



## - ALL DAY MENU -

Please note, our bar menu is served from 5pm onwards on weekdays.

### BRUNCH

**American Pancakes (v)** 8.5  
Blueberries, maple syrup, whipped ricotta

**Avocado on Toast (v) \*\*** 8.9  
Freshly smashed avocado, ricotta, lemon, toasted sourdough, herb oil  
- Add Poached Egg +1.5  
- Add Smoked Salmon +4

**Filled Croissants**  
Fresh baked - choose from;  
- Plain (v) 4.5  
- Chocolate & Almond (v)(n) 6

### EGGS BENEDICTS

Toasted English Muffins, organic soft poached St Ewes eggs and hollandaise.

**Benedict** 11.1  
Cumbrian ham, herb oil

**Eggs Florentine (v)** 10.5  
Baby spinach

**Eggs Royale** 13.3  
Smoked salmon, keta caviar, hollandaise, dill

### THE CROQUE

Our take on the classic using local sourdough, hot buttered and grilled with the perfect blend of melted cheeses.

**Grilled Cheese (v)** 8.9  
Grilled buttered sourdough, our blend of swiss, mozzarella and cheddar with caramelised onions and dill pickle.

**Croque Monsieur** 9.9  
Grilled buttered sourdough, swiss cheese, bechamel, Cumbrian ham. Dijon mustard, dill pickle

**Croque Madame** 11  
Grilled buttered sourdough, swiss cheese, bechamel, Cumbrian ham. Dijon mustard, dill pickle topped with a fried St Ewes egg

(v) vegetarian (vv) vegan (n) nuts  
\*\* Can be amended to be made vegan

### SMALL PLATES & STARTERS

**Marinated Olives (vv)** 4.5

**Sourdough Bread (v) \*\*** 4  
Whipped butter

**Courgette Tempura (vv)** 6.5  
Agave nectar, chilli, ponzu mayo

**Crispy Fried Calamari** 9.5  
Lime, spring onion, aioli

**Halloumi Fries (v)** 7  
Harissa mayo, pomegranate, coriander

**Taiwanese Fried Chicken** 7.5  
Chilli, ponzu mayo

**Popcorn Shrimp** 10.5  
Spicy Japanese mayo

**Miso Aubergine (vv) (gf)** 9.5  
Baba ganoush, pomegranate, spring onion

### MAINS

**Avocado Caesar Salad (vv)** 11.3  
Avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing + Lemon & thyme chicken & parmesan +3.5

**Focaccia Chicken Sandwich** 11.5  
Lemon & thyme chicken, rocket pesto mayo, sun blushed tomatoes, pickled shallot, toast-ed focaccia

**Cacio e Pepe (v)** 11  
Mafalde pasta, pecorino, cracked black pepper, aged parmesan

**Fish & Chips** 14.9  
Ginger beer tempura cod, minted peas, chilli lime salted chips, tartare sauce

**Cheeseburger** 12  
Brioche bun, house burger sauce, lettuce, tomato, gherkin, Jack cheese

**S I D E S**  
**French Fries (v)** 4.5  
Aioli

**Rocket salad (gf)** 5  
Parmesan, house dressing

Please speak to your server for information on allergens and ingredients



7

**Chocolate &  
Clementine Torte** (vv, gf)  
Caramelised clementines

6

**Date Pudding** (v)  
Salted caramel sauce,  
ginger ice cream

6

**Burnt Basque  
Cheesecake** (v)

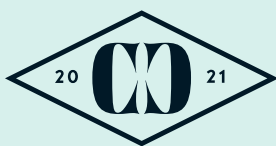
4.5

**Fruit Sorbets** (vv)  
Sicilian lemon /  
Raspberry & sorrel

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(v) vegetarian (w) vegan (n) nuts  
\*\* Can be amended to be made vegan

Please speak to your server for information  
on allergens and ingredients



## - BAR MENU -

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**Marinated Olives** (vv) 4.5

**Sourdough Bread** (v)\*\* 4  
Whipped butter

**Taiwanese Fried Chicken** 7.5  
Chilli, herb mayo

**Crispy Fried Calamari** 9.5  
Lime, spring onion, aioli

**Haloumi Fries** (v) 7  
Harissa mayo, pomegranate, coriander

**Courgette Tempura** (vv) 6.5  
Agave nectar, chilli, ponzu mayo

**Popcorn Shrimp** 10.5  
Spicy Japanese mayo

**Cod Bites** (gf) 6  
Ginger beer tempura, Tartare Sauce

**Miso Aubergine** (vv) (gf) 9.5  
Baba ganoush, pomegranate, spring onion

**Avocado Caesar Salad** (vv) 11.3  
Avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing  
+ Lemon & thyme chicken & parmesan +3.5

