

W

CAFE & BAR

All Day Brunch

Eggs Benedict <i>(Gluten free bread available)</i>	10.5
Avocado Poached Eggs on toast <i>(Gluten free bread available)</i> VG	11.0

Pasta Dishes

Red Pesto & Sun Dried Tomato Gnocchi VG	11.0
Penne Pomodorini Mozarella VG	10.5
Spaghetti Alfredo with Spinach & Mushroom VG	10.5
<i>Add Chicken</i>	3.5
Spicy Chorizo Spaghetti Arrabiata	12.5
Prawn Marinara Spaghetti	13.5
Creamy Mussel Linguini	13.0

Udon Noodle Stir-Fry

Shitake Yaki Udon Noodles VE	11.5
Prawn Yaki Udon Noodles	13.0
Chicken Yaki Udon Noodles	13.0

Udon Noodle Miso Soups

Tofu Udon Noodle Miso Soup VE	11.5
Chicken Udon Noodles Miso Soup	13.5
Prawn Udon Noodle Miso Soup	13.5
Bowl of miso soup VE/GF	5.0

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

Furikake Salmon Poke Bowl GF	13.0
Chicken Katsu Poke Bowl	12.5
Avocado Ponzu Poke Bowl GF/VE	10.0

Small Plates & Sides

Fried Calamari with Garlic & Lemon Aioli	9.5
Buttermilk Fried Karaage Chicken	10.0
Spicy Chicken Wings	10.5
Chips	5.0
<i>Sauces: Truffle Aioli / Cheese & Onion / Tomato Salsa</i>	1.0
Bread with Olive oil & Balsamic <i>(Gluten free bread available on request)</i>	4.5

Salads

Caesar Salad	10.0
<i>Add Chicken</i>	3.5
Green Side Salad GF/VE	4.0

Large Plates

Hollandaise Salmon with Baby Potato & Green Beans	13.5
Confit duck with sweet and sour braised cabbage GF	13.5
Spicy Paprika Roasted Half Chicken With Mash & Coleslaw GF	13.5
Chicken Milanese Dressed Leaves & Pomodoro Sauce	13.0
Thai Fish Soup with Rice, Salmon & Prawns	12.5

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

Saffron Artisanal Ice Cream & Sorbet Selection

Vegan Vanilla GF/VE	6.0
Vegan Chocolate & Sea Salt GF/VE	6.0
British Honey & Lavender GF/VG	6.0
Simply Ginger GF/VG	6.0
Traditional Chocolate GF/VE	6.0
Summerdown Farm Mint Chocolate Chip GF/VG	6.0
Sherbert Lemon Sorbet GF/VE	6.0

Sundaes

Built Your Own Sundae	8.5
<i>Choose 2 Scoops</i>	
<i>Choose Vegan Whipped, Dairy Whipped Chocolate Whipped Cream</i>	
<i>Choose your topping: Mini Marshmallows, Chocolate Chips, Toffee Pieces, Sugar Strands</i>	
<i>Choose your Sauce: Toffee, Strawberry or Chocolate</i>	

Warm Desserts

Chocolate Brownie & Ice cream GF/VG	8.0
<i>(Served chocolate sprinkles or marshmallows)</i>	

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
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 / Orgenat / Pistachio / Caramel / Lavender Syrup - 30p

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



CAFE & BAR

Drinks Menu

Cocktails

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

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

Dessert Cocktails

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

Mocktails

Blushing Sunset	6.5
Cranberry, Vanilla, Fresh Raspberry	
Peach Punch	6.5
Peach, lime, and green apple	
Tropical Dream	6.5
Lychee, Passion Fruit and Pineapple Juice	
Strawberry Sunshine	6.5
Strawberry, Lemon and Apple Juice	
Pina Colada Mocktail	6.5
Coconut Cream, Pineapple Juice	
Lucky Lychee	6.5
Lychee, apple, elderflower and lime.	
Mojito Passionfruit	6.5
Fresh Lime, Passion Fruit and Lemonade	

Beer

Moretti (330ml)	6.5
Corona (330ml)	6.5
Meantime Pale Ale (330ml)	6.5
Aspall Cider (330ml)	6.5
Non-Alcoholic Peroni (330ml)	6.5
Rex GF (Pint/Half Pint)	7.0/4.0
Ripchord GF (Pint/ Half Pint)	7.0/4.0
Beer of the month GF (Pint/ Half Pint)	7.0/4.0

Soft Drinks

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