

C A P R I C E

S E T M E N U

Garlic marinated olives * (ve) £5 / Artisan bread & oil ● ✕ (v) £4



S T A R T E R

Roasted Butternut Squash Soup ● ✕ (v)
Crème fraîche, sage oil, artisan bread roll

Citrus Cured Salmon ●
Avocado mousse, cucumber, buttermilk, dill oil, rye crisp

Hot Honey & Sesame Chicken *
Carrot & daikon slaw, lime & ginger gel

Mushroom & Tarragon Mousse ● (v)
Poached pear, pear gel, endive, toasted hazelnut, balsamic crostini

Goat's Cheese & Chive Bonbon (v)
Beetroot gel, pickled beetroot, walnut praline, micro herbs

M A I N

Roast Partridge *
Chervil mash, confit leg, parsnip purée, charred tenderstem, port jus

Duo of Pork ●
Pork cheek croquette, pork belly, braised red cabbage, baby carrots, apple jus

Sea-Reared Trout Fillet *
Herb crushed potatoes, wilted spinach, bouillabaisse, brown shrimp, dill oil

Wild Mushroom Gnocchi (v)
Shallot & black garlic purée, parmesan velouté, truffle, toasted pine nuts

Smoked Celeriac & Leek Strudel (v)
Parmentier potatoes, cavolo nero, brown butter and brie sauce, sage

8oz Sirloin Steak * (+£5 supplement)
Confit flat mushroom, grilled tomato, shallot, watercress, triple cooked chips

SAUCES £3	peppercorn * · beef gravy * · blue cheese * · mushroom cream * · garlic butter * (v)
SIDES £5	french fries ● (ve) · house salad * ✕ (v) · mixed vegetables * ✕ (v) · battered onion rings (v) · hand cut chips ● · mashed potatoes * (v)
SIDES £7	truffle parmesan fries ● · sweet potato fries ● (ve) · jalapeño macaroni cheese (v) · fine beans, garlic & parmesan * (v) · honey roasted root vegetables * (v)

D E S S E R T

Apple & Blackberry Crumble Tart (v)
Toasted oat crumble, cinnamon ice cream

Baked Blueberry Cheesecake (v)
Blueberry gel, vanilla ice cream

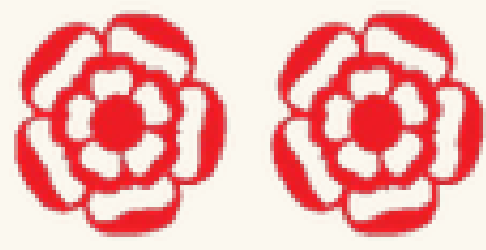
Chocolate Delice (v)
Salted caramel ganache, white chocolate soil, raspberry sorbet

Poached Plum Mille-feuille (v)
Mixed berry compote, diplomat cream, caramelised hazelnut

Three British Artisan Cheeses (v) ● (+£7.50 supplement)
Fruit chutney, quince jelly, celery, grapes, artisan biscuits, ask for today's selection

Two courses £37.00 | Three courses £45.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | ● – Gluten Free optional | ✕ – Vegan optional
Menu price per person. All dishes are freshly prepared. Please allow 20 minutes per course at busy times.
We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.
A Two course includes a Main and Starter or Main and Dessert. A Three course includes a Starter, a Main and a Dessert.



