

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

SPARKLING TEA

Saicho 'Darjeeling' Sparkling Tea

6

23

Saicho 'Hojicha' Sparkling Tea

6

23

Saicho 'Jasmine' Sparkling Tea

6

23

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

NIBBLES, SMALL & LARGE PLATES

NIBBLES

Marrakesh mixed olives	6
Smoked almonds	6
Baked and salted mixed nuts	5.5
Black pepper sesame crackers	5

SMALL PLATES

HONEY AND MUSTARD CHIPOLATAS	9
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Mini chipolata sausages, honey glaze, grain mustard

MEZZE PLATTER	9
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Baba ganoush, cucumber tzatziki, coconut yoghurt, cucumber, carrot, peppers, warm flatbread (vg)

LEMON SOLE GOUJONS	10.5
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Deep-fried lemon sole goujons, tartare sauce, fried parsley, lemon

SOUP OF THE DAY	9
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Served with sourdough bread (v)

DEVILLED CHIPIRONES	9.5
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Spiced with cayenne, deep-fried baby squid, lemon mayonnaise, lemon

DELICACIES FROM SPAIN	11.5
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Serrano ham, lomo, chorizo, salchichón de Vic, Manchego cheese, olives, quince paste

WELSH RAREBIT	9.5
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Grilled sourdough bread, cheese topping, Worcestershire reduction

SIDES

FRENCH FRIES	5
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Maldon sea salt (vg)



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SANDWICHES & DESSERTS

SANDWICHES

All served with mixed pickles

ADD FRENCH FRIES FOR 5

CLUB SANDWICH 18

Chicken, bacon, shredded lettuce, tomato, egg, cucumber

CORONATION CHICKEN SANDWICH 16

Chicken, curried mayonnaise, white or brown bread

BEEF AND HORSERADISH SANDWICH 16

Sliced beef, creamed horseradish, white or brown bread

HAM AND GRAIN MUSTARD 16

Wiltshire ham, grain mustard, white or brown bread

SMOKED SALMON BAGEL 16

Cream cheese

TUNA, SWEETCORN AND MAYONNAISE 16

Tuna, sweetcorn, mayonnaise, white or brown bread

12

DESSERTS

DESSERT OF THE DAY 15.5

Please ask our bar team for today's special

ARTISAN CHEESE SELECTION

Served with crackers, grapes, chutney

Please ask our bar team for today's selection



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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

RHUBARB GIN SOUR	15
Bombay Sapphire Gin rhubarb syrup lemon juice foaming elixir	

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

Prosecco Brut Parini NV	6.7	39
Prosecco Cielo DOC NV Rosé	6.7	39
Cremant de Bourgogne, Caves de Lugny NV	9.5	55
ROSL Champagne, Gardet Brut Tradition NV	12.5	75
ROSL Champagne, Gardet Rosé NV	15	90
Bollinger PN AYC18		150

SEASONAL OFFERING*

SPARKLING

125ML 175ML 750ML

Nyetimber Classic Cuvee MV	12.5		75
A refined English sparkling wine with elegant notes of baked apple, citrus, and brioche on the nose, followed by a creamy, finely textured palate.			

WHITE

Marsanne/Viognier, Roche de Belanne, Languedoc, 2024	6.5	8.7	37
Fresh and flavourful with aromas of white flowers and stone fruits. The palate brings ripe peach and apple on a medium body, finishing bright and zesty.			

Organic Albariño 'Pazo de Mirasoles', Bodegas Parra Jiménez, 2024	7	9.5	40
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A vibrant and aromatic Albariño with citrus blossom, green apple and saline minerality. Crisp, refreshing and ideal with seafood.

ROSÉ

Vergelegen Estate 'Florence' Rosé, South Africa, 2024	7	9.5	40
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A delicate rosé with notes of strawberry and raspberry. Fresh acidity and a pale rose-gold hue make it perfect for light lunches or al fresco dining.

RED

Salice Salentino Riserva 'Il Tauro', Puglia, 2023	6.5	9.5	37
Elegant and well-balanced, offering ripe red fruits, subtle spice and freshness. Smooth tannins and a refined finish.			

*The Seasonal Offering is subject to availability.

