



SIDES

Your main's soulmate.

FRIES

HOUSE FRIES **F** **ve**

Our fries perfectly crispy with our special seasoning

CHEESE & BACON LOADED FRIES

House fries topped with cheese sauce and candied maple bacon

ROSTI POTATO FRIES **V** **NEW**

HOUSE SALAD **V**

Watercress, rocket, tomato and pickled red onions with your choice of dressing. Choose from ranch, spicy avocado & lime, red wine vinaigrette or bleu cheese

WEDGE SALAD

Crisp iceberg lettuce, drenched with a bleu cheese dressing, crumbled Stilton and candied maple bacon

SEASONAL VEG **ve**

Lightly tossed in garlic & chilli

LOADED BAKED POTATO

Layered with butter, Colby cheese, sour cream, candied maple bacon and sliced spring onion

DESSERTS

SUNDAES

Layers and layers of real dairy ice cream and whipped cream. Add a shot, make it boozy. Sundaes are better at Fridays®

SPICED APPLE WAFFLE **V**

Warm waffle pieces, apple compote and caramel sauce
ADD A SHOT: St-Rémy XO

BLACK FOREST **V**

Cherry compote and warm chunks of chocolate brownie with a cherry on top
ADD A SHOT: Cassis

PEACH MELBA **V**

Peach, raspberry compote and shortbread pieces
ADD A SHOT: Archers Peach Schnapps

ETON MESS **V**

Meringue, fresh strawberries and strawberry puree
ADD A SHOT: Chambord

S'MORES **V**

Crunchy Biscoff® biscuit pieces, crumbled chocolate flake and a caramelised Biscoff® sauce with a toasted mallow topping. S'morish
ADD A SHOT: Baileys

NOT A SUNDAE

CHOCOLATE FUDGE FIXATION **V**

Triple-layered chocolate cake served warm with ice cream

F Famous at Fridays **V** Vegetarian **ve** Vegan **J** Spicy

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The spoken menu app for the visually impaired. Go to Goodfoodtalks.com

Our menus are FSC certified, 100% recyclable and biodegradable



APPETIZERS

SHELL-ON GARLIC & CHILLI KING PRAWNS **J**

With dressed rocket and a chilli cream dip

FRIDAYS® SESAME CHICKEN STRIPS

Tossed in our Legendary Glaze made with Jack Daniel's® topped with toasted sesame seeds and chilli flakes. A real Fridays® favourite

MOZZARELLA DIPPERS **V**

With a hot marinara sauce & basil aioli

MAC & CHEESE WITH LOBSTER SAUCE

Creamy mac & cheese flavoured with lobster sauce. Topped with king prawns

FRIDAYS® LOADED POTATO SKINS

Proper loaded skins, bigger and better than ever before.

CHEESE & MAPLE CANDIED BACON **F**

Melted Colby cheese topped with candied maple bacon, sour cream and sliced spring onions

SIMPLY CHEESE **V**

Melted Colby cheese with sour cream and sliced spring onions

BBQ BEAN **ve**

Loaded with BBQ beans and BBQ sauce on the side

CHICKEN WINGS

A full on wingfest.

SALT & PEPPER DUSTED WINGS **F**

Tossed with peppers, spring onion and sliced chillies. With wasabi sour cream for dipping

HOT WINGS **J**

Tossed in Franks® RedHot Sauce. With a bleu cheese dressing and celery sticks

63rd & 1st WINGS

Tossed in our Legendary Glaze, topped with toasted sesame seeds and chilli flakes

SIZZLING NACHOS

Crispy corn tortillas served sizzling with guacamole, pickled jalapeños, salsa, red chillies and drizzled with hot sauce.

CHEESE **V**

Served with sour cream

BBQ BEAN **ve**

POT STICKERS **F**

Making a triumphant return to Fridays®

Chinese style parcels filled with chicken, vegetables & herbs served with a sweet teriyaki dip, chillies and spring onions

FLATBREADS **NEW**

SPICY MEAT **F** **J**

Monterey Jack cheese, pepperoni, chorizo, spicy sausage and pickled jalapeños

ROASTED RED PEPPER & GARLIC WITH CHEESE **V**

Black garlic, mozzarella and roasted red peppers

CHICKEN & MAPLE BACON

Shredded chicken and candied maple bacon with béchamel sauce, pickled red onion and Monterey Jack cheese

ROASTED RED PEPPER & GARLIC **ve**

Black garlic and roasted red peppers

F Famous at Fridays **V** Vegetarian **ve** Vegan **J** Spicy

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MAINS

STEAKS

We believe in quality and taste without compromise. Our beef is certified Scotch and has been grass fed on quality assured farms throughout Scotland. Steaks are hand-selected by our master butchers to ensure they are exceptionally tender and flavoursome.