C A P R I C E

I N D I A N S E T M E N U



Cobra Premium Beer (ve) 660ml £9.35 / Papadums & Indian pickle (ve) £4.50
Mango lassi 250ml £9 · Salted lassi 250ml £9 · Cucumber lassi 250ml £9

S T A R T E R

- Afghani Tangdi Kebab * 🌶️
Chicken drumstick, fenugreek, tandoori salad
- Lamb Seekh Kebab * 🌶️
Minced lamb, ginger, garlic, green chilli, mint sauce
- Angara Jhinga * 🌶️🌶️
King prawns, red chilli marinade, onion & mooli raita, apple gel
- Malai Broccoli (v) 🌶️
Poppy seeds, celeriac & apple remoulade, chive sour cream
- Makkai Palak Tikki ✕ (v) * 🌶️
Spinach, sweetcorn, garam masala, potato, coriander, mint yoghurt

M A I N

- Herb Crusted Corn-fed Chicken Breast • 🌶️🌶️
Black garlic mashed potato, spiced butternut squash, fried cavolo nero, kali mirch sauce
- Tandoori Sea Bass * 🌶️🌶️
Masala butter beans, curry leaves, coconut moilee sauce, citrus fennel slaw
- Kadhi Pakora (v) * 🌶️🌶️
Besan & vegetable fritters, garlic tadka, fenugreek, tangy yoghurt sauce, basmati rice
- Mughlai Paneer (v) * 🌶️
Rosewater, cashew paste, cream, garlic, butter, onion sauce, raisins, jeera rice
- Lamb Shank Rogan Josh * (+£5 supplement) 🌶️🌶️🌶️
Onion & tomato gravy, pickled shallot, cardamom, kewra pilau rice

RICE £4	basmati (ve) · pilau (v) · jeera (ve) · pea (ve) · mushroom (ve) · brown (ve)
BREADS	butter naan £4.50 ✕ (v) · garlic naan £4.50 ✕ (v) · chilli naan £4.50 ✕ (v) · cheese naan £5.50 (v) · paratha £4 (v)
SIDES	gobi pakora £6 ✕ (v) · onion bhaji £6 * ✕ (v) · chana masala £6 * (v) · Punjabi samosas £6 ✕ (v) · Bombay aloo £6 (ve) · dhaba egg curry £7 * (v) · papri chaat £9 ✕ (v) · samosa chaat £9 (v)
ACCOMPANIMENTS	raita £4 (v) * · mint yoghurt £3 * (v) · mango chutney £3 * (v)

D E S S E R T

- Mango Cheesecake
Coconut sorbet, raspberry gel
- Gulab Jamun (v)
Cardamom syrup, pistachio, vanilla ice cream
- Apricot Delight (v)
Chiffon sponge, vanilla cream, toasted almond

Two courses £37.00 | Three courses £45.00

All Indian dishes are Halal. All Indian dishes may contain traces of gluten and nuts.

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C A P R I C E

V E G A N S E T M E N U

Garlic marinated olives * £5 / Artisan bread & oil • £4



Scan Me

S T A R T E R

Roasted Butternut Squash Soup •
Sunflower spread, artisan bread roll

Superfood Salad *

White quinoa, sweet potato, spinach, roast chickpeas, blueberry, almond, avocado, balsamic vinaigrette

Vegetable Samosas
Tamarind sauce

Makkai Palak Tikki * 🌶️

Spinach, sweetcorn, garam masala, potato, coriander, tamarind sauce

M A I N

Potato Gnocchi

Roasted Mediterranean vegetables, tomato sauce, rocket

Smoked Celeriac & Leek Strudel

Parmentier potatoes, cavolo nero, cherry tomato & basil ragout

Bean & Beetroot Burger •

Hummus, baby gem, tomato, french fries

Dal Palak * 🌶️🌶️

Chana dal, masoor dal, cumin, tempered garlic, jeera rice

Vegetable Jalfrezi * 🌶️🌶️

Peppers, spicy tomato & onion sauce, basmati rice

SIDES

french fries • £5 · house salad * £5 · mixed vegetables * £5 · hand cut chips • £5 · sweet potato fries • £7 ·
onion bhaji * £6 · gobi pakora £6 · papri chaat £9 · papadums * £4.50

D E S S E R T

Dark Chocolate Brownie *
Raspberry sorbet

Three Scoops of Sorbet *
Please ask your server for today's choice

Fresh Fruit Platter *
Blackberry sorbet

Frangipane Tart *
Blood orange sorbet

Two courses **£37.00** | Three courses **£45.00**

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A Two course includes a Main and Starter or Main and Dessert. A Three course includes a Starter, a Main and a Dessert.

