NIBBLES TO START

HOMEMADE TORTILLA CHIPS WITH GUACAMOLE & CHILLI OIL £3.95 CHILLI & ROSEMARY MARINATED OLIVES £3.95 JALFPENOS POPPER BALLS £3.95

SMALLER PLATES

(TO ENJOY AS A STARTER OR TO MIX & MATCH TAPAS STYLE)

HOMEMADE SOUP OF THE DAY £3.95

With Bread

SOUTHERN FRIED CHICKEN STRIPS £6.95

Served with Chipotle Mayo

SEARED TUNA £7.95 (GF)

Wasabi, Pickled Ginger, Avocado and Sesame Soy

BANG BANG CHICKEN LETTUCE CUPS £6.95

Served with Peanut Sauce with Chillies and Cucumber

PANKO PRAWNS WITH SESAME SOY £6.95

Leaves and Sweet Chilli Dip

PANKO CHICKEN £6.95

Crumbed Chicken Breast with a Soy and Ginger Dipping Sauce

VEGETARIAN DUMPLINGS £4.95 (V)

Steamed Dumplings with Soy Ginger & Sweet Chilli Dip

HALLOUMI FRIES £5.95 (V)

Served with Avocado Salsa and Rocket

LEMON PEPPER CALAMARI £6.95 (GF)

Served with Aioli

GROWLER WINGS £6.95

Choose from: Asian Chilli & Lime | Hot Buffalo & Ranch | Mexican Habanero | Salt & Pepper

SEARED KING SCALLOPS £8.95 (GF)

On the Shell with Peas, Pancetta and Lettuce

TERIYAKI BEEF SKEWERS £6.95

Marinated, served with Coriander Cous Cous and Pickled Carrots on Leaves

VEGETARIAN QUESOS £6.95 (V)

Chipotle Mushroom, Spinach and Goats Cheese with Homemade Tortilla Chips

-SALADS/HOUSE BOWLS | SMALL £5.95 - LARGE £9.95

Please ask your server for either our Classic House Citrus, Balsamic OR Raspberry and Beetroot House Salad Dressings

HOUSE SALAD (GF) (V)

Mixed Leaves with Tomatoes, Cucumber, Avocado, Radish, Chopped Peppers with Berries & Mango.

GROWLER CAESAR SALAD

Baby Gem Lettuce, Grana Padano Parmesan Shavings, Croutons & Homemade Caesar Dressing

AMERICAN COBB SALAD (GF)

Garden Greens, Tomato, Crispy Bacon, Avocado, Chives, Blue Cheese

STORNOWAY BLACK PUDDING, AVOCADO & BACON SALAD

With Market Leaves and Ranch

VEGAN BOWL (V) (VEG) (GF)

Brown Rice, Roasted Pumpkin, Red Cabbage, Quinoa, Avocado, Chickpeas, Kale, Carrot and Hummus

WHY NOT ADD

GRILLED CHICKEN £3

TUNA £4

Seared or Wasabi & Lime Cured

TOFU £3

SMOKED SALMON £3.50

SOUTHERN FRIED CHICKEN £3.50 PIL PIL TIGER PRAWNS £4

BEEF STRIPS £3.50

BIGGER PLATES

CLASSIC BURGERS

Choose from: Kale, Quinoa and Sweet Potato £11.95 | Chicken £12.95

Grassfed Beef £12.95

Lettuce, Sliced Tomato, Relish and Ailoi - All served with Fries or Sweet Potato Fries Add Cheddar - Guacamole - Halloumi - Bacon £2 Add an Extra Patty £4

GOURMET BURGERS (Served with Fries) £15.95

LOUSIANNA - Southern Fried Chicken, Slaw, Hash Brown, Cheese and Chipotle Mayo

CALIFORNIA - Chicken, Bacon and Avocado with Lettuce, Relish, Tomato and Aioli

TENNESSEE - BBQ Pulled Pork, Monterey Jack, Chillies

LE SHARK - Battered Cod, Lettuce, Tomato, Tartare Sauce, Squeezed Lemon

EL CHAPO - Cajun Chicken & Beef Patty, Smashed Avocado, Pepper, Monterey Jack, Jalepenos, Chipolte Mayo & Pickle

PAN FRIED CHICKEN STUFFED WITH BLACK PUDDING £13.95

Chorizo Mash, Buttered Greens and Peppercorn Sauce.

