

# BOUNCE

## FOOD



<b>Padron Peppers</b> (VG) (GF) Grilled padron peppers sprinkled with smoked rock salt.	4.00	<b>Buttermilk Fried Chicken</b> with buffalo sauce.	9.00
<b>Crispy Potato Puffs</b> (VG) (GF) with ketchup, and mayo.	4.50	<b>Loaded Nachos</b> Salted corn tortillas, ricotta cream, grilled Monterey Jack, tomato salsa, pickled chilli, and crushed avocado.	8.00
<b>Popcorn Cauliflower</b> (VG) (GF) with a BBQ glaze.	6.00		

## PIZZA

<b>Chorizo</b> Chorizo, chilli, fior di latte mozzarella, garlic oil.	10.50	<b>PepperNOni</b> (VG) Our twist on a timeless classic. Vegan pepperoni, and vegan cheese.	9.50
<b>The G.O.A.T</b> (V) White base pizza with goats' cheese, fior di latte mozzarella, caramelised red onion, and smoked provola.	10.00	<b>Pepperoni &amp; N'duja</b> Pepperoni, spicy n'duja sausage, and fior di latte mozzarella.	10.50
<b>Margherita</b> (V) Fior di latte mozzarella, tomato, and a sprinkling of fresh basil.	9.00	50p from this pizza will be donated to our mental health charity 	
<b>BBQ Chicken</b> Smoked chicken, red onion, on a smoky BBQ sauce base.	12.00	<b>Mediterranean</b> (VG) Vegan cheese, aubergine, sun-dried tomatoes, basil, oregano, and drizzle of garlic oil.	9.00
<b>Ham &amp; Wild Mushroom</b> Smoked ham, wild mushrooms, fior di latte mozzarella, tomato, and a pinch of fresh thyme.	12.50	<b>The Green One</b> (V) Tenderstem broccoli, fior di latte mozzarella, tomato, and pesto.	10.00

## BEER & CIDER

### DRAUGHT

<b>Birra Moretti</b> 4.6%, Pint	5.80
<b>Amstel</b> 4.1%, Pint	5.40
<b>Red Stripe</b> 4.7%, Pint	5.50
<b>Beavertown Neck Oil</b> 4.3%, Pint	6.20
<b>Beavertown Gamma Ray</b> 5.4%, Pint	6.40
<b>Old Mout Berries &amp; Cherries</b> 4%, Pint	6.00
<b>Guinness</b> 4.1%, Pint	5.90

### BOTTLED BEER & CIDER

<b>Sol</b> 4.2%, 330ml	4.90
<b>Sagres</b> 5%, 330ml	4.75
<b>Heineken</b> 5%, 330ml	4.90
<b>Peroni</b> 5.1%, 330ml	5.00
<b>Estrella Daura</b> (GF) 5.4%, 330ml	5.50
<b>Brewdog Punk IPA</b> 5.4%, 330ml	6.00
<b>Brewdog Dead Pony Pale Ale</b> 3.8%, 330ml	5.50
<b>Bulmers Original Cider</b> 4.5%, 500ml	6.00

For every Pepperoni & N'duja pizza sold, 50p will be donated to The Charlie Waller Trust. The Charlie Waller Trust provides training and resources to help young people look after their mental health. It is a registered charity in England and Wales (1109984).

If you have any food allergies or intolerances please notify a member of staff before ordering. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. For full allergen menu please ask a team member.

