



STARTERS & SHARERS

Soup of the day please ask your server	5	Mac & cheese wild mushrooms & truffle oil (V)	6.5
Padron peppers lightly fried with sea salt (V)	5.5	Chicken wings Scotch Bonnet marmalade	6.5
Salt & pepper baby squid sweet chilli sauce	7	Pulled chicken quesadillas jalapenos, mature cheddar & homemade guacamole	7
Grilled Belgian endives roasted courgettes, tomato concasse walnuts & Fourme D'Ambert (blue cheese)	7	Chef style quesadillas (To share) root vegetables, aged cheddar & rocket (V)	10.5

Set Menu

Soup of the day
....
Fish & chips
cod, tartare sauce, salad & lemon
or
Half corn-fed chicken
skin-on chips, salad & coleslaw
....
Any dessert

Order all 3 courses for £16.50
or only the main course for £13.50!
Available Wednesday - Friday
from 12 noon to 7pm

MAINS

Pumpkin ravioli ricotta, aged parmesan & wild rocket (V)	12.5
Sirloin 8oz skin-on chips & salad	17.5
On the bone rib eye 12 oz skin-on chips & salad	26
Half corn-fed rotisserie chicken skin-on chips, salad & coleslaw	16
Slow cooked BBQ ribs chefs bourbon bbq sauce, skin-on chips	17
Jumbo short rib of beef slow-cooked & smoked for 24h, BBQ sauce glaze, mash potato chives & fried shallots	18.5
Fish & chips cod, tartare sauce, salad & lemon	16
Pan-fried sea bass tenderstem broccoli, garden peas & chives risotto	16
Pan roasted salmon fillet red peppers, spinach, tenderstem broccoli & dark soy dressing (GF)	15

SALADS

Jerk salad grilled chicken breast, baby gem, charred corn, avocado & spring onion salsa (GF)	13
Cobb Salad grilled chicken, cherry tomatoes, avocado, boiled egg, smoked streaky bacon, blue cheese & gem (GF)	14
Warm goat's cheese salad Quinoa, butternut squash, peppers, carrot, celery, curly kale & dried cranberries (V, GF)	13
Steak and blue cheese salad fillet steak, Forme D'Ambert, fine beans, roasted peppers, cherry tomatoes & blue cheese dressing (GF)	16.5

BURGERS

(Burgers are served with skin-on chips & baby gem)

Portobello burger (V) halloumi cheese & Portobello mushroom, beef tomato, cucumber & mint salsa (V)	13.5
Deluxe beef burger Aged cheddar, crispy bacon, pickles & tomato chutney	15
Pulled chicken brioche shredded chicken, BBQ glaze sauce & coleslaw & chips	13.5
Pulled pork brioche slow-cooked pork shoulder, confit red onions, coleslaw & chips	13

SIDES

All at 4.5

Rocket & parmesan salad (V,GF),
Coleslaw (V,GF) Mash potato (V)
Mixed leaf salad (V,GF),
Sweet potato & parmesan chips (V, GF)
Skin-on chips (V)

Lobster Feast

All at 24.5

Whole lobster garlic butter skin-on chips & salad
Lobster roll, skin-on chips & salad
Lobster Mac & Cheese, salad

Our steaks are 28 days dry aged from the Denham Vale Farm & are served with either béarnaise or peppercorn sauce

ASK YOUR SERVER FOR THE DAILY SPECIALS

Brunch
Saturday & Sunday, 10am to 1pm

Sunday Roast
with Yorkshire pudding
& all the trimmings

DESSERTS

Triple chocolate brownie caramel ice cream	5
Pecan pie, honey ice cream	5
New York cheesecake, red berry sauce	5
Apple pie, clotted cream	5
Paxton & Whitfield cheeseboard: celery, apricot relish, crackers	9.5

(V) Vegetarian (GF) Gluten free (N) Nuts

KIDS MENU AVAILABLE PLEASE ASK YOUR SERVER

Did you know...

We can arrange parties,
corporate evenings & bespoke
events for 20 to 150 guests

Let us entertain you & your guests
in one of our 2 semi private rooms

BAR SNACKS & DRINKS

SIGNATURE COCKTAILS

Spiced Apricot Sour Havana 3 & Sailor Jerry shaken with apricot jam, lime juice, vanilla syrup, cloves & fresh egg white	9.5
Peach Passion Zubrowka & Passoa shaken with lime juice, home-made earl grey tea syrup & peach purée	9.5
Basil Smash Hendricks Gin, lemon juice, sugar & Thai basil leaves & raspberry all muddled together	10.5
65 Porn Star Reyka Icelandic Vodka, Passoa Liqueur passion fruit & sugar, served with a shot or Prosecco	10.5
Jasmine Grey Goose La Poire Vodka shaken with Marachino, jasmine syrup & lime apple juice	10.5
65 Plum Spritz Plum wine, Saint Germain Liqueur, Prosecco & topped up with soda	9.5
21st Century White Mozart Olmeca Reposado Tequila, honey & lime juice	9.5

COFFEE, TEA & HOT CHOCOLATE

Espresso	2.10
Macchiato / Cortado	2.35
Flat White / Cappuccino / Latte	2.95
Double Espresso / Macchiato	2.60
Americano	2.35
Kokoa Collection: milk or white hot chocolate	4.10
Birchall whole leaf: Red berry & flower	2.95
Great Rift (English Breakfast)	3
Green Tea	3
Earl Grey	3
Peppermint	2.95
Lemongrass & Ginger	2.95
Fresh mint tea	2.95