**Cacio e Pepe** (v) 11  
Mafalde pasta, pecorino, cracked black pepper, aged parmesan

**The Cheeseburger** 12  
Brioche bun, house burger sauce, lettuce, tomato, gherkin, Jack cheese

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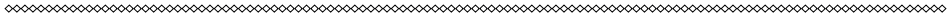
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**French Fries** (v) 4.5  
Aioli

**Rocket Salad** (gf) 5  
Parmesan, house dressing

(v) vegetarian (vv) vegan (n) nuts

\*\* can be amended to be made vegan



## BAR MENU

Cocktails	<b>05 - 09</b>
Wine	<b>10 - 11</b>
Gin & Tonic	<b>12</b>
Spirits	<b>12 - 13</b>
Beer	<b>14</b>
Minerals	<b>14</b>
Hot Drinks	<b>15</b>



CLASSIC COCKTAILS,  
CELEBRATED LIBATIONS &  
OTHER FANCY DRINKS

Other classic cocktails are available.  
Speak to your server if you can't find yours



**Clo Mimosa**

Fabbri Amarena Cherry Syrup, Fresh Orange Juice, Prosecco  
9.5

**Limoncello Spritz**

Limoncello di Capri, Elderflower, Prosecco, Soda  
10.5

**Orchard Spritz**

Le Verger Orchard Liqueur, St. Germain Elderflower  
Liqueur, Citric, Champagne  
13



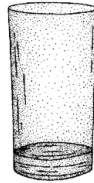
0% ABV

**Verjus Spritz 0%**

Seedlip Grove 42, Verjus, 1883 Peach, Soda  
8

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**Royal Mojito**

Takamaka Rum Blanc, Mint, Lime, Champagne

13

**Strawberry & Cacao Highball**

East London Liquor Co. Gin, RinQuinQuin Peach Aperitif, Creme de Cacao, Strawberry, Chardonnay, Soda

11.5

**Vermouth Highball**

East London Liquor Co. Gin, Lillet Blanc Vermouth, White Grape & Apricot Soda, Lemon Oil

10



0% ABV

**Cafe Anglais 0%**

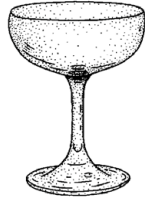
Tanqueray 0%, 1883 White Peach Syrup, Citric, Rose & Orange Blossom Soda

8

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10% discretionary service charge will be added to your bill



**Pornstar Martini**

East London Liquor Co. Vodka, Fresh Lemon Juice, Vanilla Syrup,  
Passion Fruit Purée, Pineapple Juice, served with a shot of Prosecco  
11.5

**Espresso Martini**

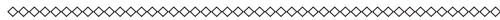
East London Liquor Co. Vodka, Okar Mocha,  
House Espresso, Gomme, Biscoff Crumb  
11

**French Martini**

East London Liquor Co. Vodka, Chambord Liqueur,  
Pineapple Juice, Vanilla  
11

**Clo Martini**

Roku Gin or Haku Vodka, Fanny Fougerat Pinot des Charentes, Lemon  
Oil, Olives  
11.5



0% ABV

**0% Coconut & Lychee Martini**

Tanqueray 0%, Coconut, Coconut Water, Lychee, Citric  
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**Classic Margarita**

El Tequileño Blanco, Cointreau, Lime, Agave  
10.5

**Spiced Pear Margarita**

El Tequileño Blanco, Briottet Poire William Liqueur, Lime, House Spiced  
Syrup, Malbec Float  
11

**Spicy Margarita**

El Tequileño Blanco, Jalapeno, Coriander, Lime, Agave  
11

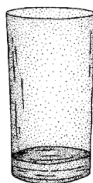


0% ABV

**0% Margarita**

Lyre's Agave Blanco Spirit, Lime, Agave  
10

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**Old Fashioned**

Makers Mark Bourbon, Bulleit Rye, Angostura Bitters  
11

**White Peach Old Fashioned**

Toki Whisky, RinQuinQuin Peach Aperitif, Peach, Angostura Bitters  
11

**Banana Rum Old Fashioned**

Takamaka Rum Zenn, Takamaka Zannannan, Tempus Fugit Creme de  
Banane, Angostura Bitters  
11



**VERY SPECIAL**

**Rob Roy**

Macallan Double Cask Gold 12yr, Cocchi Vermouth di Torino  
14

**Champagne Cocktail**

Johnnie Walker Blue, Champagne Jean-Paul Deville, Angostura Bitters,  
Brown Sugar, Lemon Oil  
26

