

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.



The Pregnant Man

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[@thepregnantmanpub](https://www.instagram.com/thepregnantmanpub)

**THE
PREGNANT
MAN** Conceived
1970

THE HISTORY

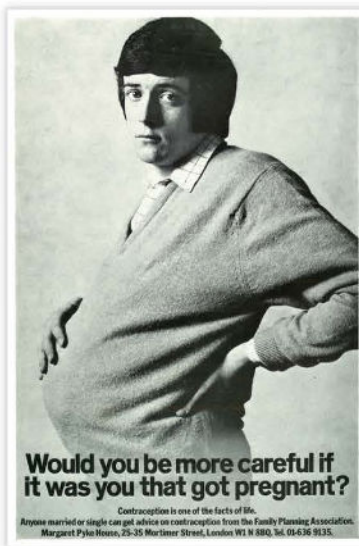


HOW IT WAS CONCEIVED

We want to take you back to 1970. The year of the first Glastonbury festival and the last ever Beatles album, 'Let it be'. The year that Apollo 13 reported that problem to Houston and the last issue of grog in the Royal Navy was distributed. It also saw the Health Educational Council release the Pregnant Man poster created by an upstart ad agency called Cramer Saatchi.

The Health Education Council wanted an attention-grabbing campaign to persuade men to seek advice on contraception. Dr Bill Jones, Director General of the Health Education Council said: "We want to make any ignorant or unthinking man stop and consider the suffering and problems he can cause through an unplanned pregnancy."

The poster confrontationally asked men, "Would you be more careful if it was you who got Pregnant?" At a time when sexual health was a taboo subject and contraception seen as a woman's concern the campaign was highly provocative and immediately famous. And as the campaign became famous so did the agency as Cramer Saatchi became the legendary Saatchi & Saatchi.



Fast forward a few years and the two brothers that founded Saatchi & Saatchi gave the agency a pub as a Christmas present, turning an unlikely building in the carpark of their offices in Charlotte Street into the heart of the company.

But what should it be called? An agency wide competition led to the pub being named the Pregnant Man in honour of that first piece of advertising created by Saatchi & Saatchi.

It was in this dark and dingy private pub, that many great advertising stories were birthed. As the booze flowed so did the ideas and the Pregnant Man became a hub of culture, client drinks and late-night pitch inspiration.

In January 2017, Saatchi & Saatchi moved into a new space in Chancery Lane and the opportunity to elevate this institution from a backyard boozier to a fully-fledged bar and restaurant was grabbed with both hands.

Today The Pregnant Man is no longer a private agency Bar, but an established fixture on Chancery Lane serving the whole community that surrounds it.

THINGS YOU NEED TO KNOW

We have a no-ties policy- The reason is that we are an Ad-agency bar and not a corporate watering hole. We like to create a separation between work and play and you'll feel much more relaxed. So just untie in the evenings.

Ever noticed our wallpaper? It's made from hundreds of craft beer can labels. We are a proudly independent bar supporting craft breweries.

Ever heard of our midwives club? You can only be chosen by us to join, so treat the staff like gold, keep coming in, and engage. You could join the extremely limited inner circle.

Did you know our famous 7 min chips are all hand cut by knife and go through hours of labour before a triple cooking process? So 7mins... More like 7 hours.

DRINKS MENU

SOFT

Fever Tree - 2.5

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

Fever Tree Sicilian Lemonade - 4.5

Fever Tree Ginger Beer - 4.5

Fever Tree Cloudy Apple- 4.5

Fever Tree Raspberry Lemonade - 4.5

Coke / Diet Coke / Coke Zero - 3.7

Fruit Juice Glass - 3.5

Apple, orange, cranberry, grapefruit or pineapple

Ting - 3.5

Something & Nothing Seltzer - 4

Cucumber, Rose & Hibiscus, or Yuzu

Red Bull/Sugar Free Red Bull - 4

Aqua Panna Still Water - 3/5

San Pellegrino Sparkling Water - 3/5

BEER

Mahou Lager (5.1%) - 6

Mahou San Miguel, Madrid, Spain

Hells Lager (4.6%) - 6.9

Camden Town Brewery, London, England

Neck Oil Session IPA (4.3%) - 7.3

Beavertown Brewery, London, England

Guinness Stout (4.1%) - 7.2

St James's Gate Brewery, Dublin, Ireland

Sassy Cider (4.5%) - 6.9

Maison Sassy Cidery, Normandie, France

Dream Pale Ale (4.4%) - 7.5

Two Tribes Brewery, London, England

*subject to change

***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 tastes.

COCKTAILS

Pina de Agave - 12

Olmecca Altos Plata tequila, Italicus bergamot liqueur, lime, pineapple and cayenne shrub

