



# WINE

## WHITE WINE

175ML / 250ML / BOTTLE

DOMAINE DE PELLEHAUT, 9 / 13.50 / 38  
SAUVIGNON BLANC/CHARDONNAY,  
GASCONY, FRANCE, 2025

NICOLA BERGAGLIO 'MINAIA', 12 / 16 / 46  
GAVI DI GAVI, CORTESE, PIEDMONT,  
ITALY, 2023

OTUWHERE ESTATE, 13 / 17.5 / 48  
SAUVIGNON BLANC, MARLBOROUGH,  
NEW ZEALAND, 2025

DOMAINE SIMONIN, CHARDONNAY, 59  
MÂCON-VERGISSON, BURGUNDY, FRANCE, 2023

REICHSRAT VON BUHL, 'BONE DRY' RIESLING 80  
PFALZ, GERMANY, 2024

BENJAMIN LEROUX, BOURGOGNE BLANC, 95  
CHARDONNAY, BURGUNDY, FRANCE 2023

## RED WINE

175ML / 250ML / BOTTLE

BACCOLO, ROSSO APPASSIMENTO 9 / 13 / 38  
PARZIALE, CORVINA, VENETO,  
ITALY, 2024

TERRANOBLE, RESERVA PINOT 12 / 17 / 52  
NOIR, CASABLANCA VALLEY,  
CHILE, 2023

SUSANA BALBO 'CRIOS', MALBEC, 13 / 18.5 / 56  
MENDOZA, ARGENTINA, 2023

DOMAINE DOZON 'LE PETIT 14 / 19 / 57  
CHEMIN', CABERNET FRANC,  
CHINON, FRANCE, 2024

GROOTE POST, DARLING HILLS MERLOT, 64  
WESTERN CAPE, SOUTH AFRICA, 2024

HEREDAD DE BAROJA, RESERVA 69  
RIOJA, SPAIN, 2018

CHÂTEAU VEYRY MERLOT BLEND, 85  
CASTILLON CÔTES DE BORDEAUX, 2015

BENJAMIN LEROUX, SAVIGNY-LÈS-BEAUNE, 85  
BURGUNDY, FRANCE, 2023

## ROSÉ WINE

175ML / 250ML / BOTTLE

DOMAINE LÉOUBE, 16 / 21 / 61  
'LOVE BY LÉOUBE' ORGANIC,  
PROVENCE, FRANCE, 2023

CHÂTEAU D'ESCLANS, 19 / 25 / 70  
'WHISPERING ANGEL', PROVENCE,  
FRANCE, 2023

# BAR FOOD

drinks till  
close  
though

SERVED 12PM - 6PM

## SANDWICHES

EGG MAYONNAISE V 11  
soft-boiled egg, mustard, mascarpone

CHICKEN & BACON 12  
grilled chicken, crispy bacon,  
crème fraiche, spring onion

FISH FINGER SANDWICH 13.5  
breaded pollock, brioche roll,  
pickled cucumber, curry mayonnaise

## SHARERS

for two

PLOUGHMAN'S PLATTER 24  
pork pie, Scotch hens' egg, ham, Winchester  
cheese, Isle of White tomato, piccalilli &  
baguette

## HOUSE BURGERS

served with skin-on fries & celeriac remoulade

BEEF RIB BURGER 22  
toasted brioche, raclette cheese, onion,  
lettuce, tomato, streaky bacon, signature  
burger sauce

RUBY BEETROOT BURGER 22  
avocado, onion, lettuce, tomato,  
signature burger sauce

## SALADS

CAESAR 14  
cos lettuce, crisp chicken skin, anchovy,  
aged parmesan, sourdough croutons  
add chicken 5

HOUSE CHOPPED SALAD VG 12  
mixed leaves, avocado, chickpeas,  
house dressing

## SIDE PLATES

WILD ROCKET & PARMESAN 6.5  
aged balsamic dressing

PARMESAN FRIES 6.5  
roast garlic aioli

SKIN-ON FRIES VG 5.5

Scan here for  
allergens &  
calories



# DRINKS & FIZZ

## BAR SNACKS

WILDFARMED SOURDOUGH BREAD, WHIPPED BUTTER	VG0	8
LEMON & OREGANO MARINATED OLIVES	VG	5
SMOKED ALMONDS		5.5
CRISPS		2.5
salt & vinegar / cheese & onion / salted		
YOGHURT & CUCUMBER TZATSIKI	V	8.5
with crisp lavash cracker bread		

