

# FOOD MENU







## SMALL PLATES

plant powered	<b>BEETROOT AND FALAFEL (VG)</b>  <b>7.50</b> CRISPY FALAFEL, BEETROOT HOUMOUS 424KCAL
	<b>TANDOORI CARROT FRITTERS (VG)</b>  <b>6.50</b> CUCUMBER AND COCONUT ALTERNATIVE YOGHURT, TANDOORI KETCHUP 170KCAL
	<b>BANGKOK BAD BOY TOFU (VG)</b>  <b>7.50</b> ASIAN SLAW 117KCAL
	<b>WINGS</b>
	<b>CHICKEN</b>  / <b>CAULIFLOWER</b>  <b>8.00 / 6.50</b> SMOKEY BBQ 740KCAL/115KCAL BANGKOK BAD BOY 755KCAL/147KCAL NICE 'N' SPICY 794KCAL/187KCAL 
	<b>FULLY LOADED FRIES</b>
	<b>CAULIFLOWER TRUFFLE CHEESE</b> 543KCAL  <b>8.50</b>
	<b>BANGKOK BAD BOY CHICKEN</b> 481KCAL  <b>9.50</b>
	<b>SWEET POTATO BUFFALO CHICKEN</b> 581KCAL  <b>9.50</b>
	<b>CALAMARI</b>  <b>10.50</b> HOUSE TARTARE SAUCE, LEMON WEDGE 317KCAL



## LARGE PLATES

<b>SW6 COBB</b>  <b>13.50</b> FREE-RANGE EGG, AVOCADO, LIME, COS AND LITTLE GEM LETTUCE, CHERRY AND YELLOW CHERRY TOMATOES, STILTON 315KCAL <b>ADD TANDOORI CHICKEN</b> 324KCAL <b>4.00</b>
<b>BEAN BLITZ BURGER (VG)</b>  <b>15.50</b>  SPICED BEAN PATTY, TOMATO RED ONION SALSA, GUACAMOLE, COYO, ICEBERG, BRIOCHE BUN, FRIES 672KCAL
<b>THE OG FRANKIE'S</b>  <b>17.50</b> BEEF BRISKET PATTY, TRUFFLE MAYO, BURGER CHEESE, ICEBERG LETTUCE, TOMATO, PICKLES, BRIOCHE BUN, FRIES 821KCAL
<b>BANGKOK BAD BOY CHICKEN BURGER</b>  <b>16.50</b> BUTTERMILK CHICKEN THIGH, SPICED ASIAN SLAW, BURGER CHEESE, BRIOCHE BUN, FRIES 1077KCAL
<b>FISH 'N' CHIP TACO</b>  <b>14.50</b> BATTERED COD, TARTARE SAUCE, PEA SALSA, LEMON WEDGE, FRIES 678KCAL

## HANDMADE PIZZA

<b>GREEN FIELD (VG) (NGCI)</b>  <b>15.50</b> NO GLUTEN BASE, LOVAGE PESTO, ROASTED COURGETTE AND PEPPERS 938KCAL
<b>TANDOOR CHICKEN</b>   <b>17.00</b> HANDMADE SOURDOUGH, TOMATO BASE, LAVERSTOCK PARK FARM MOZZARELLA, CORIANDER, SPRING ONION, CHIILES, SOUR CREAM 1218KCAL
<b>BRITISH HOT</b>   <b>17.00</b> HANDMADE SOURDOUGH, TOMATO BASE, SUFFOLK CHORIZO, CHILLIES 1487KCAL
<b>MARGHERITA</b>  <b>16.00</b> HANDMADE SOURDOUGH, TOMATO BASE, MOZZARELLA, GREEN BASIL 1060KCAL

## FIVE-A-SIDE one team, one feast

<b>CHAMPION'S FLAVOUR FEAST</b> 1754KCAL  <b>80.00</b> BUCKET OF LAGER OR IPA BEETROOT AND FALAFEL TANDOORI CARROT FRITTERS CAULIFLOWER TRUFFLE LOADED FRIES BANGKOK BAD BOY TOFU
<b>HALF TIME HEROES FEAST</b> 2633KCAL  <b>100.00</b> BUCKET OF LAGER OR IPA BUCKET OF WINGS THE OG FRANKIE'S BURGER LOADED BANGKOK BAD BOY CHICKEN FRIES TANDOORI COBB SALAD

