

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 mature cheddar, blue cheese, pickles, charred sourdough, olives, sun blushed tomatoes, extra virgin olive oil and balsamic vinegar	14.95
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SMALL PLATES.

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

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!

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

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