

Richard Keeling.

FREELANCE DESIGNER & ILLUSTRATOR

I have 16 years' experience working in design. My main clients are in Hospitality. My 1st major role was Head of Design at All Star Lanes which a job I absolutely cherished.

I love to try new places to eat. As a designer I want to make peoples experiences with this better.

I lived in London for 12 years but 5 years ago I was featured on its nice that for a personal project. After that which changed my life. I decided to travel and have been doing so since. Working remotely I have been able to travel the world, fall in Love and get married.

richardkeelingdesign.com

GRAPHIC DESIGN

ALL STAR LANES

Head of Design & Brand

Brand, Posters, Menus, Signage, Website, Social, Marketing, Murals & interiors

BREWHOUSE & KITCHEN

Freelance Designer

Branding & Guidelines, Posters, Menus, Signage & Beer packaging

MIAM GLOU GLOU

Freelance Designer

Various restaurants. Branding Menu & Sign design

THINGS MADE PUBLIC

Freelance Designer

Branding for community driven projects funded by the art council

DRAUGHTS

Freelance Designer

Branding & Guidelines, Menu & Sign design

ILLUSTRATION

SHADOW SHAPES

Personal project that launched my illustration career

GOOGLE

Illustration for a rebrand of Google Shopping

FUTURERANGE

Website animation

WITHOUT VIOLENCE

Art direction for animation

BRUMMEL MAGAZINE

Cover Illustration & Animation

& PARTNERS

Illustration for The Jacx.

DIE ZEIT

Zeit Campus. Educational supplement

OGILVY

American Express rebrand

LISTEN TOKEN

Illustration for website

Classics
IF IT AIN'T BROKE

 **AIR MAIL** 1940s.....\$8
Backlot Gold runs, honey and lime juice topped up with prosecco. Stamped and sent with love. Why not send us something back? Try it on our grain *Quilateria* lines.

 **CAUCASIAN** 1960s.....\$7.5
Fruitful vodka and Calusa stirred then topped with cream and a cherry on top. Join the Church of "Letter Dry Dude" for the night.

 **BLUE LAGOON** 1960s.....\$7.5
Fruitful vodka, Blue Curacao and lemon juice. Inspired by another classic, the "Blue Bull" from the 1930s.

 **TOMMY'S MARGARITA** 1960s.....\$8.5
Esencia Blanco tequila with agave syrup and fresh lime juice. Served on the rocks in this interpretation of the classic from Tommy's bar in San Francisco.



 **CLASSIC MARGARITA** 1960s.....\$8
El Jimador tequila makes up this refreshing classic or try the popular L.A. twist, a Largarita that comes lighthearted with lime.

 **CAIPIRINHA** 1960s.....\$8
Cupacana cachaça, fresh lime and sugar all smashed together in the Brazilian national drink.

 **MARTINI** 1960s.....\$8.5
Pioribello gin and Martini Dry. Only like a pro, or "wink-fow" it before you start. If you prefer vodka we recommend Gary Goose.

 **SIDECAR** 1940s.....\$8.5
H by Haze Cognac is the driving force in this Parisian classic from Haze's American Bar in Paris, shaken with *Contraste* in fresh lime.

 **BRAMBLE** 1980s.....\$7.5
Bombay Sapphire shaken with lemon juice and sugar, with a splash of Chambaud black raspberry liqueur.

Castaways

THE TOTALLY TROPICAL TASTE

 **ZOMBIE** (limit of 1 per person) £14
Blackwell's, Ron Abuelo Ancho, Bacardi Superior and Gold rum. Fresh lime and grapefruit juices. Falernum, Marshmallows, Absoluter and Angostura bitters. Served with flaming overproof rum.

 **CABLE CAR** £7.5
Bacardi Oakheart, orange liqueur and lemon juice. A tropical drink for the Margarita lover with the same refreshing citrus character.

