WINE

WHITE WINE 175ML / 250ML / BOTTLE

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

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

OTUWHERO ESTATE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2025 — **13 / 17.5 / 48**

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

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

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

RED WINE 175ML / 250ML / BOTTLE

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

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

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

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

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

HEREDAD DE BAROJA, RESERVA RIOJA, SPAIN, 2018 — **69**

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

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

ROSÉ WINE 175ML / 250ML / BOTTLE

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

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

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 & TRUFFLE FRIES — **6.5**

SKIN-ON FRIES VG — **5.5**

Scan here for allergens & calories

DRINKS & FIZZ

BAR SNACKS

to share

WILDFARMED SOURDOUGH BREAD, CULTURED BUTTER VGO **8**

LEMON & OREGANO MARINATED OLIVES VG **5**

SMOKED ALMONDS **5.5**

CRISPS **2.5**
salt & vinegar / cheese & onion / salted

SMOKED AUBERGINE & TAHINI VG **8.5**
with jerusalem artichoke crisps, lavash 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 **15**
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**

GIN	25ML
BOTANIST	**6**
SIPSMITH	**5.5**
MONKEY 47	**7**

TEQUILA & MEZCAL	25ML
PATRON ANEJO	**8.5**
MEZCAL DEL MAGUEYVIDA	**7.5**
ALTOS BLANCO	**6**
ALTOS REPOSADO	**6.25**

VODKA	25ML
BELVEDERE	**5.75**
GREY GOOSE	**6.75**
NEFT	**5.5**

RUM	25ML
HAVANA CLUB 3 YEAR	**5**
MOUNT GAY ECLIPSE	**5**
RON ZACAPA XO	**15**