

# Consistently good craic

Live & loud 7 days a week

Live  
music  
& rogue  
quizzes  
Every week!

Live  
sport on  
**big** screens  
Every week!

## Bonnie does brunch!

Every Friday and Saturday between 12pm-5pm for  
90 minutes of great food and bottomless drinks

 Vegetarian  Vegetarian Option  Vegan  Vegan Option  
 Non Gluten Containing Ingredients  Non Gluten Containing Ingredients Available

Please make us aware of any allergies or intolerances you may have. As we use shared equipment in a busy environment, our products may not be suitable if you have severe allergies. Non gluten containing ingredients are available on request. However, due to a very busy environment we cannot guarantee our products are free from traces of gluten. The average adult needs around 2,000 kcal a day.



Got an allergy  
or intolerance?

Scan here to view  
our allergen matrix  
and calories



# Food menu

Bonnie  
Rogues  
PUB



# Sides & sharers

**HOT MAPLE CHICKEN STRIPS 6**  
Crispy chicken strips glazed in a sticky gochujang maple sauce, scattered with sesame and fresh chilli

**HOT MAPLE CAULI BITES**  **6**  
Golden cauliflower bites in a sticky gochujang maple sauce, scattered with sesame and a fresh chilli

**SOUTHERN FRIED CHICKEN STRIPS 6.50**  
Crunchy southern-fried strips coated in a rich BBQ glaze and toasted sesame seeds

**SOUTHERN BBQ CAULI BITES**  **6.50**  
Golden cauliflower bites coated in a rich BBQ glaze and toasted sesame seeds

**HARISSA HALLOUMI FRIES**   **7**  
Golden halloumi fries with a warm harissa kick. Drizzled in fresh, herby pesto

**TOASTED GARLIC CIABATTA**  **5**  
Toasted ciabatta slathered in garlic, lemon and mint butter with fresh parsley. **Make it cheesy +£1**

**BEER BATTERED ONION RINGS**  **4.50**  
Chunky onion rings dredged in a crisp Dorset Ale batter, served with a smoky BBQ dip

**TRUFFLE PARM FRIES**   **4.50**  
Skinny fries tossed with fragrant truffle oil, Italian cheese shavings and fresh parsley

**PESTO PARM FRIES**   **4.50**  
Skinny fries tossed in nut-free pesto, Italian cheese shavings and fresh parsley

**SHARING PLATTER**   **20**  
Loaded fries, crispy beer battered onion rings, sticky maple chicken strips and toasted garlic ciabatta. A feast fit for rogues.  
**Swap the chicken for cauli bites to make it veggie**



**LOADED NACHOS**   **12**  
Warm nachos piled high with hot nacho cheese, guacamole, salsa, sour cream and fresh parsley  
**Add BBQ pulled pork +£3**   
**Add shredded crispy chicken +£3**  
**Add shredded cauli bites +£3**   
**Add crispy maple bacon +£2** 

**LOADED FRIES**    **6.50**  
Skinny fries loaded with hot nacho cheese, guacamole, salsa, sour cream and fresh parsley  
**Upgrade it to a sharer +£5.50**

# Burgers

All inside a brioche style bun with a mixed leaf salad, beef tomato and pink pickled onions. Served with sea-salted chunky chips and creamy coleslaw

**THE HOG**  **15**  
Slow-cooked BBQ pulled pork piled on a chargrilled beef patty, melted mature cheddar and crispy fried onions. Savory, rich and legendary

**ROGUE BURGER 17.50**   
Triple-stacked chargrilled beef patties, melted mature cheddar, crispy onion rings, fresh jalapeños and a smoky BBQ sauce. Go big or go home

**CLASSIC BURGER**  **10**  
Chargrilled beef patty with melted mature cheddar. Simple, done properly

**CLASSIC CHICKEN BURGER 10**  
Crunchy southern-fried chicken breast with melted mature cheddar. Simple, crispy and done properly

**HALLOUMI STACK**   **13**  
Double deep-fried halloumi stacked high and glazed in a sticky maple gochujang sauce. Perfect for the vegetarian rogues

**HOLY GUACAMOLE**  **14**  
Loaded vegan burger with melted vegan cheese, crispy onion rings and cool, fresh guacamole. Unapologetically smooth and bold