 **HEMINGWAY SPECIAL DAIQUIRI** £7.5
Bacardi Superior, Marshmallows, grapefruit and lime juices in this zesty twist on the classic Daiquiri. Nice and sharp.

 **DOCTOR FUNK** £8
Bacardi Superior, Ron Abuelo Ancho, lime and lemon juices, grenadine with a hint of Absoluter. The Doctor will see you now.



 **KAMANI-ANANALAYA** £8.5
If you can say it, you can love it. Bacardi Gold, Blackwell's, Amaretto, passion fruit, pineapple and lime juices.

 **SWIZZLE** £7.5
Bacardi Bv's, Falernum, Orange Curacao with a touch of pineapple and lime. One of the all-time great Caribbean drinks.

 **RUM RUNNER** £8.5
Ron Abuelo Ancho, Blackwell's, Wray & Nephew, Angostura Bitters, pineapple and lime juices with a touch of raspberry. The little cousin of The Zombie.

 **CENTENARIO** £7.5
Bacardi Superior, Kahlua, orange liqueur and lime. Stuffed in a Martini Flakon.

 **VOODOO** £7.5
Bacardi Gold, Martin Rosso, Angostura bitters, apple and lime juice & sugar syrup.

 **BARREL AGED VIEUX CARRE** 1990s.....\$65
Aged in our cellars in a micron bourbon barrel for a minimum of 4 weeks. H by Pine, Rye whiskey.
Bourbonette, Martin Rosso and bottles

 **SAZERAC** 1900s.....\$4
Rye whiskey, stirred with Peychaud's Bitters and an Absoluter rinse. From Sazerac House New Orleans.

 **BOULEVARDIER** 1960s.....\$85
Buffalo Trace bourbon, Campari and Anchoa Fortifica, stirred together in the bourbon cousin of the Negroni.

 **OLD-FASHIONED** 1800s.....\$8
Woodford Reserve is the home option, but the choice is yours. Stirred with sugar and bitters to form this icon of the cocktail world.



 **MANHATTAN** 1920s.....\$85
Ratnaboune rye whiskey, stirred with Martin Rosso and bitters. Swap for rum and ask for a Presidente.

 **MINT JULEP** 1900s.....\$8
Woodford Reserve bourbon, decorated with mint, sugar and crushed ice. The official drink of the Kentucky Derby, where thousands are consumed every race day.

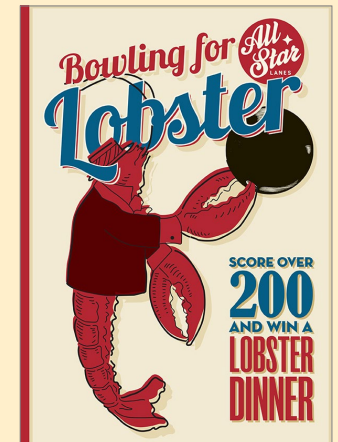
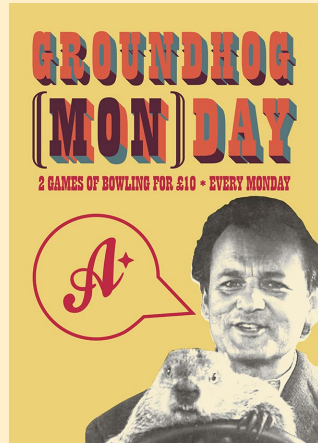
 **WHISKY SOUR** 1970s.....\$8
Dewar's White Label Scotch, lemon, bitters, sugar syrup & egg white. You can swap for Greyhound Jack, ask for the Greyhound's Sour.

 **AVIATION** 1900s.....\$85
Bombay Sapphire, Marston's 80/20 juice, stirred over ice.


 **HARVEY WALLBANGER** 1990s.....\$75
Tennessee whiskey, Galliano vanilla liqueur & orange juice. Legend goes it was named after a wanker, and regular at Dads's "Blackwatches" bar, but drank so much after losing his competition that he banged off the walls.

