

**SET MENU 2024
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 with dipping oils & mineral waters
optional pudding course**

borlotti bean & swiss chard soup, basil & pine nut pesto *vegan*
CELERY / SULPHUR DIOXIDE / NUTS

sourdough bruschetta, king prawn, spring onion, aioli
GLUTEN / DAIRY / CRUSTACEAN

deli board - coppa, fennel salami, bresaola, mixed pickles, crispy flatbread
GLUTEN / SULPHUR DIOXIDE

flaked smoked trout, beetroot, fine green beans, horseradish & chive crème fraîche
FISH / DAIRY / SULPHUR DIOXIDE

rigatoni, fennel sausage ragu, crispy parmesan+herb breadcrumbs
GLUTEN / DAIRY / SULPHUR DIOXIDE

moroccan spiced lamb kebab, slaw, harissa flatbread, hummus
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 £7.50 supp
CELERY / GLUTEN / CRUSTACEAN / EGG / FISH / DAIRY / SULPHUR DIOXIDE

fish stew - salmon, stone bass, prawns, squid, mussels, new potatoes, chickpeas, rouille
CELERY / CRUSTACEAN / FISH / EGG / MOLLUSCS / DAIRY / SULPHUR DIOXIDE

lebanese spiced aubergine, lentils, green tahini sauce *vegan*
CELERY / SESAME SEEDS / SULPHUR DIOXIDE

caramelised lemon tart, crème fraîche £9 - **GLUTEN / EGG / DAIRY**
chocolate nemesis, pistachio ice cream £9 - **NUTS / EGG / DAIRY / SOYA**
tiramisu £9 - **EGG / DAIRY / GLUTEN**

2 scoops dairy free caramel ice cream *vegan* £7.50 - **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
kir royale creme de cassis topped with cremant	12
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	11
aperol spritz aperol, prosecco + soda	9.50

CLASSICS ALL CLASSICS £12

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

erdingen ABV 0.4% 500ml wheat beer	6
seedlip alcohol free gin 35ml includes mixer	7
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5
raspberry & cranberry infusion	5

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.45
ironstone - hook norton lager ABV 4.4% 500ml	7.25
old hooky - classic cask ale ABV 4.6% 500ml	7.25
oat sower - gluten free pale ale ABV 3.3% 500ml	6.95
breton cider, brittany, france ABV 5.5% 330ml	6.40
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml

from 5

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

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.50
fruit juices - orange / apple / cranberry	3.50
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.50
cawston press sparkling cloudy apple or rhubarb	3.50
luscombe organic sicilian lemonade 330ml	4.50
luscombe hot ginger beer 330ml	4.50
elderflower presse with fresh mint	4.50
freshly squeezed orange juice	4.25

MINERAL WATER

san pellegrino - sparkling 750ml	3.95
aqua-panna - still 750ml	3.95

COFFEES

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

americano	4.25
cappuccino / latte	4.25
mocha / hot chocolate	4.25
flat white	4.25
ristretto, espresso, macchiato	3.25

ORGANIC TEA SELECTION

black: breakfast, earl grey	4
green: mao feng green	4
herbal: chamomile blossom, peppermint	4