

White Wine

Sauvignon Blanc, Marlborough NZ	29
175ml	8.5
250ml	10.5
The Abbey House, Spain	24
175ml	7
250ml	9
Pinot Grigio, Italy	28
175ml	8.5
250ml	10.5
Chardonnay, Australia	26
175ml	7.5
250ml	9.5
Gavi Di Gavi, Italy	35
Petit Chablis, France	39.5

Red Wine

Malbec, Argentina	28
175ml	8.5
250ml	10.5
The Abbey House, Spain	24
175ml	7
250ml	9
Merlot, Chile	28
175ml	8.5
250ml	10.5
Rioja, Spain	28
175ml	8.5
250ml	10.5
Boomerang Bay - Shiraz, AUS	36
Inviniti - Pinot Noir, Marlborough NZ	41
Barolo – Piedmont, Italy	47

Rose Wine

The Abbey House, Spain	24
175ml	7
250ml	9
White Zinfandel, Marlborough NZ	29
175ml	8.5
250ml	10.5
Diamarine, France	37

Sparkling

Prosecco, Italy	34
125ml	7
Prosecco Rose, Italy	39
Taittinger Brut Champagne, France	75
Taittinger Prestige Rose, France	85

Whisky

Jack Daniels 40.0% ABV	5.5
Jameson 40.0%	5.5
Famous Grouse 40.0%	5.5
Black label 40.0%	5.5
Laphroaig 10 40.0%	6.5
Glenfiddich 15 43.0%	7
Glenkinchie 12 43%	6
Haig Club 40%	7

Gin

Hendricks 41.4% ABV	6
Gordon's Pink 37.5%	5.5
Bombay Sapphire 40%	6
Whitley Neill Original Gin 43%	6
Whitley Neill Gins 43% ask server for flavours	6
Tanqueray 41.3%	5.5
Tanqueray 10 47.3%	7
Tanqueray Alcohol Free	4.5
Tanqueray Sevilla 41.3%	5.5

Draught Beers PINT/HALF

Carlsberg 3.8% ABV	5.90/ 2.95
Wainwright 4.1%	5.95/ 3
San Miguel 5%	5.99/ 3
Guinness 4.5%	5.95/ 3
Somersby 4.5%	5.95/ 3
Poretti 4.8%	5.95/ 3
Shandy	5.25/ 2.75

Rum

Bacardi 37.5% ABV	5.5
Captains Morgan Spiced 35%	5.5
Kraken 40%	6
Havana Club 7 40%	6.25

Brandy

Courvoisier VSOP 40% ABV	5
Martell VS 40%	5

Vodka

Smirnoff 40% ABV	5.5
Absolut Flavours 40% ask server for flavours	6
Cîroc 40%	7

Liquor

Amaretto 28% ABV	5.5
Archers 23%	5
Baileys 17%	6
Tia Maria 20%	6
Cointreau 40%	5
Jägermeister 35%	5
Pimm's 25%	5
Aperol 11%	5
Cuervo Tequila Silver/Gold 38%	5.5
Tequila Rose 15%	5.5
Sambuca 42%	5.5
Sambuca Black 38%	5.5
Sambuca Tropical 38%	5.5
Malibu 21%	5

Bottled Beers

Peroni 5.1% ABV	5.6
Corona 4.5%	5.6
San Miguel 5.0%	5.6
San Miguel Gluten Free 5.4%	5.6
San Miguel Alcohol Free 0%	4
Kopparberg 4%	5.8
Kopparberg Alcohol Free 0%	4.8

Nibbles

Mezze platter (Sharer for 2) *supplement £4*
Rustic flatbread, home marinated mixed olives, tzatziki,
sun dried tomatoes and houmous

20 Breadbasket with oil and balsamic, house butter (V) 5
House marinated mixed olives (V, VE, GF) 3

Starters

Soup of the day (V,VE)
Bread roll

6 Caprese Salad (V, GF) 8.5
Tomato, mozzarella and basil oil

Scotch egg
Onion jam and water cress

7.5 Smoked Mackerel Pate 8.5
Pickled veg and toasted ciabatta

Lamb Kofta
Watercress, pomegranate and feta cheese with mint yoghurt

8.5 Asparagus, Pea and Mint Tart (V) 8.5
Herbed salad and vinegarette

Main Courses

Chicken Skewers
Rustic style flatbread, pickled vegetables and tzatziki

17 Traditional Fish and Chips 18
Mushy peas, lemon wedge, tartare sauce

Smoked Salmon, Spinach and Ricotta Ravioli (V on request)
Lemon crème fraiche and dill oil

16 Indian Crispy Chicken Burger 18
Spiced fries, mango chutney and onion bhaji

Pork Schnitzel
Caper butter sauce, fries and salad

17.5 Steak and Asparagus Salad (GF) *supplement £3* 21
Chimichurri dressing, served medium rare

Paneer Rogan Josh (V, VG on request)
Traditional naan and poppadom
Add: Marinated curried Chicken £3

17.5 Roast Lamb Rump *supplement £6* 24
Sweet potato fondant, crushed peas and crispy leeks, served medium rare
Wild mushroom & pea risotto (V, VG, GF) 18

Desserts

Summer berry mousse 6.5
Berry jelly and shortbread

Raspberry and white chocolate pannacotta 6.5
Berry compote and Chantilly cream

New York Cheesecake (V) 6.5
Praline cream

Banoffee Pie (V) 6.5
Caramelised banana

Chocolate and Orange Tart (V) 7
Praline cream

Traditional British Cheeses *supplement £3* 9
Chutney, crackers, celery and fresh grapes

Sides

Toasted garlic bread, mature cheddar (V) 5

Asparagus and greens with herb butter (V,GF) 5

Fries (V,VG) 4

Garden Salad (V) 5

Potato Tots (V) 5
add bacon and cheese £2

(V) Vegetarian (VG) Vegan
(DF) Dairy Free (GF) Gluten Free

Adults need around 2000 kcal a day.

Menu is subject to availability.

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of the team.

A discretionary 10% service charge will be added to your bill.