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# WINE

## RED

175ml Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Metic Cabernet Sauvignon, Colchagua, Chile	- / 27
Shiraz, Samurai, Free Run Juice - Australia, South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
La Boussole Pinot Noir, France	- / 32
Camille Malbec, Chateau du Cedre - South West France	8 / 34
Chianti Podere Gamba, San Ferdinando, Val Di Chianti, Tusc. Italy	- / 37
Cuarenta Malbec, Bodega 40/40, Mendoza, Argentina	- / 47
Epicuria Syrah, Zouina, Morocco	- / 49
Barolo di Serralunga DOCG 2017, Principiano, Piedimonte, Italy	- / 80

## ROSE & ORANGE

175ml Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	6.5 / 27
3404 Rosado, Bodegas Pirineos - North-Central Spain	- / 30
Whispering Angel - Provence, France	- / 58
Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy (Orange)	- / 45

*125ml measures also available*

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# WINE

## WHITE

175ml Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Samurai Chardonnay, Free Run Juice - South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
Gavi di Tassarolo "La Fornace", Piedimonte, Italy	- / 35
Sauvignon Blanc, Ruakana, Marlborough, New Zealand	9 / 38
Albariño Abadia de San Campio, Bodegas Terras Gauda - Spain	- / 43
Riesling, Andi Knauss, Germany	- / 45
Chablis, Domaine Gerard Tremblay, Burgundy, France	- / 50
Sancerre Blanc, Domaine Gérard Fiou - Loire, France	- / 55

## SPARKLING

125ml Bottle

Prosecco DOC Spumante Bio, Cantina Bernardi - Veneto, Italy	6.9 / 35
Prosecco DOC Rosato Millesimato, AA Bellenda - Veneto, Italy	42
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	10.5 / 65
Laurent Perrier La Cuvee	80
Laurent Perrier Rose	95
Taittinger Brut	85
Dom Pérignon Brut NV	250
Perrier Jouet Belle Epoque	300

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# GIN & TONIC

## Café Clo G&T

Double East London Liquor Co. Gin, Fever Tree Tonic, Grapefruit,  
Juniper Berries

9.5

## GIN

25ml

25ml

East London Liquor Co Gin	4.5
East London Liquor Co Kew Gardens Gin	5
Sipsmith	6
Sipsmith Sloe	5
Warner Edwards Rhubarb	5.5
Warner Edwards Elderflower	5.5
Warner Edwards Raspberry	5.9

Brockmans Gin	5
Roku	5
Hendricks	5
Villa Ascenti Gin	5
Gin Mare	6
Monkey 47	6.2
Hoxton Pink	6

## MIXERS (200ml)

Fever Tree Tonic, Light Tonic, Soda, Ginger Beer,  
Ginger Ale, Coke/ Diet Coke (all £1.50 with spirits)

## APERITIFS & DIGESTIFS

50ml

## OTHER

25ml

### VERMOUTH

Belsazar Dry	5.5
Belsazar White	5.5
Belsazar Rose	5.5
Belsazar Red	5.5
Dolin Blanc	6
Dolin Rouge	6
Dolin Chamberyzette	6

### PORT

Grahams White Port No.5	6
Taylors 10yr	6

Okar Mocha	4.5
Savoia Americano Rosso	5
Avallen Calvados	5
Limoncello di Capri	4.5
Pisco Aba	4.5
Cachaca Velho Barreiro	5
Passoa	4
Fernet Branca	4
Italicus Bergamot Liqueur	4.5
Midori	4.2
Baileys (50ml)	6.5
La Fee Absinthe	5.5

## SPIRITS

### VODKA

	25ml
East London Liquor Co Vodka	4.5
Nikka Coffey Vodka	5
Ciroc	5
Haku	5
Pod Vodka	5
Grey Goose	5.5

### AGAVE

	25ml
El Tequileno Blanco	4.5
El Tequileno Reposado	4.5
El Tequileno Platinum	6
El Tequileno Anejo Gran Reserva	7.5
Tiempo Tequila	6
Casamigos Blanco	6.5
Ocho Blanco	5
Don Julio 1942	14
Banhez Mezcal	5

### RUM

	25ml
Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Takamaka Overproof	5.5
Wray & Nephew	5
Kraken	4.5
Diabliesse Clementine Spiced	5
Brugal 1888	5.5
Diplomatico Exclusiva	6.5
Ron Zacapa Solera 23yr	7

### WHISK(E)Y

	25ml
WHISKY	
East London Liquor Co Rye	7.5
East London Liquor Co Malt	6
Maker's Mark	5
Bulleit Rye	5
Sazerac Rye	6.7

### WORLD WHIKSEY

	25ml
Toki	5
Macallan 12 Double Cask	6.9
Hibiki Harmony	8.5
Highland Park 12	6
Laphroaig 10	7.2
Jamesons	4.5

