THE SPIRITUALIST
BAR AND RESTAURANT

While you wait...

OLIVES
mezcal & lime VG, NGC 5.50

BREAD
balsamic & olive oil VG 4

Small Plates

3 for 2

KARAAGE CHICKEN
soy & honey dressing NGC 9

CRISPY MUSHROOM FLOWERS
sesame dip VG, NGC 8.50

CHARGRILLED PRAWNS
satay dipping sauce, peanut crumb NGC* 8.50

HUMMUS
crispy chickpeas, chilli oil, charred ciabatta VG, NGC* 8.50

HOISIN SHORT RIB BAO BUN
pickled radish, sesame dip 10.50

CHICKEN LIVER PÂTÉ 'STUFFED TOAST'
salted honey, sherry spiked raisins 8

Tacos & Tequila

All our tacos come in pairs. Add fries for £3!

CHEESEBURGER, pickle, burger sauce, crispy onions 12

GRILLED HALLOUMI, pomegranate dressing 11

GARLIC STEAK, potato puffs 12.50

BATTERED COD, pea salsa 12

Perfectly paired with our **SPICY STRAWBERRY MEZCAL MARGARITA**, or a shot of **HERRADURA REPOSADO** for the more daring...

Classic Sides

CHIPS, duo of dips VG, NGC 4.50

SALT & CHILLI 'SHAKE YOUR OWN' CHIPS V, NGC 7.50

HALLOUMI FRIES, pomegranate NGC 8

Signature Sides

ONION PETALS
crème fraîche, chilli oil VG*, NGC 8

MAPLE ROASTED ROOT VEGETABLES
whipped feta, furicake VG, NGC 6

The Classics

STEAK FRITES
8oz rump steak, peppercorn sauce, rocket & sun-kissed tomato salad, fries NGC 21

BACON CHEESEBURGER
two 3oz burger patties, smoked cheddar, shredded iceberg, tomatoes, pickles, burger sauce, fries NGC* 17.5

FISH SUPPER
minted pea salsa, dill tartare sauce, fries NGC 17

PLANT BURGER
feta, rocket, tomato, vegan bun, fries VG 16

The Late Brunch Club

Served until 5pm

STEAK & EGGS
hummus, poached eggs, chimichurri NGC 18
Add **FRIES** *for* £3

GRILLED AVO
ciabatta, smash avo, whipped feta, pomegranate dressing
NGC* VG* 12.50
Add a **POACHED EGG** *for* £2
Add a **BACON** *or* **HALLOUMI** *for* £3

SALT & CHILLI CHICKEN WAFFLE
watermelon, furikake, spiked maple 16.50

CHICKEN CAESAR BENEDICT
poached egg, parmesan, English muffin 16.50

FRENCH TOAST
soaked in crème anglaise and served with your choice of :

CLASSIC: maple syrup & berries V 12
BACON & BLUEBERRIES: streaky bacon, blueberries & maple syrup 12.50

Brunch Cocktails

FROZEN STRAWBERRY DAIQUIRI
Dead Man's Fingers white rum, strawberry purée, lime, sugar syrup 11.50

BLOOD ORANGE FIZZ
Blood orange syrup topped with prosecco 11.50

CARAMEL PEAR-FECTION
Whitley Neil Distillers Cut gin, amaretto, pear purée, caramel syrup, apple & lemon juice 11.50

MELON WRAITH
Absolut vodka, Midori, blue curaçao, pineapple juice, lime, sugar syrup 11.50

or choose from a **GLASS OF PROSECCO, PINT OF COLD TOWN LAGER** or **BALTIC IPA**

BOOZY BRUNCH
Thursday - Sunday
12-3pm
1 BRUNCH DISH + 3 COCKTAILS
£35

Sugar Rush

PORNSTAR CHEESECAKE
berry compote VG 8

CHOCOLATE FONDANT
vanilla crème fraîche, pink chocolate sauce, popping candy V 8.50

AFFOGATO SUNDAE
vanilla ice cream, brownie bits, coffee syrup, oreo crumb V 8.50

No room for dessert? No problem...

ESPRESSO MARTINI
Coffee, shaken not stirred
Absolut Vanilia, Kahlua, sugar syrup, espresso 10.50

PINEAPPLE RUM OLD FASHIONED
Tropical, smooth & sophisticated
Flor de Cana 12 year-old rum, bitters, homemade pineapple cordial, pineapple crisp 11.50

YOU'RE CRAZY IN THE COCONUT
Creamy & refreshing
Dead Man's Fingers rum, triple sec, pineapple syrup, coconut water, homemade coconut rum & vanilla foam, toasted coconut flakes 11.50

V VEGETARIAN
VG VEGAN
NGC NON-GLUTEN CONTAINING
*** : CAN BE MODIFIED TO CATER FOR RESPECTIVE DIETS (I.E NGC*= CAN BE MADE NON GLUTEN CONTAINING)**

Although every effort is made to provide allergen free meals we use products that contain them in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances please let your server know when placing your order.