

FRESH
CRISPS

HIPCHIPS

FRESH
DIPS

OPENING TIMES

MONDAY to THURSDAY
12pm – 10pmFRIDAY & SATURDAY
12pm – 11pmSUNDAY
12pm – 8pm

POTATOES. THIS IS YOUR TIME.

Potatoes haven't always been so dull. Or yellow. The humble spud was once a very different beast. Tastier. Knobblier. More colourful. We've been digging around to find the best heritage varieties, serving them up delicately fried alongside our mind-blowing dips.

PICK YOUR DIPS

SMALL: 2 DIPS £4.95**MEDIUM: 3 DIPS** £6.95**LARGE: 6 DIPS** £12.95

SAVOURY DIPS

VEGGIE CEVICHE

Chunky tomato, lime, coriander, red onion and plenty of chilli.

BABA GHANOUSH

Smoky aubergine dip with lemony yoghurt and garlic.

MOROCCAN YOGHURT

Made with tagine spices and fresh herbs.

BEETROOT & LEMONGRASS MARMALADE

Our take on the classic sweet chilli sauce served with crème fraiche.

KATSU CURRY

A light and creamy curry sauce.

SMOKY CHEESE FONDUE

Perfectly balanced with pickled red onion.

JALAPENO CORIANDER & LIME

Mild Mexican heat with a soothing hit of lime

PUDDING DIPS

CHOCOLATE MOUSSE

Chocolate overload. Enough said.

CAMPFIRE S'MORES

Goopy marshmallows and chocolate sauce.

CHOCOLATE SALTED CARAMEL

Sweet, salty, killer combination.

PB&J

All-American peanut butter and jam swirl.

LEMON TART & RASPBERRIES

Whipped fruity mousse.

CHEESECAKE

A light and fluffy classic.

PASSION FRUIT MOUSSE

We dare you to try this and not kiss the person to your left.

All sweet crisps served with cinnamon sugar.

OUR POTATOES

SPUDS ARE SEASONAL SO WE ONLY PICK THEM WHEN THEY ARE AT THEIR BEST. HERE ARE SOME OF THE VARIETIES WE USE IN OUR CRISP MIX.

HIGHLAND BURGUNDY, 1936

It's red. Really red. Named after the Duke of Burgundy, who enjoyed it at the Savoy Hotel.

RED EMMALIE

Long, fluffy and purple. But don't let that put you off.

SALAD BLUE, 1900

You know what's better than salad? Crisps. But back before fryers, the Victorians bred this novelty variety.

VIOLETTA

Has a delicate, sweet flavour at odds with its dark purple, nearly black colour. A complex carbohydrate indeed.

PINK FIR APPLE, 1850

What's pink, white and famously knobbly? This potato, first brought over from France.

SHETLAND BLACK, 1923

Oval with a distinctive dark purple colour. Show it some love – it's officially registered as a 'Forgotten Food'.

RED DUKE OF YORK, 1942

The deep red skin of this potato gets fantastically crispy during cooking.

DRINKS

WE HAVE A CAREFULLY CURATED SELECTION OF BEVERAGES BOTH HOT AND COLD TO ACCOMPANY YOUR CRISPS AND DIPS
PLEASE SEE OUR DRINKS MENU INSIDE