



## CAFE & BAR

### All Day Brunch

Eggs Benedict <i>(Gluten free bread available)</i>	8.5
Avocado Poached Eggs on toast <i>(Gluten free bread available)</i> <b>VG</b>	8.5
Croque Monsieur	9.5

### Poke Bowls *(Cold served Rice with mixed salad & Sauces)*

Furikake Salmon Poke Bowl <b>GF</b>	12.0
Chicken Katsu Poke Bowl	11.0
Avocado Ponzu Poke Bowl <b>GF/VE</b>	8.5
Tempura Prawn Poke Bowl	9.5

### Pasta Dishes

Red Pesto & Sun Dried Tomato Gnocchi <b>VG</b>	10.0
Penne Pomodorini Mozzarella <b>VG</b>	9.0
Spaghetti Alfredo with Spinach & Mushroom <b>VG</b>	9.5
<i>Add Chicken</i>	4.0
Spicy Chorizo Spaghetti Arrabiata	11.5
Prawn Marinara Spaghetti	12.0

### Udon Noodle Stir-Fry

Shitake Yaki Udon Noodles <b>VE</b>	10.5
Prawn Yaki Udon Noodles	12.5
Chicken Yaki Udon Noodles	12.5

### Udon Noodle Miso Soups

Tofu Udon Noodle Miso Soup <b>VE</b>	11.0
Chicken Udon Noodles Miso Soup	12.5
Prawn Udon Noodle Miso Soup	13.0
Bowl of miso soup <b>VE/GF</b>	5.0

### Small Plates & Sides

Moroccan Humus , Tzatziki and Naan Bread <b>VG</b>	7.5
Fried Calamari with Garlic & Lemon Aioli	8.5
Tempura Prawns, Ginger & Soy Sauce	7.5
Buttermilk Fried Karagi Chicken	8.5
Spicy Chicken Wings	9.0
Duck Gyoza	8.5
Vegetarian Gyoza <b>VG</b>	8.0
Chips	4.0
<i>Sauces: Truffle Aioli / Melted Cheese &amp; Onion / Tomato Salsa</i>	0.5
Bread with Olive oil & Balsamic <i>(Gluten free bread available on request)</i>	4.5

### Salads

Caesar Salad	7.0
<i>Add Chicken</i>	4.5
Greek Salad <b>GF/ VG</b>	
<i>Small/Large</i>	4.5/9.0
Green Side Salad <b>GF/ VE</b>	4.0

### Large Plates

Hollandaise Salmon with Baby Potato & Green Beans	13.0
Confit duck with sweet and sour braised cabbage	13.0
Spicy Paprika Roasted Half Chicken With Mash & Coleslaw <b>GF</b>	12.5
Chicken Milanese Dressed Leaves & Pomodoro Sauce	12.0
Thai Fish Soup	10.5

**VG** – Vegetarian      **VE** – Vegan      **GF** – Gluten Free

### Ice Cream & Sorbet Selection

Vanilla <b>GF/ VG</b>	4.5
Chocolate Chip <b>GF/ VG</b>	4.5
Salted Caramel <b>GF/ VG</b>	4.5
Strawberry <b>GF/ VG</b>	4.5
Coconut Dairy Free <b>GF/VE</b>	4.5
Mango Sorbet <b>GF/VE</b>	4.5
Raspberry Sorbet <b>GF/VE</b>	4.5
Lemon Sorbet <b>GF/VE</b>	4.5

*Marshmallows / Chocolate Sprinkles / Caramelised Hazelnuts - 50p*  
*Strawberry/ Caramel / Chocolate Sauce - 50p*

### Sundaes

W Café Chocolate Sundae <b>GF/ VG</b>	7.5
Dusty Road Sundae <b>GF/ VG</b>	7.5
Tropical Sundae <b>GF/ VG</b>	7.5
Strawberries & Cream Sundae <b>GF/ VG</b>	7.5

### Warm Desserts

Chocolate Brownie & Ice cream <b>GF/ VG</b>	7.5
---------------------------------------------	-----

*(Served chocolate sprinkles or caramelised marshmallows)*

### Cakes & Pastries

Please check availability with a member of staff.

### Tea & Coffee

English Breakfast <i>(decaf available)</i>	2.2
Earl Grey	2.2
Assam	2.2
Rooibos	2.2
Chamomile	2.2
Fresh Mint	2.2
Peppermint	2.2
Green Tea	2.2
Jasmin Green Tea	2.2
Ginger	2.2
Pomegranate & Raspberry	2.2
Americano	2.9
Espresso / Double Espresso	2.4/2.6
Macchiato	2.6
Double Macchiato	2.8
Cappuccino	3.4
Flat White	3.4
Latte	3.4
Mocha	3.5
Hot Chocolate	3.5
Chai Latte	3.5
Matcha Late	4.5
Freddo Espresso	2.8
Freddo Cappuccino	3.4
Iced Latte	3.4
Iced Americano	3.0

*(Oat, Soya, Almond & Coconut Milk available)*  
*Add Cinnamon / Vanilla / Hazelnut / Orgeat / Caramel / Lavender Syrup - 30p*

*\*Please inform a member of staff if you have any allergies or dietary requirements\**