PURPOSEDLY
INVENTED AS
THE TRADER VIC'S
REBORN IN
OAHU, CALIFORNIA
IN 1944, TRADER (WATER
J. BERGER) CREATED IT
ONE AFTERNOON FOR SOME
FRIENDS WHO WERE VISITING
FROM TAIHI. ONE OF THOSE
FRIENDS, COURTES GUILD,
CRAFTED A SONG AND CALLED IT
"MAHINA' RON AKA."
as
"VERY GOOD!"


29







eat
gaming admission £6 per person



just roll with it

light bites

halloumi nuggets £7 (v)
pickled onions, chives, jalapeño jam

buffalo fried chicken £8
pickled pink onions, ranch dressing

korean fried chicken £8
kimchi, cashew aioli, toasted sesame seeds

korean fried cauliflower £7 (vg)
pickled pink onions, cashew aioli, toasted sesame seeds

salt & pepper crispy squid £8
aioli, lemon

salt & pepper crispy mushrooms £8 (vg)
cashew aioli, lemon

camembert for two £12 (v)
rosemary, apricot jam, toasted sourdough

burgers

fried chicken sandwich £14
cheese, pickled onions, aioli, iceberg lettuce, rosemary salted fries

cheeseburger £14
caramelised onions, gherkins, draughts burger sauce, iceberg lettuce, rosemary salted fries

beyond cheeseburger £15 (vg)
vegan cheese, caramelised onions, gherkins, cashew, burger sauce, iceberg lettuce, rosemary salted fries

large

pulled pork sandwich £14
aioli, fresh slaw, pickled pink onions, rosemary salted fries

beer battered fish & chips £14
mushy peas, tartare sauce

beer battered tofu & chips £13 (vg)
mushy peas, tartare sauce

add-ons

halloumi / pulled pork / guacamole £2 each

change to
sweet potato or triple cooked chips £2

sides

guac & nachos £6 (vg)

triple cooked chips £5 (vg)

sweet potato fries £5 (vg)

rosemary salted fries £4 (vg)

smoked mac & cheese £6 (v)
and crispy onions

tacos & nachos

steak tacos £10
chimichurri, salsa, fresh slaw

pulled pork tacos £10
salsa, fresh slaw, chipotle bbq sauce

jackfruit tacos £10 (vg)
salsa, fresh slaw, chipotle bbq sauce

battered fish tacos £10
salsa, fresh slaw, chipotle mayo

crispy mushroom tacos £10 (vg)
salsa, fresh slaw

buttermilk fried chicken tacos £10
salsa, fresh slaw, chipotle mayo

mixed tacos £14 (choose 4)

nachos grande £12 (v)
tomato salsa, guacamole, sour cream, grated cheese, nacho cheese sauce

vegan nachos grande £12 (vg)
tomato salsa, guacamole, cashew aioli, grated vegan cheese, vegan nacho cheese sauce

sampler £22
salt & pepper squid / korean chicken pulled pork / halloumi nuggets nachos & guacamole