GIN & THINGS

Only for the gin-oisseur! All £10.00

Brockmans:	Lemon Tonic with grapefruit & blueberries
Beefeater 24:	Mediterranean Tonic with lime peel & rosemary
Hendricks:	Elderflower Tonic with cucumber, mint & rosemary
Star of Bombay:	Indian Tonic with orange peel, red currants & Thai basil
Sipsmiths Sloe:	Light tonic with lemon peel & blackberries
Monkey 47:	Mediterranean Tonic, orange peel, raspberries & mint

BAR SNACKS

Wasabi Peas	3
Chilli crackers	2
Mixed toasted nuts	3
Mixed olives	3

FRESH JUICES, SMOOTHIES & VIRGIN COCKTAILS

Freshly squeezed orange juice 3.75	Super Berries Mixed berries blended with greek yogurt & agave nectar 5.5
Pineapple heaven Passion fruit & pineapple juice, blended with banana 5.5	Forbidden fruits Mixed berries, lime juice & ginger beer 5.5
Virgin Mary Tomato juice, Worcestershire sauce, tabasco, lemon & Horseradish 5.5	Ginger & Raspberry Cooler Raspberries, ginger, elderflower cordial, Thai basil, mint green tea, lime juice 5.5
Rosemary Garden Rosemary & honey, blueberries, lime & apple juice, grenadine & lemonade 5.5	Virgin Mojito (Original, raspberry or strawberry) mint, ginger ale, lime 5.5

Kingsdown sparkling water:

Elderflower / Rhubarb / Orange / Apple 3.25

BEER

Draught	half / pint
Guinness, Ireland (4.1%)	2.60 5.10
Chieftain IPA, Ireland (5.5%)	2.85 5.65
Estrella, Spain (4.6%)	2.90 5.70
Staropramen Premium, Czech Republic (5%)	2.70 5.20

Cans

BTH Hopadelic, session IPA 330ml (4.3%)	4.95
BTH Lambeth Walk, Porter 330ml (5.1%)	5.85
Renegade Craft Lager 330ml (4.5%)	4.95
Tailgate Grapefruit IPA 330ml (6.2%)	5.95
Tailgate Peanut Butter Milk Stout 330ml (5.8%)	5.95
Sixpoint The Crisp Pils Lager 355ml (5.4%)	5.85
Watneys Pale Ale 330ml (4.2%)	4.95

Bottles

Bavaria 330ml (alcohol free)	2.35
Camerons Road Crew APA 330ml (5%)	5.10
Corona 330ml (4.5%)	4.35
Crabbie's 500ml (4.5%)	5.75
Desperados 330ml (5.9%)	4.65
Erdinger 500ml (5.3%)	5.45
Peroni 330ml (5.1%)	4.45
Truman's Breton Apple Cider 500ml (4%)	5.85
Truman's Breton Blackcurrant & Raspberry Cider 500ml (4%)	5.85
Rekordeling Passion Fruit 500ml (4%)	5.60
Rekordeling Strawberry & Lime 500ml (4%)	5.60
Saugatuck Blueberry Maple Stout 355ml (6%)	5.95

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

	150ml	Bottle
Prosecco Brut, Terre di Sant'Alberto, Veneto	6.95	32.00
Pierre Mignon, Grande Reserve, Marne, Champagne	9.50	47.00
Veuve Cliquot, Yellow label	NV, France	69.00
Bollinger, Special Cuvée	NV, France	72.00
Rose Moet & Chandon, Imperial	NV, France	81.00

WHITE WINE

	175ml	250ml	Bottle
Macabeo Sobre Lias, La Mancha 2015 Spain	4.95	6.20	18.50
Pinot Grigio, Veritiere, Lombardia 2016 Italy	5.95	7.35	22.00
Chardonnay, The Googly, One Chain Vineyards 2016 Australia	6.05	7.65	23.00
Picpoul de Pinet, Beavignac 2016 France	6.75	8.65	26.00
Stoneburn, Sauvignon Blanc, Malborough 2017 NZ	7.25	9.35	28.00
Sancerre, Reine Blanche, Domaine J Reverdy 2015 France			39.00
Harvest Chardonnay, Adelaide Hills 2017 Australia			45.00

RED WINE

Tempranillo Petit Verdot, La Mancha 2016 Spain	4.95	6.20	18.50
Malbec, Man Meets Mountain, Mendoza 2017 Argentina	6.05	7.65	23.00
Rioja Crianza, Ramon Bilbao 2014 Spain	6.75	8.65	26.00
Pinot Noir, Santa Macarena 2015 Chile	7.25	9.35	28.00
Chateau des Gravieres, Graves, Bordeaux 2015 France	7.95	9.95	30.00
Shiraz Viognier, D'Arenberg, McLaren Vale 2010 Australia			45.00
Valpolicella Secco, Bertani, Veneto 2014 Italy			54.00

ROSÉ

Les Betes Rousses, Pays d'Herault 2016 France	5.15	6.50	19.50
Melopee de Gavoty, Cotes de Provence 2016 France	7.50	9.65	29.00
Whispering Angel, Caves d'Esclans, Cotes de Provence France			41.00

Please ask for our full wine list - We also serve all wine in 125ml glasses if requested