## SWEET TREATS

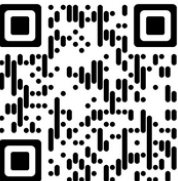
ADULTS NEED A RECOMMENDED CALORIE ALLOWANCE OF 2000 CALORIES A DAY  
(NGCI) = NO GLUTEN CONTAINING INGREDIENTS  
(VG) = VEGAN

<b>CHOCOLATE COCONUT FONDANT (VG)</b>  <b>8.00</b> MELT IN THE MIDDLE WARM CHOCOLATE FONDANT, CHOCOLATE SAUCE, VANILLA ICE CREAM 579KCAL	<b>TORCHED CITRUS TART (NGCI)</b>  <b>8.00</b> CITRUS TART, MERINGUE, VANILLA CREAM, LEMON TUILE 446KCAL
<b>STICKY TOFFEE PUDDING (VG) (NGCI)</b>  <b>8.00</b> TOFFEE SAUCE, SALTED CARAMEL ICE CREAM 505KCAL	<b>TRIO OF ICE CREAM</b>  <b>6.00</b> VANILLA 103KCAL CHOCOLATE 108 KCAL STRAWBERRY 93KCAL

A 10% service charge will be added to your bill. This charge is distributed among our team as a gratuity

PLEASE SCAN FOR OUR ALLERGENS

Our food is prepared in a kitchen where allergens are handled alongside allergen-free ingredients. For these reasons, no dish can be guaranteed to be completely free of allergens. If you have any food allergies, intolerances, or dietary requirements, please tell your server before ordering. This menu information is provided to help you make an informed choice.



# ABOUT US

We believe that outstanding food begins with a shared vision and meticulous care from start to finish. From the moment our doors opened, we've been dedicated to crafting dishes that reflect our commitment to quality and sustainability.

Under the expert guidance of our Venu Head Chef Kyle McGarey, every plate is crafted with passion and precision. Chef Kyle and his team ensure that only the finest ingredients make it to your table, with a focus on both traditional flavours and innovative twists. Our commitment extends to our plant-powered dishes, where every ingredient is thoughtfully sourced to offer delicious, sustainable options without compromising on taste.

## TAYWELL ICE CREAM

Established in 2006 in Kent, Taywell Ice Creams began by using surplus local fruit to create high-quality ice creams. Their products, free from artificial flavours, additives, and colours, are crafted in small batches using the finest local ingredients, with most recipes being gluten-free. Taywell's commitment to quality has earned them over 20 Great Taste Awards and other prestigious accolades. Despite their success, they remain a small, family-run business dedicated to supporting English farmers and producing some of the finest ice creams and sorbets available.

## OUR SIGNATURE LEVY BURGER **THE OG FRANKIE'S**

Unlike a fully plant-based diet, which eliminates all animal products, a plant-forward approach involves intentionally reducing the meat content in our dishes and replacing it with fermented vegetables and mushrooms. This small change supports the planet, while delivering healthier, nutrient-dense meals.

Our signature OG Frankie's burger is a prime example of how we're embracing this change across Stamford Bridge. With a beef brisket and mushroom patty this burger alone is making a notable impact, reducing the CO<sub>2</sub>e/kg by 14.22 compared to the beef burger on our previous menu.

(CO<sub>2</sub>e (carbon dioxide equivalent) is a way to measure how much different greenhouse gases are warming the Earth, using carbon dioxide (CO<sub>2</sub>) as a common reference).



### Foodsteps

Levy has partnered with Foodsteps to measure and communicate the environmental impact of our food. This includes measuring the impact of all of our recipes, carbon labelling our menus, performing Life Cycle Assessments of our biggest selling products and measuring and reporting our Scope 3 emissions.

Foodsteps are a leading food environmental impact service dedicated to helping the food industry further measure, understand, report and communicate the planetary impact of their recipes, products and food items – making sustainability targets easier to achieve. From Life Cycle Assessments to supporting Net Zero roadmap transformation – Foodsteps offers an inclusive software data suite which is easy to use.