(V) VEGETARIAN

(GF) GLUTEN FREE

(VG) VEGAN

# DRINKS

## COCKTAILS

<b>Rum 'n' Bass</b> We're going totally tiki on the good stuff, Wray & Nephew rum, and chilli liqueur with pineapple juice, passionfruit, and a kick of Angostura bitters.	9.75	<b>Up In Smoke</b> Wind down and fly high with our CBD infused drink! Monte Alban mezcal, Talisker whisky, and peach liqueur with gingerbread syrup, and CBD oil.	9.50
<b>Pornstar Martini</b> An adored classic! Ketel One vodka shaken with passion fruit, vanilla, and served with the bubbly money shot.	10.25	<b>Espress'oh Martini</b> This one's going to wake you up and shake you up - Absolut vanilla vodka, Kahlua coffee liqueur, hazelnut, and coffee.	9.50
<b>The Sol'quila</b> Torn between a beer or a cocktail? Have it all with Sol beer mixed up with Don Julio Blanco tequila over crushed ice, served with salt and lime.	9.75	<b>A Walk In The Park</b> Bursting with seasonal zest we're topping Tanqueray gin, Crème de Cassis, fresh mint, ginger, lemon, and blueberries with fiery ginger ale.	9.50
<b>Pop My Cherry Drop</b> An adult friendly version of the old-school sweetie. Taste the nostalgia with Courvoiser cognac, Amaretto liqueur, cranberry, and cherry bitters.	8.95	<b>Bounce Collins</b> Our in-house mixology mavericks infuse Tanqueray gin with lemon for all the floral and fresh feels. Topped with a pea flower gin foam, soda, and a dash of sugar.	9.75
<b>Poppin' Old Fashioned</b> Makers Mark bourbon, popcorn, and orange bitters.	9.25		

## VIRGIN COCKTAILS

<b>Espresso Marti-no</b> A coffee lover's dream, our booze-free version sees Seedlip spice shaken up with our in-house coffee, hazelnut, and vanilla.	7.00
<b>Dry Daiquiri</b> As artfully created as it's boozy brethren, this flavour forward sip sees Lyre's dark cane spirit with lime, and strawberry.	7.00
<b>Italian Orange Spritz</b> Tastes and looks just like the real deal, this refreshing mix sees Lyre's dry orange spirit, with orange bitters and topped with tonic water.	7.00
<b>Bounce Spiced No3</b> We've given the humble OJ some fire, adding notes of chilli, cherry, and lime to pack this drink with some punch.	7.00

## NON ALCOHOLIC & LOW ABV

<b>Heineken 0.0</b> 0%, 330ml	3.50
<b>Brewdog Nanny State</b> 0.5%, 330ml	5.50
<b>Lucky Saint</b> 0.5%, 330ml	5.50

## WHITE

<b>Acacia Tree Chenin Blanc - South Africa</b> A fresh white bursting with citrus flavours, and a zesty finish.	5.50   19.00	<b>Argento Pinot Grigio - Argentina</b> A bottle brimming with delicate floral aromas, tropical fruit flavours, and a super smooth taste.	7.65   26.50
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## RED

<b>Acacia Tree Pinotage - South Africa</b> Wine down with this bright and refreshing sip, with spicy red fruits.	5.70   21.00	<b>Argento Malbec - Argentina</b> Indulge in deep aromas and flavours of plums, black cherries, and hints of violet.	8.50   29.50
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## ROSÉ

<b>Il Conto Vecchio Pinot Grigio Blush - France</b> How to look pretty in pink! With fresh and delicate notes, alongside pomegranate, and blood orange.	7.20   28.00
<b>Cotes De Provence Domaine De La Pastoure - France</b> France's finest sees bright and peachy fruit with a faint strawberry note, and a crisp dry finish.	32.50

## SPARKLING & CHAMPAGNE

<b>Prosecco Vaporetto</b> Treat yourself to a glass of fizz - dry and fruity.	7.00   25.00
<b>Palmer Brut</b> Feeling fancy? Pop open this bottle for a rich palate of white fruits, pears, and apricots, with subtle notes of honey, and hazelnut.	65.00
<b>Dom Perignon</b> Celebrate in style with this aromatic champagne that is fruity, bright and silky.	220.00

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We serve wine in 175ml with sparkling wines in 125ml measure as standard. 125ml wine available on request.