

## NIBBLES

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<b>ARTISAN BREAD BASKET</b> (251kcal) (VG*)	6
<b>NOCELLARA OLIVES</b> (97kcal) (GF, VG, NF, DF)	6
<b>PADRON PEPPERS</b> (99kcal) (GF, V, VG*, NF) with a Tzatziki dip	6
<b>SMOKED ALMONDS</b> (484kcal) (GF, VG)	6

## STARTERS

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<b>BURRATA</b> (378kcal) (GF, V) aubergine caponata	15
<b>TERIYAKI GLAZED PORK BAO BUNS</b> (728kcal) pickled red onions	12
<b>SMALL CHARCUTERIE PLATTER</b> caramelised onion chutney, selection of four meats & sourdough (336kcal)	16

## SALADS

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<b>CLASSIC CHICKEN CAESAR SALAD</b> (674kcal) (GF*, V, NF) cos lettuce, Caesar dressing, anchovies, croutons, boiled egg, parmesan	21
<b>WATERMELON &amp; FETA SALAD</b> (630kcal) (GF, V, NF)	18
<b>BEETROOT &amp; GOAT CHEESE SALAD</b> (511kcal) (GF, V)	16

## MAINS

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<b>CLASSIC BEEF BURGER</b> (1315kcal) (GF*, NF, DF) British smoked cheddar, smoked bacon, lettuce, tomato, burger sauce, served with skin-on fries	21
<b>VEGAN BURGER</b> (882kcal) (GF*, VG*) smoked vegan cheddar, vegan mayo, lettuce, tomato, served with skin-on fries	19
<b>FISH &amp; CHIPS</b> (979kcal) (NF) battered cod, crushed minted peas, hand cut chips, house tartare sauce	20
<b>CLUB SANDWICH</b> (1226kcal) (NF) three layers of brioche, chicken, streaky bacon, free-range egg, gem lettuce, tomato, mayonnaise, served with rosemary salted fries	17

## SIDES

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<b>TRUFFLE &amp; PARMESAN FRIES</b> (311kcal) (V, NF)	7
<b>SKIN-ON FRIES</b> (257kcal) (VG*, NF, DF)	5
<b>SWEET POTATO FRIES</b> (303kcal) (VG*, NF, DF)	5
<b>GREEN BEANS</b> (322kcal) (GF*, V, VG*) shallots, hazelnuts	6

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## DESSERTS

**STRAWBERRY ETON MESS** (408kcal) (GF\*, V) 9

**TIRAMISU** (473kcal) (V) 9

**SELECTION OF *Granny Gothards* ICE CREAMS** 9  
(321kcal) (VG\*)

Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Ask your server for today's flavours

**CHEESE SELECTION** (361kcal) (GF\*, V, NF) 24

Shropshire Blue, Ashlynn Goats cheese, Lincolnshire Poacher, Somerset Camembert, served with focaccia & grapes

## CLASSIC COCKTAILS

**APEROL SPRITZ** 13  
Prosecco, Aperol, Franklin & Sons Soda Water

**BELLINI** 12  
Prosecco, peach liqueur, peach purée

**CLOVER CLUB** 13  
Tanqueray gin, dry vermouth, lemon juice, fresh raspberries, egg white

**ESPRESSO MARTINI** 12  
Absolut Vanilia, Kahlua, espresso coffee

**FRENCH 75** 17  
Tanqueray Gin, Lanson Le Black Label Champagne, lemon juice, sugar syrup

**KIR ROYALE** 18  
Lanson Le Black Label Champagne, Crème de cassis

**LONG ISLAND ICED TEA** 12  
Tanqueray Gin, Jose Cuervo Silver, Absolut Blue, Cointreau, Havana Añejo 3, Coca Cola

**MOJITO** 12  
Havana Añejo 3, lime, sugar, mint, Franklin & Sons soda

**MOSCOW MULE** 12  
Absolut Blue, Franklin & Sons Ginger Beer, lime juice

**NEGRONI** 12  
Tanqueray Gin, Antica Formula, Campari bitters

**OLD FASHIONED** 13  
Maker's Mark, orange bitters

**PASSIONFRUIT MARTINI** 12  
Absolut Vanilia, Passoã, passionfruit purée, prosecco

**SINGAPORE SLING** 13  
Tanqueray Gin, cherry liquor, Benedictine, Cointreau, bitters, pineapple juice, lime juice, grenadine, Franklin & Sons soda water

