

# MENU BY NIGHT

5pm - 9pm



**THE  
PREGNANT  
MAN** Conceived  
1970

# WELCOME TO YOUR LOCAL PUB

Our team is excited to get to know you. We recognise that not all guests are the same and we look to embody a tailored version of hospitality to our guest's needs. Should you have any questions, suggestions, or special requests please let us know so that we can ensure your time with us, is a special one.

Please share your experience with us by scanning the QR code below.



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@thepregnantmanpub

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# FOOD BY NIGHT

5pm - 9pm

Gluten Free? No problem. We have bread and pasta alternatives. We can also remove certain items to make a dish suit your dietary requirements.

Please inform your server of any allergies or intolerances.

## SNACKS

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<b>Crisps</b>	<b>2</b>
<b>Popcorn</b>	<b>2</b>
<b>Chilli Mix</b>	<b>4</b>
<b>Chilli Rice crackers</b>	<b>4</b>
<b>Giant corn</b>	<b>4</b>
<b>Nocerella Olives</b>	<b>5.5</b>

## SNACKS

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### **7' min chips – 6 (VG, GF)**

Triple cooked, fat cut chips

### **Skinny Fries – 6 (VG, GF)**

Light and skinny-cut fries

*(Dirty +3, Truffle & parmesan+3)*

### **Thai style Cauliflower bites – 6 (V)**

Deep fried cauliflower, Thai chilli sauce

### **Padron Peppers – 6 (VG, GF)**

Charred padron peppers in a homemade seasoning

### **Deep Fried Pickle – 7.5 (V)**

Battered sweet and sour pickle, served with a tangy dip

### **Side salad – 7.5 (VG, GF)**

Lettuce, avocado, olives, cherry tomatoes & vinaigrette

### **Fish Tacos – 10**

Tacos, cajun fried cod, cabbage, chipotle mayo, tomatoes, avocado and lime

# PIZZA

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## **Margherita – 12 (V)**

Tomato base, mozzarella & basil

## **Vegan Mexicana – 13 (VG)**

Tomato base, vegan cheese, vegan nduja, vegan chorizo, roasted peppers, jalapeno, red chilli, pea shoots and onion

## **Salami – 14**

Tomato base, mozzarella and Spianata Calabrese Salami

## **Truffle Mushroom – 15 (V)**

Taleggio cream base, basil pesto, truffled mushroom moose, and homemade tomato culi.

## **Buratta & Parma Ham – 16**

Tomato base, mozzarella, buratta, heritage cherry tomato, rocket and Parma ham.

## **Sausage – 15**

Tomato base, mozzarella, Neapolitan fennel sausage, spicy mushroom, oregano, pea shoots and garlic oil.

## **Four Cheese – 15 (V)**

White base, mozzarella, applewood cheddar, blue stilton, Pecorino, pickled grapes and dill

## **Spiced Chicken – 15**

Tomato base, mozzarella, chipotle sweet potato, mint & lime yoghurt and popcorn leaf.

## **Lamb – 16**

Tomato base, mozzarella, lamb mince, pomegranate, honey, mint yoghurt, micro coriander and za'atar.

# DRINKS MENU

**\*We rotate our beers regularly so sometimes we may not have some options available.**

**Your server will be able to recommend one of our many rotational craft beers to suit your needs.**

## SOFT

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### **Fever Tree - 2.3**

Indian Tonic, Light tonic, Elderflower tonic, Mediterranean tonic, soda Lemonade or Ginger Ale

### **Fever Tree Sicilian Lemonade - 4**

### **Fever Tree Ginger Beer - 4**

### **Fever Tree Cloudy Apple- 4**

### **Fever Tree Raspberry Lemonade - 4**

### **Coca Cola / Diet Coca Cola - 3.5**

### **Fruit Juice Glass - 3**

Apple, orange, cranberry or pineapple

### **Ting - 3.5**

### **Something & Nothing Seltzer - 3.8**

Cucumber, Rose & hibiscus, or Yuzu

### **Red Bull/Sugar Free Red Bull - 3.8**

### **Aqua Panna Still Water - 3/5**

### **San Pellegrino Sparkling Water - 3/5**

## BEER

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### **Hells Lager (4.6%) - 6.7**

Camden Town Brewery, London, England

### **Pale Ale (4%) - 6.9**

Camden Town Brewery, London, England

### **Guinness Stout (4.1%) - 7.2**

St James's Gate Brewery, Dublin, Ireland

### **Sassy Cider (4.5%) - 6.7**

Maison Sassy Cidery, Normandie, France

### **Stone & Wood (4.4%)- 6.8\***

Stone & Wood Brewery,  
Byron Bay, Australia

### **Kona Big Wave (4.4%) - 7\***

Kona Brewing, Hawaii, USA

### **Gipsy Hill Hecat (4.6%) - 7\***

Gipsy Hill Brewery, London, England

# COCKTAILS

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## **Man go Man come back - 14**

Pineapple infused Havana Club 3yr rum, vanilla syrup, mango shrub, lime.