Seasoned and cooked to your liking with a dressed rocket & watercress salad and grilled tomato.

12 OZ* RIBEYE

A tender texture and a generous amount of marbling giving a rich beef taste and juicy finish. We recommend you enjoy our ribeye medium-rare to medium

10 OZ* SIRLOIN

A great flavoured classic steak with well distributed marbling which results in a buttery texture that simply melts in the mouth. We recommend you enjoy our sirloin medium-rare

8 OZ* RUMP

Lean with a great combination of full flavour and firm texture. We recommend you enjoy our rump medium-rare to medium

*Weight approximate uncooked

Choose your sauce: **PEPPERCORN SAUCE** or **LEGENDARY GLAZE** Choose your side: **HOUSE FRIES** or **LOADED BAKED POTATO**

SUGGESTED WINE BY THE BOTTLE

Shiraz, Chalk Hill Luna, Australia, 14.5% ABV – Bold and powerful yet smooth, with hints of pepper & blackberry

Cabernet Sauvignon, Robert Mondavi Twin Oaks, USA, 13.5% ABV – This rich and muscular wine from the Californian winemakers is the darling of the Mondavi stable



All our Ribeye and Sirloin steaks are 28-day aged

GRILLS

Served with Texan toothpicks and house fries. Choose from our Legendary Glaze or Peppercorn Sauce.

SURF, TURF & RACK

Cajun seasoned 8oz* rump steak and a half rack of baby back pork ribs topped with pickled red onions. Served with shell-on king prawns in chilli & garlic dressing

RIBEYE 'N' RACK

Cajun seasoned 12oz* ribeye steak and half rack of baby back pork ribs topped with pickled red onions

*Weight approximate uncooked

FAJITAS

Sizzling fajitas with soft flour tortillas, guacamole and salsa.

PRIME RUMP STEAK

GARLIC & CHILLI VEG  

RIBS

Marinated and slow cooked before being flame-grilled to order for a true BBQ finish.

ULTIMATE RIBS

Our biggest ribs served with half a corn on the cob brushed with chilli cream

Choose your sauce: **BBQ SAUCE** or **LEGENDARY GLAZE**

CLASSIC RIBS

Our baby back ribs

Choose your side: **HOUSE FRIES** or **LOADED BAKED POTATO**

CHICKEN

ROASTED BEER 'N' CHICKEN

Red Tractor certified beer brined chicken breast and drumstick roasted and served with beer gravy, seasoned greens and a loaded baked potato

GARLIC CHICKEN

Chargrilled chicken breasts marinated in garlic, served with seasonal vegetables, corn on the cob brushed with chilli cream and your choice of garlic fries or loaded baked potato

FRIDAYS® SESAME CHICKEN STRIPS

Fridays® sesame chicken strips tossed in our Legendary Glaze made with Jack Daniel's® Topped with toasted sesame seeds and chilli flakes, served with house fries

BURGERS

Our own recipe using a perfect blend of prime cuts of brisket and chuck steak from British & Irish farms.

Flame-grilled to order in a toasted brioche bun with pickled red onions and beef tomato. Served with house fries and a bread & butter pickled cucumber. Pick any 'day of the week' burger because whatever the day, in here, it's always Friday.

MONDAY BURGER

CHEESEBURGER

Lashings of American cheese and burger mayo

TUESDAY BURGER

TRAILER TRASH

Jalapeños, cheese sauce, candied bacon and topped with a fried egg. A real messy affair

WEDNESDAY BURGER

THE WHOLE HOG

Pulled pork, BBQ sauce, Colby cheese and Texan toothpicks. What's not to love

THURSDAY BURGER

THE GLAZED BURGER

Coated in our Legendary Glaze, topped with Monterey Jack cheese and crispy bacon

FRIDAY BURGER

FAMOUS FRIDAYS® BURGER*

Truffle aioli, a hint of Stilton cheese, crispy bacon and to bring it all together, Branston Smooth Pickle

AT THE WEEKEND ANYTHING GOES

Go topless or bunless

ADD A BEEF OR CHEESE DIP



All our beef is fully traceable, right down to small independent farms across the UK & Ireland

LOUISIANA HOT MESS

Buttermilk chicken breast with chilli mayo topped with Frank's® RedHot Sauce. Served with bleu cheese slaw and house fries

FRIDAYS® VEGAN BURGER

Juicy and packed full of goodness. Made from plant based protein, beetroot and coconut oil. Served on a vegan bun topped with guacamole, with our Legendary Glaze and house fries



