



## **FOOD + DRINK**

**Speak to the Team if you have  
any questions about our menu**



We are a cashless business

Thank you for visiting Fugitive Motel

Keep scrolling, you're almost there...



## DRAUGHT BEER

16 lines of rotational craft beers.

### 2/3<sup>RD</sup> Pints

ONE MILE END, A PATH THROUGH HAZE ( <i>New England IPA</i> )	6.0%	2/3 <sup>RD</sup> £4.9
MAGIC ROCK, HIGH WIRE ( <i>GRAPEFRUIT PALE</i> )	5.5%	£4.9
FOURPURE, SHAPESHIFTER ( <i>WEST COAST IPA</i> )	5.9%	£4.9

REDCHURCH LAGER	4.7%	Pints £5.5
FIVE POINTS, MICRO PALE ALE	2.8%	£5.5
MAGIC ROCK, SAUCERY SESSION IPA ( <i>GLUTEN FREE</i> )	4.9%	£5.8
UMBRELLA SPARKLING CIDER	5.0%	£5.7
BROOKLYN LAGER	5.2%	£5.9
KÖNIG, PILSENER	4.9%	£5.8
FIVE POINTS, JUPA ( <i>Juicy Pale</i> )	5.5%	£5.9
ONE MILE END, JUICY 4PM PALE ( <i>New England IPA</i> )	4.9%	£6.0
FOURPURE HEMISPHERE IPA ( <i>Session IPA</i> )	4.2%	£5.9
ONE MILE END, SALVATION PALE	4.4%	£6.1
BENEDIKTINER WEISSBIER ( <i>wheat beer</i> )	5.5%	£5.9
ADNAMS, BLACKSHORE STOUT	4.2%	£5.5
SIERRA NEVADA X BITBURGER, TRIPLE HOP'D LAGER	5.8%	£5.9

### ALCOHOL-FREE COCKTAILS

AMARETTI COLD BREW £5.5  
*Espresso w/ Lyres amaretti 0% spirit*

HUGO 0% £5.5  
*Elderflower, mint, AF sparkling white w/Amplify citrus 0% spirit*

#### SOFTS (SELECTED)

REAL KOMBUCHAS £4.2  
*Rhubarb & white peach / Citrus & green tea*

'CHARITEA' ICED TEA £4.1  
*Original / Green tea & ginger / Passionfruit*

DALSTONS GINGER BEER £3.1

DALSTONS SOFTS £2.9  
*Rhubarb / Elderflower / Lemonade*

GREEN COLA £3.1

SQUARE ROOT SODAS £4.5  
*Apple / AF Gin & Tonic*

COAST IPA / FARMHOUSE ALE (*af*) £4.7

BREWDOG HAZY IPA (*af*) £4.1

### COCKTAILS

LONG ISLAND ICED TEA £8.0

APEROL SPRITZ £8.0

HUGO SPRITZ £8.0

OLD FASHIONED £8.0

LOUISIANA SOUR £8.0

NEGRONI £8.0

ESPRESSO MARTINI £8.0

BLOODY MARY £8.0

BOOZY ICED COFFEE £7.0

SPICED PIÑA COLADA £8.0

BLUE LAGOON ICED TEA £8.0

All the above cocktails & AF cocktails £5 every **Fugitive Friday!**

Ask your server for our full range of soft drinks.



## WINE

Carefully selected wines, including old world favourites and exciting vintages from emerging territories.

### RED

REG / LRG / BTL

PINOT NOIR, PAPANUDA – ROMANIA ( <i>house</i> )	6.0 / 7.5 / 22.0
'BULLS BLOOD', TALISMAN – HUNGARY	6.0 / 7.5 / 22.0
MONASTRELL, FAMILIA CASTANO – SPAIN ( <i>organic</i> )	6.5 / 8.0 / 23.5
SOSSEGO, HERDADE DO PESO – PORTUGAL	7.0 / 8.5 / 25.0
MERLOT, MONTES – CHILE	7.5 / 9.0 / 26.5
MALBEC, GOUGUENHEIM – ARGENTINA	7.5 / 9.0 / 26.5
PRIMITIVO, DOPPIO PASSO – ITALY	7.5 / 9.0 / 26.5

### WHITE

GRUNER VELTINER – HUNGARY ( <i>house</i> )	6.0 / 7.5 / 22.0
VIIGNIER, LANGUEDOC - FRANCE	6.0 / 7.5 / 22.0
MACABEO – FAMILIA CASTANO – SPAIN ( <i>organic</i> )	6.5 / 8.0 / 23.5
BACCHUS, NEW HALL – ENGLAND	7.0 / 8.5 / 25.0
CHARDONNAY/REBULA, GASPAR – SLOVENIA	7.5 / 9.0 / 26.5
SAUVIGNON BLANC, FORREST ESTATE – NEW ZEALAND	7.5 / 9.0 / 26.5