ALL DAY DINING MENU

* – Gluten Free | ● – Gluten Free option available | (v) – Vegetarian | (ve) – Vegan | ☒ – Vegan option available | 24hr – Served 24 hours

If you have a food allergy, please let your server know before you place your order. All dishes may contain traces of allergens.
Please note that all our dishes are freshly prepared and may take up to 20 minutes per course to prepare.

BREAKFAST

Available 07.00 – 11.00

Butter Croissant & Bonne Maman Jams	£5
Toast & Bonne Maman Jams ● ☒ (v)	£5
Selection of Mini Danish Pastries (v)	£6
Eggs Benedict ●	£11
Choose from, Prosciutto Ham or Black Pudding Hollandaise Poached Eggs English Muffin	
Avocado on Sourdough Toast ● (v)	£11
Avocado Poached Egg Toasted Sourdough Bread	
Kedgeree *	£11
Smoked Haddock Boiled Egg Spiced Rice	
Breakfast Naan Melt	£12
Sausage Bacon Fried Egg Cheddar Mango Chutney	
Free Range Egg Omelette * (v)	£10
Three free range eggs plus your choice of, Ham Cheese Tomato Pepper Mushroom Onion Chilli	
Breakfast Brioche Bap ●	£10
Streaky Bacon Pork Sausage Fried Egg	
Smoothie of the Day (v)	£7
Made fresh daily; please ask your server for today's flavour	
Continental Breakfast Basket	£14
Juice Cereal Croissant Ham Cheese Toast Butter & Bonne Maman Jams Breakfast Tea or Filter Coffee	
Pancakes (v)	£7
Buttermilk Pancakes Maple Syrup Fresh Berries	
Breakfast Paratha ☒ (v)	£7
Choose from, Ghobi (Cauliflower) or Aloo (Potato) Yoghurt Mixed Pickle	

SMALL PLATES | PLATTERS

Small Plates 12.00 – 23.00 | Platter 12.00 – 22.00

Grilled Asparagus * (v)	£13
Lemon Hollandaise Toasted Almonds Poached Egg	
Chicken Fajita Open-Faced Tacos	£13
Soft Tortilla Peppers Jalapeños Sour Cream	
Piri Piri Chicken Wings *	£12
Coleslaw Black Pepper Ranch Dressing	
King Prawn & Avocado ●	£13
Pineapple Salsa Cherry Tomato Lime Grilled Brioche	
Honey & Peppercorn Pork Belly *	£12
Apple & Fennel Slaw	
Baked Jacket Potato *	£11
Tuna Sweetcorn Beef Chilli Baked Beans & Cheese Coleslaw One Topping Included Additional Topping £3	
Beef Chilli Nachos ● 24hr	£12
Cheese Sauce Sour Cream Salsa Guacamole Jalapeños	
Artichoke Heart & Tomato Bruschetta (v)	£13
Bocconcini Rocket Balsamic Toasted Sourdough	
Soup of the Day ☒ ● (v)	£9
Served with Artisan Bread & Butter	

Antipasti Platter ● ☒	£19
Salami Prosciutto Chorizo Olives Sundried Tomato Cream Cheese Stuffed Peppers Bocconcini Focaccia	
Mezze Platter ● ☒ (v)	£17
Marinated Olives Falafel Paprika Hummus Celery Oregano Feta Tortilla Chips	

SANDWICHES

Available 11.00 – 23.00

Served with Crisps & Mixed Salad Leaves on,
White | Brown | Ciabatta | Gluten Free Bread

