

Starters

- Mixed Bread Basket (2 people) (V)**.....3.00
& extra virgin olive oil
- Garlic Bread**2.00
- Cheesy Garlic Bread**2.50
- Tomato & Mozzarella (V)**.....6.00
Heritage tomatoes, buffalo mozzarella, basil & parmesan
- Garden Pea & Spinach Soup (Ve)**6.00
Served with lemon dressing
- Steamed Green Asparagus (V)**.....6.00
Served with a soft poached egg & harissa yogurt
- Roast Chicken, Chorizo & Manchego Croquette** 7.00
Served with pea purée & mixed leaves
- Chicken Fillet & Thyme Farce** 7.00
Chicken delicately poached with confit garlic and thyme, served with a cucumber salad
- Peppered Mackerel Salad**6.50
Hot smoked mackerel with roasted radish, new potatoes, lambs lettuce & a yogurt dressing
- Superfood Salad (Ve)**.....6.00
Quinoa, pomegranate, avocado, toasted almond, alfalfa, broccoli, mixed leaves with Italian dressing
- Caesar Salad (V)**.....6.00
Baby lettuce, parmesan shavings, crouton & Caesar dressing
- Cheese Platter Selection**8.50
A selection of four British and French cheeses, served with crackers & grapes

Sandwiches

(available 12:30 -17:00)

Served with salad garnish and potato crisps
Swap crisps for French Fries **2.00**

- Steak Sandwich** 8.00
Minute steak, lettuce, tomato, cheddar, mayo & French mustard
- Smoked Salmon Sandwich**7.00
Smoked salmon & lemon crème fraiche
- Croque Monsieur**7.00
Ham, béchamel & cheese
- Club Sandwich** 7.50
Bacon, chicken, egg, tomato & lettuce

Mains

- Cobb Salad** 13.00
Bacon, grilled chicken, avocado, blue cheese, boiled egg, tomato, shredded lettuce & French dressing
- Aubergine & Black Olive Tagine with Wild Brown Rice (Ve)**..... 15.00
- Lobster Linguine**21.00
Delicately poached lobster meat, tossed with garlic, tomato, thyme, basil & olive oil
- Halloumi & Roast Baby Artichoke Tagliatelle (V)** 15.00
Tossed with mild chilli, pinenuts, spinach & olive oil
- Fish 'n' Chips** 13.00
Tartar sauce, minted peas, triple cooked chips & fresh lemon
- Grilled Cumberland Ring & Mashed Potato** 13.00
Served with wholegrain mash & rich onion gravy

Grill

Served with triple cooked chips and land cress garnish. All our meat is sourced within the British Isles from the best farms.

- 8oz Rib Eye**..... 19.50
- 8oz Sirloin**..... 18.00
- 7oz Fillet**..... 24.00
- Sauces:
- Béarnaise2.00
- Blue cheese2.00
- Peppercorn2.00
- Red wine jus2.00

- Bar & Grill Burger** 13.50
8oz beef burger, Monterey Jack cheese & smoked streaky bacon, seeded brioche bun, onion ring, lettuce, tomato & B&G burger sauce
- Vegan Burger** 13.00
Home-made roast sweet potato, quinoa & black bean patty in a vegan burger bun, tomato, cucumber & guacamole
- Cajun Chicken Burger** 13.50
8oz Chicken breast seeded brioche bun, lettuce, tomato & guacamole
- Free-Range Chicken**..... 15.00
Free range chicken supreme with asparagus, sautéed new potatoes, red wine jus
- Grilled Swordfish Steak**17.00
Served with new potato, chorizo, onion & harissa hash
- Chicken & Bacon Caesar Salad** 12.50
Grilled chicken, crispy bacon, croutons, parmesan cheese & Caesar dressing

Sides

- French Fries** 2.70
- Roast New Potatoes** 2.70
- Tomato, Cucumber & Red Onion** 2.50
- Triple Cooked Chips** 3.00
- Garlic & Chili Fries** 2.70
- Broccoli, Almond & Garlic**3.00
- Dressed Green Salad** 2.50
- Grilled Halloumi** 3.00

