

Creating the Maillard Reaction

We smash balls of dry aged beef wafer thin into a searing hot griddle to create the Maillard Reaction. The Maillard Reaction alters the flavour, texture and aroma of our patties, leaving a lacy crust and a totally new burger experience.



BALL

We use 3oz balls of dry aged beef. Dry ageing reduces moisture and intensifies the flavour of the beef.



SMASH

Smashing into the grill increased the surface area in contact with the heat source.



TWIST

Rotating the smasher around the edges of the patty ensures it is wafer thin and develops a lacy crust.



smashed

Wafer thin patties with a lacy crust

35 day dry aged beef - potato roll

Meat Free

BOBANDY: american cheese, lettuce, pickle, burger sauce
Double - 9.95
4x4 - 12.95

SAMIH (V): falafel patty, halloumi, apple chilli jam,
buttermilk herb mayo, rocket
9.45

ADD: bacon 1.5, caramelized onion 1, peanut butter herb
mayo 1.5

KANE (V): falafel patty, halloumi, blueberry hot sauce,
peanut butter herb mayo, rocket
9.95

OKLAHOMA FRIED ONION: fried onion, american cheese
Double - 9.95
4x4 - 12.95

VEGAN Bobandy/Oklahoma
10.95

WEST COAST: mustard, american cheese, west coast
onion, west coast sauce, pickle, tomato, lettuce
Double - 10.95
4x4 - 13.45

Sides:

THE LUCA: apple chilli jam, halloumi, rocket
Double - 11.45
4x4 - 13.95

Triple Cooked Chips - 3.5
Cheesy Chips - with house cheese sauce - 5.5
West Coast Chips - with house cheese sauce, burger sauce,
west coast onions - 6.5
Halloumi Fries (6pcs) - with a choice of sauces - 6.5
Onion Rings - 4.5
Buffalo wings with blue cheese sauce - 6

THE JEMZ: blueberry hot sauce, peanut butter herb mayo,
halloumi, rocket
Double - 11.95
4x4 - 14.45

Burger Sauce - 1.5 Buttermilk Herb Mayo - 1.5
Apple Chilli Jam - 1.5 Peanut Butter Herb Mayo - 1.5
Blueberry Hot Sauce - 1.5 Buffalo Sauce - 1.5
Date Chilli Caramel - 1.5 Blue Cheese Sauce - 1.5

Please ask staff for all allergens