

**PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE FOR
CELEBRATIONS & EVENTS**

V suitable for vegetarians / **VE** suitable for vegans

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES
PLEASE CHECK OUR FULL MENU KEY BELOW
ALL MENU ITEMS ARE PREPARED IN KITCHENS WHERE
ALLERGENIC INGREDIENTS ARE PRESENT
PLEASE INFORM YOUR SERVER REGARDING ALL ALLERGIES AT EACH ORDER

ALLERGENS PRESENT KEY:

C-CELERY / **G**-GLUTEN / **CR**-CRUSTACEAN / **E**-EGG / **F**-FISH
L-LUPIN / **D**-MILK / **M**-MOLLUSCS / **MU**-MUSTARD / **N**-NUTS
P-PEANUTS / **SS**-SESAME SEEDS / **S**-SOYA / **SD**-SULPHUR DIOXIDE

STARTERS

- butternut squash & roast garlic soup truffle oil **VE** **C**
- pizzetta- cured coppa ham, guindillas, parmesan **CGDSD**
- bruschetta, cherry tomato, gordal olives, creamy burrata,
red pesto **v** **GDNSD**
- fish platter** - smoked trout pâté, boquerones, sardine,
mixed pickles & grilled sourdough **GEFDMUSD**

SALADS

- grilled halloumi, roasted turmeric cauliflower,
tenderstem broccoli, chicory & lentils **v** **DMUSD**
- rare grilled tuna salad, butter bean, roasted red
peppers, baby spinach+chard, green olive dressing **F MU SD**

PASTA / RISOTTO *pasta dishes available gluten free*

- tagliatelle, venison ragu **GCSD**
- linguine, king prawn, crab, rocket, chilli, lemon **GCCRFS**
- risotto, curly kale, wild mushrooms, taleggio,
poached egg **v** **CEDSD**

PIZZA - STONE BAKED 12"

- margherita - mozzarella, tomato sauce, parmesan,
basil **V or avail. VE** **CGDSD**
- roast aubergine, baby tomato, pepper, goats cheese,
mozzarella, basil and almond pesto **V or avail. VE** **CGDNSD**
- pepperoni, fontina cheese, chilli, spinach **CGDSD**
- spicy n'duja salami, sweet picoia peppers, buffalo
mozzarella, rocket **CGDSD**

SIDES

- fat chips or skinny fries **CGCREFDMSMU**
- mixed greens, chilli & garlic **V avail. VE** **D**
- baby gem & avocado salad **VE** **MU SD**
- cos lettuce, caesar dressing **DEFMU SD**

**TODAYS SPECIALS
PLEASE SPEAK TO A MEMBER OF THE
TEAM ABOUT CURRENT ALLERGENS**

MAIN / GRILL *ALL BEEF MIN.28 DAYS DRY AGED, NATIVE, GRASS FED*

- lebanese spiced aubergine, white beans, tomato, harissa,
green tahini dressing **VE** **CSSSD**
- grilled fillet of sea bass, crushed new potatoes,
samphire, shrimp & cream sauce **CRFDSD**
- fish stew - salmon, stone bass, prawns, squid, mussels,
potatoes, chickpeas, rouille **CREMFDMU SD**
- slow braised short rib of beef, baby onions, mash,
black cabbage, horseradish crème fraîche **CDMU SD**
- chicken escalope, sweet potato wedges, swiss chard,
chimichurri **GDESD**
- spiced lamb kebab, slaw, garlic flatbread, hummus **G DSS MU S**
- 7oz burger (medium) **OR** **CGCREFDMMU SS S**
- 4oz plant burger **VE** **CGMUSSSD**
- sirloin steak **CGCREFDMMU SS SD**

PUDDINGS

- tiramisu **GEDSSD**
- lemon tart, creme fraiche **GED**
- chocolate nemesis, pistachio ice cream **EDNS**

ICE CREAM OR SORBET

- very rich chocolate **DS**, vanilla **D**, salted caramel **D**, pistachio **DN**,
stem ginger **D**
- organic dairy free ice cream:** chocolate, vanilla or
salted caramel **VE** **S**
- sorbet:** mango, lemon or raspberry **VE**

CHILDRENS MENU

- margherita pizza **V or avail. VE** **CGDSD**
- choice of two toppings pepperoni, parma ham, olives, spinach, mushrooms*
- linguine with bolognese ragu **GDSD**
- 4oz branca burger **OR** **CGCREFDMMU S**
- 4oz plant burger brioche bun, garnished **CGMUSSD**
- choice of skinny fries, sweet potato fries or fat chips*
- crispy fried chicken escalope, skinny fries **GEDSS**
- carrot sticks with hummus dip **VE** **SS**
- chocolate brownie bites, vanilla ice cream, hazelnut meringue
chocolate sauce **GEDNS**
- ice cream cone - vanilla, strawberry, chocolate, salted caramel **GD**

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	12.50
aperol spritz aperol, prosecco + soda	10

CLASSICS ALL CLASSICS £12.50

elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beer, angostura bitters	
raspberry cosmopolitan absolute raspberry vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice, salt rim	
whisky sour johnny walker black label, fresh lemon juice, sugar syrup, egg white	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6.25
seedlip alcohol free gin 35ml includes mixer	7.25
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 8pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.65
ironstone - hook norton lager ABV 4.4% 500ml	7.45
old hooky - classic cask ale ABV 4.6% 500ml	7.45
oat sower - gluten free pale ale ABV 3.3% 500ml	7.25
breton cider, brittany, france ABV 5.5% 330ml	6.50
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5.20

campari, punt e mes, aperol,
cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.65
fruit juices - orange / apple / cranberry	3.65
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.65
cawston press sparkling cloudy apple or rhubarb	3.65
luscombe organic sicilian lemonade 270ml	4.65
luscombe hot ginger beer 270ml	4.65
elderflower presse with fresh mint	4.65
cold pressed fresh orange juice	4.40

MINERAL WATER

san pellegrino - sparkling 750ml	4.25
aqua-panna - still 750ml	4.25

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	4.40
cappuccino / latte	4.40
mocha / hot chocolate	4.40
flat white	4.40
ristretto, espresso, macchiato	3.40

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.20
green: mao feng green	4.20
herbal: chamomile blossom, peppermint	4.20