### ROSÉ

GRIS, VINS DE 3 CHATEUX, PAYS D'OC - FRANCE	7.0 / 8.5 / 25.0
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### SPARKLING

PROSECCO D.O.C, TESORO DELLA REGINA - ITALY	6.5 / 26.5
VINTAGE BRUT, NEW HALL – ENGLAND	/ 38.0
BEES KNEES, SPARKLING WINE 0% - GERMANY	4.0 / 14.0

## Breakfast & Brunch (until 3pm) £

**Chia Bowl (ve)** (available to-go!) 4.5  
Chia seeds in almond milk, topped with fresh blackberries, apple chunks & walnuts

**Bircher Muesli (v)** (available to-go!) 4.5  
Muesli topped with golden raisins, cranberries & apple

**Loaded Avo on Toast (v)** 11  
Poached eggs, bacon garnished with chilli jam, halloumi, crispy shallots & smashed avocado on sourdough toast

**Fugitive Breakfast Pizzas** (signature dish!) 12  
Sourdough base, mozzarella, *smoked* bacon, free range eggs, wild mushrooms, cherry toms & parsley  
*Fugitive Veggie Breakfast pizza is with avocado, wild mushrooms & spinach (v)*

**Shakshuka (v)** 9  
Poached eggs, preserved lemon yoghurt, tomato fondue, onion, sweet peppers & spices served with toasted sourdough *Add halloumi + 2.5*

**American Style Pancakes** 8.5  
w/ maple syrup, fresh mixed berries & bacon

**Smoked Salmon & Eggs (Your Way)** 10  
Smoked salmon, scrambled egg whites, salsa verde, peashoots  
*Choose - charcoal brioche bun or smashed avo base*

**Avocado Burger (ve)** (signature dish!) 12.5  
Moroccan patty, vegan bacon, avocado halves, sweet sauce & baby gem

**Cinnamon French Toast (v)** 6.5  
A classic served on brioche w/ maple syrup & fresh mixed berries

**Avo on Sourdough Toast (ve)** 7  
Smashed avos on sourdough with salsa verde garnish  
*Add poached eggs 1.5 Add bacon 1.5*

**Sourdough Toast (v)** 2.9  
What's your jam? w/ butter & a choice of strawberry jam

## Coffees & Tea

Flat white 2.9  
Latte 2.9  
Cappuccino 2.9  
Mocha 3  
Americano / White Americano 2.5/2.7  
Long Black 2.5  
Espresso (single / double) 2.1/2.4  
Macchiato (single / double) 2.2/2.5  
Chai Latte (v) 3

## All Day Brunch £

**Dirty New York Club** 8.5  
Pastrami, smoked cheese, filled with avo, broccoli & dill sauce. Topped with a fried egg.  
*Choose - white or brown bread*

**Southern Pulled Pork** 8.5  
Slow cooked pulled pork shoulder on ciabatta. Poached eggs, sweet chilli, cornichons, salsa verde

## Co-Work Club

Looking for somewhere to work?  
For £15, our Co-Work Club pass gets you bottomless coffee, a large mineral water, croissant or pain au chocolat and use of our super-fast WiFi, charging points & free break-out meeting space for the day.

## Bottomless Brunch?

Every weekend we settle in for *bottomless...*  
Simply choose your brunch dish, select your bottomless drink for the sitting & order with a team member. *+£19 to go bottomless (90 mins)*

**Sourdough Pizza,  
Signature Burgers  
& Sharing Plates...**  
See menu side 2  
**+ Every Tuesday is...  
Taco Tuesday!!**  
Ask a Team Member  
for details

## Brunch Drinks

Enjoy our Bottomless Brunch with selected draught beers, alongside the usual brunch favs:

Bloody Mary / Mimosa / Prosecco / Pimms / Fourpure IPA / Redchurch Lager / Umbrella Cider

**Milk? Go dairy-free** w/ oat / almond milk +30p

**Fresh, daily pastries are available** – Ask the team!  
Iced Americano/Latte 2.6/2.9

**Tea**  
Pot or Cup - English Breakfast / Peppermint  
Chamomile / Earl Grey 4/2.5

**For info on allergens, please speak to staff before ordering.**  
A discretionary charge of 12.5% will be added for table service.