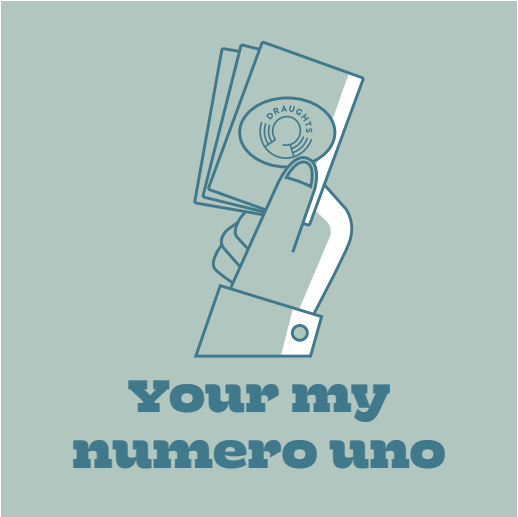
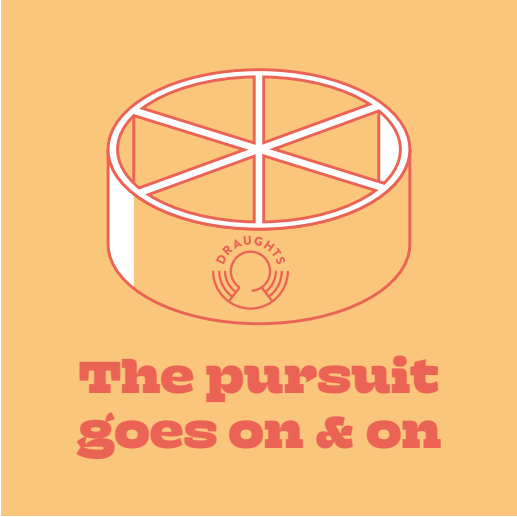
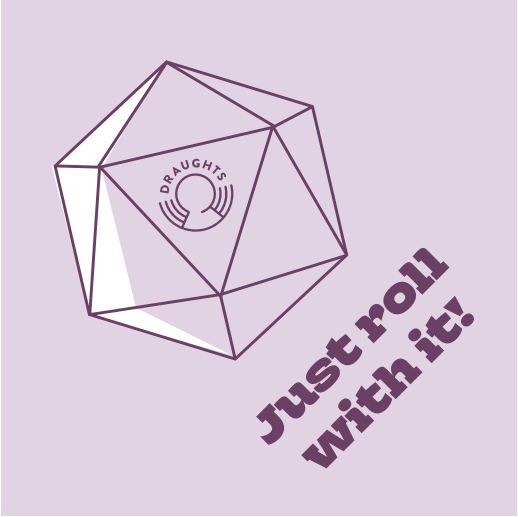
vegetarian sampler £22 (v)
salt & pepper crispy mushrooms korean cauliflower / pulled jackfruit halloumi nuggets / nachos & guacamole

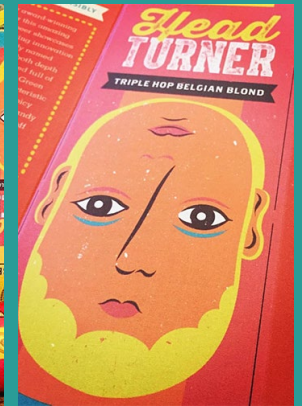
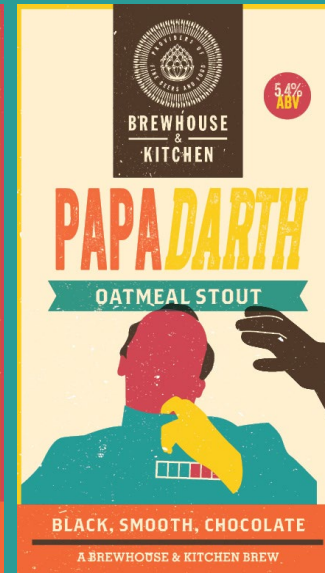
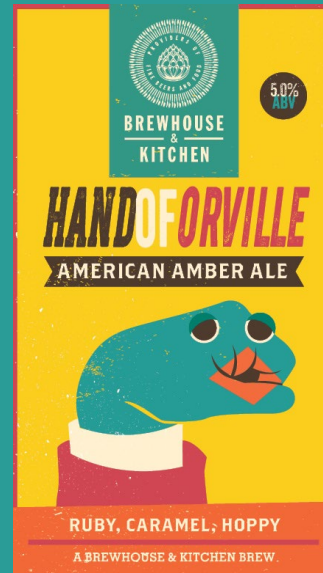
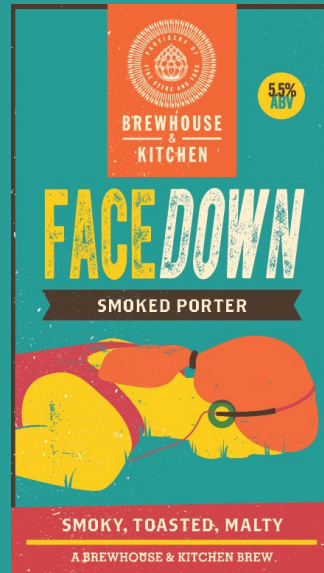
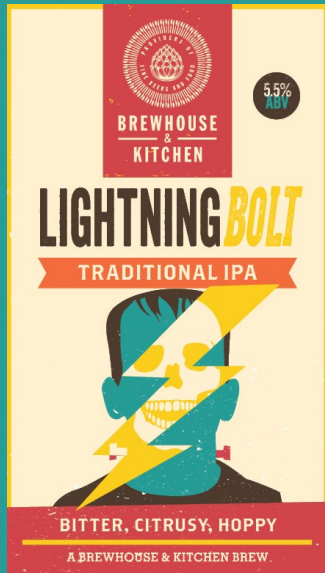
sweets

