

SOUTHPOUR :

MAIN MENU.

BEGIN.

house marinated olives (vg)	3.50
sourdough, rye bread, smoked butter (v)	3.00
smoked paprika nuts (vg)	3.50
sriracha hummus, cumin khobez (vg)	3.00
cream cheese stuffed peppers	3.50

DELI SHARING BOARD

selection of cured meats and cheese	14.95
mature cheddar, blue cheese, pickles, charred sourdough, olives, sun blushed tomatoes, extra virgin olive oil and balsamic vinegar	

SMALL PLATES.

jerk chicken samosa	6.00
pineapple chutney, raita	
crispy chicken wings	6.00
cola & chipotle glaze	
haddock scampi	7.00
seaweed & preserved lemon tartare	
patatas bravas	5.50
paprika tomato sauce, gran vela, chorizo, roasted peppers	
shrimp popcorn	8.00
smoked anchovy dip	
broccolini & sweet potato tempura (v)	6.50
rose harissa, greek yoghurt, chillies	
glazed tofu buckwheat noodles (vg)	6.00
mouli, edamame, carrot	
mussels & chunky bread	7.00
white wine, garlic, cream	
beetroot & goats cheese tortellini (v)	7.00/14.00
katy rodger crème fraiche, lemon, rocket	

SIDES. ALL 3.50

truffle & parmesan chips / chilli & parsley grilled halloumi (v)	
garlic ciabatta (v) / sweet potato, chickpea & feta salad (v)	
sweet potato fries / sriracha & lime superfood salad (v)	
xl onion rings (vg) / broccolini & green beans, almond flakes (v)	
skinny fries	

ACOUSTIC GOODNESS.

enjoy the best live local acts from 9pm
every Friday & Saturday

SPECIALS BOARD.

ask your server about our list of daily specials!

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information. (v) vegetarian / (vg) vegan

LEAVES & GREENS.

> add the below to any of our salads	2.00
chicken / crispy bacon / chickpea & sweet potato	
smoked salmon / halloumi / beef / miso tofu	
sriracha & lime superfood salad (vg)	8.50
wild rice, couscous, edamame beans, braised kale, pickled cucumber, pomegranate, sriracha & lime dressing	
mexican succotash (vg)	8.00
charred sweetcorn, black turtle bean, lime, red pepper, coriander	
oak aged feta, roasted sweet potato & chickpea (v)	8.50
toasted walnuts, citrus dressing	
classic caesar salad	8.00
cos lettuce, garlic & herb croutons, smoked anchovies, parmesan shavings	

MAINS.

moules frites	14.00
shallots, white wine, preserved lemon aioli	
coconut, galangal & cashew red curry (vg)	12.00
thai jasmine rice	
> add chicken / tofu	2.50
thyme marinated scottish rump steak	19.50
flatcap mushroom, chips	
> add peppercorn / chimichurri / béarnaise sauce	2.00
harissa, sweet potato & chickpea tagine (vg)	9.00
coriander giant couscous, flaked almonds, preserved lemon	
chicken stuffed with mozzarella & sun-blushed tomato	14.95
roasted new potatoes, baby leeks & romesco sauce	
sweet potato, courgette and feta lasagne	9.95
napoli sauce & crispy shallots	
ipa battered haddock	13.00
chunky chips, crushed peas, seaweed & preserved lemon tartare	
southpour "3 cut" burger	12.00
brioche bun, burger sauce, gem lettuce, tomato, pickled cucumber, fries & slaw	
southpour "no cut" burger (vg)	12.00
brioche style bun, vegan burger sauce, gem, tomato, pickled cucumber, fries & vegan slaw	
> add to your burger: cheese / bacon / onions / chorizo / vegan cheese	1.50
> upgrade to sweet potato or truffle chips	1.50