THE SINDERCOMBE SOCIAL

Scan the code to order & pay from your table.





	(©) @sindercombe
SHARING & SNACKS ———————	
NACHOS (V)	AVOCADO TOSTADA (VE) 9.00 Smoky pulled mushroom & bean chilli, smashed avocado, pico de gallo salsa (634kcal)
Add: Pulled short rib & beef brisket (263kcal)	FRIED CHICKEN TENDERS 4/8
CRISPY CALAMARI 8.00 Saffron aioli (277kcal)	'NDUJA & PECORINO CROQUETTES
CAULIFLOWER WINGS (VE) 8.00 Gochujang mayo* (487kcal)	HAND-BREADED HALLOUMI FRIES (V)
BURGERS & SUBS —	
All served with fries (401kcal), upgrade to any loaded fries or tots for +3.00	. Burgers served on a brioche-style bun with shredded iceberg lettuce & pickles
THE SINDERCOMBE SOCIAL BURGER	BIG DIPPER 18.00 Crispy fried chicken breast, dipped in buffalo hot sauce, smoked streaky bacon, smoked Cheddar, buttermilk jalapeño ranch sauce (810kcal)
INSTANT CLASSIC 16.50 Grilled beef patty, smoked streaky bacon, smoked Cheddar (765kcal)	THE O.G. 17.50 Our original chicken burger. Crispy fried chicken breast, smoked streaky bacon, smoked Cheddar (752kcal)
THE BOSS 2.0	VEGAN CHILLI CHEEZE (VE)
STEAK & CHIMICHURRI SUB	CHIPOTLE SHRIMP PO BOY
LOADED FRIES & TOTS ALL 8.50	
PAY DAY FRIES Fries, crispy smoked bacon, grated parmesan, truffle-infused oil (758kcal)	BEEF DRIPPING TOTS Potato tots, nacho cheese, chipotle & lime mayo, beef dripping gravy (850kcal)
POUTINE FRIES Fries, pulled short rib & beef brisket, crispy spiced onions, mature Cheddar, chipotle & lime mayo (1225kcal)	BUFFALO RANCH TOTS (V) Potato tots, nacho cheese, buttermilk jalapeño ranch sauce, buffalo hot sauce (704kcal)
MAINS & SALADS	
CHICKEN SCHNITZEL 16.50 Breaded fried chicken breast, fries, cherry tomato & red onion salad, saffron aioli (1131kcal)	BEER-BATTERED HADDOCK & CHIPS
STEAK FRITES	NOURISH BOWL (VE)
BUDDHA BOWL (VE)	Add: Chicken Schnitzel (515kcal)
Vegan shawarma, spiced broad bean falafel, houmous, grains, pickled red cabbage (763kcal)	Vegan Shawarma (VE) (138kcal)
ADD-ONS ALL 4.00	DIPS ALL 2.00, CHOOSE 3 FOR 5.00 ——————————————————————————————————
SLAW (V) (124kcal)	BUTTERMILK JALAPEÑO RANCH (V) (65kcal)
CORN RIBS (VE)	NEXT LEVEL BBQ SAUCE (VE) (66kcal)
Spiced garlic seasoning, buffalo hot sauce (292kcal) FRIES (VE) (401kcal)	SECRET SAUCE* (177kcal) BUFFALO HOT SAUCE (VE) (12kcal)
PADRÓN PEPPERS (VE) (213kcal)	BEEF DRIPPING GRAVY (123kcal)
CRISPY SPICED ONIONS (VE) (154kcal)	GOCHUJANG MAYO (VE) (147kcal)
DESSERTS	
DOUBLE CHOCOLATE BROWNIE (V) 7.00 Salted caramel sauce, butterscotch ice cream, popcorn (892kcal)	BAKED VANILLA CHEESEQUAKE (V) 7.00 Vanilla cheesecake topped with Crunchie pieces, popcorn, salted
BISCOFF VEGAN CHEEZECAKE (VE)	caramel & chocolate sauce (772kcal)



BISCOFF VEGAN CHEEZECAKE (VE) 7.00 Cinnamon biscuit base, creamy coconut topping, chocolate sauce

(940kcal)