Smoke after sex - 12

Del Maguey Vida Mezcal, Aperol, passion fruit and Pineapple

What a Melon! - 12

Absolut Vodka, Lillet Rose, watermelon puree, lychee juice, lime and sugar

Havana U na na 12

Havana 3yr, Creme de Cacao, lime, pistachio syrup and miracle foam

Sour Gardener 12

Plymouth Gin, Italicus bergamot liqueur, Lemon and homemade basil syrup

The Kings Horse- 12

A Horse With No Name bourbon, King's Ginger liqueur, pineapple, banana syrup and miracle foam

Rhubarb's your uncle - 12

Beefeater 24, Lemon, Orgeat syrup and lengthened with Fever tree rhubarb and cranberry tonic.

Basic B!7@H - 12

Absolut Vodka, lemon, strawberry puree, vanilla syrup and pineapple

CLASSICS

Espresso Martini - 12

Absolut vodka, Kahlua coffee liqueur, sugar and Roasting Party Espresso

Margarita - 12

Olmecca blanco tequila, cointreau, lime and sugar

Negroni - 12

Plymouth Gin, Campari, Antica Formula Vermouth

Aperol Spritz - 12

Aperol, prosecco, soda, orange

Sour - 12

Your choice in spirit, lemon, sugar, miracle foam and bitters

Pornstar Martini - 12

Absolut Vanilla vodka, Passoa passionfruit liqueur, lime, passionfruit, vanilla syrup and Prosecco

MOCKTAILS

Ginger Ninja - 8

Seedlip garden, apple juice, ginger syrup, lemon, kiwi, roasted pineapple soda

Strawberry kisses- 8

Seedlip citrus, strawberry puree, grapefruit juice, orgeat syrup and Fever tree ginger beer.

FOOD BY DAY 12pm - 3pm

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

Please let your server know of any allergies or intolerances.

An optional service charge of 13.5% is included.

SMALLS

7' min chips - 6 (VG, GF)

Triple cooked, fat cut chips

Skinny Fries - 6 (VG, GF)

Light and skinny-cut fries

(Truffle & parmesan+3)

Thai-style Cauliflower bites - 7 (VG)

Deep fried cauliflower, Thai chilli sauce

Deep Fried Scamorza Bites- 7 (V)

With Marinara sauce

Caesar wedge salad - 7.5 (V)

Baby gem lettuce, caesar dressing, parmesan, and croutons

Pizza Sandwich

Garlic Butter, parmesan, and chives **6** (V)

Feta, mushroom, and chilli honey **7** (V)

(Salami + 2, Chicken +2 Vegan Nduja +2)

Coppa, burrata, and rocket **9**

Fish Tacos - 12

Tacos, cajun fried cod, radish, chipotle mayo, guacamole, salsa and lime

KITCHEN

Superfood salad - 8/14 (VG) (GF)

Black rice, mint, pomegranate, avocado, beetroot, cherry tomato, orange, served in a honey mustard dressing *(Chicken +6)*

Asian Chicken Salad - 14/20

Chicken Breast, crispy wontons, carrot, Chinese cabbage, radicchio, mango, mixed greens, sesame and cashew nut

Chopped Salad - 14/20 (GF)

Chicken, lettuce, cucumber, chickpeas, heritage tomatoes, salami, egg, buffalo mozzarella, parmesan, served in a basil and mustard dressing

Falafel Plate - 15 (GF, VG)

Chickpea Falafel, hummus, mint yoghurt and fattoush salad

Burger – 18

Pickled gherkin, American cheese, lettuce, tomato, fried onions, spicy burger sauce ,served on a New York brioche bun with chips

(BBQ +1, Blue cheese +1, Egg +1.5, Guacamole +1.5, Bacon+ 2.5)

Vegan Steak Sandwich – 17

Marinated mushroom, red chimichurri, tomato, rocket, tender stem broccoli and avocado served on sourdough with chips.

