

Homemade Fire Bread

House made grilled bread. Filled with garlic butter, made to order

With smoked cheese

3

4

Starters

Chicken

Chicken thighs, wings and drumsticks, served hot or not...

7

Pork Ribs

Our house smoked, BBQ glazed pork belly ribs with red & green slaw

8

Beef

Seasoned, seared, sliced with grated horseradish

9

Squid

Pink peppercorn and smoked salt with lemon & chilli sauce

8

Prawns

Chilli, garlic, herbs, olive oil & sourdough

8

Halloumi (v)

Grilled, heritage beets, pistachios, pomegranate

6

Social Starters

Chicken & Squid

14

Chicken, Ribs, Squid & Prawns

28

All of the Starters

42

If you can't decide, have them all!

Sides 3.5

• Buttered greens • Mac n cheese • Ash corn • Skin on chunky chips or fries • Bone marrow • Tomato & shallot salad •

Sauces 1.5

• Chilli bacon hollandaise • Shallot & peppercorn • Bone marrow & ale gravy • Chilli maple BBQ •

MEATUP

a little Social Grilling

Beasts, Birds and Other Bites

Deckle (subject to availability) 19

Our signature 8oz cut

Ribeye 20

8oz British rare breed ribeye

Sirloin 18

8oz British rare breed sirloin

Surf 'n' Turf any steak with king prawns 4

• Ask your waiter for bigger cuts •

Chicken 13

House rubbed lemon & herb forequarter chicken

Lobster (whole or half) 15/25

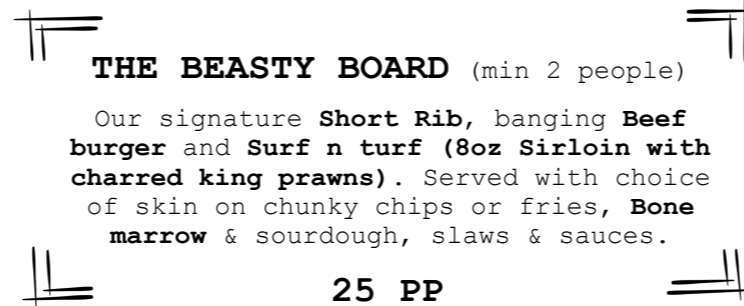
Steamed & chargrilled, lemon garlic & butter

Mac n Cheese (v) 10

Four cheese and serano chilli

• Add Short rib or prawns 4

All Served with your choice of Skin on chunky chips or fries, slaw & sauce



The Full English (12-5pm) 12

Chargrilled streaky bacon, Dingly Dell pork sausage, eggs, rosti, BBQ beans, bone marrow, mushrooms, tomato, sourdough

Don't forget our banging Sunday roasts from £15!

The Meat @ MeatUp

All of our beef comes from farm quality assured British and Irish farms. Our beef is fully traceable from pure breed Hereford and Angus steers, grass fed, ethically reared and matured for a minimum of 28 days. We butcher all of our steaks in house, and you can have a rare burger too because we make our own mince!

Bones & Buns

Signature Short Rib for 1 or 2 19/36

24hr marinated, low & slow smoked, maple glazed (approx 1/2kg of meat).

We go through 100's a week so don't just take our word for it, it's that good!

Bird Burger 11

Torn roast chicken, crispy skin with a chicken dipping sauce

Beef Burger 12

Our homemade signature chuck, brisket, short-rib & bone marrow patty

Veggie Burger (v)

Breaded, spiced rice and bean patty

All come wrapped in our homemade fire bread filled with smoked cheese and garlic butter, salad, house mayo **with skin on fries or chips.**