*50p from every Famous Fridays® Burger sold will be donated to Hospitality Action, supporting workers in the hospitality sector since 1887

SALADS

COBB SALAD

A Fridays® classic returns! Bands of grilled chicken breast, candied maple bacon, chopped salad, tomato, avocado, olives, crumbled Stilton, boiled egg, Colby cheese and croutons. Served with your choice of dressing

GRILLED CHICKEN & AVOCADO SALAD

Served with Cajun spiced tortilla chips and a spicy avocado & lime dressing. Squeeze the lime to release the zing

SEAFOOD

KING PRAWN LINGUINI

Linguini with king prawns in a chilli & garlic dressing. Topped with fresh rocket

TERIYAKI SALMON:

On a bed of Asian style greens tossed in chilli & garlic

†May contain small bones

SUGGESTED WINE BY THE BOTTLE

Albariño, Paco & Lola Rías Baixas, Spain, 13% ABV
Crisp and fresh, with hints of exotic fruits

COCKTAILS

GO ULTIMATE

Our favourite cocktails in an Ultimate-sized serve. Perfect to share (or not to share).



CLASSIC & TIMELESS

NEGRONI

The Botanist gin, Campari, Cocchi Vermouth Di Torino

MARTINI

Tanqueray London Dry gin, Noilly Prat

MANHATTAN

Rittenhouse Rye, Cocchi Vermouth Di Torino

WHISKEY SOUR

Four Roses Yellow Label bourbon, lemon

OLD FASHIONED

Buffalo Trace bourbon, demerara, Angostura Bitters, Luxardo Maraschino Cherries

BLOODY MARY

Stolichnaya Premium vodka, tomato juice, lemon, celery, olives, Fridays' seasoning

MOSCOW MULE

Stolichnaya Premium vodka, Fentimans ginger beer, lime

BOOZY & HONEST

LONG ISLAND ICED TEA

Havana Club 3 Year Old rum, Tanqueray London Dry gin, Stolichnaya Premium vodka, Cointreau, lemon, Coca-Cola Zero Sugar

ZOMBIE

Havana Club 3 Year Old rum, Jamaica Cove Pineapple rum, grenadine, pineapple, grapefruit, lime

FIESTA HAVANA

Havana Club 3 Year Old rum, St-Rémy XO, white cacao, orange

MARGARITA

AquaRiva® Blanco tequila, Cointreau, agave, lime

63RD & 1ST MANHATTAN

Makers Mark bourbon, Cocchi Vermouth Di Torino, Cointreau

MOJITO

Havana Club 3 Year Old rum, demerara, lime, mint, soda

BRIGHT & CONFIDENT

PORNSTAR MARTINI

Stoli Vanil vodka, Malibu Passion Fruit, vanilla, lime and passion fruit with a shot of Prosecco

ESPRESSO MARTINI

Stoli Vanil vodka, Licor 43, Kahlúa, espresso

STRAWBERRY DAIQUIRI

Havana Club 3 Year Old rum, strawberries, lime

PIÑA COLADA

Havana Club 3 Year Old rum, coconut, pineapple

TEQUILA SUNRISE

AquaRiva® Blanco tequila, Cointreau, grenadine, orange sorbet

PLAYFUL & LIGHT

BRAMBLE

Tanqueray London Dry gin, Briottet Crème de Mure, lemon

ENGLISH GARDEN

Absolut Juice Rhubarb, J.J. Whitley Elderflower gin, apple, lemon, cucumber

APEROL SPRITZ

Aperol, Prosecco, topped with soda

PALOMA

AquaRiva® Blanco tequila, grenadine, agave, grapefruit soda

HARVEY WALLBANGER

Stolichnaya Premium vodka, Licor 43, orange bitters, orange

NO & LOW % ALCOHOL COCKTAILS

GINLESS GARDEN

Seedlip Garden 108, Fentimans pink rhubarb tonic, cucumber

FLAMING ROSE

Seedlip Spice 94, Fentimans pink rhubarb tonic, lime, watermelon

SWEET BY CHOICE

Passion fruit, raspberries, apple, lime

VIRGIN MARY

Tomato juice, lemon, celery, olives, Fridays' seasoning

LOWER ALCOHOL COCKTAILS

GRAPEFRUIT SELTZER

Briottet Pamplemousse Rose, grapefruit soda

ELDERFLOWER SPRITZ

Pinot Grigio, elderflower, soda

RASPBERRY FIZZ

Briottet Crème de Fraise des Bois, lime, raspberries, soda

WINES

FIZZ

FANTINEL PROSECCO EXTRA DRY, ITALY, 11.5% ABV

A floral bouquet with fresh apple & pear flavours

BALFOUR 1503 CLASSIC CUVEÉ, ENGLAND, 12% ABV

Made from classic Champagne grape varieties. Balanced apple fruit & vibrant acidity. The perfect introduction to English sparkling wine