FILLET OR RIBEYE £28.95 / £24.95 (GF)

(Surf & Turf it! Add 1/2 Lobster to any Steak - £40 | £35 All in!)

Cherry Vine Tomatoes, Field Mushroom, Fries OR Sweet Potato Fries

Sauces: 3 Peppers, Mushroom OR Arran Mustard - add £3.50

All Steaks are from **J.Nisbet, Sorn Mains Farm**, **Sorn** and are 28-35 day matured

BUY ANY OF 2 STEAKS, SURF AND TURF OR 2 FULL LOBSTERS AND GET £10 OFF A BOTTLE OF WINE FROM OUR LIST. YOU CHOOSE!

HALF OR FULL LOBSTER (MARKET PRICE) (GF)

With Garlic and Chilli Butter. Served with a Coriander, Mango and Raspberry Salad and Fries (Seasonal and subject to availability, please ask your server)

THE GROWLER'S POSH FRITTO MISTO £27.95 (GF)

Tempura 1/2 Lobster, Scallops, Lemon Pepper Calamari served with Mushy Peas, Fries and Homemade Tartar & Lemon Wedge

AUTHENTIC VIETNAMESE BEEF PHO £13.95 (GF)

Rice noodles, Onions, Beef Broth, Bean Sprouts, Lime and Coriander

1/2KG STEAMED MUSSELS £8.95 / 1KG £13.95 (GF) (Served with Fries)

Choose from: (Creamy White Wine & Parsley) (Red Thai Curry) or (Tomato, Fennel & Bacon)

SEARED TUNA STEAK £17.95 (GF)

Coated in Sesame Seeds served with a Raspberry, Mango & Avocado Salad with Seasoned or Sweet Potato Fries.

SEARED COD FILLET £14.95 (GF)

With Chorizio, Spinach, Cherry Tomato and Sautéed Potatoes

CAJUN CHICKEN AND CHORIZO LINGUINE £11.95

With Roasted Peppers, Sunblushed Tomatoes and Fresh Coriander

WILD MUSHROOM RISOTTO £12.95 (V) (GF)

Toasted Pinenuts, Rocket, Truffle Oil and Parmesan Crisp

LINGUINE PESCATORA £12.95

Mussels, Prawns, Calamari, Scallops in a Tomato & Basil Sauce

TRADITIONAL MAC AND CHEESE (Served with Fries) £10.95

Add: Lobster and Truffle Oil £9.50 | Chorizo and Jalapeño £3.50 |

Chicken and Broccoli £3.50 | Pancetta and Black Pudding £3.50

Noodles, Broth, Bean Sprouts, Chilli, Ginger, Sesame, Spring Onions, Red Onion, Coriander and Squeezed Lime, Served with a Boiled Egg

THAI RED CURRY - CHICKEN £12.95 | PRAWN OR BEEF £13.95

Lemongrass, Ginger, Chilli's, Lime, Fresh Coriander - served with Rice & Poppadoms

STIR FRY - BEEF OR CHICKEN £12.95 | PRAWN £13.95

Oyster Sauce, Carrots, Onions, Peppers, Bean Sprouts, Fresh Chillies, Egg Noodles, Lime & Coriander

SHARING BOARDS FOR 2 OR MORE ONLY £35

MEAT FEAST

| Chicken Slider | Grass fed Beef Slider | | Ribeye (cooked as you like) | Wings of your choice | | Teriyaki Beef Skewers | Panko Chicken Strips and any Fries |

