



## Purist Menu

### Starters

#### Loaded Nachos

£7.50

Corn chips topped with chorizo, jalapeños and cheese. Served with salsa and guacamole.

#### Halloumi Fries

£8.50

Crispy halloumi drizzled with a spicy chipotle mayonnaise. Finished with sliced spring onions.

#### Salt & Pepper Tots

£7.50

Stir-fried tater tots with garlic, chilli, peppers, onions and our secret salt & pepper spice.

#### Buffalo Wings

£8.50

Boneless wings paired with a Buffalo & blue cheese sauce, purple slaw and spring onions.

#### Tandoori Skewers

£8.50

Marinated chicken inner fillets accompanied with a mint yoghurt and fresh coriander.

#### Allergens

Please note all dishes from this menu may contain traces of gluten.

### Mains

#### Hunter's Chicken

£17.50

Smothered with a hickory smoked BBQ sauce, bacon and cheese. Paired with hand-cut chips and purple slaw.

#### 10oz Gammon

£18.00

Caramelised gammon steak cooked in sticky maple syrup. Paired with pineapple rings, fried eggs, twice cooked chips and dressed salad.

#### 8oz Bistro Rump

£21.00 (+£4 for prawns)

Served with hand-cut chips, sweet caramelised onion, a roasted tomato, a buttered Portobello mushroom and salad.

#### Peppercorn Chicken

£18.50

Accompanied with a homemade brandy & mixed peppercorn sauce, seasonal vegetables and creamy mash.

#### Daube of Beef

£17.00

Six hour braised beef served alongside a creamy mash, celeriac purée, seasonal veg and a rich red wine jus.



### A side note...

Please note we add an automatic 10% 'team tips' to all bills which is optional. Let your server know to opt out, if you wish. We look forward to seeing you again!

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## *Of Free Parmos*

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Small: £16 Regular: £18 Large: £23

Supplements: \*£1 \*\*£2 \*\*\*£2.50 \*\*\*\*£3

### **The Classic**

Taking you back to 1958 with the original! Coated with bechamel sauce and topped with cheese.

### **My Big Fat Greek Parmo**

Half classic and half zacheroff parmo with a tomato, mushroom and herb sauce.

### **The FunGuy**

Straight from our French neighbours! A parmo topped with sautéed garlic mushrooms.

### **El Chapo**

¡Hola amigos! A taste of Mexico with nachos, salsa, spicy jalapeños and guacamole.

### **Kyiv**

All of the flavours of a classic chicken Kyiv. Dressed with tasty garlic and herb butter.

### **Spicy Buddha**

Chicken parmo smothered with sweet chilli sauce. Topped with prawn crackers!

### **Spanish Armada\***

Taking over Teesside with this chorizo topped parmo - King Phillip II style!

### **Tropicana\***

The Marmite of parmos - you'll either love it or hate it! Topped with bacon and pineapple.

### **Fond of U\***

A cheesy twist on a fondue! Strips of parmo to dip into a blend of melted cheeses.

### **Witch Doctor\*\***

Summon the Witch Doctor with a fiery note of Peri Peri sauce! Topped with grilled halloumi.

### **Miss Pepper Potts\***

Mediterranean meets French cuisine. Rich peppercorn sauce topped with pepperoni.

### **Italian Stallion\*\***

It's a knock-out worth running upstairs for! Classic parmo topped with bolognese.

### **Shawarmo\*\*\*\***

A chicken parmo topped with a marinated chicken skewer with raita and harissa.

### **Messi Moo\*\*\*\***

Seasoned sliced rump beef topped with a spicy homemade Chimichurri dressing.

### **The Mafia\*\***

Say hello to my little friend! Chunky tomato sauce, crispy Parma ham and mozzarella.

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## *Spudgrade*

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Upgrade your hand-cut chips on any main course for £3.50.

Order a 'spudgrade' individually for £4.50 each.

### **Salt & Pepper Chips**

Hand-cut chunky chips stir-fried with garlic, peppers, onions, secret spice mix and coriander.

### **Burger Fries**

Crispy skin-on fries finished with mini burgers, onion, gherkins, burger sauce and melted cheese.

### **Loaded Hash Browns**

Hickory smoked BBQ sauce and spicy Spanish chorizo. Finished with melted cheese.

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## *Sides*

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### **Chunky Chips**

£3.00

Hand-cut 'skin on' chips. Twice cooked until golden. Finished with a sprinkling of salt.

### **Cheesy Chips**

£4.00

Hand-cut chunky chips. Twice cooked until golden. Topped with a blend of melted cheeses.