## CAFE & BAR

### Drinks Menu

#### Cocktails

<b>Absolute Stress</b>	9.0
Absolute Vodka, Havana 3yr Rum & Peach Schnapps mixed with Orange and Cranberry juice	
<b>Amaretto Sour</b>	9.0
Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters	
<b>Aperol Spritz</b>	8.5
Soda and sparkling Brut with Aperol, and an orange slice	
<b>Appletini</b>	8.5
Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste	
<b>Blushing Russian</b>	8.5
Vodka and lemon juice with Vanilla and Raspberry flavours, topped with cranberry and lemonade	
<b>Cuba Libre</b>	8.0
Muddled Lime, sugar and Dark Rum topped with Cola	
<b>Cosmopolitan</b>	9.0
Tangy Citrus vodka meets cranberry and lime for a vibrant and refreshing classic cosmo. Timeless elegance in a glass.	
<b>Dark &amp; Stormy</b>	9.0
Gosling's Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean	
<b>Dirty Martini</b>	9.5
Tanqueray Gin, or Stolichnaya Vodka, softened with a dash of Noilly Prat Vermouth and olive brine	
<b>Dry Martini</b>	9.0
Tanqueray Gin, or Stolichnaya Vodka softened with a dash of Noilly Prat Vermouth with olive or a twist of lemon	
<b>Vesper Martini</b>	9.5
James Bonds drink of choice. Gordon's Gin, Vodka, Lillet Blanc - shaken not stirred with a classic lemon twist	
<b>Espresso Martini</b>	9.0
Vodka, Coffee Liqueur and an Espresso shot, vanilla syrup, shaken for a foamy finish, wakes you up indulgently	
<b>French Martini</b>	9.0
Vodka, Chambord & Pineapple juice shaken for a healthy froth	
<b>Daquiri Classic</b>	8.0
Perfectly balanced with white Rum, Lime juice and Sugar	
<b>Daiquiri Strawberry</b>	8.5
Perfectly balanced with white Rum, Lime juice and Sugar with fresh Strawberry	
<b>Daiquiri Raspberry</b>	8.5
Perfectly balanced with white Rum, Lime juice and Sugar with fresh Raspberry	
<b>Japanese Slipper</b>	8.5
Midori Melon, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry	
<b>Long Island iced Tea</b>	9.5
Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola	
<b>Margarita</b>	9.0
Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim	
<b>Mojito</b>	9.5
White Rum, Mint, Lime juice, demerara sugar, topped with soda	
<b>Manhattan</b>	8.5
Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters	
<b>Negroni</b>	9.0
The ultimate Italian aperitif: Gin, Sweet Vermouth and Campari stirred over ice	
<b>Old Fashioned</b>	9.5
Buffalo Trace Bourbon, slowly stirred with sugar, Angostura Bitters, orange zest and ice	
<b>Sazerac</b>	9.0
A cousin to the 'old fashioned', made with Rye Whiskey and Peychaud's bitters stirred with sugar and served in an absinthe wash.	
<b>Whiskey Sour</b>	9.0
Bourbon, Lemon juice, sugar, Bitters, and egg white, shaken hard and served frothing on the rocks	

<b>Pina Colada</b>	9.5
Coconut milk & Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, Pineapple and Maraschino cherry	
<b>Pornstar Martini</b>	9.0
Passion fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut	
<b>Singapore Sling</b>	8.5
Dry Gin, Dom Benedictine, Cointreau, Cherry liqueur, Pineapple juice, Grenadine and Angostura Bitters	
<b>Where's My Yacht</b>	9.5
Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut	

#### Dessert Cocktails

<b>Nutella Martini</b>	9.5
Vanilla Vodka, Chocolate Liqueur, Cream & Nutella	
<b>White Russian</b>	9.5
Absolute Vodka, Kahlua, liqueur topped with double cream	
<b>Black Russian</b>	9.0
Vodka & Kahlua Liqueur	

#### Mocktails

<b>Blushing Sunset</b>	7.5
Cranberry, Vanilla, Fresh Raspberry	
<b>Peach Punch</b>	7.5
Peach, lime, mint and green apple	
<b>Tropical Dream</b>	7.5
Mango, Passion Fruit and Pineapple Juice	
<b>Strawberry Sunshine</b>	7.5
Strawberry, Lemon and Apple Juice	
<b>Pina Colada Mocktail</b>	7.5
Coconut Cream, Pineapple Juice	
<b>Lucky Lychee</b>	7.5
Lychee, apple, elderflower and lime.	
<b>Mojito Passionfruit</b>	7.5
Fresh Lime, Passion Fruit and Lemonade	

#### Beer

<b>Moretti (330ml)</b>	6.5
<b>Corona (330ml)</b>	6.5
<b>London Pride (330ml)</b>	6.5
<b>Aspall Cider (330ml)</b>	6.5
<b>Non-Alcoholic Peroni (330ml)</b>	6.5
<b>Rex (Pint/Half Pint)</b>	5.5/3
<b>Ripchord (Pint/ Half Pint)</b>	5.5/3
<b>Beer of the month (Pint/ Half Pint)</b>	5.5/3

#### Soft Drinks

<b>Water Still (750ml)</b>	3.5
<b>Sparkling (750ml)</b>	3.5
<b>Orange Juice</b>	3.5
<b>Pineapple Juice</b>	3.5
<b>Cranberry Juice</b>	3.5
<b>Apple Juice</b>	3.5
<b>Coke</b>	3.5
<b>Diet Coke</b>	3.5
<b>Coke Zero</b>	3.5
<b>Lemonade</b>	3.5
<b>Ginger Beer</b>	3.5
<b>Slimline Tonic</b>	3.5
<b>Tonic</b>	3.5
<b>Soda</b>	3.5