

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 famously bright, 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

Saicho 'Darjeeling' Sparkling Tea

6

23

Saicho 'Hojicha' Sparkling Tea

6

23

Saicho 'Jasmine' Sparkling Tea

6

23

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.

NIBBLES, SMALL & LARGE PLATES

NIBBLES

Marrakesh mixed olives	6
Smoked almonds	6

SMALL PLATES

COLD

Seafood cocktail	14.95
Steak tartare with balsamic dressing	18.5
Pastrami-cured salmon, smoked cucumbers, horseradish mayonnaise	14.4
Pork pie with pickled walnuts, sauerkraut	9.95
Stracciatella, roasted squash, charred grelot onions, balsamic dressing (v)	10.95
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)	8.95

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	14.95
Sticky pork belly bites	13.95
Mushroom arancini with stracciatella (v)	11.95
Harissa cauliflower bites, raita, pomegranate seeds (vg)	7.95
Deep-fried Padrón peppers with rock salt (vg)	6.5



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.

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	12
Chocolate mousse	12
Affogato	8.5
Daily cheese selection served with crackers, grapes, chutney	15.5



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.

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 & 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*

150ML 175ML 750ML

WHITE

The Federalist Chardonnay, Mendocino, California, 2023	9	10	43
--	---	----	----

This Chardonnay holds its own with aromas of green apple, lemon tart, vanilla cream, with a hint of tropical fruits and baking spices. Nice entrance, juicy tropical, mid-palate with a creamy oak finish framed with hints of vanilla and coconut.

RED

The Federalist Pinot Noir, Central Coast California, 2022	9	10	43
---	---	----	----

This fruit-forward red is bursting with dark fruit notes hibiscus, white pepper, graphite, and a hint of blood orange. Complex mouthfeel with bright Bing cherry on the palate and a generous finish.

The Federalist 1776 Zinfandel, Lodi, California, 2023	9	10	43
---	---	----	----

With aromas of plum and cherry, this fruity, peppery masterpiece ends every sip with a long, smooth finish.

*The Seasonal Offering is subject to availability.

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 Reñosa, Rioja Blanco, 2024	7	9.5	27	40
Adam VWho? 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 Recaş, RO, 2024	7	9.5	27	40
Gouguenheim Malbec, Mendoza, AR, 2022	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		3.5	5.5
still or sparkling			

MIXERS	4
Coke, Coke Zero, lemonade, tonic, soda, ginger beer, ginger ale, slimline tonic	

JUICES	4
orange, cranberry, apple, tomato, pineapple	

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