

**SET MENU 2025
FOR PARTIES OF 12 OR
MORE DINERS**

A £10 PER HEAD DEPOSIT & A PRE-ORDER FOR ALL PARTIES WILL SECURE & CONFIRM YOUR BOOKING.
A service charge of 12.5% will be added to the final bill. Allergy info labelled below each dish.
ALL MENU ITEMS ARE PREPARED IN KITCHENS WHERE ALLERGENIC INGREDIENTS ARE PRESENT.

2 course, starter & main - £39

focaccia bread & dipping oils
optional pudding course

butternut squash+roast garlic soup, truffle oil **vegan**

CONTAINS: CELERY

bruschetta, cherry tomato, gordal olives, creamy burrata, red pesto **v**

CONTAINS: GLUTEN, DAIRY, NUTS, SULPHUR DIOXIDE

fish platter - smoked trout pâtè, boquerones, sardine, mixed pickles & grilled sourdough

CONTAINS: GLUTEN, FISH, EGG, MUSTARD, DAIRY, SULPHUR DIOXIDE

pizzetta - cured coppa ham, guindillas, parmesan

CONTAINS: CELERY, GLUTEN, DAIRY, SULPHUR DIOXIDE

moroccan spiced lamb kebab, slaw, garlic flatbread, hummus

CONTAINS: GLUTEN / DAIRY / SESAME SEEDS / MUSTARD / SOYA

8oz sirloin steak *28 days dry aged, native, grass fed - served medium-rare, unless stated by diner*

skinny fries, bernaise sauce, crispy shallots, balsamic roasted cherry tomatoes £8.50 supp

CONTAINS: CELERY, GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, DAIRY, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

grilled fillet of sea bass, crushed new potatoes, samphire, shrimp & cream sauce

CONTAINS: FISH, CRUSTACEANS, FISH, DAIRY, SULPHUR DIOXIDE

risotto, curly kale, wild mushrooms, taleggio, poached egg **v**

CONTAINS: CELERY, EGG, DAIRY, SULPHUR DIOXIDE

lebanese spiced aubergine, white beans, tomato, harissa, green tahini dressing **vegan**

CONTAINS: CELERY, SESAME SEEDS, SULPHUR DIOXIDE

caramelised lemon tart, crème fraîche £9 CONTAINS: GLUTEN, EGG, DAIRY

tiramisu £9 CONTAINS: GLUTEN, EGG, DAIRY, SOYA, SULPHUR DIOXIDE

chocolate nemesis, pistachio ice cream £9 CONTAINS: EGG, DAIRY, NUTS

organic dairy free salted caramel and chocolate ice cream **vegan** £7.50 CONTAINS: SOYA

PLEASE TURN OVER FOR DRINKS SELECTION

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

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

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

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