

SET MENU 2026
FOR PARTIES OF 12 OR MORE DINERS
PRIVATE & SEMI PRIVATE
SPACES AVAILABLE

2 course, starter & main - £42.50 / optional pudding course

focaccia bread & dipping oil CONTAINS: GLUTEN

gazpacho **vegan**
CONTAINS: SULPHUR DIOXIDE

creamy burrata, padron peppers, wild garlic pesto **v**
CONTAINS: DAIRY, NUTS, SULPHUR DIOXIDE

grilled king prawn skewer, garlic butter flatbread, aioli
CONTAINS: GLUTEN, DAIRY, EGG, CRUSTACEANS

serrano ham, celeriac & chickpea coleslaw, tropea onion crispy flatbread
CONTAINS: CELERY, GLUTEN, EGG, MUSTARD, SULPHUR DIOXIDE

moroccan lamb kebabs, summer slaw, garlic flatbread, hummus
CONTAINS: GLUTEN, DAIRY, MUSTARD, SESAME SEEDS, SULPHUR DIOXIDE

6oz flat iron steak *28 days dry aged, native, grass fed - served medium-rare, unless stated by diner*
fat chips, bernaise sauce, crispy shallots, balsamic roasted cherry tomatoes
CONTAINS: CELERY, GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, DAIRY, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

pan fried hake, white beans, salsa verde
CONTAINS: FISH, CELERY, SULPHUR DIOXIDE

lebanese spiced aubergine, chickpeas, 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: EGG, DAIRY, SOYA, SULPHUR DIOXIDE

basque cheesecake, raspberry coulis £9 CONTAINS: EGG, DAIRY

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

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
aperol spritz aperol, prosecco + soda	10.50
hugo spritz st-germain elderflower liqueur, prosecco + soda	11

CLASSICS ALL CLASSICS £12.50

hazelnut martini frangelico hazelnut liqueur, absolute vodka, angostura orange bitters	
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	
cosmopolitan absolute citron 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	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin, noilly prat vermouth, sweet or dry, olives	
vodka martini absolute vodka, noilly prat vermouth, sweet or dry, lemon twist	

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	4.75
ironstone - hook norton lager ABV 4.4% 500ml	7.65
old hooky - classic cask ale ABV 4.6% 500ml	7.65
oat sower - gluten free pale ale ABV 3.3% 500ml	7.45
breton cider, brittany, france ABV 5.5% 330ml	6.70
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.85

APERITIVI 35ml

from 5.35

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

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4.10 / 3.60
fruit juices - orange / apple / cranberry	3.75
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.95
cawston press sparkling cloudy apple or rhubarb	4.10
luscombe organic sicilian lemonade 270ml	4.75
luscombe hot ginger beer 270ml	4.75
elderflower presse with fresh mint	5.35
cold pressed fresh orange juice	4.50

MINERAL WATER

san pellegrino - sparkling 750ml	4.35
aqua-panna - still 750ml	4.35

COFFEES

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

americano	4.50
cappuccino / latte	4.50
mocha / hot chocolate	4.50
flat white	4.50
ristretto, espresso, macchiato	3.50

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.30
green: mao feng green	4.30
herbal: chamomile blossom, peppermint	4.30