

## Food Menu 12.00 – 21.00

### Draught Beers & Ciders ½ Pint | Pint

Naturally brewed to be gluten free

Blonde Organic Lager, 5.0% £2.60 | £4.80

Conqueror Stout, 4.5% £2.40 | £4.70

Saxon Lager, 4.0% £2.30 | £4.50

The "Craft" Daws IPA, 5% £3.00 | £5.90

Mortimers cider, 5% £2.40 | £4.70

### Bottled and Canned Beers

Budvar Original, 5.0% 330ml | £3.90

Brooklyn Lager, 5.2% 330ml | £5.50

The Kernel Table Beer, 3.2% 330ml | £4.90

Signature Roadie All Night IPA, 4.3% 330ml | £5.70

Beaverton Neck Oil IPA, 4.4% 330ml | £6.00

Meantime Yakima Red, 4.1% 330ml | £5.75

Hallets Real Cider, 6.0% 330ml | £4.95

### Coffee

Filter Coffee | £2.10

Espresso | £2.00

Double Espresso | £2.60

Americano | £2.60

Macchiato | £2.10

Double Macchiato | £2.60

Cappuccino | £2.60

Latte | £2.60

Flat white | £2.60

Mocha | £2.70

Hot Chocolate | £2.60

### Pot of Fine Tea | £3.00

Earl Grey

English breakfast

Assam

Oolong

Organic fog green

Darjeeling first flush

Jasmine Jade Pearls

Elderflower and ginger

Wild berries

Camomile flowers

Vanilla chai

Peppermint

Decaf Tea

### Small Plates

Grilled aubergine, tahini, sumac and seeds V | £4.50

Charred cauliflower, kidney bean hummus with hazelnuts VE | £4.50

Fresh avocado dip, plantain chips, seasonal crudité VE | £6.00

Crispy hake, pickled egg and chilli tartar sauce | £5.50

Halloumi fries, garlic and yoghurt dressing with pomegranate and mint VE | £6.00

### Large Plates

Cauliflower, lentil and quinoa burger, chipotle mayo, rustic bun VE | £9.50

Chargrilled flat iron chicken, grape tomato, spicy yoghurt, basil | £11.50

Grass-fed beef burger, caramelized onions, cave-aged cheddar, brioche bun | £9.50

Roasted mackerel fillet, red onion, dill pickle baguette | £8.50

### Buddha Bowls

Roasted chickpeas, sweet potato, kidney bean hummus, kale, rocket and grilled halloumi VE | £8.50

Salted baked carrots, goats cheese, lentils, avocado, coriander, chopped nuts and yoghurt VE | £8.50

### Sides

Rose brushed flatbread V | £3.00

Smoked garlic potato wedges VE | £3.00

Parmesan fries with sweet balsamic VE | £3.00

10 leaf salad V | £3.00

Sicilian Green Olives V | £3.50

### Sweets

Apple crumble & vanilla custard VE | £5.00

Fresh fruit-honey dew, grapes, kiwi and blood orange V | £5.00

Strawberries and rose Eton mess, pink peppercorns and mint VE | £5.00

**Please see our selection of fresh sandwiches and cakes at the counter**

**Please order at the bar, thank you!**

V = Vegan | VE = Vegetarian

## Cocktails

Pimms Summer Cup | £8.00

*Pimms No 1 with fresh strawberries and mint topped with Prosecco*

Tommy's Hot Margarita | £9.00

*Chili infused Tequila, agave and lime served on the rocks with spiced salt.*

Berry & Sage Caprinha | £8.00

*Cachaça, seasonal berries and lime muddled with fresh sage over crushed ice.*

Pisco Sensation | £8.50

*Pisco infused with lemon grass shaken with basil, lemon juice and elderflower.*

Strawberry Jam Rum | £8.50

*White Rum shaken up with fresh lime and strawberry jam.*

Buck Chai | £9.00

*Spiced rum with house made vanilla chai tea syrup topped with ginger beer.*

Berry Sloe Collins | £8.50

*Sloe gin with fresh lemon topped with soda and a cherry on top.*

Negroni | £8.50

*Gin stirred down with Campari and Antica Formula.*

Espresso martini | £8.00

*Vodka, Kahlua and fresh espresso.*

Old Fashioned | £9.00

*Whiskey stirred down with Angostura Bitters and orange.*

Smoke & Thyme | £9.00

*Mezcal, apple puree, lime and thyme topped with soda.*

Paloma | £9.00

*Tequila and pink grapefruit juice topped with soda and a black salt rim.*

## Soft Drinks

Karma Cola 330ml | £2.75

Gingerella 330ml | £2.75

Tonic / Slim-line Tonic | £1.75

Ginger ale | £2.75

Luscombe St. Clements 330ml | £2.75

Selection of juices | £2.00

Breckland Orchard 250ml | £2.75

Cloudy Lemonade | Elderflower |

Dandelion & Burdock

San Pelegrino 330ml | £2.50

Limonata | Aranciata | Pompelmo

## Sparkling

Prosecco, Cantina Bernardi, Veneto

Jean-Paul Deville Brut, Champagne, NV, France

Baron-Fuente Vintage, Champagne, France 2006

Ruinart Blanc de Blancs, Champagne, NV, France

125ml | Bottle

£6.00 | £26.00

£9.00 | £45.00

£50.00

£85.00

**White** (Also available in 125 ml measures)

Villa Saint Jean, Languedoc, France 2015

Picpoul de Pinet Grande des Rocs, France 2015

Gran Cerdo Blanco, Rioja, Spain 2015

Albarino San Campio, Bodegas Terras Gauda, Rias-Baixas, Spain 2015

Framingham Sauvignon Blanc, Marlborough, New Zealand, 2015

Riesling QBA 'Troocken', Hermann Donnhoff, Nahe, Germany, 2014

175ml | Bottle

£5.00 | £19.00

£5.50 | £21.00

£6.25 | £24.00

£8.00 | £30.50

£32.00

£36.00

**Rose** (Also available in 125 ml measures)

Madregale Rosato, Cantina di Tollo, Arbuzzo, Italy 2013

175ml | Bottle

£5.50 | £21.00

**Reds** (Also available in 125 ml measures)

Villa Saint Jean, Languedoc, France 2015

Santa Julia Organica, Malbec, Mendoza, Argentina, 2015 (Organic)

La Bousole, Pinot Noir, France 2015

Brouilly, Domaine Cret des Garranches, Beaujolais, France 2015

Valpolicella Classico 'Saseti', Monta dall'Ora, Veneto, Italy 2014

Hochar Pere et Fils, Chateau Musar, Gazir, Lebanon 2011

Priorat 'S', Sao del Coster, Spain 2015

175ml | Bottle

£5.00 | £19.00

£5.50 | £21.00

£6.25 | £24.00

£7.50 | £28.50

£8.50 | £32.50

£36.50

£40.00