

Double beef, double cheddar, chimichurri, garlic aioli, shredded lettuce

Make any beef burger veggie or vegan

12.00

Lil' Chicken

11.00

Spiced grilled chicken thigh, cheese, lime mayo, creamy slaw, shredded lettuce

FRIES

Skin - on Fries

4.50

Choose from rosemary salt or spiced seasoning
Add cheese + £2

BBQ Brisket

8.50

Loaded Fries ^(ncgi)

Rosemary fries topped with slow-cooked beef brisket, grated cheddar and relish

Vegan Brisket

8.50

Loaded Fries ^(ve)

Rosemary fries topped with slow-cooked plant-based brisket, grated plant-based cheddar and relish

Cheese and Bacon

8.00

Loaded Fries

Rosemary fries topped with cheese and bacon sauce, spring onions and chilli (option for veggie)

MONTHLY SPECIAL

ASK AT THE BAR

DIPS FOR CHIPS!

1.00

Pineapple, Mango & Scotch Bonnet Hot Sauce /
Blue Cheese / BBQ Sauce

All beef and chicken burgers can be made with a
NCGI bun.

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CHEESEBURGERS

SNACKS

Buffalo Chicken (ncgi) 8.50 Wings

Crispy wings in a hot Buffalo sauce,
with blue cheese dip

Mushroom Garlic 6.50 Cheese Balls

Hand-made crispy mushroom and cheese balls, with
scotch bonnet, pineapple and mango hot sauce

SALADS

Lil' Chicken Salad (ncgi) 8.50

Dressed mixed salad, slaw, topped with
spiced chicken thigh and lime mayo

Greek Salad (v) 7.50

Mixed salad, feta, tomatoes, olives, vinaigrette,
balsamic

Creamy Slaw (v/ncgi) 3.00

Side Salad with Mustard Vinagrette (vg/ncgi) 3.00

FARM WILDER

We work with an organisation called Farm Wilder. They work with livestock farmers in South-West England to help them get a fairer price for meat that is farmed in regenerative, 100% pasture fed systems that are restoring wildlife.

From wildflower-rich coastal heaths to ancient wood pastures, our beef comes from farms that walk the line between rewilding and farming, where cattle work with their environment rather than against it.

Please note, we are a cashless venue.

sireji

**A celebration of
Armenian cuisine,
showcasing the boldness
of big flavours through
our small plates
and flatbreads**



Flatbread wraps

**All wraps served with muhammara, house pickles and
mint slaw**

Lamb shoulder, zhug, za'atar yoghurt **13**

Fried chicken, mango hot sauce,
aleppo chilli **11**

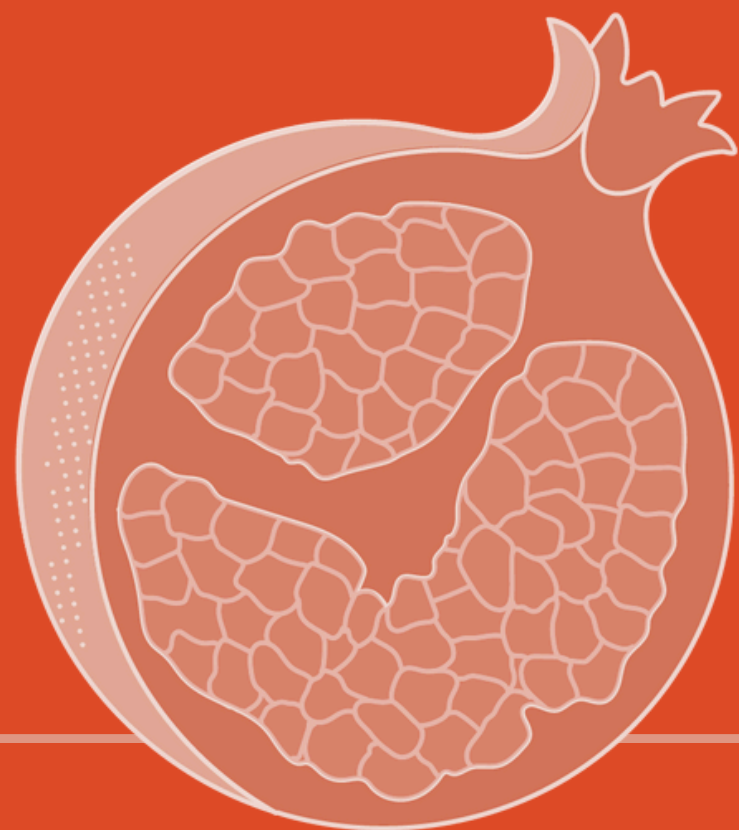
Falafel, zhug, citrus tahini (vg) **9.50**

+ add halloumi to any wrap **2.50**



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Small plates

Pita, extra virgin olive
oil, za'atar (vg) **2.50**

Hummus, chickpeas,
pomegranate (vg/gf) **7.50**

Cauliflower wings, sticky
sesame and maple glaze **8.50**

Halloumi fries,
pomegranate, mint,
za'atar yoghurt (v/gf) **8.50**

To share

Mezze plate (serves 2)

Halloumi fries, falafel,
muhammara, hummus,
olives, toasted flatbread (v) **18.50**

Add fried chicken +6.50

Small plates

Fried chicken, mango hot
sauce, aleppo chilli **9.50**

Chicken mantı -
Armenian dumplings,
za'atar yoghurt, chilli oil,
crispy onions **7.50**

Smacked cucumber,
tahini, harissa (vg) **5.50**