Desserts

- Raspberry Crème Brulée** 6.50
Raspberry crème brulee, almond sable biscuit
- Lemon Posset, Yuzu Meringue**6.50
Served with yuzu meringue & fresh raspberries
- Passionfruit Ice Cream Cake** 6.50
Served with coconut caramel sauce
- Traditional Tiramisu**..... 6.50
- Cheese Platter**..... 8.50
A selection of four British and French cheeses, served with crackers & grapes
- Sorbet / Ice Cream** 5.50
Selection of sorbets & ice creams (3 Scoops)

Kids Menu

- Mini Cheese Burger**
Chicken Fillets
Mini Fish 'n' Chips
- All the above served with fries or mix vegetables or salad
- Mac 'n' Cheese**
- Fruit Salad**
Ice Cream Selection
- 6.00 for a main**
7.50 for main and pud

PLEASE NOTE: A discretionary service charge of 12.5% will be added to all bills.
(100% of our service charge, less VAT goes to our staff.)

ALLERGIES: We understand the dangers to those with severe allergies so have recorded which of our menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to your Waiter or a Manager who can provide you with this information and may be able to help you make an alternative choice. As food allergens are present in the kitchen, there is a small risk that traces of these may be found in other dishes served here.

Bar & Grill

Cocktails

Gingerhub9.00

A sweet, spicy fusion of ginger ale & Warner Edwards rhubarb gin

Just Peachy8.50

Homemade vanilla pod Absolut vodka with peach puree, lime juice & ginger beer

Brit Spritz9.00

A twist on the Aperol Spritz. Kamm & Sons British Aperitif with grapefruit and elderflower. Topped with soda water & sparkling wine

Dark & Stormy9.50

A strong, deep and spicy mix of dark rum, ginger beer and fresh lime. Served tall on ice

Daiquiri8.00

Sticking to the original, none of that slush puppy stuff! Havana Club 7 shaken with lime juice and sugar syrup - infuse yours with a fruit purée - please ask your server

Lime & Mint Mojito8.50

Havana Club 7 rum muddled with garden mint, lime wedges and sugar syrup, topped with crushed ice & a splash of soda

Kir Royale11.50

Crème de Cassis topped up with ice-cold English sparkling wine

Bellini8.50

A delicious blend of fruit purée and ice-cold Italian prosecco. Please ask your server for fruit options

THE Espresso Martini.....8.50

Illy espresso shaken with Kahlua, Absolut Vodka & sugar syrup

Hendricks Gin Cocktails

Orchard Collins8.50

A light and refreshing blend of Hendricks gin,lemon, ginger beer & apple cider

Pocketful of Green8.50

Clean and uplifting classic twist of Hendricks gin, soda, mint, cucumber & lemon

Summer Solstice9.00

The new go-to drink of summer. Hendricks Midsummer, orange, cucumber, Fevertree Mediterranean & sparkling wine

Bubbles

Prosecco, Da Luca - Veneto, Italy

Pear and peach fruit on a lively, yet soft and generous palate

7.00 (175ml) | 30.00 Bottle

Greyfriars, English Sparkling - England, UK

A Lively, refreshing mousse, good depth & light tropical fruit palate

12.00 (175ml) | 55.00 Bottle

White Wines

Trebbiano d’Abruzzo - Abruzzo, Italy

Crisp dry with delicate aromas of white flowers & citrus notes on the nose

4.10 (125ml) | 5.20 (175ml) | 6.70 (250ml) | 20.00 Bottle

Pinot Grigio, Fantinel - Italy

Full-flavoured and unoaked, ripe apple with peach & pear notes on the palate

5.40 (125ml) | 6.80 (175ml) | 9.00 (250ml) | 27.00 Bottle

Free Run Sauvignon Blanc, Flagstone - Western Cape, S.Africa

Made from the free run juice, no pressing. An elegant wine from the cool southern tip of Africa. Refreshingly herbaceous with zesty green pepper, passion fruit, fig & lime flavours.

6.00 (125ml) | 7.80 (175ml) | 10.00 (250ml) | 30.00 Bottle

Chardonnay, Matthieu de Brully - Vin de France

Fresh, unoaked Chardonnay that shows floral aromas of white rose, acacia & honeysuckle

5.50 (125ml) | 6.75 (175ml) | 9.20 (250ml) | 27.00 Bottle

Wine of the Month

Please ask about this month’s wine choice.

