

THE LAIR

MATCH DAY MENU



SHARING PLATES

CHICKEN WINGS [12pcs] Glazed in Asian Spicy Sauce or Sticky Jack Daniels Glaze chicken wings + sour cream + coleslaw	13.75	SPICY NDUJA SAUSAGE ARANCINI Italian risotto rice + spicy chorizo sausage + mozzarella + spiced tomato ragu	9.25
BUFFALO CAULIFLOWER WINGS [VG, GF*] cauliflower wings + buffalo sauce + spring onion	7.50	TEAR & SHARE FLATBREAD [V] baked flatbread + feta cheese + garlic butter	8.25
SOUTH-WESTERN CHICKEN EGG ROLLS mixed peppers + red kidney beans + Louisiana chicken	8.50	CHICKEN SATAY [N] chicken tenders + peanut satay + Asian slaw	8.95

MAINS

BROOKLYN LUXE BURGER [GF*] coarse beef patty + mature Cheddar + maple bacon +house chipotle ketchup + ranch slaw + fries	16.95	PHAT CHICKEN & CHORIZO PASTY diced chicken breast + chorizo + tomato sauce + skin on fries + garden salad	16.25
BEER BATTERED HADDOCK [GF*] fries + smashed peas + tartar sauce + charred lemon	17.25	HALF ROAST JERK CHICKEN half roast marinated chicken + jerk sauce + skin on fries + coleslaw	16.95
PLANT BASED BURGER [VG, GF*] plant based patty + tomato + onion + vegan cheese + pickles + skin on fries + coleslaw	16.50	CHICKEN TIKKA MASALA tandoori chicken + rich tomato gravy + cream + basmati rice + lime pickle	16.95
CHILLI CON CARNE slow cooked ground beef + cumin + coriander + sour cream + tortilla chips + basmati rice	17.50	PENNE ALFREDO penne pasta + diced chicken breast + creamy wild mushroom sauce + Parmesan	16.95
SLOW BRAISED PORK RIBS pork ribs + roasted corn on cob + coleslaw + sticky Jack Daniels glaze	18.50		
SHORTCRUST CHICKEN & WILD MUSHROOM PIE diced chicken breast + wild mushroom + cream sauce + mashed potato + garden peas + gravy	16.25		

SALADS

PAD THAI SALAD rice noodles + sweet sriracha chicken tenders + napa cabbage + spring onion + soya + ginger	8.95
TOMATO & BLACK BEAN TACO SALAD cumin scented ground beef + heritage tomato + black beans + shredded iceberg lettuce + homemade nachos	8.95
QUINOA SALAD [VG] raisins + shredded iceberg lettuce + quinoa + orange dressing	8.50

SIDES

SKIN ON FRIES	3.95
BROOKLYN ONION RINGS	4.50
SWEET POTATO FRIES	4.25
SIDE SALAD	3.75

DESSERTS

8.00 each

WHITE CHOCOLATE & MANGO MOUSSE amoretti + almond crumb	
CHOCOLATE DOME hot pouring chocolate sauce + pistachio praline dust	
NEW YORK CHEESECAKE [VG] praline cream + toffee popcorn	
SELECTION OF ICE CREAMS please ask server for flavours of the day	

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.
All prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.

V Vegetarian VG Vegan GF Gluten Free
GF* Can be made Gluten Free N Contains Nuts

DRINKS MENU

CHAMPAGNE & SPARKLING

	125ml	bottle
BOTTEGA MILLESIMATO BRUT Italy	7.5	30.0
LOUIS DORNIER ET FILS BRUT France	10.0	50.0
TAITTINGER BRUT RESERVE NV France	12.5	70.0
MOET & CHANDON BRUT IMPERIAL NV France		95.0
VEUVE CLICQUOT YELLOW LABEL NV France		105.0

