

# PHILLIES

OF SHAWLANDS

EST. 2018

# FOOD

Our ethos is a fairly simple one. We make fresh food that excites us, from scratch, using the best ingredients and suppliers we can find. We're passionate about craft brewers, so you'll find lots of bits and pieces that we think pairs well with great beer and plates that are good for sharing... because we think eating should be fun. Enjoy!

## WEE PLATES & BITES

<b>Japanese Fried Chicken</b>	<b>7.5</b>
Koji-style thigh, wing & leg, with house hot sauce and yuzu mayo	
<b>Chickpea, Cheese &amp; Spinach Croquettes (V)</b>	<b>5.5</b>
Cheddar, parmesan and gruyere cheeses, with tomato jam	
<b>Salt Cod &amp; Celeriac Fritters</b>	<b>6</b>
House hot sauce	
<b>Puddledub Pork Meatballs</b>	<b>6</b>
Dunked in a tangy tomato, coconut & lemongrass sauce	
<b>Korean Fried Cauliflower</b> 🌱	<b>5</b>
Mirin & soy glaze, with sesame and Chinese cabbage	
<b>Bang Bang Cucumbers (V)</b> 🌱	<b>3.5</b>
<b>Garlic &amp; Rosemary Flat Bread, Hummus (V)</b>	<b>4</b>
<b>Mini Mac &amp; Cheese (V)</b>	<b>3.5</b>
Made with gruyere, parmesan & cheddar	

## PIZZA

*With sourdough base for a really crisp bite and with delicious San Marzano tomato sauce for a fresh, tangy, sweet flavour.*

**(Mini Pizzette prices in brackets)**

<b>Margherita (V)</b> Buffalo mozzarella, tomato base	<b>8 (5)</b>
<b>Chorizo &amp; Spanish Black Pudding</b> Red onion	<b>9.5 (6)</b>
<b>Prosciutto &amp; Wild Mushroom (V)</b> Truffle oil	<b>10 (6)</b>
<b>Spicy Nduja Sausage</b> Pepper, chilli, rocket	<b>10 (6)</b>
<b>Anchovy &amp; Caper</b> Lemon, rocket, shaved parmesan	<b>9 (5.5)</b>
<b>BBQ Pulled Chicken</b> Smoked bacon, peppers	<b>9.5 (6)</b>
<b>Artichoke &amp; Broccoli</b> Spinach, cashew 🌱	<b>9 (5.5)</b>
<b>Hot Smoked Salmon</b> Mascarpone, broccoli	<b>9.5 (6)</b>
<b>Feta &amp; Spinach</b> Pine nuts 🌱	<b>9 (5.5)</b>

*Gluten-free bases available on request.*

## MAIN PLATES

<b>Phillies Double Bacon Cheeseburger</b>	<b>11</b>
Two smashed patties, house burger sauce, American cheese, Puddledub bacon, pickles, tomato & lettuce served with fries	
<b>Triple Cheese Macaroni (V)</b>	<b>9.5</b>
Goosey blend of gruyere, parmesan & cheddar, with a garlic flatbread	
<b>Applewood Patty Melt</b>	<b>10</b>
Caramelised onions, applewood cheese served on white bread with fries	
<b>Koji Fried Chicken Sandwich</b>	<b>10</b>
Yuzu mayo, hot sauce, Asian 'slaw served with fries	
<b>Wild Mushroom &amp; Truffle Gnocchi (V)</b>	<b>9</b>
Freshly made gnocchi, seasonal wild 'shrooms, truffle oil & parmesan	
<b>Roasted Aubergine, Chickpeas &amp; Dukkah</b> 🌱	<b>9</b>
Pomegranate, lemon & tahini dressing	
<b>Fish Tacos</b>	<b>9.5</b>
Sustainably sourced Scottish cod, avocado, taco sauce, hot sauce & pickles	
<b>Black Bean Chilli Nachos</b> 🌱	<b>9.5</b>
Guacamole, sweet tomato salsa, corn chips, vegan feta	

## BAO

**ONE** w/side **7** | **TWO** w/side **11**

**Sides:** Fries, Pak Choi or Bang Bang Cucumbers  
**Or Upgrade To:** Loaded Fries or Mini Mac & Cheese **For 1.5**

<b>Pork Belly</b> Sweet chilli, pickled cucumber
<b>Korean Fried Halloumi (V)</b> Gochujang marinade, pineapple, pickled cabbage & avocado
<b>Koji Fried Chicken</b> Asian 'slaw, sriracha mayo
<b>Jackfruit</b> Miso chilli, pickled cabbage 🌱
<b>Roast Duck</b> Hoi sin & ginger
<b>Pulled Brisket</b> Asian 'slaw & chilli sauce

## LOADED FRIES

<b>Parmesan</b> Shaved parmesan & truffle oil	<b>4</b>
<b>Banh Mi</b> Hot sauce, pork belly, shredded veg & sweet chilli	<b>4</b>

## TABLE SAUCES

*As part of our DIY ethos, we make all of our own condiments from scratch. Enjoy on us.*

**Scotch Bonnet Hot Sauce, Smoked Barbecue, Rhubarb Ketchup, Sriracha Mayo**

## SWEET THINGS

<b>Baked New York Cheesecake</b>	<b>5</b>
Pistachio ice cream	
<b>Chocolate, Peanut &amp; Biscoff Tarte</b> 🌱	<b>6</b>
Raspberry sorbet	
<b>Fresh Hot Doughnuts</b>	<b>6</b>
Rum & pineapple cream or coffee crème anglaise	
<b>Loaded Vanilla Ice Cream</b>	<b>5</b>
Choose from: Salted Caramel Brownie & Choc Chip or Shortbread, Strawberries & Cream	

🌱 Plant-based dishes (V) Vegetarian

Ask to see our gluten free menu. The vast majority of our menu is produced in-house, in an environment that contains nuts, so we cannot guarantee any items are 100% nut-free.