

WINE

WHITE

Bergerie de la Bastide Blanc, Languedoc, France. Dried herbs, white flowers, fennel with a touch of citrus. 2016 £20.50/£6.90/£4.90

Pinot Grigio Organic, Cantina Toblino, Alto Adige, Italy. Light and refreshing with an elegant structure, it has a delightful baked apple character on the palate. 2016 £32.50

Weingut Anton Finkenauer, Kreuznacher, Riesling, Germany. Peach fruit and spice. Whistle clean finish. 2016 £28.00/£9.90/£7.20

Chardonnay Henri Nordoc, France. Notes of quince, honey and spices. Fleshy yet fresh, and the exotic palate suggests mango and ginger. 2016 £25.70/£8.70/£6.50

Sauvignon Blanc, Framingham, New Zealand. Fresh and ripely scented. Textured, structured and dry, with melon and lime flavours showing distinct complexity. 2016 £34.50/£11.75/£8.50

Chenin Torrentes, Villa Vieja La Agrícola, Mendoza, Argentina. This Chenin gives weight and a steely balance with its firm acidity. 2016 £22.00/£7.50/£5.40

Chablis, Domaine Jean Goulley, Burgandy, France. Clean, pronounced mineral character, steely, long and elegant. 2016 £39.50

Picpoul de Pinet, Chateau de la Mirande, Languedoc, France. Clear, light golden colour. Fresh aromas of peaches, apricots and citrus fruits. 2016 £26.00/£8.75/£6.40

Bacchus, New Hall, UK. Lime, apples and nettles on the nose. The palate is alive with lemon and lime acidity and an attractive, flinty minerality. 2016 £29.50/£10.20/£7.50

RED

Bergerie de la Bastide Rouge, Languedoc, France. Light and fresh with lively acidity and vanilla flavours. 2016 £20.50/£6.90/£4.90

Cabernet Sauvignon, Andeluna, Mendoza, Argentina. Bell pepper combined with chocolate over a chunky texture, big flavours and a satisfying finish. 2015 £33.50

Malbec, Sierra Los Andes, Mendoza, Argentina. Intense, sweet, spicy aromas combine with rich red fruits and floral hints of violet. 2016 £26.25/£9.20/£6.75

Barolo, Patres, San Silvestro, Piedmonte, Italy. Classic Barolo, Savoury with leather and earthy notes, well made and stylish. 2012 £45.00

Marcillac “Io Sang del Pais”, France. A healthy purple-red colour, soft berry fruit flavours with a touch of mineral and refreshing stalkiness. 2015 £26.00/£8.80/£6.50

Montepulciano-Sangiovese, Ciu Ciu, Rosso Piceno, Marche, Italy. Warm and intense. Delightful nose of strawberry, morello cherry and liquorice root. 2016 £28.00/£9.50/£6.90

Larry Cherubino, Apostrophe Possessive Reds, Australia. Medium bodied, this delicious wine has flavours of fresh and juicy cherry and plum. 2014 £36.00

Syrah-Frappato, Vitese, Columba Bianca, Sicily, Italy. Abundance of ripe cherry fruit from the Syrah. 2015 £23.50/£8.30/£5.80

Tempranillo, Gran Cerdo, Spain. Cherry-red, brilliant colour with notes of fresh fruit and clean mineral tones. 2016 £24.50/£8.25/£6.10

WINE AND PUDDING

ROSÉ

Carteron, Cotes de Provence Rosé ‘Cuvee Elegance’, France. Pale and crystalline. Floral aromas of bergamot and sweet jasmine with a more savoury edge of peach-stone and citrus. 2016 £28.00/£9.25/£6.75

SPARKLING

Prosecco Fili Sacchetto Extra Dry, Veneto, Italy. A fresh and fruity sparkling Prosecco with fine bubbles and a fresh finish. NV £29.50/£7.00

Champagne Jean Paul Deville. Very balanced with the golden hues and intense flavours of Pinot Noir with the more subtle colours and delicate flavours of Chardonnay. NV £48.00/£9.75

MEASURES

Glass - 175ml / Large Glass - 250ml
Bottle - 750ml
Sparkling - 125ml

PUDDING

Warm chocolate brownie, vanilla ice cream £5.50
Baked vanilla cheesecake and griottines £6.50
Treacle tart and vanilla cream £7.25
Steamed lemon curd sponge and custard £5.50
Homemade ice cream and shortbread:
vanilla, chocolate or honeycomb £5.00
Apple sorbet and ginger crumb £4.50

CHEESE

A selection of Paxton and Whitfield cheeses with grapes, celery, pickles and oatcakes.
A choice of two, three or four cheeses £3.00 ea

DIETARIES

Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. Full allergen information is available on request.