sticky toffee pudding £7 (v)
toffee sauce, vanilla crème fraîche

churros £7 (v)
chocolate sauce, cinnamon sugar

seasonal fruit crumble £7 (vg)
custard





PAMPAS

— PRIVATE DINING & FEASTING —

PAMPAS		— PRIVATE DINING & FEASTING —	
Ceviche & Raw		UWA. Supercuts	
TUNA	9	The larger cuts of meat just do it better. To share or to devour.	
Coconut, olive, chilli, coriander & plantain crisps.		CHURRASCO DE CHORIZO 500g	48
SEA BASS	9	Spiral cut for maximum caramelisation, marinated for 36 hours in parsley & garlic	
Samphire, asparagus, tomato, macadamia nuts.		BIFE DE RIBEYE 500g	42
CURED SALMON	9.5	Spiral cut for maximum caramelisation, topped with PAMPAS superchimi.	
Nordic cured, herb mayo, mango salsa, sesame, rice cracker.		CHURRASCO TAPA DE ANCHO 500g	45
ECUADORIAN PRAWN	10	The most intensely marbled cut of the ribeye. Marinated for 36 hours in parsley & garlic.	
Roasted red pepper, tomato, lime.		CHATEAUBRIAND	58
OYSTER & VEUVE CLICQUOT	22	The head of the fillet for those who value texture over flavour.	
Cornish assured, verdita, glass of Veuve Clicquot.		Large Plates	
BEETROOT & APPLE	8	PASTEL DE PAPAS (vv)	
Small Plates		Potato pie, black truffle, greens.	
EMPANADA PLATE	9	BLACK QUINOA BOWL (vv)	13
Beef & Onion mushroom, chilli & garlic. (v) salt cod & sweetcorn.		Charred broccoli, asparagus, pomegranate, prunes, chimichurri, sesame, seeds.	
PADRON PEPPERS (vv)	6	SWEET YAM CURRY (vv)	12
HUMITA	8	Red rice, sakura.	
Sweetcorn, basil, massa flour, mozzarella.		CHURRACO SEABASS	19
TIGER MILK FRIED CHICKEN	9.5	Whole grilled on the bone.	
Coriander, chilli, sakura.		TUNA	18
CRISPY COCONUT SHRIMP	10	Rice noodles, avocado salsa, coriander, mint & chilli.	
Tamarind, fruit salsa.		RED PRAWNS	23
GREEN PAPAYA SALAD (vv)	9	Lime, chilli & chips.	
Mango, cashew, chilli, mint.		DUCK	17
UWA Beef		Braised, red rice roast red pepper, creamy rice.	
PAMPAS BEEF IS U.W.A. (URUGUAYAN WET AGED) AND IS GRASS-FED TO URUGUAYAN CERTIFIED STANDARD. ALL PAMPAS BEEF IS COOKED OVER CHARCOAL ON AN ASSADO GRILL.		POLLO "LA BRASA"	15
SAUCES +2		Roast chicken, mint dressing, sweet potato.	
CHIMMI, BERNAISE, A.JI AMARILLO, PEPPERCON, SUPERCHIMMI		OX HEART	19.5
RIBEYE		Braised, roast plantain, black cabbage, truffle oil	
TAPA RIBEYE CAP 250g	25	Sides	
MEDALLION 250g	26	CORN, CREAM, CHILLI & CORIANDER (v)	
BIFE DE RIBEYE 300g	32	HANDCUT CHIPS (vv)	
FILLET	36 46	GRILLED GEM, ALMOND (v)	
300g 400g		SEASONAL GREENS (vv) (gf)	
PICANHA RUMP CAP	27 32	A discretionary 10% service charge will be added to your bill which goes directly to the hospitality team who served you on the day.	
300g 400g		Our dishes may contain nuts or trace nuts. Allergy information for our dishes is available on request but please let your server know upon seating if you have any allergies or intolerances.	
SIRLOIN	27	PERU PERDU, WHITWORTH LOCKE HOTEL, 72 PRINCESS ST, MCR	
300g		@PERUPERDU. MCR	
SURF & TURF	add+10		