WHITE

	125ML	175ML	500ML	750ML
ROSL Club White, France, 2023	5.5	7.7	22	33
Floralba, Pinot Grigio, Italy, 2024	5.7	8	23	34
Hutton Ridge Chenin Blanc, Swartland, SA, 2024	5.7	8	23	34
Chardonnay, La Balade de Coline, France, 2024	6.7	8.7	25	37
Eguren Ugarte, Rioja Blanco, Spain, 2023	7.5	10.5	30	45
Les Cépages Locaux, Viognier, France, 2020	7.5	10.5	30	45
La Brune 'The Valley' Sauvignon Blanc, SA, 2024	7.5	10.5	30	45
Pinot Gris, Villa Wolf, Germany, 2023	8	11	31.5	47
Mâcon-Villages, Domaine Chêne, France, 2023	8.5	11.5	33.5	50
Groote Post, Seasalter Sauvignon Blanc, SA, 2024	8.5	11.5	33.5	50

ROSÉ

Bravio Cabernet Rosé, Chile, 2023	5.5	7.7	22	33
Été en Provence, France, 2024	7.5	10.5	30	45
AIX Coteaux D'Aix En Provence, France, 2024	8.5	11.5	33.5	50

RED

ROSL Club Red, France, 2023	5.5	7.7	22	33
Hutton Ridge Shiraz, Swartland, SA, 2024	5.7	8	23	34
Carignan 'Vieilles Vignes' Mécanique, 2024	6	8.5	23.5	35
Armigero Sangiovese di Romagna Riserva, IT, 2019	6.7	8.7	25	37
Gouguenheim Malbec, Mendoza, Argentina, 2022	7.5	10.5	30	45
Viña Albina, Rioja Crianza, Spain, 2021	7.5	10.5	30	45
Les Cépages Locaux, Cairanne, Caladoc, FR, 2019	7.5	10.5	30	45
ROSL Club Pinot Noir, Germany, 2022	8	11	31.5	47
ROSL Club Claret, Château Argadens, FR, 2022	8.5	11.5	33.5	50
La Brune 'The Valley' Pinot Noir, SA, 2024	9.5	13	37	55

DESSERT WINES

	100ML	375ML	750ML
Ochoa Mido Moscato d'Ochoa, Spain, 2022		6	45
DV by Doisy Vedrines, Sauternes, France, 2017		13	48
Campbells Rutherglen Muscat, Australia NV		13.5	50

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 LAGER		6.5	
COBRA ZERO		4	

CIDER	275ML	330ML	440ML
ASPALL ORGANIC		6	

SOFT DRINKS	200ML	330ML	750ML
KINGSDOWN MINERAL WATER still or sparkling		3.5	5.5

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
DRAMBUJE	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	7
SIPSMITH LONDON DRY GIN HENDRICK'S	7.5	8.5
MONKEY 47	8.5	10.5
GIN MARE	9.5	11.5
NO.3	9.5	11.5
NON-ALCOHOLIC	9.5	11.5

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

SPIRITS

VODKA

	35ML	50ML
ABSOLUT	6	7
ABSOLUT VANILLA	6	7
GREY GOOSE	8.5	10.5
ŻUBRÓWKA BISON GRASS	7.5	9.5
CRYSTAL HEAD	9.5	12.5

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	5.5	6.5
WHITE MYERS DARK	6.5	7.5
HAVANA CLUB 7YR	7.5	8.5
HAVANA CLUB 3YR	8	9
DIPLOMATICO MONTUANO	8	10
DIPLOMÁTICO 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	6.5	7.5
JOHNNIE WALKER BLACK LABEL	9	11
JACK DANIEL'S	7	8
JACK DANIEL'S TENNESSEE STRAIGHT "RYE"	11	13
WOODFORD RESERVE	9	11
CHIVAS REGAL 12YR	8	10
MAKER'S MARK	9	11
THE LAKES WHISKYMAKER'S RESERVE NO 7	11	14

SINGLE MALT

GLENFIDDICH	10	13
GLENLIVET FOUNDER'S RESERVE	8.5	10.5
TALISKER 10YR	10	13
LAPHROAIG 10YR	10	13
MACALLAN 12YR	12	15
DOUBLE CASK GLENMORANGIE 10YR	8.5	10.5
LAGAVULIN 8YR	13.5	16.5
DALWHINNIE 15YR	11	14
HIGHLAND PARK 12YR	9	13
THE LAKES SINGLE MALT 'SIGNATURE'	13.5	16.5

COGNAC & ARMAGNAC

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

PORT WINES

	50ML
Kopke Tawny	5
Kopke LBV	6.5
Kopke 10YR	7.5