

Thursday, Friday & Sunday 4pm to 9pm (excludes bank holidays)

£38 per person

Saturday 4pm to 7pm with live entertainment

£42.50 per person

# The Drinks Packages

# **Bottomless Dining**

Two small plates or one large plate plus 90 mins of unlimited fizz, pink fizz, gin, pink gin, vodka, rum and beer

# **Premium Bottomless Drinks Upgrade**

Upgrade to include Pornstar Punch, Sex & Candy Punch and Raspberry Beret Punch

£7.50 per person

# **Alcohol Free Bottomless Drinks**

One brunch dish plus 90 mins of unlimited alcohol free Prosecco, gin, house mocktail, beer or soft drinks

£32 per person

# Choose 2 small plates or 1 large plate

shall plates

# **Popcorn Chicken**

Salt and pepper, chipotle mayonnaise

#### **Panko Squid**

Nori salt, BBQ Japanese mayonnaise, lime

# **Voodoo Cauliflower Wings**

Maple, sriracha, soy (vg)

## **Mushroom Croquettes**

Parmesan, white truffle mayonnaise (v)

# Lil' Beef Burgers

Monterey jack, pickles, burger sauce

#### **Shrimp Tempura**

Soy, yuzu, coriander

large plates

## **NBHD** Burger

Chuck & short rib patty, monterey jack, burger sauce, pickles, toasted brioche bun Add bacon **2.50** 

#### 8oz Flat Iron

28-day aged British beef, peppercorn sauce, fries (served pink or well done)
(3.50 supplement)

#### Southern Fried Chicken Dinner

Southern fried chicken, braised slaw, chipotle corn on the cob, honey mustard sauce, salted fries

#### Truffled Mac 'n' Cheese

Southern fried chicken, mozzarella, cheddar, parmesan, white truffle, breadcrumbs

Add bacon 2.50

# **Moving Mountains Vegan Burger**

Applewood vegan smoked cheese, vegan mayonnaise, salad, house bun

## Miso & Harissa Roasted Vegetables

Aubergine, courgette, soy herb yoghurt, pomegranate, pine nuts (vg)

#### All served with NBHD fries

Duration 1.5 hours, starting from the time of seating. Last sitting is 9pm

Allergens and Intolerances: All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. We use ingredients containing Gluten (Wheat, Barley, Oats) Eggs, Milk, Soy, Celery, Sulphties, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame. Please note that not all ingredients are listed in our menu descriptions Due to the possible risk of cross contamination, we are unable to guarantee the absence of traces of allergens. If you have particular dietary requirements or intolerances to allergens, we ask that you speak to a member our team before ordering. Whilst we take every care to remove them, Fish & Shellfish may contain small bones or pieces of shell. All weights stated are approximate, pre-cooked quantities. We have Chicken & Steaks from Halal certified suppliers available on request. We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of a dish. Full information on menu allergens is available at www.neighbourhoodrestaurant.co.uk/allergens-guide A discretionary service charge will be added to all tables. (V) vegarian (vyg vegan)