



THE DRIVER

STARTERS AND SMALL BITES

Grilled chorizo, avocado & cherry tomatoes salad with halloumi, rocket topped with honey mustard dressing (V) (Ve) (GF) option available £9.00/£13.00

Crispy Calamari with garlic and lemon mayonnaise. £8.50

Burrata, prosciutto and Heritage tomato salad. (GF and V option available) £13.00

Bresaola salad served with Rocket, Parmesan shavings and Balsamic glaze. £9.50

Spinach, feta & pecan nuts salad. (V) (Ve) (GF) option available £4.00/ £8.00

Sweet potato fries served with lime mayo. (V) (Ve) (GF) option available £6.50

SHARING PLATTERS *

(* Platters can be shared between 2 people as a starter and as a main meal for 1 person

Selection of baby back ribs in spicy barbecue sauce, chicken goujons, lamb minted koftas, chili jam and homemade fries £18.50

Courgette & halloumi skewers, spicy falafels, peppadew peppers stuffed with goats' cheese, warm pitta bread and hummus (V) (GF option available) £16.50

Vegetable kebabs, sweet potato fries, bell peppers, warm pitta bread and hummus (Ve) (GF option available) £15.50

Grilled mix skewers; rosemary beef & mushroom, teriyaki chicken, minted lamb served with fries. (GF option available) £18.50

HOMEMADE GOURMET BURGERS

Halloumi burger on brioche bun, topped with red peppers, hummus, and sun blushed tomatoes, salad and homemade chips. (GF option available) (V) £13.00

Our homemade beef burger on brioche bun, topped with gherkin, tomato, homemade chips. (GF option available) £14.50

Marinated lemon & herb char- grilled chicken fillet on brioche bun, tomatoes, salad, mayo, chili jam, homemade fries. (GF option available) £14.00

Choice of toppings

£2.00 extra each: bacon, chorizo or avocado

£1.50 cheddar cheese or gorgonzola

MAINS

Classic beer battered cod fillet, homemade fries, tartar sauce & minted pea puree. £16.00

Fillet of Tuna, served with Heritage tomato salad dressed with shallots, lemon and finished with olive dust. £18.50

Driver superfood bowl – A mixture of blackwild rice, quinoa & lentils. Served with tenderstem broccoli, avocado, pomegranate and mixed seeds. (V) (Ve) £17.95

Courgette and Prawn risotto. Acuarello rice, cooked with white wine sauté courgette and black tiger prawns. Finished with parsley puree. £19.00 (GF or V option available)

Lamb steak served with fennel and lemon salad, finished with Harissa dressing. (GF option available) £18.50

Baby back pork ribs in mouthwatering barbecue sauce, accompanied with homemade fries & coleslaw. £18.00

Char-grilled 28 day matured, 8oz fillet steak, served with micro watercress, homemade fries & homemade peppercorn sauce. (GF option available) £24.00

SIDE ORDERS

Homemade fries	£3.50
Hummus and pitta bread	£5.50
Mixed Olives	£3.50
(V) (Ve) (GF)	
Grilled Halloumi and grapes	
(V) (GF)	£6.00
Coleslaw	£2.50
(GF)	
Homemade Chilli Jam	£1.00
Rocket salad	£5.00

DESSERTS

Rich chocolate fondant eur de sel caramel. (GF option available) £6.50

Sticky toffee pudding with vanilla ice cream. £7.00

White chocolate & raspberry cheesecake £6.50

Selection of ice creams and sorbets. (V) (GF) option available £5.50

Our selection of cheeses. (GF option available) £7.50

*(V) = Vegetarian, (Ve) Vegan and (gf) Gluten Free on **Request Only**

(*) According to Health & Safety guidelines all burgers will be cooked well done.

(**) Please notify our team if you have any allergies

(***) Please note a 12.5% discretionary service charge will be added to your bill

PRIVATE HIRE / GASTROPUB / EVENTS / ROOF TERRACE



TheDriverLDN

Enjoyed your visit?
Rate us on TripAdvisor!