## MOCKTAILS

ORANGE & SAFFRON SPRITZ		11
Everleaf Forest N/A, soda water, orange & rosemary syrup, orange slice		
CHANGING THYMES		11
Everleaf Marine N/A, pink grapefruit soda, agave syrup, thyme sprig, grapefruit slice		

## 0% & LOW ALCOHOL BEER

BOTTLE HEINEKEN	330ML	7
0.0% abv		
OLD MOUT BERRIES & CHERRIES	500ML	8
0.3% abv		

## SOFT DRINKS

JUICES	apple/orange/pineapple/cranberry	200ML	4
GINGER BEER/GINGER ALE	200ML	4.5	
SODA WATER	200ML	4.5	
WHITE GRAPE & APRICOT SODA	200ML	4.5	
TONIC WATER	200ML	4.5	
7UP ZERO	200ML	4.5	
PEPSI/PEPSI MAX	330ML	4.5	
FILTERED STILL/SPARKLING WATER	750ML	3.5	
ONE MINERAL WATER STILL/SPARKLING	750ML	5	

All wines are served in measures of 175ml and are also available in measures of 125ml. We preserve our wine using the Le Verre De Vin system for peak quality. Please note that vintages may change without notice. Please inform your server of any allergies or intolerances before ordering; while we take every precaution, not all ingredients are listed and we cannot guarantee a total absence of allergens. We are a cashless venue.

## CHAMPAGNE & SPARKLING 125ML / BOTTLE

VILARNAU, BARCELONA	0.0% ABV	8.5 / 35
MOËT & CHANDON IMPÉRIAL BRUT		16 / 90
MOËT & CHANDON ROSÉ CHAMPAGNE		115
MOËT & CHANDON GRAND VINTAGE 2016		190
RUINART BLANC DE BLANCS, NV		170
VEUVE CLICQUOT, LA GRANDE DAME, 2015		310
DOM PÉRIGNON VINTAGE 2013		390
KRUG GRANDE CUVÉE 172ÈME ÉDITION		440

## COCKTAILS

SILVERSTONE 43		16
Licor 43, white rum, pineapple juice, orange slice		
GOLDEN ORCHARD SPRITZ		15
Yellow chartreuse, orange juice, soda water, sugar syrup, orange slice		
APPLE & ELDERFLOWER MARTINI		15
Vodka, elderflower cordial, apple juice, apple crisp		
BARREL-SIDE		15
Coach-built Scotch, orange bitters, orange & rosemary syrup, orange slice		
NEGRONI		18
Sipsmith Gin, Campari, Antica Formula, orange slice		

## BEER & CIDER

CRUZCAMPO LAGER	4.4% abv (pint)	7.5
BEAVERTOWN NECK OIL	4.3% abv (pint)	7.5
BIRRA MORETTI	4.6% abv (330ML)	7
BRAINS REVEREND JAMES	4.2% abv (500ML)	7
HEINEKEN	5% abv (330ML)	7
OLD MOUT BERRIES & CHERRIES	4.4% abv (pint)	7.5

<b>GIN</b>	<b>25ML</b>	<b>TEQUILA &amp; MEZCAL</b>	<b>25ML</b>
BOTANIST	6	PATRON ANEJO	8.5
SIPSMITH	5.5	MEZCAL DEL	7.5
MONKEY	47	MAGUEYVIDA	6
		ALTOS BLANCO	6
		ALTOS REPOSADO	6.25

<b>VODKA</b>	<b>25ML</b>	<b>RUM</b>	<b>25ML</b>
BELVEDERE	5.75	HAVANA CLUB 3 YEAR	5
GREY GOOSE	6.75	MOUNT GAY ECLIPSE	5
NEFT	5.5	RON ZACAPA XO	15