COCKTAIL MASTERCLASS

+ 2 COURSE DINING* | + 3 COURSE DINING

*THE WHOLE GROUP MUST HAVE EITHER A STARTER AND MAIN OR A MAIN AND DESSERT

STARTERS

CALAMARI

Deep fried and crispy with mayo.

HUMMUS + FLATBREAD (VE)

Hummus with our homemade flatbread, cucumber, red pepper.

CHICKEN SKEWERS

Cajun spiced blackened chicken.

LOADED NACHOS (V)

Corn chips stacked with cheese, chilli vodka salsa, smashed avocado, sour cream, jalapeños.

MAINS

ASIAN SALAD* (VE)

Asian slaw, red peppers, cos lettuce, cucumbers, pineapple, fresh chilli, coriander, spring onion, soy and chilli dressing. ADD CAJUN CHICKEN OR HALLOUMI (V)

KATSU CHICKEN

Our crispy fried chicken, katsu curry sauce, rice, slaw. VEGAN OPTION AVAILABLE (VE)

MARGHERITA PIZZA* (V)

The classic with fresh basil.
VEGAN & GLUTEN FREE OPTIONS
AVAILABLE (VE)(GF)

CHICKEN & CHIPS (GF)

Half roast chicken, fries, slaw, charred BBQ corn. Choose from BBQ or Frank's Hot Sauce.

CHEESE & BACON BURGER*

Beef burger, cheese, nacho cheese sauce, crispy bacon, lettuce, fries, Rev's relish.

GLUTEN FREE OPTION AVAILABLE (GF)

PLANT-BASED CLASSIC BURGER (VE)

Plant-based burger, lettuce, pickles, fries, Rev's relish.

PLANT-BASED FRIED CHICKEN BURGER (VE)

Plant-based fried chicken, lettuce, pickles, fries, Rev's relish.

DESSERTS

CHOCOLATE BROWNIE (V)

Chocolate sauce, strawberry, vanilla ice cream.

PORNSTAR CHEESECAKE (v)

Vanilla cheesecake, passion fruit, shot of Prosecco. Your favourite cocktail in a dessert!

CLEMENTINE CHOCOLATE TORTE* (VE)

Served with chocolate sauce.

ROVOLUTION

(V) vegetarian (VE) vegan (GF) gluten free

Allergies? Our food is prepared in our busy kitchens (not a big factory with segregated production lines) so we really can't guarantee any of our food is allergen-free or that the risk of cross contamination has been completely eliminated. In order to ensure your safety, if you do have any allergies or intolerances it is important that you tell us before you order each and every time you visit.