

The 4.1.1

ALL DAY

Nibbles

Roasted Nuts VE/GF	4.5
Olives VE/GF	4
Warm Soft Pretzel V Served with a bourbon mustard sauce	4

Snacks

Mac & Cheese Croquettes V Served with a Buffalo Trace bourbon BBQ sauce	9
Frickles V Fried pickles served with a buttermilk ranch dip	7
Popcorn Shrimp Panko crumbed shrimps & Frank's hot sauce	9
Korean Fried Chicken Tenders Deep fried chicken coated with a sticky, spicy and sweet sauce	9
Wings Choice of buffalo wings or Buffalo Trace bourbon BBQ	6 WINGS 8
Cauliflower Wings V Choice of buffalo wings or Buffalo Trace bourbon BBQ	6 WINGS 8
Cajun Spiced Sweetcorn Ribs VE/GF Plant based hard cheese, pickled red onion, chipotle salsa	8

Salad Bowls

Caesar Salad V* Gem lettuce, croutons, pecorino, anchovies, soft boiled egg, Caesar dressing	12.5
Farmers Market Salad VE Mixed leaves, crunchy seasonal slaw, tomatoes, artichokes, avocado, mixed seeds, agave & mustard dressing	12
Cobb Salad V* Gem lettuce, crispy bacon, grilled chicken, blue cheese, tomatoes, avocados and soft boiled egg with a vinaigrette dressing	14
Grilled chicken thighs 3.5 Crispy fried chicken 3.5 Vegan feta 3.5	

Flat Iron Steak

Flat Iron Steak Served with fries, chimichurri or blue cheese sauce	18.5
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Sandwiches

Monday to Friday 12-4pm only
All sandwiches served with fries

Grilled Cheese V Chilli jam, applewood & mature cheddar on sourdough	9.5
Reuben Peppered beef Pastrami with thousand island dressing, melted Swiss cheese, pickle & sauerkraut on toasted sourdough	11
Meatball Sub Meatballs, tomato sauce and melted cheese Plant based option available	11
Poboy Crispy cajun fried shrimp, shredded baby gem lettuce and remoulade sauce, served in a sub	12
Philly Cheesesteak Chopped steak with cheese, roasted peppers & sauteed onions, served in a sub	13

Burgers

All burgers are served with fries

Cheeseburger GF* Dry aged double steak smash patty with cheese, secret burger sauce, shredded lettuce and pickle	16.5
"The 411" Burger Dry aged double steak smash patty, jalapeno poppers, raclette fondue sauce, secret burger sauce & green chilli relish	17.5
Buttermilk Fried Chicken Fried buttermilk chicken thigh, buffalo mayo & shredded lettuce	15.5
Plant Burger VE Future farm patty, vegan applewood smoked cheese, rocket, crispy onions, vegan garlic aioli, vegan bun & fries	16.50
Stack it High Smash Pattie 3.5 Bacon 1.5 Jalapeño 1 Smashed Avocado 1.5 Fried Egg 1.5 Mushroom 1.5 American Cheese 1	

Sharers

Famous Nachos V/VE* Home fried corn chips smothered in melted cheese served with salsa, sour cream, guacamole & jalapeños Add grilled chicken/pulled pork 3.5	12.5
Slider Fondue Platter 8 Beef Sliders, raclette fondue dipping sauce & fries	38
Wing Platter 18 crispy wings served in buffalo, Korean and Buffalo Trace bourbon BBQ	22
Tribeca Snack Platter Cajun spiced corn ribs, popcorn shrimp, buttermilk chicken tenders, cauliflower wings, mac & cheese croquettes and fries	38

Sides

Fries V/GF	4.5	Mac & Cheese V	5
Sweet Potato Fries V/GF	5	Onion Rings V	4

Hot Dogs

"New Yorker" Classic hot dog with sweet mustard & sauerkraut	13.5
Blackjack Dirty Dog BBQ pulled pork, cheese sauce, grilled onion & chimichurri sauce	14.5

Pizzas

Staten Island V Tomato base, mozzarella, fresh basil Plant based option available	10.5
Manhattan White base, artichoke hearts, mozzarella, pecorino	11.5
Brooklyn Tomato base, mozzarella, double pepperoni	11.5
Bronx Tomato base, mozzarella, bacon, nduja, red chillies, basil	12.5
Queens VE* Tomato base, mozzarella, meatballs in tomato sauce, basil Plant based option available	11.5

Desserts

New York Cheesecake V/GF Traditional vanilla baked cheesecake	7.5
Baked Cookie Dough V Warm chocolate chip cookie dough, chocolate sauce, vanilla ice cream	7.5
Sorbet Selection VE/GF Blackberry / Lemon / Blood Orange 3 scoops, one of each or choose your own	5.5

Scan To View Calories



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian
VE Vegan
GF Gluten free

V* Vegetarian option available
GF* Gluten free option available

LET THE
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WEEKEND BRUNCH

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Grilled chicken thighs 3.5 Crispy fried chicken 3.5 Vegan feta 3.5	

Steak & Eggs

Steak and Eggs	18.5
Flat iron steak, free range fried eggs, chimichurri & fries - Available until 5pm	

Cooked Breakfast

The Classic Fried eggs, smoked bacon, pork sausages, chipotle baked beans, oyster mushrooms, hash browns, wilted spinach and sourdough	14
The Vegan One VE Hash browns, grilled tomatoes, chipotle baked beans, oyster mushrooms, wilted spinach, smashed avocado and sourdough	12
Breakfast Burrito V* scrambled eggs, bacon, pico de gallo, jalapeño, black bean, cheddar, and avocado	10

Waffles

Greek Yoghurt V Fresh berries, Greek yoghurt & honey	8
Banana & Nutella V Fresh banana, nutella & salted caramel sauce.	8
Chicken Waffle Crispy fried chicken thighs served on a waffle with maple syrup and butter	12

Toast & Muffins

Avocado on Toast VE Smashed avocado, sourdough, chilli flake <i>Add a poached egg 1</i>	8
Eggs Benedict V* Pastrami with poached eggs on a muffin, covered with hollandaise	12
Eggs Royale V* Smoked salmon with poached eggs on a muffin, covered with hollandaise	12
Brunch Muffin Sausage patty, streaky bacon, American cheese, fried egg, tomato chutney, lettuce	12

Above items available until 5pm

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Plant Burger VE Future farm patty, vegan applewood smoked cheese, rocket, crispy onions, vegan garlic aioli, vegan bun & fries	16.50

Stack it High

Smash Pattie **3.5** | Bacon **1.5** | Jalapeño **1**
Smashed Avocado **1.5** | Fried Egg **1.5** | Mushroom **1.5**
American Cheese **1**

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EVERY SATURDAY

Fill up your cups with bottomless Beer, Prosecco or Punch and enjoy a delicious brunch main while trying to become the Beer Pong Champion!

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