

- V** Vegetarian
- Ve** Vegan
- GF** Gluten Free

# LOADED NACHOS

**Original** **V GF** £5.45/£9.95    **Chilli** **GF** £7.95/£11.75  
 Salsa, guacamole, sour cream, nacho cheese, pickled chillies



## BURGERS

**DOUBLE UP ON YOUR BURGER**  
 Dry Aged Beef Patty £4.00  
 Chicken Breast £4.25

**OUR BURGERS ARE COOKED MEDIUM**

**GLUTEN FREE BUN AVAILABLE ON REQUEST +£1.00**

## BEEF

### Classic £9.75

Dry aged patty, TBS sauce, lettuce, house pickles

**Add cheese - £1 Add onions - £1**

### Cheese and Bacon £12.75

Dry aged patty, cheese, dry cured smoked bacon, lettuce, caramelised onions, house pickles, TBS sauce

### Chilli Cheese £12.50

Two dry aged smash patties, cheese, pickled chillies, blackened chilli sauce, lettuce, jalapeno mayo, onions

### Smoky Joe £13.75

Two dry aged smashed patties, smoked and slow cooked beef chilli, cheese, pickled chillies, nacho crumb

### The Elvis £12.75

Dry aged patty, dried cured smoked bacon, peanut butter sauce, blueberry jam, lettuce, slaw



### Pulled Pork £13.75

Dry aged patty, honey sriracha, smoked pork shoulder, cheese, slaw

## CHICKEN

### **FAVOURITE** Rooster £11.00

Buttermilk chicken, slaw, lettuce, house pickles, garlic mayo

### Flamin' Rooster £12.25

Buttermilk chicken, buffalo hot sauce, stilton, jalapeno mayo

### Hawaiian Rooster £12.50

Buttermilk chicken, bbq sauce, charred pineapple, cheese, slaw

## VEGAN

### Vegan Classic **Ve** £11.25

Beyond meat patty, cheese, TBS sauce, lettuce, caramelised onions, house pickles

### **NEW** Sweet Falafel **Ve** £11.95

Sweet potato falafel patty, watercress, roasted red pepper, chipotle mayo, sweetcorn relish



## WINGS

(x5) £7.50 / (x8) £10.75

## TENDERS

(x5) £8.75 / (x8) £12.00

### Smothered in...

- Sticky blueberry BBQ, pink onions, chives
- Buffalo, blue cheese, celery
- Korean Gochujang, sesame chilli crisp, spring onions
- Honey Sriracha, pickled chillies, chives
- Garlic butter, garlic mayo, parmesan, parsley
- Blackened chilli, sour cream, pink onions
- Lemon & herb, pink onions

## FRIES

### House Fries **Ve GF** £4.75

### Bacon and Cheese Fries **GF** £7.50

Nacho cheese, bacon, spring and pink onions, baconnaisse

### **FAVOURITE** Nacho Fries **V GF** £7.50

Nacho cheese, guacamole, Pico de Gallo, sour cream

### Forager fries **V GF** £7.50

Black truffle salt, mushroom peppercorn sauce, parmesan, chives

### Chilli Fries **GF** £8.75

Slow cooked beef chilli, cheese, pickled chillies, sour cream

### **FAVOURITE** Truffle Fries **V GF** £7.75

Truffle mayo, black truffle salt, parmesan, chives

### Kiev Fries £8.75

Chicken tenders, garlic butter, garlic mayo, parsley

## SAUCES

Garlic mayo, blue cheese, bbq, buffalo, baconnaisse, gochujang, honey sriracha, blackened chilli, lemon & herb **£1.00**



## SIDES

### House Slaw **Ve GF** £3.50

### Onion rings **V** £5.00

Ranch dressing

### **FAVOURITE**

### Padron Peppers **Ve GF** £5.95

Herbed salt, garlic mayo

### Mac & Cheese **V** £6.75

Crack crumb

### Mozzarella sticks **V** £6.75

Marinara sauce

### **FAVOURITE**

### Sticky Pork Belly Bites **GF** £8.50

Bbq sauce

### **NEW** Nduja Pork Croquettes £8.50

Basil & lemon aioli



## SALADS

### **NEW** TBS Ranch **GF** £6.50/£9.50

Iceberg wedge, smoked sweetcorn, crispy bacon, cherry tomatoes, avocado, pink onions, tortilla crunch, ranch dressing.

### **NEW** Caesar Salad **V GF** £10.95

Baby Gem, sourdough croutons, parmesan shavings, Anchovies, Caesar dressing **+ chicken £3.00**

### **NEW** Heritage Beetroot & Glazed Goats Cheese

**V GF** £11.95

Watercress and rocket leaf, walnut crumble, hot honey dressing

## OUR PHILOSOPHY

At TBS, we care where our food comes from and how it's produced. We're deeply committed to quality, sustainability, and protecting the environment.

Our signature dry aged steak patties are made from our own recipe, using premium cuts of 100% grass-fed, organic British beef from trusted farms, with no additives. Our chicken is also sourced from the UK, marinated in buttermilk, and coated in our own special blend of herbs and spices. We take pride in our artisan approach - whether it's pickles or desserts, everything is crafted from scratch.

Since opening in 2016, we've always ensured that our ingredients are fresh, delivered daily, cooked to order and served with pride.

We don't serve fast food... we serve great food as fast as we can. Enjoy!