## **Detox Sour - 14**

Jameson, apricot brandy, lemon, turmeric, lemongrass syrup, egg white.

## **Put the lime in the coconut - 14**

Olmecca Altos Reposado, banana liqueur, Licor 43, lime, coconut syrup

## **Rose Mary in Mexico 14**

Mezcal Union, St Germaine, lime, rosemary agave syrup and kiwi

## **French cut grass 14**

Lemongrass infused Absolut vodka, Licor 43, lime, peppermint syrup, English sparkling wine.

## **Buffalo Peat - 14**

Buffalo Trace bourbon, Laphroig, Amaretto, Regal Rogue wild rose vermouth, strawberry puree, lemon, popcorn syrup.

## **The Med 14**

Hendricks Neptunia, Benedictine, lime, camomile syrup, Fevertree mediterranean tonic.

## **Japanoffee Rum - 14**

Roku Gin, Coffee Kraken rum, Oleo saccarum, lemon, roasted pineapple soda.

# SPRITZERS

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## **Sicilian Sky - 14**

Italicus, blueberry shrub, lemon, yuzu seltzer

## **Summer in Bordeaux - 14**

Lillet Rose Vermouth, Champagne pear cordial, Fever tree white grape and apricot soda.

## **Amalfi Boast - 13**

Malfy Rosa Gin,lemon, Agave syrup, prosecco, Fevertree Grapefruit soda

## **Aperol Spritz - 12**

Aperol, prosecco, soda, orange

# MOCKTAILS

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## **Ginger Ninja - 7.5**

Seedlip Garden, Apple juice, ginger syrup, lemon, kiwi, roasted pineapple soda

## **Spicy Suzy - 7.5**

Seedlip spiced, grapefruit juice juice, cardamom syrup, mint, Fevertree Mediterranean

## **Peppermint lady - 7.5**

Seedlip citrus, orange juice peppermint syrup, lemon, yuzu seltzer

# WINE MENU

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Wine by the glass is 175ml or 250ml

We do offer 125ml on request

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## WHITE

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**Vin de France - 6.5 / 8.7 / 25.5** Anciens Temps, France

**Vinho Verde - 7 / 9.5 / 27** Quinta da Lixa, Portugal

**Vermentino - 7.6 / 10.2 / 29.5** Castellani, Italy

**Picpoul de Pinet - 9.3 / 12.9 / 36.5** Beaugaran, France

**Sauvignon Blanc - 9.7 / 13.5 / 38** Misty Cove, Marlborough, New Zealand

**Gruner Veltliner - 40** Vom Haus, Pfaffl, Austria

**Chardonnay - 11 / 15.5 / 45** Brave to be Murray Pete's Pure, Australia

**Albarino - 11.2 / 15.7 / 46** Muidino, Spain

**Chablis (2015) - 85** Premiere Cru, Domaine Bernard Defaix, France

**Mersault (2017) - 95** Jean- Marie Bouzereau, Cote D'Or, France

## ROSE

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**Carmenere - 6.5 / 8.7 / 25.5** Apaltagua, Maule Valley, Chile

**Gassier - 11.5 / 16 / 47.5 / 110 (M)** Cotes De Provence, France

**Whispering Angel - 65** Cotes de Provence, France

**Minuty - 70** Cotes de Provence, France

## RED

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**Cabernet Sauvignon - 6.5 / 8.7 / 25.5** Apaltagua, Maule Valley, Chile

**Montepulciano - 6.8 / 9 / 27.5** DOC Colle Sori, Tuscany, Italy

**Pinot Noir - 8 / 10.5 / 31** Leduc, Languedoc-Roussillon, France

**Syrah - 8.2 / 11.40 / 35** Skaapveld, MAN Family Wines, South Africa

**Malbec - 11 / 13.5 / 37** Amaru, Salta, Argentina

**Valpolicella - 45** Accordini, Veneto, Italy

**Rioja (2016) - 45** Reserva, Ramon Bilbao, Spain

**Chianti - 65** Casa Brancaia, Tuscany, Italy

**St Estephe (2015) - 80** Saint Estephe, Bordeaux, France

**Margaux (2012) - 85** Bordeaux, France

**St Julien (2015) - 90** Saint Julien, Bordeaux, France

## SPARKLING

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**Prosecco - 6.5 / 35** Fiabesco, Prosecco, Italy

**Court Garden Classic Cuvee English Sparkling Wine - 14/65** Kent, England

**Bauchet Champagne - 16 / 70** Bauchet, Champagne, France

**Perrier Jouet Brut - 95** Maison Perrier Jouet, Champagne, France

**Perrier Jouet Belle Epoque - 250** Maison Perrier Jouet, Champagne, France