



THE DRIVER

STARTERS

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

Baked Camembert cheese served with fig relish and sourdough crisp bread £9.00(VE)

Seasonal Soup Served with sourdough bread (V) (VE) (GF) options available. £7.00

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

Bresaola salad served with figs, rocket salad, parmesan shaving and balsamic reduction £8.00 (GF)

NIBBLES & SIDE ORDERS

Sweet potato fries & lime mayo. £6.50
Homemade fries £3.75
Hummus and pitta bread £5.50
Mixed Olives £3.75
Grilled Halloumi and grapes £6.00
Coleslaw £2.50
Side mix salad £4.00
(V) (Ve) (GF) option available

SHARING PLATTERS

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

Mix Grill Platter
Baby back pork ribs in spicy barbeque Sauce, grilled sausage, lamb spiedini, chicken goujons served with chilly jam & fries £18.50

Vegetarian Mezze Platter
Hummus, tzatziki, quinoa salad, caponata, falafel & grilled halloumi. Served with pita bread. (GF option available)£16.50

Vegan Mezze Platter
Hummus, caponata, quinoa salad, falafel, stuffed vine leaf & veggie crudités Served with pita bread. (GF option available) £16.50

GOURMET BURGERS

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

Homemade beef burger on brioche bun, caramelized red onion, topped with apple wood cheddar, gherkin, tomato, and lettuce served with homemade chips. (GF option available) £15.50

Char- grilled chicken burger fillet on brioche bun with smashed avocado, tomatoes, Lettuce, mayo, homemade fries. (GF option available) £15.50

Add bacon, avocado or chorizo for only £2

MAINS

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

Fillet of Salmon served with horse radish cream and candy beetroot salad. £16.50

Wild Mushroom Risotto
Arborio rice, sauté wild mushrooms cooked with white wine and porcini mushroom stock £16.00 (GF) (VE) (V)

Roasted baby chicken glaze with pomegranate molasses served with pea shoot salad and home fries £18.00

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

Char-grilled premium 8oz Rib Eye steak, served with pea shoot salad, homemade fries.(served with Peppercorn or Roquefort sauce) (GF option available) £19.50

Char-grilled 28 day matured, 8oz fillet steak, served with pea shoot salad, homemade fries. (Served with Peppercorn or Roquefort sauce (GF option available) £24.00

DESSERTS

Rich Chocolate Fondant (GF available). £7.00

Sticky toffee pudding with vanilla ice cream. £7.00

Homemade White chocolate & raspberry cheesecake. £7.00

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

*(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!