**Extra patty +£3**  
Upgrade your burger and add an extra patty

**Sauces +£1**  
Hot Sauce  
Garlic Mayo  
Sweet Chilli

# Sarnies

Served on toasted bloomer with sea-salted chunky chips

**CLUB SARNIE 10**  
Chargrilled chicken breast, smoked streaky bacon, beef tomato, tangy pickled pink onions and mayo

**CHICKEN, BACON & CHEESE SARNIE 10**  
Steamed chicken, smoked streaky bacon and melted mature cheddar, stacked high

**FISH FINGER SARNIE 9**  
Crispy vodka-battered fish fingers, tangy tartare and fresh mixed leaves

**AUBERGINE & COURGETTE MELT**  **9**  
Harissa-roasted courgette and aubergine under melted vegan cheese

# Pub classics

**CHICKEN, HAM HOCK & LEEK PIE 15**  
Creamy white wine sauce with tender chicken and ham hock wrapped in golden shortcrust pastry. Served with fluffy mash, buttered garden peas and herby gravy

**STEAK & ALE PIE 15**   
Beef steak braised low and slow in ale until tender, encased in golden shortcrust pastry. Served with fluffy mash, buttered garden peas and herby gravy

**6OZ RUMP STEAK 15**  
A proper steak, chargrilled and tender. Served with roasted cherry tomatoes, sea-salted chunky chips and crispy onion rings

**8OZ GAMMON STEAK 15**  
Grilled to perfection and served with a fried egg, roasted cherry tomatoes, sea-salted chunky chips and crispy onion rings

**HUNTER'S CHICKEN**  **13.50**  
Chargrilled chicken breast topped with smoked streaky bacon, melted mature cheddar and BBQ sauce. Served with a mixed leaf salad, cherry tomatoes, pickled pink onions and sea-salted chunky chips

**SAUSAGE & MASH**   **12**  
A trio of British Cumberland sausages, juicy and herby. Served with fluffy mash, buttered garden peas and herby gravy **Make it veggie by swapping the sausages for vegetarian sausages**

**FISH & CHIPS**  **12**   
Hand-battered fish with a golden, crispy coating, served with buttered garden peas, tartare sauce and a fresh lemon wedge **Add curry sauce +£2**

**WHOLETAIL SCAMPI & CHIPS**  **12**  
Succulent wholetail scampi served with buttered garden peas, tartare sauce and a fresh lemon wedge **Add curry sauce +£2**

# Salads

**CHICKEN CAESAR SALAD**   **14**  
Chargrilled chicken breast, crumbled smoked streaky bacon, crisp Romaine, herby croutons and Italian cheese in a classic Caesar dressing. **Swap the chargrilled chicken for southern fried for extra crunch**

**HOUSE SALAD**   **9**  
Mixed leaves, cherry tomatoes, tangy pickled pink onions, cucumber slices, quinoa, kale, brown rice and edamame dressed in bright vinaigrette  
**Add shredded crispy chicken +£3**  
**Add shredded cauli bites +£3**   
**Add crispy maple bacon +£3** 

# Sunday Roasts

All our roasts are served with thyme crusted roasties, wholegrain mustard parsnips, maple roasted carrots, buttered peas and beans, braised red cabbage and apple and a large homemade Yorkshire pudding. Served on Sunday from 12pm until it runs out!

**ROSEMARY & RED WINE BEEF TOPSIDE**  **15**  
Succulent beef slow-roasted with rosemary and red wine. Served with pork stuffing and all the trimmings

**STUDDED GAMMON**  **15**  
Tender gammon studded with cloves for sweet aromatic flavour. Served with pork stuffing, crunchy sea salt crackling and all the trimmings

**BUTTER BASTED TURKEY CROWN**  **15**  
Juicy turkey basted in butter until tender, served with pork stuffing and all the trimmings

**CARROT & MARMALADE WELLINGTON**   **15**  
A plant-based centerpiece. Carrot and marmalade wellington with golden shortcrust pastry, sage and onion stuffing and vegan trimmings. **Remove the Yorkshire pudding to make it fully vegan**

**ADD EXTRAS TO YOUR ROAST**  
**Extra Yorkshire pudding +£1.50**   
**Extra meat of your choice +£4**   
**Extra roasties +£3**    
**Extra roasted veg +£2**  

**MAPLE ROASTED PIGS IN BLANKETS**  **4.50**  
Four pigs slow-cooked in maple syrup until caramelised and tender

**CAULIFLOWER CHEESE**   **4.50**  
Cauliflower florets cooked until tender in a rich, creamy cheese sauce. Topped with breadcrumbs and mature cheddar, then baked until golden

**Extra sauce?**  
Choose from mint, apple or horseradish at no extra cost  

**Bottomless gravy!**