TREATS MENU

MONDAY TO FRIDAY 10.00 - 18.00
SATURDAY, SUNDAY AND BANK HOLIDAYS 12.00 - 18.00

CAKES AND BAKES

Plain and fruit scones, clotted cream, Bonne Maman preserve 7.5
(ADD A CUP OF TEA FOR AN ADDITIONAL £4)

SPECIALS OF THE DAY

PASTRIES OF THE DAY | TWO PIECES 4
Please ask our bar team for today's selection of pastries.

HOT BEVERAGES

MUSETTI COFFEE

Americano				4
Cappuccino				4
Hot chocolate				4
Latte				4
Espresso	single	3	| double	3.2
Macchiato	single	3	| double	3.2

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

TREATS MENU

HOT BEVERAGES

BLACK TEA 4

Great Rift, Breakfast Blend
A deliciously strong breakfast tea bursting with full flavour

Great Rift Decaf, Breakfast Blend
All tea leaves are hand plucked before they are carefully decaffeinated and this gives Birchall Great Rift Decaf its exceptional brightness, golden colour and strong refreshing taste

Virunga Earl Grey
This single origin tea is famouslybright, fragrant and perfect anytime

Lapsang Souchong
A venerable black tea from China with a distinctive, smoky taste and aroma. It is a traditional British favourite and is said to have been the preferred tea of Winston Churchill

Darjeeling
Birchall Darjeeling creates a golden coloured infusion that releases the pronounced, rich flavour and floral aroma with muscat grape notes

GREEN TEA 4

Mao Feng Green Tea
A purifying and restorative Mao Feng, rich in anti-oxidants

Jasmine Tea Pearl
From China's Fujian province Jasmine Tea Pearls combines the mild sweetness of green tea with the soft floral notes of jasmine flowers

HERBAL INFUSIONS 3.5

Whole Camomile Flower
Soothing and delicate, aiding digestion and promoting sleep

Peppermint
Fresh, invigorating and perfect as an after dinner digestive

Red Berry and Flower
Fruity, refreshing, rich in anti-oxidants and naturally caffeine-free

Lemongrass and Ginger
Lively, spicy and naturally caffeine-free

Organic Redbush
Sweet and earthy

SPARKLING TEA

	200ML	750ML
Saicho 'Darjeeling' Sparkling Tea	6	23
Saicho 'Hojicha' Sparkling Tea	6	23
Saicho 'Jasmine' Sparkling Tea	6	23

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NIBBLES, SMALL & LARGE PLATES

NIBBLES

Marrakesh mixed olives	6
Smoked almonds	6

SMALL PLATES

COLD

Seafood cocktail	15
Pastrami-cured salmon, smoked cucumbers, horseradish mayonnaise	15
Pork pie with pickled walnuts, sauerkraut	10
Salad of the day (vg upon request)	8.5
Grilled new-season leeks, Trapanese pesto, toasted hazelnuts (vg)	7.5
Tenderstem broccoli, roasted chilli oil, Japanese seasoning, toasted sunflower seeds, miso mayo (vg)	9

HOT

Crispy deep-fried queen scallops with aioli	15.5
Sole goujons with tartare sauce	10.5
Cocktail sausages with honey mustard	9
Pork and veal meatballs with rich tomato ragù	15
Sticky pork belly bites	14
Mushroom arancini with stracciatella (v)	12
Harissa cauliflower bites, raita, pomegranate seeds (vg)	8
Deep-fried Padrón peppers with rock salt (vg)	6.5

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SANDWICHES & DESSERTS

SANDWICHES

All served with coleslaw

ADD FRENCH FRIES FOR 5.5

Club sandwich with chicken, bacon, shredded lettuce, tomato, egg and cucumber	18
Coronation chicken sandwich with curried mayonnaise, white or brown bread	16
Sliced beef and creamed horseradish sandwich with white or brown bread	16
Wiltshire ham and grain mustard sandwich with white or brown bread	16
Smoked salmon sandwich with cream cheese and brown bread	16
Tuna, sweetcorn and mayonnaise sandwich with white or brown bread	16

SIDES

French fries with maldon sea salt (vg)	5.5
Side mixed salad with house dressing (v)	5.5
Truffle and Parmesan fries (v)	5.5
Warm focaccia with oil and balsamic (vg)	5.5
Daily selection of artisan breads with butter (v)	3

DESSERTS

Cake of the day	5
Dessert of the day	12
Affogato	8.5
British cheese selection served with quince jelly and biscuits (v)	18

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COCKTAILS

CLASSIC

NEGRONI 15
Bombay Sapphire Gin | Campari | red vermouth

MANHATTAN 16
Maker's Mark | Vermouth | bitters

OLD FASHIONED 16
Woodford Reserve | bitters | sugar

CLASSIC MARTINI 15
Bombay Sapphire Gin or Absolut Vodka | vermouth

VESPER 16
Bombay Sapphire Gin and Absolut Vodka | Lillet Blanc

BLOODY MARY 15
Żubrówka Bison Grass Vodka | tomato juice | Lea & Perrins worcestershire sauce | Tabasco

