

WILDCARD

BURGERS

WILDCARD BURGER	7
30 day dry-aged beef patty, Wildcard burger sauce, onions & pickles, served in a brioche bun	
WILDCARD CHEESE BURGER	7.5
All of the above with cheddar cheese	
WILDCARD BACON CHEESE BURGER	8
All of the above with cheddar cheese & bacon	
WILDCARD DOUBLE BACON CHEESE BURGER	12
All of the above with an extra burger patty	
BUTTERMILK FRIED CHICKEN BURGER	9
Buttermilk fried chicken breast, turbo slaw, iceberg lettuce and pickles, served in a brioche bun	
HALLOUMI BURGER (V)	8.5
Grilled halloumi, roasted red pepper hummus, rocket & sweet chilli sauce, served in a brioche bun	
ALL-OUT SEITAN BURGER (V)	9.5
Plant-based patty, baby gem, tomato & mayo, served in a brioche bun	
WEEKEND BRUNCH SPECIAL	9
Pork patty, double bacon, Wildcard brunch sauce, cheese and hash brown chaser	
ADD FRIES	3

SHARING PLATTERS

WILDCARD BURGER PLATTER	35
Two burgers, Parmesan truffles fries, Streetcorn & Slaw	

SIDES

FRIES	3.5
Add - Fry Sauce	1
PARMESAN TRUFFLE FRIES	6
STREETCORN	3
SLAW	3

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen



BITES

EDAMAME Steamed with salt	3.5
TORI KARA AGE Fried chicken with a soy ponzu dipping sauce	7
NASU DENGAKU Sweet miso-glazed aubergine	6

GYOZA

5 Dumplings with a soy, vinegar and ginger dipping sauce

CHICKEN DUMPLING Chicken and vegetable gyoza steamed then griddled	7
VEGETABLE DUMPLING Seasonal vegetable gyoza steamed then griddled	7
GUEST DUMPLING We're having some fun here, ask us about it!	7

BAO

2 Steamed Fluffy Buns

SPICY FRIED CHICKEN Finished with tonkatsu sauce and 7-spice Togarashi	8
SLOW COOKED PORK BELLY Pork belly slowly simmered in soy and mirin and finished with a dash of Japanese mustard	8
CRISPY AUBERGINE KATSU Finished with sweet tonkatsu and fiery red ginger!	8

SHARING PLATTERS

PERGOLA PLATTER Double edamame, tori kara age, 5 gyoza and any 2 bao!	25
IZAKAYA EXTRAVAGANZA 15 gyoza and any 4 bao!	30

SALT SHED

STEAKS

THE STEAK SARNIE	10
32 Day aged flank, toasted ciabatta roll, grilled onions, baby leaf salad	
BEEF STEAK & CHIPS (GF)	12
32 Day aged flank, skin on chips, Chimichurri Upgrade to XXL Beef Steak	17
LAMB RUMP STEAK & CHIPS (GF)	13
Aged Yorkshire lamb rump Marinated in rosemary & garlic, skin on chips, Chimichurri	
ADD-ONS	2
Peppercorn sauce / 3 cheese fondue / Chimichurri	

PASTRAMI

SMOKED PASTRAMI STEAK & CHIPS	12
12 Hour smoked Pastrami, honey mustard barbecue glaze, skin on chips, pickles Upgrade to XXL Pastrami Steak	17
NEW YORK SMOKED BRISKET BUN	9
12 Hour smoked Pastrami brisket, slaw, pickles with English mustard	

SIDES

CHIPS (V)	3.5
Skin on chips, rosemary salt	
PADRÓN PEPPERS (V)	5
Grilled Padrón peppers, Maldon salt, chilli mayo	
FONDUE FRIES (V)	5
Skin on chips, 3 cheese Fondue, chives	
PANCETTA BACON FONDUE FRIES	6
Skin on chips, 3 cheese Fondue, smoked pancetta, chives	
HALLOUMI FRIES (V)	6.5
Fried Halloumi, lemon yoghurt, honey mustard barbecue glaze, mint	