Terroir: *ter-voir / ter'vair*

Noun

the characteristic taste and flavour imparted to a product by the environment in which it is produced.

Dog & Partridge

A TERROIR PUB

Terroir-driven wines from around the old world by the glass, sangre de bode, selected by Wine Director, Steven Hynes.

Feel free to ask for a tasting at the bar.

Bottles

DELIUM TREMENS 4.5% Herghe, Melle, Belgium	6.50
JUPILER PILS 5.2% Jupille-Sur-Meuse, Belgium	6.20
FREIHLI STRAWBERRY WIT 4.7% Herghe, Melle, Belgium	6.20
KONA BIG WAVE 4.4% Hawaii, USA	6.50
WILD BEER Rotating Shropshire, UK	POA
BEAVER TOWN LUPULON 6.7% IPA London, UK	6.20
SIREN LIQUID MISTRESS RED ALE 5.5% Reading, UK	6.50
SIREN CALYPSO MERLINWEISS 7% Reading, UK	6.50
TINY REBEL CWTCH 5.5% Newport, Wales	6.40
TINY REBEL CWP TROPICANA 5.5% Newport, Wales	6.20
ALPHABET A TO ZHA K 5.6% Manchester, UK	6.40
ALPHABET FLAT WHITE Breakfast Stout 7.4% Manchester, UK	6.50
CLOUDWATER Rotating Manchester, UK (LIMITED AVAILABILITY)	POA
SHINDIGGER ALTAIR NEW ENGLAND ALE 400ml 5.2% Manchester, UK	6.50
HOFF HELLERWEISS 5.5% Murbach, Germany	6.20
HORO LAGER Znojmo, Prague, Czech Republic	6.40
PAGE 24 RHUBARB IPA 6.5% Saint Germain France	6.00
HEINEKEN 5.0%	6.20
KOL 4.5%	6.40
ASPAUL'S CYDER UK	6.50
HORO EAST COAST CYDER 5.7% Suffolk, UK	6.50
JUPILER LOW ALCOHOL Jupille-Sur-Meuse, Belgium	6.50
HEINEKEN ZERO ALCOHOL	6.50
DATRA DAMM DOUBLE MALT 7.2% GLUTEN FREE	6.50

Beer, Cider & Ales

ON DRAUGHT	HALF	SCHONER	PINT
AMSTEL 4.7%	62.20	£3.00	64.00
HEINEKEN 5.0%	62.40	£3.40	64.50
EAST COAST IPA 4.7%	62.30	£3.50	64.10
REORDERING DRY APPLE 4.5%	62.40	£3.80	65.00
GUINNESS 4.2%	62.20	£3.20	64.00

HAND PULL

TIMOTHY TAYLOR LANDLORD BITTER	£2.00	£3.80
ROTATING GUEST ALE	See the board for this week's selection	

