

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 Smashed peas	£6.00

Granola Glass

Coconut Yoghurt, Homemade Granola & Fresh Berries	£8.50
---	-------

Toasts

Scrambled Egg & Spinach on Ciabatta	£7.50
-------------------------------------	-------

Add Bacon £3.00 – Add Tomato £2.00 – Add Mushroom £2.00 – Add Smoked Salmon £4.00

Smashed Peas, Radish, Spinach, Chilli Flakes, Sesame & Lemon on Ciabatta	£10.50
--	--------

Add Bacon £3.00 – Add Tomato £2.00 – Add Mushroom £2.00 – Add Smoked Salmon £4.00

Add 2 Fried Eggs or 2 Scrambled Eggs £3.00

Toasted Ciabatta with Butter and Jam	£4.50
--------------------------------------	-------

Crumpets

Berry Crumpet Stack <i>(vg)</i> 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
--------------------------------------	-------

COCKTAILS *(served from 11am)*

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

(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	2.5
<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
Frobisher'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)	3.1
Latte / cappuccino / flat white	3.5
Mocha	4.2
Espresso / double espresso	2.3/3.1
Tea	3.2
<i>English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger, super fruit</i>	
Hot chocolate	4.2
Iced Americano	3.6
Iced Latte	4.0
Iced Mocha	4.4

*Vegan alternative milk available

WINES

SPARKLING AND CHAMPAGNE 125ml/btl

Nua Sparkling Rose DOC 11.5%	7/39
La Fornarina Prosecco 11%	7/39
De Saint Gall Champagne 12.5%	10/65
Veuve Clicquot Brut NV Champagne 12.5%	15/89
Pommery Brut Royal 12.5%	-/99
Laurent Perrier Rose 12%	-/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
-----------------------------	-----------------

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	12
<i>St Germain Elderflower, prosecco, mint, lime and soda</i>	
Rhubarb spritz	12
<i>Rhubarb gin, prosecco, apple & rhubarb cawston press & lemon twist</i>	
Sloe spritz	12
<i>Sloe gin, blueberries, fresh mint, prosecco and soda</i>	
Aperol spritz	12
<i>Aperol, prosecco and soda</i>	