BALFOUR 1503 ROSÉ, ENGLAND, 12% ABV

The perfect marriage of clean ripe fruit and modern winemaking techniques. Red berry fruit & lively acidity, balanced with a touch of sweetness

WHITE WINE

CHARDONNAY, SHORT MILE BAY, AUSTRALIA, 13% ABV

Citrus flavours with a crisp finish

CHENIN BLANC, SOUTH AFRICA, 12% ABV

Rich, fruity and refreshing

PINOT GRIGIO, VINUVA, ITALY, 12% ABV

Light and refreshingly dry with ripe apple flavours

SAUVIGNON BLANC, VIDAL MARLBOROUGH, NZ, 14.2% ABV

Vibrant gooseberry & passion fruit mingled with a crisp, grassy flavour

ALBARIÑO, PACO & LOLA RÍAS BAIXAS, SPAIN, 13% ABV

Crisp and fresh, with hints of exotic fruits

ROSÉ

ZINFANDEL, RUGGED RIDGE, USA, 10.5% ABV

Medium-sweet pink with watermelon and strawberry flavours

PINOT GRIGIO ROSE, BELVINO, ITALY, 12% ABV

Delicate pink, crisp with summer-fruit flavours

RED WINE

PRIMITIVO, ITALY, 12% ABV

Ripe blackberry & plum with a touch of vanilla

MERLOT, LAVENDER HILL, USA, 13.5% ABV

Soft and approachable with plum & cherry flavours

MALBEC, CALLIA LUNARIS, ARGENTINA, 13.5% ABV

Lush aromas of plum & cherry with a touch of warming spice

CABERNET SAUVIGNON, SANTA RITA 120, CHILE, 13% ABV

Ripe red & black fruit flavours, backed with notes of clove & vanilla

SHIRAZ, CHALK HILL LUNA, AUSTRALIA, 14.5% ABV

Bold and powerful, yet smooth with hints of pepper & blackberry

CABERNET SAUVIGNON, ROBERT MONDAVI TWIN OAKS, USA, 13.5% ABV

This rich and muscular wine from the Californian winemakers is the darling of the Mondavi stable

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BEER

Ask your server for the draught beer range.

BOTTLES

PERONI NASTRO AZZURO

Gluten Free 5.1% ABV

PACIFICO CLARA

4.5% ABV

ANCHOR STEAM BEER

4.8% ABV

BUDWEISER

5% ABV

HEINEKEN

5% ABV

CANS

CAMDEN WEEK NITE LAGER

3% ABV

CAMDEN SHOW OFF LAGER

5.8% ABV

RADICAL ROAD PALE ALE

6.4% ABV

GOOSE ISLAND MIDWAY IPA

4.1% ABV

BUDWEISER PROHIBITION

Alcohol Free 0% ABV

CIDER

BOTTLES

ANGRY ORCHARD HARD CIDER

5.0% ABV

REKORDERLIG WILD BERRY

4.0% ABV

REKORDERLIG STRAWBERRY & LIME

4.0% ABV

REKORDERLIG STRAWBERRY & LIME

ALCOHOL FREE 0% ABV

SOFT DRINKS

SODAS

COCA-COLA*

Iconic glass contour bottle

FANTA

DIET COKE

Iconic glass contour bottle

ENDLESS REFILLS

Non-stop, free refills.

Coca-Cola*

Coca-Cola Zero Sugar, Diet Coke,
Schweppes Lemonade

*This serve includes the compulsory sugar levy tax. Please see website for further details

SODA FOLK

American inspired craft sodas in a can.

Cream Soda

Root Beer

Add a scoop of vanilla flavoured ice cream to create a soda float for an additional 50p

THE REST

San Pellegrino Pompelmo Grapefruit can

San Pellegrino Limonata can

Fentimans Ginger Beer

STRATHMORE WATER

Still or Sparkling spring water

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THE PROPELLER

The propeller is mounted above the bar in every Fridays® restaurant. It is said that the bar was the start-up of the Fridays® engine. It was what made us famous and propelled us to success. On opening day any visiting VIPs sign a dollar bill and tape it to the propeller as a symbol of good luck.



Our menus are FSC certified,
100% recyclable and biodegradable



All our drinks are served with a biodegradable straw.

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