**WHITE RUSSIAN** 13  
Absolut Blue, Kahlua, fresh cream

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## LOW & NO 35ml

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TANQUERAY 0.0% (0.05% ABV)	5.4
CALEÑO DARK & SPICY (0% ABV)	5.4
CEDER'S CLASSIC OR PINK ROSE (0% ABV)	5.8
CAPTAIN MORGAN SPICED GOLD 0.0% (0% ABV)	7

## LOW & NO BOTTLES

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HEINEKEN 0.0 (330ml) (0.05% ABV)	4.8
OLD MOUT BERRIES & CHERRIES ALCOHOL FREE (500ml) (0% ABV)	6.5

## DRAUGHT BEER & CIDER Pint

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AMSTEL (4.1% ABV)	6.75
BIRRA MORETTI (4.6% ABV)	7.5
BEAVERTOWN NECK OIL SESSION IPA (4.3% ABV)	7.95
INCH'S CIDER (4.5% ABV)	6.2

## BOTTLED BEER

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BIRRA MORETTI (330ml) (4.6% ABV)	6.2
HEINEKEN (330ml) (5% ABV)	6
MEANTIME LONDON PALE ALE (330ml) (4.3% ABV)	6.8
GUINNESS (558ml) (4.2% ABV)	6.7

## BOTTLED CIDER

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BULMER'S ORIGINAL (500ml) (4.5% ABV)	6.2
OLD MOUT FLAVOURS (500ml) (4% ABV)	6.8

## GIN 35ml

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TANQUERAY GIN (43.1% ABV)	5.5
BEEFEATER PINK (40% ABV)	5.4
BEEFEATER (40% ABV)	5.6
BOMBAY SAPPHIRE (40% ABV)	5.9
SIPSMITH GIN (41.6% ABV)	6
SIPSMITH FLAVOURED (41% ABV)	6
MALFY GRAPEFRUIT ROSA (41% ABV)	6.7
TANQUERAY FLOR DE SEVILLA (41.3% ABV)	6
TANQUERAY 10 (47% ABV)	6.7
HENDRICK'S (41.4% ABV)	7
SIPSMITH SLOE GIN (29% ABV)	7
GIN MARE (42.7% ABV)	8.5
MONKEY 47 (47% ABV)	11
JAPANESE GIN (42% ABV)	11

## VODKA 35ml

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ABSOLUT BLUE (40% ABV)	5.5
ABSOLUT FLAVOURED (40% ABV)	5.5
ABSOLUT ELYX (42.3% ABV)	7
KETEL ONE (40% ABV)	5.8
SIPSMITH SIPPING VODKA (40% ABV)	6.5
CHASE ENGLISH POTATO VODKA (40% ABV)	7
BELVEDERE (40% ABV)	7.5
GREY GOOSE (40% ABV)	8.2

## BRANDY 35ml

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MARTELL VS (40% ABV)	5.6
HENNESSY VS COGNAC (40% ABV)	6.9
HENNESSY XO COGNAC (40% ABV)	29.5

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## RUM 35ml

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<b>HAVANA CLUB AÑEJO 3</b> (40% ABV)	<b>5.5</b>
<b>CAPTAIN MORGAN SPICED RUM</b> (35% ABV)	<b>5.5</b>
<b>KRAKEN SPICED RUM</b> (40% ABV)	<b>5.5</b>
<b>DISCARDED BANANA PEEL RUM</b> (37.5% ABV)	<b>7</b>
<b>KOKO KANU</b> (40% ABV)	<b>5.8</b>
<b>GOSLINGS BLACK SEAL</b> (40% ABV)	<b>5.8</b>
<b>WOOD'S OLD NAVY</b> (57% ABV)	<b>5.9</b>
<b>APPLETON ESTATE</b> (40% ABV)	<b>6</b>
<b>WRAY &amp; NEPHEW</b> (63% ABV)	<b>6</b>
<b>RON ZACAPA 23</b> (40% ABV)	<b>12.5</b>