Honey-Glazed Ham ● 24hr	£13
Celeriac Remoulade Cos Lettuce English Mustard	
Mature Cheddar Cheese ● ☒ (v) 24hr	£12
Branston Pickle Tomato Cos Lettuce Red Onion	
Prawn Cocktail Wrap	£15
Marie Rose Sauce Cos Lettuce Cucumber Lemon	
Smoked Salmon & Avocado ● 24hr	£15
Cream Cheese Cucumber Lemon Capers	
+ Fries ● (ve)	£3
+ Sweet Potato Fries ● (ve)	£4
+ Triple Cooked Chips ● (ve)	£4

HOT SANDWICHES

Available 12.00 – 22.00

Served with Crisps & Mixed Salad Leaves

Tuna Melt Panini	£13
Tuna Sweetcorn Mature Cheddar Red Onion	
Halloumi & Bacon Panini	£14
Streaky Bacon Spinach Red Pesto	
Club Sandwich ●	£16
Grilled Chicken Streaky Bacon Fried Egg Gem Lettuce Mayonnaise Tomato	
Grilled Chicken Caesar Wrap	£15
Grilled Chicken Gem Lettuce Bacon Parmesan	

Sirloin & Chimichurri Baguette	£18
Mushroom Rocket Red Onion	
Falafel & Tzatziki Mezzaluna (v)	£13
Chickpea Falafel Spinach Cucumber Harissa	

+ Fries ● (ve)	£3
+ Sweet Potato Fries ● (ve)	£4
+ Triple Cooked Chips ● (ve)	£4

SALADS

Available 11.00 – 23.00

Served as a starter or as a main

Superfood Salad * (ve)	£10 £16
White Quinoa Sweet Potato Spinach Chickpeas Blueberry Almond Avocado Blueberry & Balsamic Vinaigrette	
Caesar ●	£9 £15
Gem Lettuce Parmesan Streaky Bacon Croutons Anchovies Boiled Egg Caesar Dressing	
Greek Feta Salad ●	£10 £16
Olives Peppers Cucumber Red Onion Heritage Tomato Feta Cheese Oregano Dressing	
+ Chicken *	£5 £8
+ Prawns *	£5 £8
+ Salmon *	£8
+ Avocado *	£4 £7
+ Halloumi *	£6

BURGERS | GRILL

Burgers 12.00 – 23.00 | Grill 12.00 – 22.00

Beef Burger • 60Z, £18 | 120Z, £22
Brioche Bun | Burger Sauce | Tomato
Lettuce | Gherkins | French Fries

Buttermilk Chicken Burger £19
Panko Crumbs | Brioche Bun | Garlic Dip | Tomato | Lettuce
French Fries

Beetroot & Kidney Bean Burger • ½ (v) £18
Brioche Bun | Paprika Hummus | Lettuce | Tomato
French Fries

Spiced Salmon & Prawn Burger • £19
Golden Crumbs | Brioche Bun | Sriracha Mayo | Lettuce
Tomato | French Fries

Sirloin, 8oz • £29
Confit Flat Mushroom | Grilled Tomato | Shallot | Watercress
Triple Cooked Chips

Rib Eye, 8oz • £34
Confit Flat Mushroom | Grilled Tomato | Shallot | Watercress
Triple Cooked Chips

Gammon, 10oz * £19
French Fries | Garlic Green Beans | Fried Egg | Pineapple

Grill Platter • £28
4oz Sirloin Steak | Chicken Fillet | King Prawns | Fried Egg
5oz Gammon Steak | Coleslaw | Corn on the Cob | Fries
+ Peppercorn * | Beef Gravy * | Garlic Butter * £3
+ Blue Cheese Sauce * | Mushroom Cream * £3
+ Sweet Potato Fries • (ve) £4
+ Mature Cheddar * ½ (v) | Streaky Bacon * £2
+ Fried Egg * (v) | Blue Cheese * (v) £2

BIG PLATES

Available 12.00 – 22.00

Chicken Souvlaki £22
Grilled Pitta Bread | Tzatziki | Garlic Potatoes | Mixed Salad