### BLENDS

Johnnie Walker Blue Label	15
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### COGNAC & BRANDY

	25ml
Martel VS	4.5
Hennessy VS	5
Hennessy XO	14
Fanny Fougerat VSOP	6



## BEER

### BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%	5.1
Peroni Nastro Azzuro Gluten Free, Italy, 330ml, 5.1%	5.1
Peroni Libera, Italy, 330ml, 0.0%	4.7
Asahi Super Dry, 330ml, 5.2%	5
Beavertown Neck Oil, 330ml (can), 4.3%	5.2
Aspalls Cider, 330ml, 5.5%	5.7



## MINERALS

Coca Cola 200ml	3	Fever-Tree Lemonade	3
Diet Coke 200ml	3	Fever-Tree Soda Water	3
Fresh Orange Juice	3.8	Fever-Tree Tonic Water	3
Fresh Apple Juice	3.8	Fever-Tree Light Tonic	3
Cranberry Juice	3	Fever-Tree Ginger Ale	3
Pineapple Juice	3	Fever-Tree Ginger Beer	3
Tomato Juice	3		
San Pellegrino AQUA Still 250ml	3	(all 200ml)	
San Pellegrino Sparkling 250ml	3		

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## HOT DRINKS

### COFFEE

Espresso/ Macchiato	2.7
Cortado	2.9
Flat white	3.1
Latte	3.2
Mocha	3.4
Cappuccino	3.2
Americano	2.9
Rose Honey Cardamom Latte	5.2
Hot Chocolate	3.7

(OAT MILK/ SYRUPS +.30P)

### TEA

English Breakfast	3.5
Earl Grey	3.5
Chamomile & Mint	3.5
Chun Mee Green	3.5
Cherry Blossom Green	3.5
Blood Orange Rooibos	3.5
Organic Matcha Latte	3.5

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## NON GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

### BRUNCH

**Avocado on Toast (v)\*\* 8.9**  
Freshly smashed avocado, ricotta, lemon, gluten free toast, herb oil  
Add Poached Egg +1.5  
Add Smoked Salmon +4

**Grilled Cheese (v) 7.8**  
Gluten free bread, swiss, mozzarella, cheddar, caramelised onions, pickles

### EGGS BENEDICTS

Toasted gluten free roll, soft poached St Ewes eggs and hollandaise.

**Benedict 11.5**  
Cumbrian ham, herb oil

**Eggs Florentine (v) 10.5**  
Baby spinach

**Eggs Royale 13.3**  
Smoked salmon, keta caviar, dill

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**French Fries (v) 4.5**  
Aioli  
**Rocket salad (gf) 5**  
Parmesan, house dressing

### SMALL PLATES & STARTERS

**Marinated Olives (vv) 4.5**

**Crispy Fried Calamari 9.5**  
Lime, spring onion, aioli

**Halloumi Fries (v) 7**  
Harissa mayo, pomegranate, coriander

**Taiwanese Fried Chicken 7.5**  
Chilli, ponzu mayo

**Miso Aubergine (vv) 9.5**  
Baba ganoush, pomegranate, spring onion

**Popcorn Shrimp 10.5**  
Spicy Japanese mayo

### MAINS

**Avocado Caesar Salad (vv) 11.3**  
Avocado, romaine, baby gem, nori seaweed, quinoa, vegan caesar dressing

+ Lemon & Thyme Chicken & Parmesan +3.5

**Fish & Chips 14.9**  
Ginger beer tempura cod, minted peas, chips, tartare sauce

### DESSERTS

**Chocolate & Clementine Torte (vv) 7**  
Caramelised clementines

**Fruit Sorbets (vv) 4.5**  
Sicilian lemon / Raspberry & sorrel

(v) vegetarian (vv) vegan (n) nuts  
\*\* Can be amended to be made vegan



## NON GLUTEN CONTAINING INGREDIENTS BAR MENU

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

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**Marinated Olives** (vv) 4.5

**Taiwanese Fried Chicken** 7.5  
Chilli, ponzu mayo

**Crispy Fried Calamari** 9.5  
Lime, spring onion, aioli

**Halloumi Fries** (v) 7  
Harissa mayo, pomegranate, coriander

**Popcorn Shrimp** 10.5  
Spicy Japanese mayo

**Cod Bites** 6  
Ginger beer tempura, tartare sauce

**Miso Aubergine** (vv) 9.5  
Baba ganoush, pomegranate, spring onion

**Avocado Caesar Salad** (vv) 11.3  
Avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing

+ Lemon & Thyme Chicken and Parmesan 3.5

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**French Fries** (v) 4.5  
Aioli

**Rocket Salad** (gf) 5  
Parmesan, house dressing

(v) vegetarian (vv) vegan (n) nuts