

SNACKS

PADRON PEPPERS (33kcal) **(VE)** 5
flame-grilled and sprinkled
with Maldon sea salt

NOCELLARA OLIVES (97kcal) **(VE)** 5

SMOKED ALMONDS (484kcal) **(VE)** 5

SKIN ON FRIES (257kcal) **(VE)** 5

SWEET POTATO FRIES (303kcal) **(VE)** 5

TRUFFLE & PARMESAN FRIES (311kcal) **(V)** 5

**TRUFFLED CAULIFLOWER
CHEESE** (311kcal) **(V)** 5

**TOMATO & MOZZARELLA
ARANCINI** (588kcal) **(V)** 9
Arrabbiata sauce

BABA GANOUSH (483kcal) **(V)** 7
smoked paprika, flatbread

SEASONAL SOUP OF THE DAY (446kcal) **(VE)** 9

CHICKEN TERRINE (667kcal) 10
burnt apple jam & toasted sourdough

HOISIN DUCK BAO BUNS (781kcal) 10
pickled cucumber, red onion

SCOTCH EGG WITH N'DUJA SAUCE (628kcal) 7
parmesan wafer

**BRITISH CHARCUTERIE
BOARD** (669kcal) 24
sourdough bread, chutney

BRITISH CHEESEBOARD (990kcal) 24
Rosary Goat's Cheese, Bath Blue Cheese,
Black Bomber, Cornish Brie

CLASSICS

SHEPHERD'S PIE (794kcal) 16
with bread roll

FRESH ORECCHIETTE PASTA (919kcal) 19
Italian sausage, sun dried & yellow cherry
tomatoes, parmesan shavings

**CRISPY OYSTER
MUSHROOMS** (397kcal) **(VE)** 17
celeriac purée, farro

CLASSIC BEEF BURGER (1315kcal) 20
British smoked cheddar, smoked bacon,
lettuce, tomato, burger sauce, skin on fries

CHICKEN BURGER (889kcal) 19
British smoked cheddar, smoked bacon,
lettuce, tomato & relish with skin on fries

**MOVING MOUNTAINS
PLANT-BASED BURGER** (882kcal) **(VE)** 18
vegan smoked cheddar, vegan mayo,
lettuce, tomato, skin on fries

**BEER BATTERED COD
& CHIPS** (1034kcal) 18
fresh cod fillet, skin on fries, minted mushy
peas, tartare sauce & grilled lemon

CLUB SANDWICH (600kcal) 17
Sourdough bread, grilled chicken fillet,
smoked bacon, free-range fried egg,
lettuce & tomato on sourdough,
with skin on fries

STEAK & EGGS (678kcal) 29
180g sliced flat iron steak, free-range fried
eggs, skin on fries & jus

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DESSERTS

MANGO AND PASSIONFRUIT CHEESECAKE (636kcal) (V)	8.5
APPLE & PEAR CRUMBLE (369kcal) (VE) vegan ice cream	8
TIRAMISU (473kcal) (V)	8
SEASONAL FRUIT TART (521kcal) (V)	8
RASPBERRY MILLE FEUILLE (659kcal) (V) Crème Pâtisserie	8

TRIO OF  ARTISAN ICE CREAM (321kcal) (V) <i>Handmade in Devon, Granny Gothard's 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.</i> Choose from: strawberry, vanilla, chocolate, salted caramel, Greek yoghurt, honeycomb	8.5
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CLASSIC COCKTAILS

APEROL SPRITZ Prosecco, Aperol, Franklin & Sons Soda Water	13
BELLINI Prosecco, peach liqueur, peach purée	12
CLOVER CLUB Tanqueray gin, dry vermouth, lemon juice, fresh raspberries, egg white	13
ESPRESSO MARTINI Absolut Vanilia, Kahlua, espresso coffee	12
FRENCH 75 Tanqueray Gin, Lanson Le Black Label Champagne, lemon juice, sugar syrup	17
KIR ROYALE Lanson Le Black Label Champagne, Crème de cassis	18
LONG ISLAND ICED TEA Tanqueray Gin, Jose Cuervo Silver, Absolut Blue, Cointreau, Havana Añejo 3, Coca Cola	12
MOJITO Havana Añejo 3, lime, sugar, mint, Franklin & Sons soda	12
MOSCOW MULE Absolut Blue, Franklin & Sons Ginger Beer, lime juice	12
NEGRONI Tanqueray Gin, Antica Formula, Campari bitters	12
OLD FASHIONED Maker's Mark, orange bitters	13
PASSIONFRUIT MARTINI Absolut Vanilia, Passoã, passionfruit purée, prosecco	12
SINGAPORE SLING Tanqueray Gin, cherry liquor, Benedictine, Cointreau, bitters, pineapple juice, lime juice, grenadine, Franklin & Sons soda water	13
WHITE RUSSIAN Absolut Blue, Kahlua, fresh cream	13

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LOW & NO	35ml
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

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

DRAUGHT BEER & CIDER

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

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

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

GIN	35ml
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

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

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

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

TEQUILA 35ml

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

LIQUEURS & APERITIFS 50ml

BAILEYS IRISH CREAM (17% ABV)	7
PIMM'S NO.1 CUP (25% ABV)	7
APEROL (11% ABV)	7
CAMPARI (25% ABV)	7

35ml

KAHLUA COFFEE LIQUEUR (20% ABV)	5.5
SAMBUCA LUXARDO (38% ABV)	5.5
LIMONCELLO LUXARDO (27% ABV)	5.5
ARCHERS PEACH SCHNAPPS (18% ABV)	5
JÄGERMEISTER (35% ABV)	5.5
SOUTHERN COMFORT (35% ABV)	5.5
DISARONNO AMARETTO (28% ABV)	5.5
COINTREAU (40% ABV)	5.5
DISCARDED CASCARA VERMOUTH (21% ABV)	5
CHAMBORD (16.5% ABV)	6
LILLET ROSE (17% ABV)	5.7
GRAND MARNIER (40% ABV)	6

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WHISKY

35ml

SCOTTISH & IRISH

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

CANADIAN & AMERICAN

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

JAPANESE

NIKKA FROM THE BARREL (51.4% ABV)	12
SUNTORY HIBIKI HARMONY (43% ABV)	17

CHAMPAGNE & SPARKLING WINE

125ml

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

WHITE WINE

175ml

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

ROSÉ WINE

175ml

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

RED WINE

175ml

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

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WATER

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

SOFT DRINKS

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

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

COFFEE

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

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)

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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