

FORK & BOTTLE

SNACKS & GRAZING

- v Warm Spinach & Artichoke Dip** | Local Corn Chips 16
- v Soup of the Week** 9
- GF Fried Bacon Strips** | Maple Mayo 13
- GF Honey Glazed Wings** | Sesame Seed Coated with a Ginger Honey Soy Sauce; Topped with Mango Salsa 15
- GF Coconut Crusted Tiger Prawns** | with a Spicy Papaya Dipping Sauce 18
- Fire Cracker Meat Balls** | in House Made BBQ Sauce; Topped with Cheddar Cheese, Jalapenos; Served with Warm Bread 14
- v Pickled Beetroot & Apple Salad** | with Honey Mustard Dressing; Topped with Deep Fried Goats Cheese & Pickled Egg 18
- GF Slow-Cooked Pulled Pork Nachos** | Sour Cream, Salsa & Guacamole Veg Option (20CHF) 22

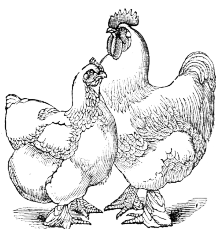
- v GF Truffle Fries** | Grated Aged Parmesan 15

MAINS

- GF 10 Hour House Smoked BBQ Pork Ribs (750+g)** | Fries & Cole Slaw (great to share) 41
- GF Crackling Confit of Pork Belly** | Spring Onion Mash, Braised Red Cabbage with a Port Wine Jus 25
- GF Steak of the Day** | 200g of Australian Entrecote, Herb Butter, Vine Tomato; Served with choice of Fries or Salad 45

- IPA Battered Fish & Chips** | Minted Peas & Tartar 29

- VEGAN Vegetarian Thai Panang Curry** | with Rice & Crushed Peanuts 25



Fried Chicken Friday Nights!

BURGERS

All served with hand-cut fries or salad

- Pulled Beef Burger** | House Smoked & Spiced with Kimchi & Habanero Sauce 28
- Southern Fried Chicken Burger** | Cheddar Cheese, Lettuce, Tomato, Gherkin with Spring Onion Mayo 25
- v Macaroni & Cheese Burger** | with Spicy Tomato Chutney, Mustard, Mayo; Topped with Tomato, Pickle & Lettuce 25
- Chicken Parmigiana Burger** | Bread crumbed Chicken Breast (CH), Napoli Sauce & Mozzarella 26
- Minted Lamb Burger** | 200 Grams Lamb; with Goats Cheese & Caramelised Red Onion 31
- Slow Cooked Pulled Pork Sandwich** | Cole Slaw 26
- v Spiced Beetroot & Black Bean Burger** | Sweet Chilli Jam, Lettuce, Tomato & Gherkin 24
- Spiced Soft Shell Crab Burger** | Curried Flour, Mango & Yogurt 27

- F&B Classic Burger** | 200 Grams of Swiss Premium Beef, Cheddar, House Corn Relish, Tomato, Gherkin & Lettuce 28

- Bacon Cheese Burger** | Bacon & BBQ Sauce 30

Beef Burgers Cooked To Medium Unless Requested Otherwise

SIDES

- v GF Hand-Cut Fries** 8
- v GF House Salad** 7
- v GF Cole Slaw** 8
- v GF Pit Beans** 7

SWEETS

- v Chocolate Brownie Sundae** | Crumbled Brownie, Homemade Vanilla Ice Cream, Chocolate Ganache & Marshmallow Fluff 12
- v Peanut Butter & White Chocolate Deconstructed Cheese Cake** 12
- v Rhubarb & Apple Pie** | with Vanilla Ice Cream 12
- v Mini Raspberry Bakewell Tart** | Topped with Vanilla Ice Cream & Raspberry Mint Syrup 12

SEASONAL CRAFT BEER

On the Lighter Side

- Corporate Monkey** | Bier Factory (CH): Locally brewed, lightly-hopped (33cl) 10

- Tipopils** | Birrificio Italiano (IT): A fresh, crisp, hoppy pilsner with a hint of sweetness (33cl) 11

- La Fraîcheur au Basilic** | Biere Trois Dames (CH); Light-bodied, Belgian-style wit; long notes of basil (33 cl) 11

Bitter

- Gamma Ray** | Beavertown (UK); Killer APA rammed with juicy malts & huge tropical aromas, plus the can is cool (33cl) 11

- Wanderlust** | Bier Factory (CH): A lightly dry hopped Swiss Pale Ale. Super refreshing, not over-the-top, not aggressive, yet it's a beer with true character. Wanderlust makes you yearn for more beer adventure in your life 11

- OH IPA** | Bier Factory (CH): Dark Amber, cloudy, fruity and full bodied IPA (33cl) 11

Sours

- Hallon Sour Barrel Aged** | Stockholm Brewing (SE): Berliner-Weisse style ale, aged in champagne barrels for one year, then further aged on organic raspberries for three months (37.5cl) 17

- For Fan** | LoverBeer (IT) Newest beer from Lover - a refreshing Apricot sour (37.5cl) 20

On the Sweeter Side

- Indigo Rainbow Project 2017** | Wild beer (UK) & Side Project (USA): Full of blackberries, elderberries & juniper foraged from hedgerows around the brewery (33cl) 12

- Archie Pumpkin Spice Ale** | Bier Factory (CH); Made with fresh Zurich pumpkins & the brewer's secret pumpkin pie spice. 6% ABV (33cl). Limited 12

Cask Aged

- L'Abbaye de Saint Bon-Chien** | BFM (CH): Fruity, sour ale with 11% vol; Matured in oak (37.5/75cl) 19/35



Every Wednesday Night!