PAYMENT

A discretionary gratuity of 12.5% will be added to your bill. We accept cash, Visa, Mastercard, Amex and Maestro

BEER, CIDER AND COCKTAILS

MEANTIME DRAUGHT BEER

Some of Britain's finest beers, handcrafted by London microbrewery Meantime

Meantime Pale Ale 4.7% Fruit gives way to a dry finish with a slight lingering bitterness £2.95 / £5.50

Meantime Helles Lager 4.4% A refreshing beer with a clean, crisp finish £2.95 / £5.50

CRAFT BEER

Samuel Smith Organic lager, 355ml 5.1% Matured at low temperatures to bring out its delicate flavour and soft hop character £5.00

Thornbridge Lukas Hells lager, 330ml 4.2% Straw blonde, full-bodied yet sparklingly light with an elegant noble hop aroma £5.25

Fourpure Session IPA, 330ml 4.2% IPA style beer with a powerful aroma of crystal and cascade hops £5.50

Adnams Crystal Rye IPA, 330ml 5.0% A Rye IPA that is stuffed to the max with hops. Floral, fruity and spicy £4.80

The Kernel Table Beer, 330ml 3.2% Refreshing, great bitterness and full of flavour. Versatile and easy drinking £5.20

Timothy Taylor Landlord Pale Ale, 500ml 4.1% Classic ale, golden amber colour. Scents of caramel, fruits and roasted malt £6.60

SOMERSET CIDER BRANDY

Somerset Royal 3 year 50ml £5.50
Somerset Royal 10 year 50ml £7.50

CIDER

Cornish Orchards Gold, 500ml 5.0% Medium dry cider, well balanced finish £7.00

Urban Orchard Cider Draught 4.5% A beautiful medium dry cider, smooth in body, complex in texture £3.00 / £5.60

COCKTAILS

Elderflower Gimlet
Gin, elderflower and lime £7.50

Rose and Hibiscus Cooler
Vodka, rose and hibiscus syrup, lemon and soda £7.50

Apple Mint Julep
Bourbon, apple juice and mint £7.50

Oh Mai Tai
Spiced rum, Orgeat, pineapple and orange juice £7.50

Pear Bellini
Prosecco and pear liqueur £7.50

Mojito
White rum, mint, soda, lime £7.50

Bloody Mary
Tabasco, horseradish and paprika £7.50

SPIRITS

Add your choice of mixer £2.25
Beefeater 50ml £5.75
Stolichnaya 50ml £5.75
Lamb's Navy 50ml £5.75
Ocho Silver 50ml £6.75
The Naked Grouse 50ml £6.75

TEA, COFFEE AND JUICE

COFFEE

Union Hand-Roasted Coffee is a small East London based company dedicated to making high quality Arabica coffee. Union supports coffee growing communities in remote regions around the world

Decaffeinated available

Espresso £2.60
Double espresso £3.30
Macchiato £2.60
Cappuccino £3.30
Latte £3.30
Americano £2.60

TEA

Yorkshire tea £2.50

Teapigs teas £3.20
English breakfast, Darjeeling earl grey, Mao feng green, peppermint leaves, Chamomile flowers, Organic rooibos

Fresh mint tea £2.70

HOT CHOCOLATE

Hot chocolate £3.30
Hot chocolate with rum £4.50

AFTERNOON TEA

Daily from 2.30pm - 5.00pm. A selection of fresh sandwiches, scones and cakes. Served with a pot of tea £12.50
Add a glass of Champagne £9.75
Scones, jam and clotted cream £6.50
Daily cake £3.00
Freshly baked biscuits £2.00

FRESHLY MADE JUICES

Fresh Lemonade. £3.50
St Clement's. Freshly squeezed orange juice mixed with bitter lemon and ice £3.50

Super juices and smoothies £4.75
Apple, beetroot, carrot and ginger
Spinach, apple, cucumber and celery
Carrot, spinach and celery
Banana, oats, honey, cinnamon, almond milk and yoghurt

Freshly squeezed juices £3.80
Apple
Carrot and ginger
Orange

BOTTLED SOFTS AND WATER

Luscombe ginger beer, hot or cool £3.60
Chegworth apple and rhubarb £3.60
Coca Cola £3.25
Still water 330ml/750ml £2.25/£3.95
Sparkling water 330ml/750ml £2.25/£3.95

BAR SNACKS

Pork scratchings £3.00
Roasted nuts £3.50
Fish finger sandwich and tartare sauce £8.50
Fried buttermilk chicken £7.00
Scotch egg and piccalilli £5.50
Sausage roll and HP sauce £5.50