## TEQUILA 35ml

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<b>JOSE CUERVO ESPECIAL SILVER</b> (40% ABV)	<b>5.5</b>
<b>JOSE CUERVO ESPECIAL GOLD</b> (40% ABV)	<b>5.5</b>
<b>1800 TEQUILA REPOSADO</b> (38% ABV)	<b>7.2</b>
<b>PATRON SILVER</b> (40% ABV)	<b>9</b>
<b>PATRON REPOSADO</b> (40% ABV)	<b>10.5</b>
<b>CASAMIGOS AÑEJO</b> (40% ABV)	<b>16</b>

## LIQUEURS & APERITIFS 50ml

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<b>BAILEYS IRISH CREAM</b> (17% ABV)	<b>7</b>
<b>PIMM'S NO.1 CUP</b> (25% ABV)	<b>7</b>
<b>APEROL</b> (11% ABV)	<b>7</b>
<b>CAMPARI</b> (25% ABV)	<b>7</b>
	<b>35ml</b>
<b>KAHLUA COFFEE LIQUEUR</b> (20% ABV)	<b>5.5</b>
<b>SAMBUCA LUXARDO</b> (38% ABV)	<b>5.5</b>
<b>LIMONCELLO LUXARDO</b> (27% ABV)	<b>5.5</b>
<b>ARCHERS PEACH SCHNAPPS</b> (18% ABV)	<b>5</b>
<b>JÄGERMEISTER</b> (35% ABV)	<b>5.5</b>
<b>SOUTHERN COMFORT</b> (35% ABV)	<b>5.5</b>
<b>DISARONNO AMARETTO</b> (28% ABV)	<b>5.5</b>
<b>COINTREAU</b> (40% ABV)	<b>5.5</b>
<b>DISCARDED CASCARA VERMOUTH</b> (21% ABV)	<b>5</b>
<b>CHAMBORD</b> (16.5% ABV)	<b>6</b>
<b>LILLET ROSE</b> (17% ABV)	<b>5.7</b>
<b>GRAND MARNIER</b> (40% ABV)	<b>6</b>

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## WHISKY

35ml

### SCOTTISH & IRISH

<b>JOHNNIE WALKER RED LABEL</b> (40% ABV)	<b>5.5</b>
<b>JAMESON</b> (40% ABV)	<b>5.5</b>
<b>MONKEY SHOULDER</b> (40% ABV)	<b>6</b>
<b>JOHNNIE WALKER BLACK LABEL</b> (40% ABV)	<b>6.25</b>
<b>BALVENIE DOUBLEWOOD 12 YEAR</b> (40% ABV)	<b>10</b>
<b>GLENMORANGIE ORIGINAL</b> (40% ABV)	<b>7.7</b>
<b>GLENFIDDICH 12 YEAR</b> (40% ABV)	<b>8</b>
<b>HIGHLAND PARK 12 YEAR</b> (40% ABV)	<b>8.5</b>
<b>GLENKINCHIE 12 YEAR</b> (43% ABV)	<b>9</b>
<b>GLEN GARIOCH 12 YEAR</b> (48% ABV)	<b>9</b>
<b>DALWHINNIE 15 YEAR</b> (43% ABV)	<b>10</b>
<b>LAPHROAIG 10 YEAR</b> (40% ABV)	<b>9</b>
<b>TALISKER 10 YEAR</b> (43% ABV)	<b>12</b>
<b>MACALLAN DOUBLECASK 12 YEAR</b> (40% ABV)	<b>15</b>
<b>GLENFIDDICH 18 YEAR</b> (40% ABV)	<b>17</b>
<b>GLENFIDDICH 21 YEAR</b> (40% ABV)	<b>45</b>

### CANADIAN & AMERICAN

<b>CANADIAN CLUB</b> (38% ABV)	<b>5.5</b>
<b>JACK DANIELS</b> (38% ABV)	<b>5.7</b>
<b>MAKER'S MARK</b> (45% ABV)	<b>6</b>
<b>WOODFORD RESERVE</b> (42.5% ABV)	<b>7.1</b>
<b>BULLEIT 95' RYE</b> (45% ABV)	<b>7.5</b>

### JAPANESE

<b>NIKKA FROM THE BARREL</b> (51.4% ABV)	<b>12</b>
<b>SUNTORY HIBIKI HARMONY</b> (43% ABV)	<b>17</b>

## CHAMPAGNE & SPARKLING WINE

125ml

<b>MASOTTINA COLLEZIONE 96 EXTRA DRY PROSECCO NV</b> , Italy (11% ABV)	<b>7</b>
<b>MASOTTINA COLLEZIONE 96 ROSÉ PROSECCO NV</b> , Italy (11% ABV)	<b>7.5</b>
<b>LANSON LE BLACK CRÉATION NV Brut</b> , France (12.5% ABV)	<b>17.5</b>
<b>LANSON LE ROSÉ NV Brut</b> , France (12.5% ABV)	<b>17.5</b>

