

**EAT - DRINK - STAY**  
HEAD CHEF: VINCENT MARTIN

## COCKTAILS

<b>Bloody Mary</b>	£6.00	<b>Mojito</b>	£7.00
<b>Elderflower Collins</b>	£6.00	<b>Dark &amp; Stormy</b>	£7.50
<b>Passionfruit Martini</b>	£6.00	<b>Margarita</b>	£7.50
<b>Espresso Martini</b>	£6.00	<b>Negroni</b>	£8.00
<b>Aperol Spritz</b>	£6.00	<b>Woodford Reserve Old Fashioned</b>	£8.00
<b>Bellini</b>	£6.00	<b>Pimms</b>	£6 glass/£18 jug

## SUNDAY MENU

### STARTERS

• <b>Mixed Marinated Olives</b> (Ve)	£4
• <b>Artisanal Bread Basket</b> with homemade cultured butter (V)	£3
• <b>Smoked Mackerel Pate</b> with homemade selection of pickles and crostini	£7
• <b>Burrata Salad</b> with almond pesto & a rocket olive salad	£8
• <b>Chicken Wings</b> brined 24h, baked in garlic & smoked paprika, spicy dip	£7
• <b>Whitebait</b> with tartare dip	£5

### ROASTS

**All served with crispy roast potatoes, Yorkshire pudding, root vegetables, fine beans & gravy**

• <b>Ribeye Beef</b>	£17
• <b>Roast Chicken Supreme</b>	£15
• <b>Crispy Pork Belly</b> with spiced apple sauce	£16
• <b>Beetroot Wellington</b> with white wine and onion gravy (Ve)	£12
• <b>Miniature Sunday Roast</b> , all of the essentials in a Yorkshire pudding served with gravy	£9
• <b>Fish &amp; Chips</b> beer-battered haddock with buttered peas and tartare sauce	£15

## SIDE DISHES

<b>Cauliflower Cheese</b>	£4
<b>Roast Potatoes</b>	£3
<b>Chips</b>	£3
<b>Homemade Coleslaw</b>	£3

## DESSERTS

<b>Dark Chocolate Brownie</b>	£6
<b>Affogato</b>	£4
<b>Strawberry Eton Mess</b>	£6
<b>Disotto Gelato &amp; Sorbets</b> £2 per scoop	
<b>Cheese Platter</b>	£8
Hand-picked selection from Teddington Cheese	

Food intolerances and allergies: please speak to a member of staff about any concerns you may have about our menu. (V) vegetarian, (Ve) vegan.

## WINE MENU

### CHAMPAGNE & SPARKLING

**125ml Bottle**

• <b>Vaporetto Prosecco, Italy</b>	£5.50	£28.00
• <b>Ridgeview Bloomsbury Sparkling Wine, England</b>	£8.50	£45.00
• <b>Taittinger Brut Reserve NV, France</b>	£12.00	£65.00
• <b>Laurent Perrier Cuvee Rosé, France</b>		£99.00

### WHITE WINE

**175ml 250ml Bottle**

• <b>Le Coste Trebbiano di Romagna Poderi dal Nespoli, Italy</b>	£4.90	£7.00	£20.00
• <b>Citta dei Ponti Pinot Grigio delle Venezie, Italy</b>	£5.25	£7.40	£22.00
• <b>Cap Cette Picpoul de Pinet, France</b>	£6.20	£8.80	£27.50
• <b>Les Cotilles Chardonnay, France</b>	£6.50	£9.00	£28.00
• <b>Satellite Sauvignon Blanc, New Zealand</b>	£7.00	£9.50	£29.00
• <b>Tuffolo Gavi DOCG, Italy</b>			£32.00
• <b>Sancerre Blanc Le Manoir Andre Neveu 2019, France</b>			£42.00

### ROSÉ WINE

**175ml 250ml Bottle**

• <b>La Maglia Rosa Pinot Grigio Blush, Italy</b>	£4.90	£7.00	£20.00
• <b>Berne Esprit Rose IGP, France</b>	£6.50	£9.50	£28.00
• <b>Ultimate Provence AOP Cotes de Provence, France</b>			£36.00

### RED WINE

**175ml 250ml Bottle**

• <b>Sangiovese Fico Grande di Romagna Poderi dal Nespoli, Italy</b>	£4.90	£7.00	£20.00
• <b>Lorosco Reserva Merlot, Chile</b>	£5.60	£8.30	£24.00
• <b>Tempranillo, Finca la Estacada D.O. Ucles, Spain</b>	£6.50	£9.00	£27.00
• <b>Pinot Noir, Les Cotilles Vin de France Roux 2019, France</b>	£6.90	£9.70	£29.00
• <b>Tilia Malbec, Argentina</b>	£7.00	£9.90	£29.50
• <b>Zensa Primitivo, Italy</b>	£8.50	£10.50	£31.00
• <b>Vivanco Rioja Crianza, Spain</b>			£33.00
• <b>Dry Creek Vineyards Heritage Zinfandel Sonoma, California USA</b>			£49.00

### DESSERT WINE & PORT

**100ml Bottle**

• <b>Royal Tokaji Late Harvest 2017, Hungary</b>	£7.00	£35.00
• <b>Quinta do Vallado 10-year Tawny Port, Portugal</b>	£6.00	£38.00

All prices are in £ including VAT. 125ml measures are available on wines by the glass. Please ask a member of staff if you require any allergens guidance.

## ON DRAFT

Orchard Thieves, 4.5%	£5.20	Foresters Belgium Lager, 4.0%	£5.10
Guinness, 4.2%	£5.40	Birra Moretti, 4.6%	£5.90
Lagunitas Daytime IPA, 4.0%	£5.60	London Pride, 4.1%	£4.70
Lagunitas IPA, 5.5%	£6.00	Twickenham Brewery	£4.70
Camden Pale Ale, 4.0%	£5.70	Guest Ale	£4.70
Maltsmiths IPA, 4.6%	£5.60		