

NIBBLES & SMALL PLATES

Edamame <small>VE</small>	5.5
Soy, chilli & ginger	
Padron Peppers <small>VE*</small>	7.5
Yuzu aioli, chilli oil & bonito flakes	
Ancho Mushroom Tostadas <small>VE/GF</small>	9
Mole rojo, guacamole, shredded iceberg, braised fable, salsa ranchera	
Red Velvet Panko King Prawns	10
Sweet chilli & lime	
Crab Tostada <small>GF</small>	10
Shredded iceberg, sliced radish, avocado crema, pico de gallo	
Quesabirria Taco	10
Birria beef & melted cheese served with dipping broth	
Karaage Chicken	10
Japanese fried chicken served with teriyaki sauce & wasabi mayo	



MAINS

Katsu Curry Bowl	
Katsu sauce, with sticky rice & house pickles	
CHOOSE FROM :	
CRISPY PANKO CHICKEN BREAST	15
PANKO MISO AUBERGINE <small>VE</small>	14.5
TEMPURA BUBBLE PRAWNS	16
Miso & Lime Marinated Salmon Fillet	17
With house pickles	
Korean Glazed Flat Iron Steak	18
Yuzu Hollandaise, house pickles	
Mexican Street Corn Caesar Salad <small>VE*/V</small>	12.5
Romaine lettuce, caesar dressing, fire roasted corn, soft boiled egg, herby croutons & crumbed feta cheese	
+ KARAAGE CHICKEN 4	



BAO

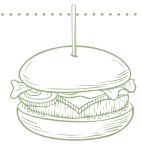
Korean Pulled Beef	13
Kimchi slaw, gochujang sauce	
Mushroom Toban <small>VE</small>	11
Foraged mushroom, aji amarillo	

TACOS



Barbacoa Beef	10
Slow-cooked British grass-fed beef brisket, salsa ranchera, avocado crema, slaw	
Jerk Chicken	9
Grilled chicken, citrus mojo, pink onion, slaw	
Baja Fish Tacos	9.5
Panko crumbed haddock, aioli, pico de gallo, slaw	
Chipotle Mushrooms <small>VE</small>	9
Braised ancho fable, mole rojo, salsa ranchera	

BURGERS & SANDWICHES



ALL SERVED WITH SIGNATURE FRIES | UPGRADE TO SWEET POTATO FRIES OR TRIPLE COOKED CHIPS 1

Cheeseburger <small>GF*</small>	19
Double dry aged smash patties, pickles, double American cheese, comeback sauce, toasted brioche bun	
Korean Sando	18
Panko crumbed fried chicken breast, American cheese, gochujang mayo, kimchi slaw, toasted brioche bun	
Mushroom Burger <small>VE</small>	19
Mushroom, onion and beetroot patty, fried onion, vegan smoked applewood, pickles, comeback sauce, toasted oatmilk bun	
Steak Sandwich	18
Chargrilled flat iron, chimichurri, rocket, aioli, toasted ciabatta	

+ BACON 2.5 | + CHEESE 1.5 | + PULLED BEEF 4

SHARING



Nachos	14
Home fried corn chips loaded with melted cheese, salsa, sour cream, guacamole & jalapeños	
+ GRILLED CHICKEN/PULLED BEEF 4	
Taco Board	35
Baja Fish, Jerk Chicken, Chipotle Mushroom, Barbacoa Beef	
Pergola Board	37
Beef Quesabirria, Karaage Chicken, Red Velvet Prawns, Signature Fries, Selection of Dips	
Veggie Board <small>v</small>	32
Nachos, Padron Peppers, Ancho Mushroom Tostadas, Signature Fries, Selection of Dips	

SIDES

Signature Fries <small>VE/GF</small>	5
Sweet Potato Fries <small>VE</small>	6
Triple Cooked Chips <small>VE/GF</small>	5.5
Kimchi	4.5
Fermented cabbage, radish & spices	
Chilli Broccoli <small>VE</small>	5
Tender stem, chilli & sesame	
Sticky Rice <small>VE</small>	4
Wakame Sesame Salad <small>VE</small>	4.5
Steamed Pak Choi <small>VE</small>	5
Jalapeño Mac & Cheese	5

DESSERTS

Churros <small>v</small>	8
Cinnamon sugar served with dulce de leche & chocolate sauce	
Mango & Passion Fruit Mochi <small>VE/GF</small>	8
Delicate rice dough filled with tropical mango & passion fruit gelato	
Chocolate Brownie <small>v</small>	9
Strawberries, black coconut ice-cream	
Sorbet <small>VE/GF</small>	4
Raspberry / Lemon	

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available

PERGOLA

ON THE WHARF



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill