

**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 / SALADS

gazpacho VE	SD
crispy fried squid, fennel & frisée salad, spicy tomato salsa	G E M MU SD
serrano ham, celeriac & chickpea coleslaw, tropea onion	
crispy flatbread	G C E MU SD
king prawn skewer, garlic butter flatbread, aioli	G D CRE
whipped feta, chermoula spiced cauliflower, squash, lentils, rocket	D MU SD

PASTA / RISOTTO *linguine dishes available gluten free*

linguine, king prawns, crab, rocket, chilli, lemon	G C CR F M SD
spaghetti, hot smoked salmon, garden peas, crème fraîche, horseradish	C G D F SD
risotto, mixed seafood, saffron, gremolata	C CR F M D SD

PIZZA - STONE BAKED 10"

margherita - mozzarella, tomato sauce, parmesan, basil V or avail. VE	G D SD
roast aubergine, baby tomatoes, peppers, goats cheese, mozzarella, basil and pine nut pesto V or avail. VE	G D N SD
pepperoni, fontina cheese, chilli, spinach	G D SD
spicy n'duja salami, mixed peppers, buffalo mozzarella, rocket	G D SD

SIDES

fat chips or skinny fries	C G CRE F D M S MU
charred tenderstem broccoli, chilli, lemon V avail. VE	D
baby gem & avocado salad VE	MU SD
heritage tomatoes, basil, balsamic glaze	SD

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

lebanese spiced aubergine, chickpeas, tomato, harissa, green tahini dressing VE	C SS SD
pan fried stone bass, white beans, salsa verde	F C MU SD
rare grilled tuna salad, butter beans, roasted red peppers, baby spinach+chard, green olive dressing	F MU SD
flat iron steak tagliata, radicchio, rocket, portabello mushroom, chimichurri	SD
chicken caesar, soft boiled egg, smoked anchovies, parmesan, garlic croutons	G E F MU D SD
spiced lamb kebab, slaw, garlic flatbread, hummus	G D SS MU S
7oz burger (medium) OR	C G CRE F D M MU SS S
4oz plant burger VE	C G MU SS S SD
6oz flat iron steak	C G CRE F D M MU S SD

PUDDINGS

tiramisu	G E D S SD
peach melba, vanilla ice cream, raspberry puree, flaked almonds	D N
basque cheesecake, fruit compote	E D
chocolate champagne truffles	D SD

ICE CREAM OR SORBET

very rich chocolate D S , vanilla D , salted caramel D , pistachio D N , 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	C G D SD
choice of two toppings pepperoni, parma ham, olives, spinach, mushrooms	
linguine, bolognese ragu	G F C SD
crispy fried chicken goujons, skinny fries	G E D
4oz branca burger	C G CRE F D M MU S
choice of skinny fries or fat chips	
carrot sticks with hummus dip VE	SS
chocolate brownie bites, vanilla ice cream, chocolate sauce	E D S
ice cream cone - vanilla, strawberry, chocolate, salted caramel	G D

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
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

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