Spaghetti All' Olio – 15 (V)

Chilli, olive oil, parmesan, lemon zest, mint and parsley

Chicken Milanese – 22

Crumbed corn-fed chicken with chipotle mayo, lemon, served with a rocket, tomato and parmesan salad

Marinated Flat Iron Steak – 23

Charred tenderstem broccoli, oyster mushrooms, baked Roma tomatoes, red chimichurri, with chips

PIZZA

Margherita – 12 (V)

Tomato base, mozzarella and basil
(Vegan available)

Parmigiana – 15 (V)

Tomato base, mozzarella, aubergine, parmesan and basil
(Vegan available)

Salami – 14

Tomato base, mozzarella and Spianata Calabrese Salami
(Chilli honey & parmesan +2)

Buratta & Parma Ham – 17

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

Sausage – 15

Tomato base, mozzarella, Neapolitan fennel sausage, ricotta, red chilli, soy truffle drizzle and tarragon
(Vegan available)

Marinated Mushroom – 15 (V)

White base, mozzarella , green olives and shallot cream
(Vegan available)

Lemon Chicken – 15

Tomato base, mozzarella, semi dried tomato and chives

Nduja – 15

Tomato base, balsamic marinated courgettes, parsley and sesame seeds
(Vegan available)

WINE MENU

Wine by the glass is 175ml or 250ml
We do offer 125ml on request

WHITE

Vin de France - 7.1 / 9.5 / 27.5 Anciens Temps, France

Vinho Verde - 7.5 / 10 / 29 Quinta da Lixa, Portugal

Picpoul de Pinet - 8.6 / 12.5 / 36 Vignerons de Florensac, France

Chardonnay - 10.4 / 15 / 41 Terres Fidèles, Languedoc-Roussillon, France

Rioja - 10.5 / 15.3 / 41.5 Bodega Manzanos, Spain

Sauvignon Blanc - 10.7 / 14.9 / 42 Misty Cove, Marlborough, New Zealand

Bacchus - 10.9 / 15 / 43 Tuffon Hall, Essex, London

Gruner Veltliner - 44 Vom Haus, Pfaffl, Austria

Gavi - 12.2 / 15.8 / 48 Produttori del Gavi, Piedmont, Italy

Albarino - 12.4 / 17.4 / 50.5 Muidino, Spain

Chablis (2022) - 94 Premiere Cru, Domaine Bernard Defaix, France

Mersault (2021) - 105 Jean- Marie Bouzereau, Cote D'Or, France

ORANGE

Enblanco de Altolandon - 10.8 / 15 / 42 Bodegas Altolandon, Spain

ROSE

Carmenere - 7.1 / 9.5 / 27.5 Apaltagua, Maule Valley, Chile

Tuffon Hall English Rose - 11 / 15.5 / 53 Tuffon Hall, Essex, England

Whispering Angel - 70- Cotes de Provence, France

Minuty - 75 Cotes de Provence, France

RED

Merlot - 7.1 / 9.5 / 27.5 Beppe Morchetta, Veneto, Italy

Montepulciano - 7.5 / 10 / 29 DOC Colle Sori, Tuscany, Italy

Pinot Noir - 9 / 11.6 / 34 Les Mougeottes, Languedoc-Roussillon, France

Malbec - 12 / 15 / 40 Amaru, Salta, Argentina

Grenache - 12.5 / 15.5 / 44 Thistledown, South Australia

Primitivo - 13 / 16.8 / 48 Produttori Di Manduria, Puglia, Italy

Valpolicella - 50 Accordini, Veneto, Italy

Rioja (2016) - 55 Reserva, Ramon Bilbao, Spain

Chianti (2021) - 72 Casa Brancaia, Tuscany, Italy

St Estephe (2010) - 88 Saint Estephe, Bordeaux, France

Margaux (2013) - 94 Bordeaux, France

St Julien (2014) - 98 Saint Julien, Bordeaux, France

St Emillion Grand Cru (2016) - 105 St Emilion, Bordeaux, France

SPARKLING

Prosecco - 7.5 / 38 Fiabesco, Prosecco, Italy

Tuffon Hall English Sparkling Wine (2019) - 15.5/72 Essex, England

Tuffon Hall English Pink Sparkling Wine (2019) - 17.5/78 Essex, England

Grand Reserve Champagne - 17.5 / 78 Pierre Mignon, Champagne, France

Perrier Jouet Brut - 105 Maison Perrier Jouet, Champagne, France

Perrier Jouet Belle Epoque (2014)- 280 Maison Perrier Jouet, Champagne, France