WHITE WINE

	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC VERDEJO, CASTILLA Spain	6.5	7.5	20.0
CORTE VIGNA PINOT GRIGIO, DELLE VENEZIE Italy	7.0	8.95	24.0
J BRADER LIEBFRAUMILCH, RHEINHESSEN Germany	-	-	25.0
WHISPERING HILLS CHARDONNAY, CALIFORNIA USA	8.0	8.95	27.0
FLAGSTONE NOON GUN CHENIN BLANC-SAUVIGNON BLANC-VIOGNIER, WESTERN CAPE S. Africa	-	-	31.0
DRIFTING CHARDONNAY, LODI USA	-	-	32
WAIPARA HILLS, SAUVIGNON BLANC, MARLBOROUGH New Zealand	8.5	11.0	35.0
GAVI DI GAVI, ENRICO SERAFINO Italy	-	-	40.0

RED WINE

	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC TEMPRANILLO, CASTILLA Spain	6.5	7.5	20.0
LE BEAU SUD GRENACHE NOIR, PAYS D'OC France	7.0	8.5	26.0
WHISPERING HILLS MERLOT, CALIFORNIA USA	7.5	9.0	27.0
FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-MALBEC S. Africa	8.5	9.5	30.0
DRIFTING OLD VINE ZINFANDEL, LODI USA	-	-	32.0
WOODBIDGE BY ROBERT MONDAVI CABERNET SAUVIGNON, CALIFORNIA USA	8.95	9.5	35.0
LES HIPSTER BARBE, COTES DE BOURG France	8.95	9.95	36.0
BOURGOGNE PINOT NOIR SEPTEMBRE, EDOUARD DELAUNAY France	-	-	45.0

COCKTAILS

BROOKLYN RICKEY Leicester Dry Gin, lime juice, soda	9.5
BLOODY RUNYON'S Smirnoff Red Label, Tabasco, Worcestershire Sauce, black pepper, Dow's Tawny Port, lemon, tomato juice, olive, celery, gherkin	9.5
NEW YORK SIDE FIZZ Whitney Neill Rhubarb & Ginger Gin, vanilla, lemon juice, soda	9.0
ELIXIR LYNX Smirnoff Vanilla, Passoa, passion fruit, orange juice, pineapple juice, Grenadine	9.5
WHISKEY SOUR Jack Daniels, lemon juice, lime juice, Gomme, Angostura Bitters, egg white	10.0
BROOKLYN BRIDGE SKYY Passion Fruit Vodka, Chambord, pineapple juice	9.5

DRAUGHT BEER & ALE

	pint
ATLANTIC PALE ALE 4.2%	5.0
STAROPRAMEN 5%	5.0
ASPALL DRAUGHT CYDER 5.5%	4.5
BROOKLYN PILSNER 5.2%	5.9
BROOKLYN LAGER 5.2%	6.0
MADRI EXCEPTIONAL 4.6%	4.8
GUINNESS 4.2%	5.5

BEER & CIDER, BOTTLES & CANS

ESTRELLA DAMM 4.6%	5.0
CORONA 4.5%	5.1
BROOKLYN LAGER 5.2%	5.3
TIGER BEER 5%	6.0
PERONI NASTRO AZZURO 4.7%	5.2
LUCKY SAINT UNFILTERED LAGER 0.5%	4.95
ASPALL DRAUGHT CYDER 5.5%	5.0
KOPPARBERG STRAWBERRY & LIME 4%	5.3
OLD MOUNT PINEAPPLE & RASPBERRY 4%	5.6

DRAUGHT SOFT DRINKS

COCA COLA / DIET COKE / SCHWEPES LEMONADE	HALF 2.0 / PINT 3.6
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COLD DRINKS

FRANKLIN & SONS Indian Tonic / Light Tonic / Lemon Tonic / Ginger Ale / Ginger Beer / Soda	2.95
COCA COLA / DIET COKE / 7-UP FREE 33cl bottles	3.0
FRANKLIN & SONS Raspberry / Cherry & Plum / Dandelion & Burdock with Star Anise	4.0
JUICE Orange / Apple / Pineapple / Cranberry / Tomato	3.95

SPIRITS / TEQUILA / LIQUEURS / SHOTS

FROM 3.0