## WHITE WINE

175ml

<b>SAUVIGNON BLANC, LAKE CHALICE</b> New Zealand (12.5% ABV)	<b>11.25</b>
<b>CHARDONNAY, BOUNDARY LINE</b> Australia (13% ABV)	<b>7.75</b>
<b>ASSYRTICO CUVÉE, CHÂTEAU OUMSIYAT</b> Lebanon (12.5% ABV)	<b>9</b>
<b>PIQUEPOUL/TERRET, LES VIGNERONS DE FLORENSAC</b> France (12% ABV)	<b>8</b>
<b>VERDECA, SAN MARZANO</b> Italy (12.5% ABV)	<b>8.75</b>
<b>PINOT GRIGIO, SACCHETTO</b> Italy (12% ABV)	<b>8.25</b>

## ROSÉ WINE

175ml

<b>PINOT GRIGIO BLUSH, NOVITÀ</b> Italy (11% ABV)	<b>7</b>
<b>ROSÉ DI PRIMITIVO, SAN MARZANO</b> Italy (12.5% ABV)	<b>11.5</b>
<b>CÔTES DE PROVENCE ROSÉ, CHÂTEAU DE L'AUMÉRADE</b> France (13% ABV)	<b>10.5</b>

## RED WINE

175ml

<b>RIOJA RESERVA, BODEGAS ONDARRE</b> Spain (13.5% ABV)	<b>10.5</b>
<b>TOURIGA NACIONAL BLEND, HERDADE DO ROCIM</b> Portugal (14% ABV)	<b>10</b>
<b>TEMPRANILLO/CABERNET BLEND, CHÂTEAU OUMSIYAT</b> Lebanon (12.5% ABV)	<b>8</b>
<b>ANDELUNA MALBEC, 1300</b> Argentina (13.5% ABV)	<b>11</b>
<b>SHIRAZ, MOUNT LANGI GHIRAN</b> Australia (14.5% ABV)	<b>11.5</b>
<b>MERLOT RESERVA, VIÑA ECHEVERRÍA</b> Chile (13.5% ABV)	<b>8.75</b>

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## WATER

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STILL OR SPARKLING WATER (330ml)	2.75
STILL OR SPARKLING WATER (750ml)	4.5

## SOFT DRINKS

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COCA COLA / DIET COKE (330ml)	4
COKE ZERO (200ml)	3.3
APPLETISER (275ml)	4.2
FRANKLIN & SONS, TONICS (200ml) Indian, Light, Lemon, Elderflower, Pink Grapefruit	3.3
FRANKLIN & SONS, SODA WATER (200ml)	3.3
FRANKLIN & SONS, LEMONADE (200ml)	3.3
FRANKLIN & SONS, GINGER ALE (200ml)	3.3
FRANKLIN & SONS, GINGER BEER (200ml)	3.3

## FRUIT JUICES

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ORANGE JUICE	4
APPLE JUICE	4
GRAPEFRUIT JUICE	4
CRANBERRY JUICE	4
PINEAPPLE JUICE	4
TOMATO JUICE	4

## COFFEE

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ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
CORTADO	4.5
AMERICANO	4.5
CAPPUCCINO	5
LATTE	5
MACCHIATO	5
FLAT WHITE	5
MOCHA	5
HOT CHOCOLATE	5

## TEA

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ENGLISH BREAKFAST	4.5
EARL GREY	4.5
GREEN TEA	4.5
PEPPERMINT	4.5
CAMOMILE	4.5
LEMON & GINGER	4.5
CRANBERRY, RASPBERRY & ELDERFLOWER	4.5
DECAF ENGLISH BREAKFAST	4.5

## ALCOHOLIC STRENGTH OF ALL BEVERAGES (ABV)

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CHAMPAGNE	11.5-12.5%
WHITE WINE	11.5-15%
BEERS	4-6.7%
APERITIFS	15-40%
SPIRITS	21-48%
FORTIFIED	15-20%
LIQUEURS	17-40%

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