

ALL DAY CLUB MENU

served from noon

Marinated olives with herbs and chilli	3
Houmous, seeded crispbread	5
Whipped smoked cod roe, sour dough	5
British cheese plate, seeded crispbread celery, spiced fig	12
Butter milk fried chicken, Asian slaw, baby gem, lemon and pepper ranch dressing	10
Superfood salad; roast fennel, kale, spinach, barley, lemon and avocado dressing, toasted seeds	8
House made ricotta, marinated artichoke and new crop potato salad, truffle dressing	8
Caesar salad add smoked chicken or hot smoked salmon 4	8
Cheddar cheeseburger, skin on fries	14
Beetroot and goat's cheese tart, caramelised shallot, balsamic	11
28-day dry aged short horn Ribeye, smoked bone marrow butter, skin on fries	28

SANDWICHES

Ex dairy cow bavette ciabatta, roast onion marmalade, English mustard	10
Cheese and onion toastie	7
Club sandwich	11
Grilled halloumi and harissa wrap, rocket and red pepper	6
Fish finger bap, tartare sauce, watercress	8
Prawn and lime mayonnaise brioche roll, garlic and herb butter, skin on fries	15

DESSERTS

Banana and milk chocolate mousse, milk ice cream	6
Vanilla panna cotta, redcurrants	
Pumpkin cheesecake	
Plum and amaretto tart, crème fraiche	4



BEER & CIDER	6	CHAMPAGNE & SPARKLING	125ml	btl
Braybrooke Session Lager		Hattingley Valley, Classic Reserve, Hampshire, England NV	11	60
Five Points Pale Ale 4.4%				
Five Points Pils 4.8%		Moët & Chandon, Brut Imperial, Champagne, France NV	12.5	68
Mondo Little Victories Session IPA 4.3%		Moët & Chandon Rosé Imperial, Brut, Champagne, France	17	90
Zen Pale Ale 4.5% (gluten free) (v)				
Hawkes Urban Orchards Cider				
Lucky Saint 0.5%	5			
		WHITE		
		Malvasia 'Albus', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
COCKTAILS	12.5	Vermentino 'Da Vinci', Le Notaire, Tuscany, Italy 2018	7	36
Aperol Spritz		Viognier, Mont Auriol, Languedoc, France 2019	9	38
Espresso Martini				
Margarita		Pinot Grigio, Tar & Roses, Heathcote, Australia 2019	10	49
Bellini				
Negroni				
Pink gin and tonic	10			
		RED		
		Tempranillo 'Novum', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
NON-ALCOHOLIC	6	Montepulciano d'Abruzzo, Monte Tessa, DOC, Abruzzo, Italy 2017	7	34
Frozen Berry Daiquiri		Shiraz, Fram, Swartland, South Africa 2018	10	39
Healthy Soul; cranberry, apple, elderflower, ginger, agave		Château Sainte Marie, Bordeaux Supérieur, Bordeaux, France 2017	11	36
Virgin Mojito				
Portman Punch; Seedlip Spice, cranberry, lemon, honey, ginger ale				
		ROSE		
		Château Gassier 'Esprit Gassier' Côtes de Provence, France 2017	9	44

If you have any allergies or intolerances please ask a member of staff for further information.
A discretionary service charge of 12.5% will be added to your bill.
Vintages are subject to change and availability

