

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



**PLEASE SEE OUR  
BLACKBOARD FOR  
CHEFS SPECIALS**

#### BEFORE YOU START

**Bellini** £7.50 | **Espresso Martini** £7.50 | **Passionfruit Martini** £7.50 | **Margarita** £7.50 |  
**Negroni** £8

### SMALL PLATES

- **Artisinal Bread Basket** with homemade cultured butter (V) £3
- **Mixed Marinated Olives** (Ve) £4
- **Padron Peppers** (Ve)(Gf) £5
- **Welsh Rarebit** (V) £5
- **Crispy Baby Squid** with pickled jalapenos & sriracha mayo £7

### STARTERS

- **Soup du jour**, please ask your server £6
- **Chicken Quesadilla** served with chipotle mayonnaise £7
- **Chicken Wings** baked in garlic & smoked paprika, spicy dip £7
- **Smoked Mackerel Pate**, homemade pickled beetroot & cucumber, and crostini £8
- **Moules Marinière** in a creamy white wine sauce served with grilled bread £8
- **Baked Camembert** served with toasted sourdough & cranberry chutney £9

### MAIN COURSES

- **Spiced honey roasted butternut squash**, (V) (Ve option available) £12  
served with celeriac purée, goat's cheese, walnuts & pickled fennel
- **Guinness Ribs**, £13  
slow-cooked with a secret blend of spices, served with homemade coleslaw
- **Chicken Supreme**, £14  
served with oyster mushrooms, Hasselback potatoes & bacon crumble
- **Vegan Burger**, (Ve) £14  
vegan mayo, avocado, & homemade ketchup served with fries
- **Bone-Marrow Burger 8oz (227g)**, £15  
mustard mayo, homemade ketchup & rocket, served with fries  
**Add:** Cheese £0.50p, Blue Cheese £1, Bacon £1, Fried Egg £1
- **Beer-Battered Haddock**, fries, buttered peas & tartare sauce (Gf opt) £15
- **Moules Marinière** in a creamy white wine sauce served with toasted sourdough £16
- **Pan-fried Hake Fillet** served on a warm bed of puy lentils £19
- **Confit duck leg Cassoulet**, £20  
slow-cooked haricot bean, confit duck leg, crispy pork belly & garlic sausage
- **14oz Sirloin steak**, £29  
served with fries, cherry tomatoes & your choice of béarnaise or peppercorn sauce

#### SIDES

**Homemade Coleslaw** £3 | **Skin on Fries** £3.50 | **Four Cheese Mac & Cheese** £4 | **Fine Beans**  
sautéed with garlic butter £4 | **Rocket Salad** with parmesan & balsamic reduction £4

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

	<b>125ml</b>	<b>Bottle</b>
• Vaporetto Prosecco, Italy	£6.00	£30.00
• Ridgeview Bloomsbury Sparkling Wine, England	£8.50	£45.00
• Taittinger Brut Reserve NV, France	£12.00	£65.00
• Laurent Perrier Cuvee Rosé, France		£99.00

### WHITE WINE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
• Le Coste Trebbiano di Romagna Poderi dal Nespoli, Italy	£4.90	£7.00	£20.00
• Citta dei Ponti Pinot Grigio delle Venezie, Italy	£5.25	£7.40	£22.00
• Cap Cete Picpoul de Pinet, France	£6.20	£8.80	£27.50
• Les Cotilles Chardonnay, France	£6.50	£9.00	£28.00
• Satellite Sauvignon Blanc, New Zealand	£7.00	£9.50	£29.00
• Tuffolo Gavi DOCG, Italy			£32.00
• Sancerre Blanc Le Manoir Andre Neveu 2019, France			£42.00

### ROSÉ WINE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
• La Maglia Rosa Pinot Grigio Blush, Italy	£4.90	£7.00	£20.00
• Berne Esprit Rose IGP, France	£6.50	£9.50	£28.00
• Ultimate Provence AOP Cotes de Provence, France	£8.50	£12.00	£36.00

### RED WINE

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
• Sangiovese Fico Grande di Romagna Poderi dal Nespoli, Italy	£4.90	£7.00	£20.00
• Lorosco Reserva Merlot, Chile	£5.60	£8.30	£24.00
• Tempranillo, Finca la Estacada D.O. Ucles, Spain	£6.50	£9.00	£27.00
• Pinot Noir, Les Cotilles Vin de France Roux 2019, France	£6.90	£9.70	£29.00
• Tilia Malbec, Argentina	£7.00	£9.90	£29.50
• Zensa Primitivo, Italy	£8.50	£10.50	£31.00
• Vivanco Rioja Crianza, Spain			£33.00
• Dry Creek Vineyards Heritage Zinfandel Sonoma, California USA			£49.00

### DESSERT WINE & PORT

	<b>100ml</b>	<b>Bottle</b>
• Royal Tokaji Late Harvest 2017, Hungary	£7.00	£35.00
• Quinta do Vallado 10-year Tawny Port, Portugal	£7.60	£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	Crafty Brewing Blind Side 4%	£4.70
Lagunitas IPA, 5.5%	£6.00	Twickenham Brewery Naked Ladies 4.4%	£4.70
Camden Pale Ale, 4.0%	£5.70	Oakham Citra 4.2%	£5.00
Brixton APA, 5.4%	£6.30	Surrey Hills Brewery Shere Drop 4.2%	£4.70