

# BURGERS

## LUCY 9.95

Our homemade meat patty and bacon, tomato, pickles, juicy sauce

## JUCY 9.95

Our homemade meat patty stuffed with cheddar cheese, tomato, pickles, juicy sauce

## BLUCY 9.95

Our homemade meat patty stuffed with blue cheese, tomato, pickles, juicy sauce

## CHICKY 9.95

Crispy buttermilk cajun chicken with herb butter, cheddar cheese, tomato, pickles, juicy sauce

## BEYOND (VG) 11.95

Beyond burger patty, vegan bun, tomato, pickles, vegan juicy sauce

# BITES PARA PICAR

## NACHOS 6.95

Guacamole, sour cream, pico de gallo  
(Make it Juicy - Add BBQ pulled pork for 2.95)

## FRIED CHICKEN WINGS 7.95

Garlic, honey, chili, sesame seeds

## CHEESEBURGER SPRING ROLLS 8.00

Juicy Lucy sauce

## SPICY TNT PRAWNS 9.95

Tempura, TNT sauce

## CRISPY SHARK ADOBO BITES 7.50

Tartare sauce & lemon

## LUCY CAJUN CHICKEN SALAD 9.50

Caesar dressing, parmesan, anchovy

# EXTRAS for 1.50

EXTRA CHEESE - BACON - BBQ PULLED PORK

CHORIZO - JALAPENOS - CAMELISED ONION

AVOCADO — COLESLAW — FREE RANGE FRIED EGG

# THE NEW YORKER DOG for 7.95

Smoked sausage, juicy sauce, caramelized onions

## ADD CHEESE &

## JALAPENOS FOR 2.05

# SAUCES for 0.95

TNT MAYO - TRUFFLE AIOLI —BACONAISE

—CHIPOTLE MAYO — BLUE CHEESE

# SIDES

## SKINNY FRIES 3.50

## BUTTERED CORN 3.95

## COLESLAW 3.75

## SWEET POTATO FRIES 3.95

## BACON CHEESY FRIES 4.50

## TRUFFLED FRIES 3.95

## SWEET DREAMS for 4.95

## ONION RINGS 4.25

## FUDGY CHOCOLATE BROWNIE (VG)

## PASSION FRUIT & RASPBERRY MOUSSE

## DULCE DE LECHE POT DE CRÈME

(Our burger meat is a blend of chuck steak & matured dried aged Rubia Gallega)

# MILK SHAKES

Fresh juice 5.5

Orange, Apple, Carrot, Mandarin

Ginger Shot 4

## SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite ☒

Still/Sparkling water ☒

DESSERT

## BUBBLES

Prosecco Millesimato  
Spumante Extra Dry 8/36

Champagne Collet Brut NV,  
France 58

**Passion Fruit (By Drake) 12**  
Vodka, lemon juice, passion fruit syrup, baby basil

**Southern Peach 12**  
Whiskey, peach syrup, lemon juice, mint

**Chai Spice Mule 12**  
Caramel Vodka, ginger shot, chai tea syrup

**Mandarin Spritz 11**  
Aperol, prosecco, watermelon juice

**Spicy Margarita 12**  
Tequila, agave syrup, chilli peppers,  
coriander, lime juice

**Raspberry Wine Spritzer 12**  
Chardonnay, raspberry cordial, soda water

**Gin & Tonic 11**  
Hendrick's gin, Schweppes 1783 cucumber tonic

## COFFEE & ☒

Espresso 3

Latte | Flat White | Cappuccino 4.5

Americano 4

Hot chocolate 6

## BOTTLE

Harbour Cornwall  
Daymer Pale Ale, 3.8% 6

Harbour Cornwall  
Lager, 4% 6

## DRAFT

Harbour Cornwall ☒  
Pilsner, 5% 5.5

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**WHITE** Chardonnay, Berton, Australia 7.5/32  
Riesling Kabinett, Gutenberg, Germany 9.5/47  
Bourgogne Blanc, Gouffier, France 85

**ROSE** Pinot Noir, Vina Echeverria, Chile 8/34  
Zinfandel Blush, Misty Peak, USA 7/30

**RED** Merlot, Gerard Bertrand, France 9/38  
Malbec '1300', Andeluna, Argentina 9.5/45  
Barolo Riserva, Costa di Bussia, Italy 120

## VINO

## COCKTAILS & CLASSICS

**Mulled Wine (served hot) 10**  
Red wine, star anise cinnamon

**Aperol Spritz 11**  
Aperol, prosecco, soda water

**Lychee Martini 12**  
Gin, lychee liqueur, avender syrup, lime juice

**Negroni 12**  
Gin, Campari, sweet vermouth

**Bellini 12**  
Prosecco, white peach puree

**Old Fashioned 12**  
Tea-infused cognac, bitter, simple syrup

Golden Leaf Black tea bottle 4.5

Chamomile tea bottle 4.5

Midori Green tea bottle 4.5