

BAR & KITCHEN MENU

This menu is served everyday 10:00 - 12:00

Brioche Baps

Bacon	£5.00
Bacon and Egg	£6.00
Mushroom tomato and Avocado	£6.00

Granola

Coconut Bowl (vg)	£8.50
coconut yoghurt, homemade granola & fresh berries	

Toasts

Scrambled Egg & Spinach on sourdough bread	£7.50
<i>Add Bacon £3.00 – Add tomato £2.00 – Add mushroom £2.00 – Add smoked Salmon £4.00</i>	

Smashed Avocado, spinach, Chilli flakes, sesame & Lime on sourdough	£10.50
<i>Add Bacon £3.00 – Add tomato £2.00 – Add mushroom £2.00 – Add smoked Salmon £4.00</i>	
<i>Add 2 fried eggs or 2 scrambled eggs £3.00</i>	

Toasted sourdough with butter and jam	£4.50
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Crumpets

Berry Crumpet Stack (vg)	
served with coconut yoghurt, fresh berries, maple syrup & crushed hazelnuts	£14.00

Bacon Crumpet Stack	
Bacon, maple syrup, berries & crushed hazelnuts	£14.00

Toasted Crumpets with butter and jam	£4.50
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COCKTAILS *(served from 11am)*

	11.00
Bloody Mary (vodka)	11.00
Bloody Maria (tequila)	5.00
Virgin Mary	
	9.00
Mimosa (prosecco and Orange)	12.00
Buck's Fizz (Champagne and Orange)	

(v) – vegetarian, (vg) – vegan, (gf) – gluten free, (n) – contains nuts

Please ask us if you require gluten free bread or wish to see the allergen matrix.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have a food allergy or intolerance or want to see our full list of allergens please notify your waiter who will be happy to help. 100% of customer tips and service charge go directly to our Food & Beverage team. An optional 12.5% service charge will be added to your bill.

DRINKS

SOFT DRINKS

Fever tree mixers 200ml	2
<i>Premium Indian tonic, Light tonic, Mediterranean tonic, Ginger ale, Soda, Lemonade</i>	
Cawston press 330ml	3
<i>Apple and rhubarb, Elderflower, Cloudy apple, Ginger beer</i>	
Coca-Cola / Diet Coke 330ml	2.80
San Pellegrino 330ml	3
Folkington's Juice 250ml	3
<i>Apple, Cranberry, Orange, Tomato</i>	
Still/sparkling water 330ml/750ml	2.1/4.2

HOT DRINKS

Americano (black or white)	3
Latte / cappuccino / flat white	3.4
Mocha	4
Espresso / double espresso	2.3/3
Tea	3.1
<i>English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger, super fruit</i>	
Hot chocolate	4
Iced Americano	3.5
Iced Latte	3.9
Iced Mocha	4.3

*Vegan alternative milk available

WINES

SPARKLING AND CHAMPAGNE 125ml/btl

Nua Sparkling Rose DOC 11.5%	7/39
La Fornarina Prosecco 11%	7/39
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99
Laurent Perrier Rose	-/120

WHITE 175/250/btl

Viña Cerrada Rioja 13.5%(vg)	6.85/9.4/26
Domaine de la Baume Chardonnay 14%	7.2/10.1/28
Picpoul de Pinet 13.5%	8.5/11.8/36
Colde Rove Pinot Grigio 12%	7.3/10.2/28.5
New Zealand Sauvignon Blanc 12.5%	9.1/12.8/38

ROSE 175/250/btl

Cote de Provence 13%	7/9.5/27
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RED

Viña Cerrada Tempranillo 13.5%	6.85/9.4/26
Lamura Nero D'Avola 13.5%	7.3/10.2/28
Alma de Chile Pinot Noir 13.5%	7.8/10.5/31
Piedra Negra Malbec 14%	7.8/10.5/31

Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.5/6.6
Meantime Anytime IPA 4.7%	3.5/6.6
Asahi Super Dry 5.2%	3.7/7
Peroni 4.7%	3.7/7
London Pride	3.6/6.9
Pilsner Urquell 4.4%	3.6/6.9
Cornish Orchards cider 4.5%	3.4/6.6

SPRITZES

Hugo spritz	11
<i>St Germain Elderflower, prosecco, mint, lime and soda</i>	
Rhubarb spritz	11
<i>Rhubarb gin, prosecco, soda & lemon twist</i>	
Sloe spritz	11
<i>Sloe gin, blueberries, fresh mint, prosecco and soda</i>	
Aperol spritz	11
<i>Aperol, prosecco and soda</i>	