Hot Drinks

COFFEE Single Origin Espresso from Caffè Adriatico 10g or standard	
ESPRESSO	£2.50
MACCHIATO	£2.50
AMERICANO	£2.50
PICCOLO	£2.50
BREVE	£2.50
LATTE	£2.80
CAPUCCINO	£2.80
FLAT WHITE	£2.80
COLD BREW	£2.75
SPARKLING ESPRESSO Espresso Shrub, Orange Zest	£3.25
NOCTURNE	£8.00
SINGLE ORIGIN IRISH COFFEE	£7.50
FAIRTRADE ESPRESSO MARTINI	£7.50

TEA | 5g, 10g or 100g of Organic

BREAKFAST	£2.00
DECAF BREAKFAST	£2.00
AFRICAN ROOIBOS	£2.00
CHINA JASMINE	£2.00
BANQUETING FIRST FLESH	£2.00
EARL GREY	£2.00
MOUTO MINT	£2.00
SPICED APPLE CIDER	£2.00
CHAMOMILE & LAVENDER	£2.00
BIA BREW KOMBUCHA Ginger, Kiwi or Cucumber	£3.70

Kombucha, a refreshing fermented tea spiked with fruit or spice. Imagine ginger beer with a tangy twist & our mission. [Puffinblatteries](#)

Wine

	125ml	175ml	500ml	Bottle
FRANCE				
PICPOUL DE PINET Domaine Laurier	£5.00	£7.00	£20.00	£29.00
PINOT BLANC Domaine Jean Marc Bernhard	£5.20	£7.20	£21.00	£29.50
SAUVIGNON BLANC Trousseau, Lons Valley	£4.50	£6.30	£17.50	£26.00
ST VERAN Albert Bachet				£38.00
MINERVOIS Cuvée	£5.90	£5.40	£15.00	£23.00
BEAUGOLAIS Domaine de la Cote, Plaisir				£26.00
PINOT NOIR Domaine Valois Langedoc				£28.00
LIBAC Domaine Lafont				£37.00
CHATEAU GAIROUD ROSE Cotes de Provence				£29.50
SPAIN & PORTUGAL				
ROJA BLANCO Bodega Luchaga Spain				£23.00
ALBARINO Sante de Otona Rias Baixas Spain	£5.00	£7.30	£19.50	£28.50
CASA DE VILA NOVA VINHO VERDE Portugal	£5.50	£5.00	£15.00	£21.00
DOURO FLORAL RESERVA Douro Portugal	£5.80	£5.10	£15.00	£21.00
MERCUM PRIORETTI Antão Pina Spain				£35.00
VINHO VERDE ROSE Azeite Quinta da Pranda Portugal	£4.70	£6.50	£18.50	£27.00
ITALY				
CASTELLI ROMANI DOC Piemonte				£18.00
GAVI DI GAVI La Cigola Piemonte				£35.00
NERO D'AVOLA Nibelli di Trinitaria	£5.50	£4.80	£14.00	£19.50
VALLONE SUSAMINELLO Puglia	£4.20	£6.00	£18.00	£26.00
DOLCETTO D'OVAIA La Cigola Piemonte				£27.50
GERMANY ALCASC & AUSTRIA				
GYMSHUS GRAACHER HIMMELREICH				£37.00
RIESLING SPATLESE TROCKEN Mosel Germany				£37.00
GRÜNER VELTLINER Supp Masser Terrassen Austria	£6.00	£8.20	£22.00	£34.00
CAVE DE TURCKHEIM RESERVE RIESLING Alsace				£28.00
MOLDOVA				
PINOT GREGO Merry Male	£5.90	£4.80	£14.00	£19.50
Sparkling				
FRANCE	125ml	175ml	750ml	
JOSPH PERIER CUVÉE ROYALE DEMI				£29.00
SPAIN				
CAVA BRUT Rebellus 1 Val d'	£5.50		£28.00	
Bodega ex N'Enella Penedès				
ITALY				
PROSECCO SPUMANTE Vignadone, Italy	£6.50		£32.00	
Cold Pressed Juices				
<i>By Carobda</i>				
THE AKAALISER	£4.25			
Whangarua, Spindrift, Cucumber, Cider & Cucumber				
VEGGIE LIVES	£4.25			
Cucumber, Cider, Parsley, Pineapple, Lemon & Sprinkle				
TURBO CHARGER	£4.25			
Apple, Ginger, Cucumber & Lemon				
PIAT BEETS	£4.25			
Beetroot, Cucumber, Lemon, Apple & Cucumber				
BANANA RAMA	£4.25			
Banana, Avocado, Lemon, Cucumber & Cucumber				

