

FOR THE TABLE

Mixed Marinated Olives (ve)
£5.00

Breads & Spreads
Ask server for the flavours of the day
£5.50

Padron Peppers (gf) (ve)
£5.50

TO SHARE

Mezze Platter (v)
hummus, tzatziki, baba ganoush, pitta, feta & olives
£18.00

Charcuterie Platter
serrano ham, chorizo, milano, manchego, cornichons & sourdough
£19.00

STARTERS

Mushroom, Ricotta & Truffle Flatbread (v)
£8.00

Jack Daniels Chicken Wings (gf)
£8.50

Beef Tacos (gf)
shredded beef with chipotle salsa
£8.50

Bubble Crisp Jumbo Shrimp
with an oyster, yuzu & wasabi dip
£9.50

Beef Carpaccio (gf)
with horseradish cream, parmesan & rocket
£8.80

Roast Beetroot Salad (v) (gf)
with goats cheese, walnut & balsamic
£8.00

MAINS

Chef's Guinness Ribs
slow-cooked with a secret blend of spices & homemade
coleslaw
£18.00

Beer-Battered Haddock (gf opt)
with Koffmann's skin-on fries, minted buttered peas & tartare
sauce
£16.50

Buttermilk Chicken
with a five-bean salad
£16.50

Jerusalem Artichoke Risotto (v)
feta cheese & spinach
£14.50

Bone-Marrow Beef Burger (gf opt)
mustard mayo, ketchup, pickle, rocket & Koffmann's skin-on
fries
£15.50

Soft Shell Crab in a Bun
with kimchi & yuzu aioli with Koffmann's skin-on fries
£18.00

Add: Cheddar £1.00, Stilton £1.00, Bacon £1.25,
Fried Egg £1.00

Pan-Seared Chalk-Stream Trout (gf)
with savoy cabbage braised in cider, pickled ginger &
lemongrass
£19.00

Vegan Burger (ve)
jackfruit patty, vegan mayo, ketchup, lettuce & Koffmann's
skin-on fries
£16.00
Add: Vegan Cheese £1.00

10oz Owton's Sirloin Steak & Koffmann's Fries (gf)
£25.00
Add: Blue Cheese Sauce £2.00, Peppercorn Sauce £2.00

SIDES

Koffmann's Skin-on Fries
£4.00

Sweet Potato Wedges
£4.00

Sautéed Fine Beans
£5.00

Homemade Coleslaw
£3.50

Sautéed Spinach
£5.00

Four Cheese Mac n Cheese
£5.50

Rocket & Parmesan Salad
£4.50

DESSERTS

All desserts are homemade and lovingly prepared

**Dark Chocolate & Cranberry
Tiffin Stack**
£6.50

Sticky Toffee Pudding
£6.50

Apple & Blackberry Crumble
£6.50

Affogato
£4.50

Disotto Gelato & Sorbetto
£2.00 per scoop

Teddington Cheese Platter
Strathdon Blue, Organic Cheddar, Rachel & a special rotational cheese with oatcakes & fig jelly
£9.50

Add Frangelico: +£2.50

Please ask your server for matching wine recommendations

CHAMPAGNE & SPARKLING

125ml Bottle

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| • Adalina Prosecco, Italy | £6.50 | £32.00 |
| • Alfred Gratien Brut NV, Champagne, France NV | £12.50 | £65.00 |
| • Laurent Perrier Cuvee Rosé, France | | £125.00 |

WHITE WINE

125/175ml 250ml Bottle

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| • Petalo White, Bodegas Gallegas, Spain | £5.25 | £7.50 | £22.00 |
| • Pinot Grigio, Frunza Pinot Grigio, Romania | £5.90 | £8.50 | £25.00 |
| • Muscadet Sur Lie ,Domaine Derame, Loire Valley, France | £6.20 | £8.80 | £26.00 |
| • Marterey Chardonnay, Languedoc Roussillon, France | £6.70 | £9.60 | £28.00 |
| • Deux Bars Picpoul de Pinet, Languedoc, France | £6.90 | £9.80 | £29.50 |
| • Black Cottage Sauvignon Blanc, Marlborough, New Zealand | £7.70 | £11.00 | £33.00 |
| • Gavi di Gavi Guido Matteo, Bosio, Piedmont, Italy 2020 | £7.80 | £11.50 | £34.00 |
| • Sancerre Domaine de La Chezatte, France 2020 | | | £40.00 |
| • Chablis Jean Collet, Burgundy, France 2018 | | | £42.00 |
| • Pouilly-Fuisse,Domaine de la Chapelle,Burgundy,France 2020 | | | £46.00 |

ROSÉ WINE

125/175ml 250ml Bottle

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| • Pinot Grigio Blush Rose, DOC Delle Venezie, Italy | £5.60 | £8.00 | £23.50 |
| • Mon Rosé de Montrose, Languedoc, Southern France | £7.00 | £10.00 | £29.50 |
| • Ultimate Provence AOP Cotes de Provence, France | £9.00 | £13.50 | £39.00 |

RED WINE

125/175ml 250ml Bottle

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| • Petalo Red, Bodegas Gallegas, Spain | £5.25 | £7.50 | £22.00 |
| • Rhanleigh Merlot, Robertson, Western Cape, South Africa | £5.90 | £8.50 | £25.00 |
| • Sotherton Shiraz, South Eastern Australia | £6.20 | £8.80 | £26.00 |
| • Six Poets Cabernet Sauvignon, California, USA | £6.70 | £9.50 | £28.00 |
| • El Buzo Pinot Noir, Valle Central, Chile | £6.80 | £9.70 | £29.00 |
| • Valpolicella, Cantina di Castelnuovo del Garda, DOC Veneto, Italy | £7.30 | £10.20 | £30.00 |
| • Théodore Grasset Cotes du Rhone, Organic, Rhone Valley, France | £7.50 | £10.50 | £31.00 |
| • Laztana Reserva Rioja DOCa, Bodega Olarra, Spain 2017 | £7.70 | £10.80 | £32.00 |
| • Proemio Reserve Malbec, Maipu, Mendoza, Argentina 2019 | £7.90 | £11.00 | £33.00 |
| • Langhe Nebbiolo, Rocche Costamagna, Piedmont, Italy 2018 | | | £39.00 |
| • Château Jean Faux "Les Sources", Organic, Bordeaux Superieur, France 2016 | | | £42.00 |

DESSERT WINE & PORT

100ml Bottle

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| • Chateau Simon, Sauternes 2015, France | £7.00 | £48.00 |
| • Taylors LBV Port, Portugal | £5.60 | £38.00 |