COCKTAILS -

OUR TWISTS ON CLASSICS	
ESPRESSO MARTINI Ketel One vodka, Tia Maria, cold brew coffee, sugar syrup, coffee beans	10.50
PORNSTAR MARTINI Absolut Vanilia vodka, passion fruit, raspberry dusting and a shot of Prosecco	10.50
MOJITO Bacardí Carta Blanca rum, fresh mint, lime, soda Add Hibiscus, Yuzu or Lychee	9.95
YUZU MARGERITA El Jimador Blanco Tequila, lime, sugar syrup, Yuzu, salt, dried lem	10.50 ion
SEASONAL SPRITZES	
APEROL SPRITZ Aperol, Prosecco, soda, dried orange	9.95
HIBISCUS & ORANGE BLOSSOM SPRITZ Tanqueray gin, prosecco, Fever-Tree Raspberry & Orange Blossom Soda, hibiscus, dried orange	10.50
YUZU AND LIME SPRITZ Ketel One vodka, Fever-Tree Mexican Lime soda, prosecco, dried lemon	10.50

SHOTS

PB8J

Chambord Raspberry Liqueur, Sheep Dog Peanut Butter whisky

CHOCOLATE BUTTON

Baileys, De Kuyper Crème de Cacao

BABY GUINNESS

Tia Maria, Baileys Irish Cream

TEQUILA ROSE 15% vol

EL JIMADOR BLANCO TEQUILA 40% vol

OLMECA TEQUILA 40% vol

SIGNATURES -

WRAY'S RUM PUNCH 9.95 Wray & Nephew rum, Fever-Tree Ginger Ale, strawberry, pineapple, dried pineapple HIBISCUS REFRESHER El Jimador Blanco Tequila, Cointreau, Fever-Tree Pink

PINEAPPLE MEZCALITA 11.50

Havana Cuban spiced rum, Montelobos Espadin Joven Mezcal, pineapple juice, crushed chillies, tabasco, dried pineapple

Grapefruit Soda, hibiscus, dried lemon

CUBAN MAI TAI 11.50

Havana Cuban Spiced rum, Cointreau, Orgeat syrup, lemon, cherries, dried pineapple

ZOMBIE 10.50

Wray & Nephew rum, pineapple, yuzu, lemon, fresh mint, dried orange

LOW 8 NO -

AMALFI SPRITZ 7.25

Lyre's Italian Spritz, Fever-Tree White Grape & Apricot Soda, dried lemon (97kcal)

YUZU, WHITE GRAPE & APRICOT FIZZ 7.25

Tanqueray 0.0, Fever-Tree White Grape & Apricot, Elderflower, Yuzu, dried orange (211kcal)

Alcohol-free cocktails are unable to be sold to anyone under the age of 18.

BEER & CIDER -

We regularly rotate our draught products with the freshest craft beer from around the UK and further afield. Our team would love to tell you more about our current range of craft beers and ciders – ask them for some recommendations or for a sample. We also have a selection of bottles and cans chilling in our fridges if you're after something a littler bit different.

RADLERS



Served chilled in a tankard glass, we've created a refreshingly light beer and flavoured soda combination

PINK GRAPEFRUIT RADLER 5.95

Camden Hells, Fever-Tree Pink Grapefruit Soda, dried lemon

MEXICAN LIME RADLER 5.95

Camden Hells, Fever-Tree Mexican Lime Soda, dried lemon

EVERY SIP OF FEVER-TREE CONTRIBUTES TO THE TINY FOREST MOVEMENT



In partnership with Fever-Tree, we are working with Earthwatch Europe to support the planting and maintenance of Tiny Forests dotted around the UK. Tiny Forests are dense, fast-growing woodlands the size of a tennis court, purposefully planted in urban areas across the country to help enrich biodiversity, support urban wildlife and help us all to reconnect with nature.

View our drinks list for our full range of wines, softs and spirits

Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= This dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online. Please note all the wines by the glass are available in 125ml. % Vol and calories were correct at time of print but may vary. Alcohol is served to those aged 18 and over only.

50p from each dessert sold with go to Social Bite (registered charity SC045232), to fund meals, food packs and care kits supporting the mission to end homelessness