WHISKEY SOUR 15
Chivas Regal 12yr | lemon juice | sugar

COCKTAIL OF THE MONTH

MAI TAI 15
Diplomático Mantuano Rum | Grand Marnier | lime juice | orgeat syrup | diced lime | mint

NON-ALCOHOLIC

ELDERFLOWER FIZZ 10
elderflower cordial | lime | apple juice | mint | soda

VIRGIN MOJITO 10
ginger ale | lime | mint | sugar

BLOODY SHAME 10
tomato juice | Tabasco

CHAMPAGNE & WINES

CHAMPAGNE & FIZZ

	125ML	750ML
Salveto Prosecco, Extra Dry, Italy, NV	6.5	39
Prosecco Tiepolo Rosé, Extra Dry, Italy, NV	7	40
Crémant de Bourgogne, Cave de Lugny, France, NV	9.5	55
ROSL Champagne, Gardet Brut Tradition, France, NV	13	76.5
ROSL Champagne, Gardet Brut Rosé, France, NV	17	100
Nyetimber Classic Cuvée, England, MV	13.5	80
Nyetimber Rosé, England, MV	16	95

SEASONAL OFFERING*

SPARKLING

	125ML	175ML	750ML
Hunter's MiruMiru Brut, New Zealand, NV	9.5		55

Pale straw coloured with a creamy nose backed by aromas of white peach and lemon. The palate is quite rich and fruity, with yeasty flavours mingling with red fruits and citrus followed by a toasty gentle finish.

WHITE

Hunter's Sauvignon Blanc, New Zealand, 2025	7.5	10.5	45

Pale lemon coloured, there is a blend of gooseberry, lemon and ripe tropical fruits on the nose. The full bodied and slightly chalky textured palate shows some tropical notes along with grassy flavours, well balanced by the natural crisp acidity.

RED

Hunter's Pinot Noir, New Zealand, 2024	8	11.5	48

The wine is lush and flows seemingly onto the palate with plum and berry fruit characters. Vanilla spice and savory fruit characters fill the mid palate for a beautiful finish. Supple tannins complement the dry spice on the palate that accentuate the rich and smooth finish.

*The Seasonal Offering is subject to availability.

WINES

WHITE

	125ML	175ML	500ML	750ML
ROSL Club White, FR, 2024	5.6	7.8	22.5	33.5
Floralba, Pinot Grigio, IT, 2024	6	8.5	24	36
Hutton Ridge Chenin Blanc, Swartland, SA, 2024	6	8.5	24	36
Chardonnay, La Balade de Coline, FR, 2024	6.5	9	26	38.5
Pasari Chardonnay Fetească Regală, RO, 2021	6.5	9	26	38.5
Bodegas Marques de Reinosa, Rioja Blanco, 2024	7	9.5	27	40
Adam Who? Riesling, Eden Valley, AU, 2023	7.5	10.5	30	45
Pinot Gris, Villa Wolf, DE, 2023	8.5	11.5	33.5	50
Mâcon-Villages, Domaine Chêne, FR, 2023	8.5	11.5	33.5	50
Groote Post, Seasalter Sauvignon Blanc, SA, 2025	9.5	12.5	37	55

ROSÉ

Bravio Cabernet Rosé, CL, 2023	5.6	7.8	22.5	33.5
Esprit Sud Provence Rosé, FR, 2025	7.8	10.7	31	46
Vergelegen Estate "Florence" Rosé, SA, 2024	7	9.5	27	40

RED

ROSL Club Red, FR, 2024	5.6	7.8	22.5	33.5
De Chansac Carignan Vieilles Vignes, FR, 2024	6	8.5	24	36
Hutton Ridge Shiraz, Swartland, SA, 2024	6	8.5	24	36
Armigero Sangiovese di Romagna Riserva, IT, 2019	6.5	9	26	38.5
Sanziana Pinot Noir, Cramele Recaș, RO, 2024	7	9.5	27	40
OMB Red, Groote Post, Swartland, SA, 2024	7.5	10.5	30	45
Viña Amate Rioja Reserva, ES, 2020	7.5	10.5	30	45
Château de Montfrin, Côtes du Rhône, FR, 2024	8	11	31.5	47
ROSL Club Pinot Noir, DE, 2022	8.5	11.5	33.5	50
ROSL Club Claret, Château Argadens, FR, 2022	9	12.5	35.5	53

DESSERT WINES

	100ML	375ML	750ML
Ochoa Moscatel de Ochoa, Navarra, Spain, 2022	8		50
DV by Doisy-Védrines, Sauternes, France, 2017	14.5	55	
Campbells Rutherglen Muscat, Australia, NV	14.5	55	

Please ask for our full wine list should you wish to view more extensive wine options.