Red Wines

Merlot, Tekana - Central valley, Chile

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish

4.10 (125ml) | 5.20 (175ml) | 6.70 (250ml) | 20.00 Bottle

Pinot Noir, Matthieu de Brully - Vin de France

An unoaked Pinot, offering red and black berry fruit aromas, backed by a well-rounded palate by a fresh finish

5.70 (125ml) | 7.10 (175ml) | 9.50 (250ml) | 28.00 Bottle

Malbec, La Luna - San Juan, Argentina

A soft to medium bodied wine with ripe red fruit flavour that ends with an elegant touch of smoke and vanilla

4.50 (125ml) | 5.60 (175ml) | 7.40 (250ml) | 22.00 Bottle

Cabernet Sauvignon, Flagstone

- Western Cape, S.Africa

Beautifully well rounded with summer fruits, cassis, fennel, mint, dark bitter chocolate and wrapped up in serious warm toasty oak

7.30 (125ml) | 9.20 (175ml) | 12.10 (250ml) | 36.00 Bottle

Wine of the Month

Please ask about this month’s wine choice.

Rose

Cinsault Rose, La Campagne - Languedoc, France

Delicious pale rosé, crisp and refreshing with fresh summer fruits

4.50 (125ml) | 5.60 (175ml) | 7.40 (250ml) | 22.00 Bottle

Bottle Beer & Cider

London Craft Beers

Please ask about or selection of London brewed craft beers

Hiver Honey Beer - England.....5.50 (330ml)

Kernel Pale Ale - London.....5.00 (330ml)

Guinness - Ireland.....5.45 (520m)

Corona - Mexico.....4.00 (330ml)

Peroni - Italy.....4.00 (330ml)

Becks Blue Alcohol

Free - Germany3.00 (330ml)

Cornish Orchards

Cider - England5.20 (500ml)

On Tap Beer & Cider

Pilsner Urquell - Czech 2.85 (1/2 pint) 5.75 (pint)

Stella Artois - Belgium 2.55 (1/2 pint) 5.10 (pint)

Lefte - Belgium 4.75 (1/2 pint)

Stella Cidre - Belgium 2.50 (1/2 pint) 5.00 (pint)

PLEASE NOTE: A discretionary service charge of 12.5% will be added to all bills.

(100% of our service charge, less VAT goes to our staff.)

ALLERGIES: We understand the dangers to those with severe allergies so have recorded which of our menu items contain any of the 14 named EU allergens as an ingredient. Please ask to speak to your Waiter or a Manager who can provide you with this information and may be able to help you make an alternative choice. As food allergens are present in the kitchen, there is a small risk that traces of these may be found in other dishes served here.

Apéritif

Pimm’s 2.65 (50ml)

Pernod 2.35 (50ml)

Kamm & Sons 3.50 (50ml)

Aperol 2.35 (50ml)

Martini Bianco 2.35 (50ml)

Martini Rosso 2.35 (50ml)

Liqueurs

Disaronno 3.00 (25ml)

Cointreau 3.00 (25ml)

Tia Maria 3.00 (25ml)

Grand Marnier 3.00 (25ml)

Luxardo 3.00 (25ml)

Jagermeister 3.00 (25ml)

Baileys Cream 4.00 (50ml)

Rum

Bacardi 3.25 (25ml)

Captain Morgan 3.25 (25ml)

Havana Club 7 4.00 (25ml)

Anejo Especial 3.50 (25ml)

Scottish Whisky & Single Malts

J&B 3.25 (25ml)

Glenfiddich 12yr 4.50 (25ml)

Jameson 3.25 (25ml)

Glenmorangie 10yr 4.50 (25ml)

Chivas Regal 12yr 4.50 (25ml)

Bourbon

Maker’s Mark 3.50 (25ml)

Jack Daniels 3.25 (25ml)

Wild Turkey 3.25 (25ml)

Vodka & Gin

Russian Standard 3.25 (25ml)

Absolute 3.50 (25ml)

Gordon’s 3.25 (25ml)

Bombay Sapphire 3.50 (25ml)

Tanqueray 3.50 (25ml)

Hendricks 4.00 (25ml)

Mixers / Soft

Schwepes Mixers 2.00 (200ml)

Coca Cola Diet Coke 3.00 (300ml)

Sprite 3.00 (300ml)

Appletiser 3.10 (275ml)

Fentimans Ginger Beer 3.20 (250ml)

Frobisher’s Juices 3.00 (250ml)

Kingsdown Mineral Water 2.00 (330ml)

Kingsdown Mineral Water 4.25 (750ml)

Bar & Grill