

Filth&Co

BURGERS

THE ORIGINAL FILTH 7.5

Aged beef patty, double American cheese, Filthy burger sauce, lettuce & pickles, served in a brioche bun

SWEET CHEESUS 9

Two aged beef patties, smoked maple bacon, triple American cheese, Filthy burger sauce & lettuce, served in a brioche bun

THE FILTHY HILLBILLY 9.5

Aged beef patty, hickory brisket, Bourbon BBQ glaze, American cheese, caramelised lager onions, pickled pepper relish & mustard, served in a brioche bun

BAE BURGER (V) 9

Greek Halloumi, tzatziki, harrisa mayo, date ketchup, rocket & roasted peppers, served in a brioche bun

LIVIN' ON THE VEG (VE) 9

Plant based patty, vegan mozzarella, blackened chilli pesto, basil mayo & crispy balsamic onions, served in a vegan bun

FILTHY EXTRAS

EXTRACHEESE 0.75 CAMELISED 0.75

CRINKLE CUT 0.75

PICKLES

PICKLED JALAPEÑOS 0.5

LAGER ONIONS

SMOKED MAPLE 1.95

BACON

EXTRA BEEF PATTY 1.95

SIDES

FRIES (V) 3.5

add Parmesan & Truffle cheese sauce 2

add Peri Peri Salt 0.75

add Smoked Rosemary Salt 0.75

FILTHY FRIES 4.5

Crispy fries topped with melted cheese, burger sauce, chopped smoked maple bacon & crinkle cut pickles

SRIRACHA SLAW (VE) 4.5

Shredded cabbage, carrot, fresh herbs, sesame, sriracha & lime mayo

MACARONI BITES (V) 4.5

Creamy Mac'n'cheese bites with a garlic & chive mayo dip

HALLOUMI FRIES 6

Served with pomegranate, thyme honey & herb yoghurt

BBQ POPCORN CHICKEN 6

Crispy nugget bites with a smoky Bourbon BBQ glaze & black pepper mayo dip

SALT SHED

STEAK PLATES

BEEF STEAK & CHIPS (GF) 11

32 Day Aged Flank, Skin on Chips, Chimichurri

*Upgrade to XXL Beef Steak £16

LAMB STEAK & CHIPS (GF) 12

Aged Yorkshire Lamb Rump Marinated in Garlic & Rosemary, Skin on Chips, Chimichurri

*Upgrade to XXL Lamb Steak £17

SMOKED PASTRAMI STEAK & CHIPS 12

12 Hour Smoked Pastrami, Honey Mustard Barbecue Glaze, Skin on Chips, Pickles

*Upgrade to XXL Pastrami Steak £17

ADD-ON'S 2

Chimichurri / Peppercorn Sauce / Cheese Fondue

MEAT BUNS

NEW YORK REUBEN 9.5

12 Hour Smoked Pastrami Brisket, Seeded Rye Bread, Sauerkraut, Russian Dressing, Pickles, English Mustard, Swiss Cheese

THE BEEF STEAK SARNIE 11

32 Day Aged Flank, Toasted Ciabatta Roll, Grilled Onions, Baby Leaf Salad

THE LAMB STEAK SARNIE 12

Aged Yorkshire Lamb Rump Marinated in Garlic & Rosemary, Toasted Ciabatta Roll, Grilled Onions, Baby Leaf Salad

SIDES

CHIPS (VE) 3.5

Skin On Chips, Rosemary Salt

PADRÓN PEPPERS (V) 5

Grilled Padrón Peppers, Maldon Salt, Chilli Mayo, Slice Of Lemon

FONDUE FRIES (V) 5

Skin On Chips, Cheese Fondue, Chives

BACON FONDUE FRIES 6

Skin On Chips, Cheese Fondue, Bacon, Chives

HALLOUMI FRIES 6.5

Fried Halloumi, Lemon Yoghurt, Honey Mustard Barbecue Glaze, Mint

DESSERT

SOFT SERVE CUP OR CONE 3.5

Vanilla Soft Serve

HOT BROWNIE & SOFT SERVE 6

Warm Salted Caramel Brownie, Vanilla Ice Cream
add Chocolate sauce

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SNACKS

EDAMAME	3.5
With salt or chilli oil	
JAPANESE FRIED CHICKEN	7
(Tori Kara Age) 24 hour marinated and served with a soy ponzu dipping sauce	
EBI KATSU	9
Crispy crumbed prawns, fried with a sriacha dipping sauce	
SWEET POTATO FRIES	4
With a sesame mayo dip	