SEAFOOD

| Seared & Wasabi Cured Tuna | | Lemon Pepper Calamari | Tempura 1/2 Lobster | | Scallops | Fiery Prawn Skewer and any Fries | ADD A BTL OF
OUR HOUSE WINE FOR
£10 OR A 6 TASTER
BEER FLIGHT FOR £12.50
TO ANY SHARING
PLATE

ALLERGIES

DESSERTS

WHITE CHOCOLATE AND RASPBERRY SUNDAE £7.50

With Chantilly Cream & Dark Chocolate Vermicelli

AFFOGATO £7.50

Coffee, Vanilla Ice Cream, Toasted Hazelnuts, Biscotti & Shot of Baileys

HOMEMADE STICKY TOFFEE PUDDING £4.95

With Toffee Sauce & Ice Cream

STRAWBERRY PANNACOTTA £5.95

White Chocolate Mousse & Gin Poached Strawberries

WARM CHOCOLATE BROWNIE £5.95

With Chocolate Soil, Chocolate Sauce & Candied Pecans

CHEESEBOARD (V) £8.95

Selection of Cheeses with Oatcakes with Homemade Chutney

WAFFLES £6.95

Banana, Peanut Brittle, Nutella and Salted Caramel

SIDES

CHILLI PARMESAN FRIES £3.50

SEASONED FRIES £3.25

SWEET POTATO FRIES £3.25

CAJUN FRIES £3.50

CURLY FRIES £3.50

BEER BATTERED ONION RINGS £3.25

HOUSE GREEN SALAD £3.25

STEAMED TENDERSTEM BROCCOLI £3.50

Tossed in Garlic Butter

LITE LUNCH SERVED NOON TILL 5 7DAY SANDWICHES ALL £5

CHOOSE EITHER RYE OR SOURDOUGH BREAD SERVED WITH EITHER TODAY'S SOUP OR SEASONED FRIES

CHICKEN

Bacon Caesar

CAJUN CHICKEN

Lettuce, Tomato and Aioli

SMOKED SALMON

Creme Fraiche and Capers

G.F.C.

Growler Southern Fried Chicken, Lettuce, Tomato and Chipotle Mayo

THE MORNING GLORY

Bacon, Lorne Sausage, Hash Brown and Relish

TUNA MAYO

Lettuce and Red Onion

VEGETARIAN SANDWICH

Roast Red Pepper, Rocket, Feta and Pesto

CLASSIC BLT

TOASTED GRILLED CHEESE SANDWICHES

ON EITHER RYE OR SOURDOUGH BREAD

PLAIN OLD GRILLED CHEESE WITH A SIDE OF PICKLE £3.95
WITH TOMATO & AVOCADO £4.50
WITH BACON & TOMATO £4.50

ADD CHICKEN NOODLE SOUP OR TODAY'S FRESH SOUP OR SEASONED SKINNY FRIES £2

TOASTED WHOLEGRAIN BAGELS

NEW YORK B.E.C. £4.50

Crispy Ayrshire Bacon with Broken Egg & Grilled Cheese

AVO-CUDDLE! £4.50

Ayrshire Bacon, Sliced Tomato, Avocado & Mayo

NO WAY £4.95

Ayrshire Bacon, Stornoway Black Pudding & Poached Egg

ADD CHICKEN NOODLE SOUP OR TODAY'S FRESH SOUP OR SEASONED SKINNY FRIES £2

2 COURSES £10 ALL DAY MON/TUES £12.50 WED-FRI

THURSDAY MOULES FRITES - LGE POT OF MUSSELS & FRIES WITH ANY A SIX TASTER FLIGHT £20

BREAKFAST/BRUNCH TILL 2PM 7 DAYS

WEDNESDAY

25% OFF ALL CLASSIC BURGERS ALL DAY

FRIDAYS & SUNDAYS 25% OFF ALL STEAKS AND LOBSTERS ALL DAY!

CHEFS SPECIALS SERVED
ALL DAY EVERY DAY
ASK SERVER FOR DETAILS

ALLERGIES

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free. While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

Consuming raw meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Customer Satisfaction is very important to us, if you would like information regarding potential allergens within our dishes please ask staff for information.