BEERS, ALES, CIDER & SOFT DRINKS

BEERS AND ALES

DRAUGHT	HALF	PINT
COBRA	4.5	8.5
HIVER IPA	4.5	8.5

BOTTLED	275ML	330ML	440ML
BECKS	5		
BECKS BLUE	4		
ASAHI		5.5	
MEANTIME LONDON LAGER		6.5	
MEANTIME PALE ALE		6.5	
GUINNESS ORIGINAL			6.5
GUINNESS ZERO			5
COBRA ZERO		5	

CIDER	275ML	330ML	440ML
ASPALL ORGANIC		6	

SOFT DRINKS	200ML	330ML	750ML
KINGSDOWN MINERAL WATER still or sparkling		3.5	5.5
MIXERS Coke, Coke Zero, lemonade, tonic, soda, ginger beer, ginger ale, slimline tonic	4		
JUICES orange, cranberry, apple, tomato, pineapple	4		

LIQUEURS, GRAPPA & SPIRITS

LIQUEURS

	35ML	50ML
BAILEYS IRISH CREAM	4	5
TIA MARIA	3.5	4.5
SAMBUCA LUXARDO	4	5
BEPI AMARETTO SALIZÁ	6.5	7.5
KAHLUA	4	5
COINTREAU	5.5	6.5
GRAND MARNIER	6.5	7.5
DRAMBUIE	7	8
FRANGELICO	4	5
AMARO MONTENEGRO	6	7
DE KUYPER CRÈME DE BANANES	4	5
PERNOD	6	7
VELHO BARREIRO CACHACA SILVER	6	7
CHARTREUSE GREEN	9	13

GRAPPA

STRAVECCHIA VENETA GRAPPA GOLD	4.5	6
GRAPPA FALANGHINA	4.5	6
GRAPPA GRECO DI TUFO	4	5.5

GIN

	35ML	50ML
BOMBAY SAPPHIRE	6	7
TANQUERAY	6.5	7.5
SIPSMITH LONDON DRY	7.5	8.5
GIN HENDRICK'S	8.5	10.5
MONKEY 47	9.5	11.5
GIN MARE	9.5	11.5
NO.3	9.5	11.5

NON-ALCOHOLIC

SIPSMITH FREEGLIDER	4	5
SEEDLIP "GROVE 42 CITRUS"	4.5	6

SPIRITS

VODKA	35ML	50ML
ABSOLUT	6.5	7.5
ABSOLUT VANILLA	6.5	7.5
ABSOLUT HUNNI	6.5	7.5
GREY GOOSE	8.5	10.5
ŻUBRÓWKA BISON GRASS	7.5	9.5
CRYSTAL HEAD	9.5	12.5
BELVEDERE	9.5	10.5

VERMOUTH		
MARTINI BIANCO	4	6
MARTINI DRY	4	6
MARTINI ROSSO	4	6
NOILLY PRAT	5	7
LILLET BLANC	5.5	7.5
COCCHI TORINO	7.5	9.5

RUM		
BACARDI WHITE	5.5	6.5
MYERS DARK	6.5	7.5
HAVANA CLUB 7YR	7.5	8.5
HAVANA CLUB 3YR	8	9
DIPLOMATICO MONTUANO	8	10
DIPLOMATICO RESERVA	9	11

TEQUILA		
JOSE CUERVO GOLD	5.5	7.5
JOSE CUERVO SILVER	7	9

SPIRITS & PORT WINES

WHISKEY & BOURBON

	35ML	50ML
JAMESON	7	8
THE FAMOUS GROUSE	5.5	6.5
CANADIAN CLUB	7	8
JOHNNIE WALKER BLACK LABEL	9	11
JACK DANIEL'S	7	8
JACK DANIEL'S TENNESSEE STRAIGHT "RYE"	11	13
WOODFORD RESERVE	9.5	11.5
CHIVAS REGAL 12YR	8.5	10.5
MAKER'S MARK	9.5	11.5
THE LAKES WHISKYMAKER'S RESERVE NO 7	12	16

SINGLE MALT

GLENFIDDICH	10.5	13.5
GLENLIVET FOUNDER'S RESERVE	8.5	10.5
TALISKER 10YR	10	13
LAPHROAIG 10YR	10.5	13.5
MACALLAN 12YR DOUBLE CASK	12	15
GLENMORANGIE 10YR	8.5	10.5
LAGAVULIN 8YR	13.5	16.5
DALWHINNIE 15YR	11	14
HIGHLAND PARK 12YR	10	13
THE LAKES SINGLE MALT 'SIGNATURE'	10	14

COGNAC & ARMAGNAC

MARTELL VS	7	9
COURVOISIER VS	7.5	9.5
REMY MARTIN VSOP	10	13
BARON DE SIGOGNAC 10YR	10.5	13.5
MARTELL XO	18	25

PORT WINES

	50ML
Kopke Tawny	5.5
Kopke LBV	6.5
Kopke 10YR	8