



COCKTAILS

Raspberry Fizz Absolut Vodka, Chambord, Prosecco, Raspberries	9.-
Gin Smash Beefeater Gin, Green Chartreuse, Lemon Juice, Cucumber	8.5
Grapefruit & Elderflower Spritz Aperol, St Germain, Cocchi Americano, Grapefruit, Soda	8.-
Lychee & Passionfruit Martini Absolut Vodka, Passionfruit, Lychee, Lime	8.-
Spiced Amaretto Sour Disaronno, Mezcal, Tequila, Triple Sec, Spiced Honey	9.-
Basil Cocco & Ginger Colada Koko Kanu, Pineapple, Ginger, Lime, Basil	8.-
Café Hanky Panky Beefeater Gin, coffee infused Antica, Fernet Branca	9.-
Turmeric Sour Turmeric infused Beefeater Gin, Apricot Liqueur, Lemon Juice, Egg White	9.-
Chamomile & Rosemary White Negroni Beefeater Gin, Suze, Cocchi Americano	9.-

COFFEE

Espresso	2.-	Latte	3.-
Macchiato	2.5	Flat White	3.-
Cortado	2.7	Long Black	1.85
Mocha	3.-	Extra Shot	0.50
Cappuccino	3.-		

Milk- full, semi or oat

TEA

English Breakfast, Lemon & Ginger,	2.5
Earl Grey, Green, Chamomile	

SOFT

Lemonaid Blood Orange Passion Fruit	4.-
Cawston Press Apple & Rhubarb Ginger	2.5
Something & Nothing Yuzu Seltzer Hibiscus & Rose Seltzer	4.-

BRUNCH

10.00 - 15.00

Toasted Sourdough & Tiptree Jam V	2.-
Scrambled Burford Browns on Sourdough V	5.-
Bacon & Burford Brown in a Brioche Bun	5.-
Smashed Avocado, Feta, Tomato, Poached Burford Brown & Sourdough V	8.-
Scrambled Tofu, Chickpeas, Spinach, Lime Pickle, Curry Oil & Dukkah VG, N	9.50
Courgette, Sweetcorn & Feta Fritters, Kasundi, Yoghurt & Herb Salad V	10.-
Crab Scrambled Eggs, Watercress, Crispy Chilli & Garlic	11.-
Chorizo, Crayfish & Avocado Benedict, English Muffin & Sriracha Hollandaise	11.-
Pork Belly, Smoked Bacon, White Beans, Tomato, Greek Yoghurt & Nduja Breadcrumbs	11.50

GRAZE

12.00-22.00

Padron Peppers, Yoghurt, Dukkah & Curry Oil V, N	6.-
Hummus, Flatbread, Kalamata Olives, Coriander & Pine Nuts VG	6.-
Halloumi Fries - Pomegranate, Zaatar, Yoghurt & Mint V	7.50
Spicy Crab Fries - Crispy Skin on Fries, Crab Mayo, Spring Onion, Sriracha Mayo & Lemon	8.50
Crispy Pork Belly, Cumin & Fennel Salt, Apple Ketchup	7.-
Poutine- Skin on Fries, Gouda, Beef Gravy & Crispy Confit Duck	8.50
Skin on Fries VG	3.50

BUNS - All Served With Fries

12.00-22.00

Korean Chicken Burger, House Kimchi, Sriracha & Baby Gem	14.-
Beef & Bone Marrow Burger, Bacon, American Cheese, Pickled Onions & Secret Sauce	14.-
Moving Mountains Burger, Vegan Smoked Applewood, Pickled Onions & Secret Sauce V	14.-

PUDDINGS

12.00-22.00

Apple & Pear Crumble, Oat Topping & Custard N	6.-
Chocolate and Peanut Brownie & Coconut Yoghurt N	6.-
Pecan Tart & Maple Cream	6.-

VINO

125ML
175ML
BOTTLE

Sparkling

Prosecco ITALY	6.-	28.-
Nyetimber Classic Cuvée FRANCE		55.-

White

Abilius Blanco SPAIN V & O	3.25	4.50	18.-
Vermador Macabeo SPAIN	3.75	5.25	20.-
Reserve Saint Marc Chardonnay FRANCE	3.75	5.25	21.-
Gruner Veltliner AUSTRIA	4.50	6.-	25.-
Antonutti Ribolla Gialla ITALY V	5.-	6.75	30.-

Rosé

Arama Rosé SPAIN V	3.50	4.50	18.-
Exquise FRANCE	4.25	5.25	25.-

Red

Abilius Red SPAIN	3.25	4.50	18.-
Confidencial PORTUGAL	3.75	5.25	20.-
Vermador Red SPAIN V & O	3.75	5.25	21.-
Paparuda Pinot Noir ROMANIA V	4.50	6.-	22.-
Ijalba Rioja SPAIN	4.50	6.-	25.-
Sangiovese Marche FRANCE V	5.-	6.75	30.-

V VEGETARIAN **VG** VEGAN **N** CONTAIN NUTS