GYOZA

5 Dumplings steamed and griddled with a soy, vinegar and ginger dipping sauce or fried crisp and served with hoisin sauce

CHICKEN GYOZA	7
VEGETABLE GYOZA	7
CRISPY DUCK GYOZA	7

BAO

2 Steamed Fluffy Buns

FRIED CHICKEN BAO	8
Spicy crumbed chicken bites, finished with tonkatsu sauce and togarashi	
SLOW COOKED PORK BELLY BAO	8
(Buta Kakuni) Low and slow melt in the mouth pork belly, finished with a dash of mustard	
CRISPY AUBERGINE KATSU	8
Panko crumbed crispy aubergine, finished with tankatsu sauce and pickled ginger	

SUSHI

TUNA NIGIRI 2 pieces	4
SALMON NIGIRI 2 pieces	4
SEA BASS NIGIRI 2 pieces	4
SPICY TUNA TEMAKI 1 Handroll	4
VEGAN DREAM TEMAKI 1 Handroll	3.5
SUSHI SHARER	13
Chef's selection of 6 Nigiri & 1 Temaki	

PLATTERS

SAKANA BONANZA	25
Double edamame, tori kara fried chicken, 5 gyoza and 2 bao!	
FRIENDS REUNITED	30
Any 15 Gyoza and 4 Bao!!!	

DESSERT

MOCHI ICE CREAM	6
3 balls - Flavours include Matcha, Mango, Yuzu, Chocolate!	
CAKE CAKE CAKE CAKE CAKE!	12
A Chocolate Cake from our friends at Pino Candy	



WINGS

6 Award Winning Wings

BBQ	7
BBQ & Awesome sauce, sesame seeds, spring onions & pickles	
CHIPUFFALO	7
Chipotle-buffalo, coriander, blue cheese, pickled celery	
HABANERO	7
Charred pepper cream, chilli glaze, coriander, habanero	
SALTED CARAMEL	7
Salted caramel, orange, sesame seeds, chipotle	
NAKED WINGS	6
Bare-bone wings, your choice of dips on the side	
VEGETARIAN (V)	7
Replace chicken wings with 3 crispy jack fruit wings, and pick from our any of our flavours	
VEGAN CHIPUFFALO (VE)	7
3 crispy jack fruit wings, with sugarcane 'bone', vegan chipotle-buffalo sauce, coriander, ranch dip, pickled celery	

BURGERS

Fried or grilled

THUNDERBUN	7
Awesome sauce, lettuce, pickles	
CHIPUFFALO	8.5
Chipotle-buffalo, blue cheese, lettuce, pickles	
BBQ	8.5
BBQ & Awesome sauce, smoked cheddar, lettuce, pickles	
MELTDOWN	9
Molten jalapeño-miso cheese, red pepper aioli, lettuce, pickles	
VEGETARIAN CHIPUFFALO (V)	9
Crispy jack fruit, blue cheese sauce, ranch, lettuce, pickles	
VEGAN CHIPUFFALO (VE)	9
Crispy jack fruit, vegan chipotle-buffalo sauce, ranch, lettuce, pickles	

PLATTERS

Fried only

18 WINGS, FRIES, 4 DIPS	18
24 WINGS, FRIES, 6 DIPS	23
Crunchy naked wings, a heap of fries and dips	
18 STRIPS, FRIES, 4 DIPS	20
24 STRIPS, FRIES, 6 DIPS	25
Strips stacked high, a heap of fries and dips	
12 WINGS & 12 STRIPS, FRIES, 6 DIPS	26
Crunchy naked wings, loads of strips, a heap of fries and dips	