



Bar Menu

Served 12:00 – 15:00

Home made charcuterie and cheddar sourdough toastie, bitter leaf salad	£8
Caramelised onion & Middle white pork sausage roll, triple cooked chips	£10
Warm cheese, potato and onion pastry roll triple cooked chips	£8
Seasonal homemade velouté warm sourdough bread	£8
Breaded cod fish and chips, tartare sauce, triple cooked chips	£18
British charcuterie and cheese board sourdough bread Cultured butter	£16
Selection of fine British cheese grapes, chutney, walnut bread, oat cakes	£14
Triple cooked chips	£5
Nocellara olives	£4
House roasted nuts	£2
Homemade cake	£4
Tea and Cake	£6
Valrhona chocolate brownie	£3

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Please enjoy your dining experience with us.



Tea Selection

Per Person

English Breakfast Tea	£4
Earl Grey	£4
Decaf Ceylon	£4
Afternoon Tea	£4
Green Tea	£4
Peppermint	£4
Jasmine	£4
Lemon and Ginger	£4
Chamomile	£4
Mixed Berry	£4
Passionfruit	£4
Rooibos	£4

Coffee

Single Espresso	£3.50
Double Espresso	£4
Macchiato	£4
Americano	£4
Cappuccino	£4
Flat White	£4
Latte	£4

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Soft Drinks

Per Bottle

Coca Cola	£3
Diet Coke	£2.80
Fentimans Victorian Lemonade	£4.50
Fentimans Rose Lemonade	£4.50
Fentimans English Elderflower	£4.50
Fentimans Ginger Beer	£4.80
Fever Tree Tonic	£2.80
Fever Tree Light Tonic	£2.80
Fever Tree Mediterranean Tonic	£2.80
Fever Tree Ginger Ale	£2.80
Fever Tree Soda Water	£2.80
Orange Juice	£3
Apple Juice	£3
Cranberry Juice	£3

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Mocktails

Virgin Daiquiri <i>Strawberry, Passionfruit or Raspberry</i>	£8
Virgin Mojito <i>Lime or passionfruit</i>	£8
Gunners <i>Ginger Ale, Ginger Beer, Lime, Bitters</i>	£7
Iced Latté	£4
Shirley Temple <i>Lemonade, Lime and Grenadine</i>	£7
Virgin Mary <i>Tomato juice, H&H spice blend</i>	£8
Faux G&T <i>Drivers tippie non alcoholic gin, Tonic</i>	£6.50

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<u>Cocktails</u>	Each
Porto Tonic <i>Churchill's white port, fever tree tonic</i>	£10
Strawberry Daiquiri <i>White rum, strawberry purée, lime juice</i>	£14
Earl Grey Sour <i>Tanqueray gin, Earl Grey tea syrup, egg white, lemon juice</i>	£14
Cosmopolitan <i>Vodka, Cointreau, Lime, Cranberry juice</i>	£14
Negroni <i>Equal measure; Gin, Campari & Sweet Vermouth</i>	£14
Rum! Old Fashioned <i>Rumbullion!, Sugar, Bitters</i>	£12
Alternative; Classic Bourbon Old Fashioned	£14
Espresso Martini <i>Vodka, coffee liqueur, espresso, vanilla liqueur</i>	£12
Classic Martini <i>Gin or vodka, dry, extra dry or dirty</i>	£14

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Wine by the Glass

Champagne and Sparkling Wine 125ml

Exton Park RB32, Brut Reserve	£11
Joseph Perrier, Cuvée Royale	£12
Joseph Perrier, Rosé	£21.50

White Wine 175ml

Sauvignon Blanc, Vicuña, Chile	£8
Muscadet Sur Lie, Ollivier Père & Fils	£9
Albariño, 'Bernon', Bodegas Aquitania	£14

Rosé Wine 175ml

Rosé de Sophie, Côtes de Provence	£11
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Red Wine 175ml

Cabernet Sauvignon, Ladera, Chile	£8
Château L'Eden, Médoc	£9
Chianti Classico, Castello di Radda, D.O.C.G	£11.50
Château Berliquet, Saint Émilion Grand Cru	£23
Château Rauzan-Ségla 2ème Cru Classé	£48.50

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<u>Beers</u>	Per Bottle
Curious Brew Lager 330ml	£5.50
Curious Session I.P.A 330ml	£5.50
Curious Apple Cider 330ml	£5.50
Asahi Super Dry 330ml	£5.50
Peroni Nastro Azzuro 330ml	£5.50
Noam Bavarian Lager 330ml	£6.00
<u>Gin</u>	Per 25ml
Tanqueray, London dry 43.1%	£4
Hendrick's 41.4%	£4.50
Pinkster, Pink Gin 37.5%	£5
Gin Mare 42.7%	£5.50
G'Vine Floraison 40%	£5.50
Slingsby Dry Gin 42%	£5.50
Slingsby Rhubarb Gin 40%	£5.50
Slingsby Gooseberry Gin 40%	£5.50
Chapel Down Bacchus Gin 41.2%	£5.50
Chapel Down Pinot Noir Gin 41.2%	£6
<u>Vodka</u>	Per 25ml
Belvedere Vodka 40%	£4.50
Grey Goose Vodka 40%	£5.50
<u>Rum</u>	Per 25ml
Bacardi superior 40%	£3.50
Admirals Old J Spiced Rum 40%	£3.50
Kraken Dark Spiced Rum 47%	£4
Rumbullion! Spiced Rum 46.2%	£5

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Dalmore Range

	Per 25ml
Dalmore Port Wood 46.5%	£9.50
Dalmore Cigar Malt 44%	£12
Dalmore Holland & Holland Blend 40%	£16
Dalmore King Alexander III 40%	£17.50
Dalmore 12 Year Old 40%	£7
Dalmore 18 Year Old 43%	£13
Dalmore 25 Year Old 40%	£45
Dalmore 35 Year Old 40%	£195
Dalmore 40 Year Old 42%	£275

Whisky

Mackinlay's Shackleton Malt 40%	£3.50
Jura 12 Year Old 40%	£5
Jura Seven Wood 42%	£6.50
Fettercairn 12 Year Old 40%	£5
Fettercairn 28 Year Old 42%	£35
Laphroaig 10 Year Old 40%	£11

Whiskey

Bulleit Rye 45%	£5
Makers Mark Bourbon 45%	£4.50
Makers Mark 46 47%	£7

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Digestifs and Liqueurs

Cognac, Armagnac & Calvados

Hennessy V.S 40%	£5
Hennessy V.S.O.P 40%	£7.50
Hennessy X.O 40%	£25
Baron Sigognac 10 year Armagnac 40%	£5
Henry de Querville Calvados 40%	£15
Rome de Bellegarde X.O 40%	£195

Liqueurs

Disaronno 28%	£3.50
Kahlua 20%	£3.50
Chambord 16.5%	£5
Cointreau 40%	£4.50
Goldschlager 40%	£5
Luxardo Maraschino 32%	£6

Tequila & Mezcal

Patrón Tequila, Silver 40%	£7.50
Don Julio, Anejo Tequila 38%	£12
Alacran Mezcal 40%	£5

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