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## Sourdough Pizza (from 12pm) £

**People's Pepperoni** 11.5  
Fior di latte mozzarella, pepperoni, oregano

**The Bethnal Green (ve)** 10.5  
Tomato sauce, vegan cheese, crispy kale, wild mushrooms, green & cherry tomatoes, nut-free pesto & truffle oil

**The Kraken** 11.5  
Marinated octopus, artichokes, fior di latte mozzarella, green chillis, red onion & green tomatoes

**Big Burrata** 11  
Fior di latte mozzarella, cherry tomatoes, basil, burrata

**Mortadella & Pistachio** 12.5  
Pistachio pesto base (contains nuts), fior di latte mozzarella & mortadella ham (no tomato sauce)

**The White One (v)** 12  
Béchemal base, marinated wild mushrooms, charred broccoli, mascarpone & truffle tapenade

**The Marg (v)** 8.5  
When it comes to this classic, less is more. Ours is with fior di latte mozzarella.  
*Want a vegan Marg? It's just the cheese that's changed (ve)*

**Nduja like it hot** 12  
Spicy nduja, jalapeno, red onion, fior di latte mozzarella

**Gluten-Free?** 3  
We offer a tasty 12" artisanal gluten-free base

## Crust Dips & Extra Toppings

Garlic & herb / Truffle mayo / Sriracha mayo 1.5  
Chilli sauce / BBQ sauce / avocado dip (ve)

+ Extra cheese / artichokes / mushrooms / olives 1.5

+ Extra nduja / pepperoni / anchovies & more!

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## Desserts

**Ask the team for today's range of dessert specials**  
*If you're viewing via the QR code, simply scroll down...*

**Ice cream - 2 scoops** 4.5  
Apple & Cinnamon, Vanilla, Oreo, Strawberry, Chocolate  
Served w/ cone side garnish. *Add a scoop +1.5*

Vegan Choc, Caramel & Peanut Ice cream (ve) 4.5

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A discretionary charge of 12.5% will be added for table service.

## Signature Burgers (from 12pm) £

**Fugitive Beef Burger** 9.5  
Charcoal activated brioche bun, beef patty, smoky bacon, baconnaisse, tomato, cheddar, mango chutney & house onion marmalade

**L.A Style Vegan Burger (ve)** 9  
Ciabatta bun, courgette & chickpea patty, firecracker sauce & house onion marmalade

**Pulled Pork Burger** 9  
Slow cooked pulled pork in a soft pretzel bun, apple slaw, BBQ sauce

**Avocado Burger (ve)** 12.5  
Moroccan patty, vegan bacon, avocado halves, firecracker sauce, house marmalade & baby gem

**Chicken Schnitzel Burger** 9  
Sesame seed bun, chorizo paste, house onion marmalade, garlic mayo

**Add skin-on fries? 2.5 Sweet potato fries? 3**

## Salads

**Fugitive Caesar Salad** 9  
Maple glazed chicken breast, anchovies, cos lettuce, garlic crumbs & parmesan *Add halloumi +2.5*

**Halloumi Caesar Salad** 9  
Pan-fried halloumi, cos lettuce, anchovies, garlic crumbs & parmesan

**Green Leaf & Avocado Salad (v)** (side or main) 4/7.5  
Mixed leaves, dill, avocado, capers, cucumber, honey & mustard dressing.  
*Add halloumi + 2.5 Add chicken + 2.5*

## Small Plates & Sharers

**Grilled Padron Peppers (ve)**  
Oven toasted with olive oil, garlic, sea salt

**Skin-on Fries with Truffle mayo (v)** 3.5

**Sweet Potato Fries with Sriracha mayo (v)** 4.5

**Basket O' Wings** 8.5  
Chicken wings sharer with BBQ or Buffalo sauce

**Hand cut Halloumi Fries (v)** 5.5  
Served with sweet chilli sauce

**Nachos Sharer (v)** 8  
Smashed avo, soured cream, melted cheese, chunky salsa & green chillis *Go Solo? Nachos Single 5.5*

**Tzatziki Sweet Potato Sharer Fries (v)** 7.5  
Topped with tzatziki, smashed avocado & pomegranate seeds

**Sloppy Joe Beef Brisket Fries** 7.5  
Slow cooked brisket, cheese sauce, salsa verde & gravy



## Desserts

### A collection of US inspired treats to share or enjoy alone

<b>Apple Pie</b> Served warm w/ apple & cinnamon ice cream	4.9
<b>Chocolate Torte (ve) (gf)</b> Rich milk chocolate & coconut torte, served w/ chocolate sauce & strawberries	4.9
<b>Key Lime Pie</b> The <i>official</i> pie of Florida State. Ours is served w/ blueberry coulis	4.9
<b>Raspberry Tartlet</b> Fresh raspberries on a vanilla custard tartlet, topped with white chocolate	4.9
<b>Salted Caramel &amp; Pecan Affogato</b> Vanilla gelato, salted caramel liquor, espresso, crushed candied pecans & mint	6.5
<b>Gelato Ice Cream – 2 scoops</b> Oreo, Vanilla, Apple & Cinnamon, Strawberry, Chocolate, served w/ cone garnish. Add a scoop +1.5	4.5
Vegan Choc, Caramel & Peanut Ice Cream <b>(ve)</b>	4.5



Thank you for visiting Fugitive Motel.

## **Craft Beer or Wine to go?**

**Check out our range of drinks  
available for takeaway**



Craft beer bundles, carefully selected wines & a wide range of alcohol free  
& soft drinks at takeaway prices from the Can Store.