



Presents

# WHITE LABEL BURGERS

*Our burgers are housed in a demi-brioche bun, served w/ fries & slaw*

## **Burgers**

Beef Burger - 100% Scotch beef patty w/ lettuce, tomato, red onion, pickles, mustard, ketchup (add Applewood smoked cheddar 50p; add dry cured smoky bacon 1.00)	11
Venison Burger - Venison haunch topped w/ lettuce, tomato, red onion, pickles, mustard, ketchup, Stilton cheese & dry cured smoky bacon	13
Soft Shell Crab Burger - Lightly fried soft-shell crab, topped w/ napa-slaw, Sriacha-miso aioli & toasted sesame	10
B.A. Baracus Bean Buster Burger - Lightly spiced w/ 3 types of beans, Creole seasoning, topped w/ Applewood smoked cheddar & tomato, chilli & coriander salsa (V) (VG)	9
Jerk Chicken Burger - Marinated free range chicken thigh, topped w/ Applewood smoked cheddar, dry cured smoky bacon & mango salsa	10
Limited Edition Burger of the Month - Check out @WhiteLabelBurgers on Instagram to find out more...	
Double-up on your patty	2

## **Sides**

Fries - lightly salted (V) (VG)	2.5
Sweet Potato Fries - topped w/ sweet smoked paprika (V) (VG)	3.5
Beer Battered Onion Rings - served w/ Hickory BBQ sauce (V) (VG)	4.5

## **Loaded Fries**

Applewood smoked cheddar, spring onion (v)	3.5
Tomato, Chilli & Coriander Salsa, Applewood smoked cheddar (v)	4
Applewood smoked cheddar, dry cured smoky bacon	4

## **Extras**

Cheese 50p; Bacon 1.00; Mango Salsa 1.00; Tomato, Chilli & Coriander Salsa 1.00; Sriacha-Miso Aioli 75p; Hickory BBQ Sauce 50p

## **Afters**

Oreo Cookies & Cream Cheesecake w/ Bubblegum Ice-cream	5
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Food is cooked to order - service times may vary; Please advise your server if you have any allergies or require information on ingredients used in our dishes. Discretionary 12.5% service charge will be added to your bill, 100% goes to the staff. Beef burgers are cooked to medium unless requested otherwise. Consuming raw or undercooked meats may increase your risk of foodborne illness and effects may be severe in children, the elderly and those with weakened immune systems.



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## On the B-side...

We work with a small group of specialist farmers, chosen for their high standards of animal husbandry, welfare and commitment to sustainable farming.

- The beef - 100% grass-fed, dry-aged Scotch beef sourced from selected Scottish farms.
- The chicken - Class A British free range chicken
- The venison - wild red deer, reared in open pastures, grazed freely.

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