Mid Morning Light Bites

A SELECTION OF DAILY PASTRIES AND CAKES ARE AVAILABLE £2.50

Please check the happy for today's hole.

Lunch

GRILLED CHEESE SANDWICH £6.00

SANDWICH OF THE DAY £6.00

AVOCADO ON SOURDOUGH £3.50

chick, along with 10 items, 10 minutes only

SOUP OF THE DAY £4.50

Sharing Boards

£2.50 each or £20.50 for five items

DELI BOARD

SCOTCH EGG | HAM ROCK TERRINE

MONTENEGRO HERICA DE BELLOTA | Estremadura, Spain

Small format & great value price (smaller than the standard 100g of the cheese in the world)

DEHYDRATED PX TOMATOES | NOCERELLA OLIVES & GHERKINS

CHEESE BOARD

with select regional cheese & crackers

LANCASHIRE BOMB | 100g Andrew Sturrock, Gwent

A proper traditional Lancashire Cheese

Creamy texture and strong, mature flavor

KIDDERTON ASH | Butler's Reserve Old Dairy, Newmarket, Cheshire

A mature, strong, traditional preserved cheese, which is sprinkled with ash before marinating

BLACKSTICK BLUE | Butler's English Dairy, Lancashire

Soft, traditional blue made from preserved milk

April right month for a smooth & tangy taste

Bar Snacks

NOCERELLA OLIVES £3.00 | JAPANESE RICE CRACKERS £1.50

CHICKEN SKIN CRISPS £2.00 | PORK SCRATCHINGS £2.00

PORTION OF SOURDOUGH £1.00

Craft Beer

Terroir Gin

Dog & Partridge

A TERROIR PUB

OPENING SAT

OCTOBER 7TH

BRUNCH SOFT OPENING FRI 6TH

SIGN UP AT

MANAGER@DOGPARTRIDGE.PUB

DOG & PARTRIDGE - BRANDING, DESIGN & WEBSITE

LOGO

COLOURS

FONTS

Bauer Bodoni - Heading

abcdefghijklmnopqrstuvwxyz | ABCDEFGHIJKLMNOPQRSTUVWXYZ

Adobe Garamond Pro - Main copy

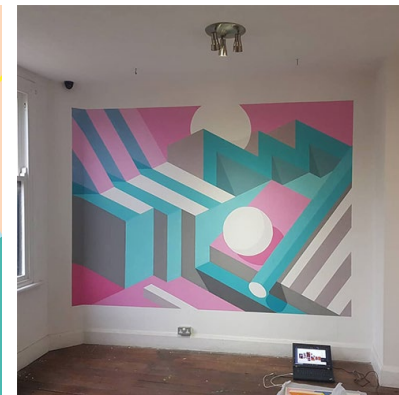
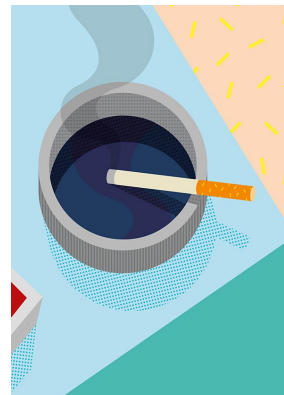
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MARK







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