

The 4.1.1

Bar Snacks

Baby Back Ribs	12
Slow-cooked honey BBQ pork ribs served with house slaw	
Jumbo Mozzarella Sticks v	9
Panko coated mozzarella served with marinara sauce & Parmesan	
Popcorn Shrimp	10
Panko coated shrimps, served with house hot sauce	
Chicken Tenders	10
Buttermilk fried tenders glazed in a sweet & spicy Korean style sauce	
Chicken Wings	9
6 crispy coated wings, served with your choice of sauce Buffalo Korean Tang Bourbon BBQ	
Cauliflower Wings v	8
crispy coated & served, with your choice of sauce Buffalo Korean Tang Bourbon BBQ	
Beetroot Bites VE/GF	8
Spiced beetroot & chickpea bites served with chipotle mayo	
Slider Trio	12
3 mini smash patty burgers in brioche buns with pickles, American cheese & come back sauce	



Frickles **v** 7.5
Fried pickles served with a buttermilk ranch dip

Burgers

All burgers are served with skin-on fries

The Classic GF*	17.5
Two dry-aged steak smash patties, American cheese, shredded lettuce, pickles & comeback sauce in a toasted sesame brioche bun	
The Triple Smash GF*	19.5
Three dry-aged steak smash patties, crispy bacon, American cheese, shredded lettuce, pickles & comeback sauce in a toasted sesame brioche bun	

Buttermilk Fried Chicken	16.5
Buttermilk fried chicken breast, garlic mayo & shredded lettuce in a toasted sesame brioche bun	

Hot Buffalo	17.5
Fried buttermilk chicken breast coated in house hot sauce, pickles, shredded lettuce & tangy blue cheese sauce in a toasted sesame brioche bun	

Bourbon BBQ Pork	17.5
Slow cooked BBQ pulled pork, Monterey Jack cheese, house slaw, shredded lettuce & sweet onion relish in a toasted sesame brioche bun	

Route 66 VE	16.5
Simplicity Patty, crispy fried onion, vegan smoked applewood cheese, garlic mayo & rocket in a toasted oat milk bun	

Stack it High

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

Salads

Caesar Salad v*/VE*	12.5
Gem lettuce, croutons, Parmesan, anchovies, soft boiled free-range egg & Caesar dressing	

Watermelon & Feta Salad VE	12
Diced watermelon, vegan feta, baby gem lettuce, rocket, cucumber, pomegranate seeds, red onion, basil & citrus dressing	

Fried Chicken 3.5 | **Grilled Chicken** 3.5 |
Beetroot Bites 3.5

Brunch Served 12-5pm

Smashed Avocado v	11.5
On sourdough with poached free-range eggs & chilli flakes + Crispy Bacon 1.5	

Eggs Benedict	12
Peppered beef pastrami, poached free-range eggs & hollandaise sauce on a toasted English muffin	

Eggs Royale	13
Smoked Salmon, poached free-range eggs & hollandaise sauce on a toasted English muffin	

Brunch Muffin	11
Pork & herb patty, streaky bacon, fried egg, American cheese & tomato relish	

Philly Cheesesteak Sub	15
Sliced dry-aged rump steak, cheddar cheese sauce, roasted peppers & sautéed onions, served in a brioche sub roll with fries	

Reuben Sandwich	14
Peppered beef pastrami, thousand island dressing, swiss cheese, pickles & sauerkraut, served on toasted sourdough with fries	

Chicken Waffle	12
Buttermilk fried chicken breast on toasted Belgian waffle served with maple syrup butter + Crispy Bacon 1.5	

Sharers

Famous Nachos v/VE*	13
House-made corn chips, cheese sauce, fresh tomato salsa, sour cream, guacamole & pickled jalapeños Grilled Chicken Pulled Pork 3.5	

The 411 Platter	38
BBQ ribs, buffalo wings, Korean tenders, mini beef sliders, fries, blue cheese sauce & comeback sauce	

Wing Platter	24
18 crispy chicken wings with your choice of sauce: Buffalo Korean Tang Bourbon BBQ	

Quesadillas	18
Grilled flour tortilla filled with mozzarella, cheddar, red onion, mixed peppers, sweetcorn & jalapeños Choose your filling: Beetroot Bites Cajun Chicken BBQ Pulled Pork	

Pizzas

Staten Island v	10.5
Tomato base, mozzarella & fresh basil Plant based option available	

Manhattan	11.5
BBQ base, mozzarella, Cajun chicken, crispy bacon, corn & spring onions	

Brooklyn	11.5
Tomato base, mozzarella, double pepperoni & hot honey	

Bronx	12.5
Tomato base, mozzarella, bacon, nduja, red chillies & basil	

Harlem	11.5
tomato base, mozzarella & American cheese, dry-aged steak mince, pickles, crispy onion & comeback sauce	

Sides

Hangover Fries v	7
Seasoned waffle fries loaded with cheddar cheese sauce, ranch dressing, house hot sauce, pickled jalapeños, crispy onions & green onions	

Mac & Cheese v	5
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Fries v/GF	5
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Sweet Potato Fries v/GF	6
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Onion Rings v	5
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Desserts

S'mores Chocolate Cheesecake v	9
Served with a salted caramel sauce	

Baked Cookie Dough v	9
Warm milk chocolate chip cookie dough, vanilla ice cream & dark chocolate sauce drizzle	

Sorbet Selection VE/GF	8
Blackberry Lemon Blood Orange 3 scoops, one of each or choose your own	

Ice Creams v/GF	8
Very Vanilla Truly Chocolate Vegan Coconut 3 scoops, one of each or choose your own	

LET THE
GOOD
Times
FLOW

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

12.5% discretionary service charge will be added to your bill

V Vegetarian

VE Vegan

GF Gluten free

V* Vegetarian option available

GF* Gluten free option available