• Add avocado, bacon or short rib +2 each
• Double up your burger +4

Pudding

Sticky toffee pudding 5.5
Toffee sauce, clotted cream

Lemon curd cheesecake 5.5

Chocolate brownie 5.5
Burnt butter ice cream, chocolate fudge sauce

British cheese board 8/12
Served with chutney & water biscuits

Ice cream & sorbets 1.5 scoop

Liquor coffee 7
Jamesons, Kahlúa, Amaretto, Baileys, Cointreau



Tipples

English Garden 11

Rosemary infused gin, fresh raspberries, cranberries, lime, soda

Cucumber Sour 9

Hendricks gin, midori melon, cucumber, fresh lemon, egg white

Wandsworth Village 12

Belvedere vodka, chambord, vanilla, pomegranate, apple juice, prosecco

Lemon Curd Collins 8

Beefeater gin, lemon curd, yellow char, tonic

SW18 10

Bulleit bourbon, peach liquor, raspberry liquor, demerara sugar

Bisol Negroni 10

Bisol prosecco, gin, campari, antica formula

GB Martini 10

Gentleman Baristas espresso, Absolut vodka, Mozart chocolate, vanilla

Midnight Margarita 9

Charcoal infused ocho tequila, agave syrup, freshly squeezed lime

Dark 'n' Stormy 9

Goslings black seal, homemade ginger extract, velvet falurnum, lime

Zacapa 23 Old Fashioned 15

Ron Zacapa 23, angostura bitters, orange bitters, demerara sugar

Red



Terre Forti Sangiovese / 2014	18
Alto Bajo Merlot / 2015	5 15 22
Mount LG Billi Billi Shiraz / 2013	28
Chianti Riserva Castellani / 2013	6 23 28
Esquinas de Argentio Malbec / 2014	7 26 33
Damana 5 Tinto Ribera del Duero / 2013	37
Valdivieso Single Vineyard Carmenere / 2012	38
Yering Station Little Yering Pinot Noir / 2015	8 31 42
Lirac Rouge Clos de Sixte Alain Jaume (organic) / 2013	50

White

Acacia Tree Chenin Blanc / 2015	18
The Paddock Chardonnay / 2015	5 15 22
Conto Vecchio Pinot Grigio delle Venezie / 2014	24
Mas Puech Picpoul de Pinet / 2015	6 23 28
Tokomaru Bay Sauvignon Blanc / 2015	7 25 30
Tuffolo Gavi / 2014	32
Markus Molitor Riesling / 2015	8 30 40
Domaine Paul Nicolle Chablis Vieilles Vignes / 2014	50



Bubbles

Belstar DOC Brut NV	6	28
Charles Smith Secco Italian bubbles bianco 2014		30
Belstar DOC Rose NV	7	32
Vigneti del fol Valdobbiadene (skinny)		55
Veuve Cliquot Yellow Label NV		75
Veuve Cliquot Rose NV		90



Rosé & Dessert

Château d'Astros / 2015	6	23	28
Château Leube / 2015			48
Château du Levant Sauternes / 2011 Honey, apricot & vanilla	9		33
Quinta do Vallado Porto 10yrs Tawny	9		45

Soft drinks

Hildon Mineral Water: still/ sparkling	3.5
Coca-Cola & Diet Coke	3
Juices	2.5
Fever-tree: Lemonade	3
Tonic & Slimline tonic	
Ginger ale	
Soda water	
Ginger beer	

Spirits (50ml)

Gin		Bourbon	
Beefeater	5.5	Bulleit	6.5
Hendricks	8	Woodford Reserve	9
Sipsmith	9	Few Bourbon	15
Vodka		Rum	
Absolut	5.5	Havana Especial	5.5
Belvedere	9	Diplomatico Reserva	8.5
Chase potato	9	Ron Zacapa 23	14

Beers

On tap (Schooner):	3.5
Meantime Pale Ale (4.3%)	
Meantime Lager (4.5%)	
Cornish Orchard Cider (4.5%)	
Bottled:	
Harviestoun Bitter and Twisted (4.2%)	4.5
Camden Gentleman's Wit (4.3%)	4.5
Electric Bear Live Wire (5.4%)	5.5