Five-Spice Beef Short Rib £26
Egg Noodles | Broccoli | Peppers | Red Onion | Hoisin Sauce

Herb-Crusted Lemon Sole £28
Persian Potato | Fennel | Pink Grapefruit | Meunière Sauce

Duck Breast * £22
Parmentier Potatoes | Courgettes | Orange | Redcurrant Jus

Mussel & King Prawn Linguine • £23
Crab Bisque | Garlic | Shallot | Red Chilli | Rocket | Lemon

Burrata Gnocchi (v) £21
Asparagus | Peas | Basil Pesto | Rocket

Battered Fillet of Line Caught Haddock £18
Fries | Crushed Peas | Tartar Sauce | Lemon

Sesame Tuna Steak Salad * £22
Ratte Potatoes | Soya Beans | Cherry Tomato
Lambs Lettuce | Ponzu

Grilled Halloumi (v) • £18
Courgette | Aubergine | Peppers | Walnut Pesto
Lemon & Parsley Cous-Cous

PIZZA

Available 11.00 – 23.00

Margherita (v) 24hr £18 Salami 24hr £19
Verdure (v) 24hr £18 BBQ Pollo 24hr £19

SIDES

Available 12.00 – 23.00

French Fries • (ve), £5 Battered Onion Rings (v), £5
Sweet Potato Fries • (ve), £7 Mashed Potato * (v), £5
Hand Cut Chips • (ve), £5 Mixed Vegetables * ½ (v), £5
Truffle Parmesan Fries •, £7 Garlic & Herb Bread (v), £5
Jalapeno Mac & Cheese, £7 Cheese & Garlic Bread (v), £6
Coleslaw * (v), £5 House Salad * ½ (v), £5
Rocket, Parmesan & Balsamic *, £5
Lime & Chilli Corn on the Cob * (v), £5
Watermelon, Feta & Pumpkin Seed * (v), £7

DESSERT

Available 12.00 – 23.00

Baked Blueberry Cheesecake 24hr £11
Cherry Sorbet

Glazed Citrus Tart (v) £11
Raspberry Sorbet

Pistachio Tiramisu (v) £11
Chocolate Shards | Coffee Anglaise

Triple Chocolate Brownie • (v) 24hr £11
Vanilla Ice Cream

Fresh Fruit Platter * (ve) £11
Fruit Sorbet

Affogato • (v) £9
Vanilla Ice Cream | Fresh Espresso | Shortbread
+ Amaretto, £5.75 | + Baileys, £5.75

Three Scoop of Ice Cream | Sorbet * 24hr £11
(v) Please ask your server for today's selection of flavours

ARTISAN CHEESE

Available 12.00 – 23.00

Chutney | Quince Jelly | Celery | Grapes | Artisan Biscuits
Three, £14 | Five, £18 | Seven, £22

Spenwood (v)
Hard | Thermised | Sweet flavour, slight piquancy
Sheep's milk cheese inspired by Pecorino

Oxford Blue (v) Blue | Pasteurised | Creamy, aromatic
Award winning Camembert-style mould ripened cheese

Stilton (v) Blue | Pasteurised | Rich and creamy
Distinctive blue veining and taste

Tunworth Soft | Pasteurised | Sweet flavour, vegetal notes
Non-vegetarian award-winning Camembert-style cow cheese

Wigmore (v) Semi-soft | Unpasteurised | Delicate, fruity
Local creamy sheep's milk cheese

Waterloo (v) Semi-soft | Unpasteurised | Rich and buttery
Locally produced using Guernsey cow's milk

Rosary Ash (v) Soft | Pasteurised | Clean, fresh flavour
Edible charcoal ash dusted goat's cheese

AFTERNOON TEA

Available 12.00 – 18.00 | Served with choice of Jing Tea

Cream Tea • ½ £12.95 pp
Buttermilk Scones | Clotted Cream | Jam

Classic • ½ £30 pp
Sandwiches | Scones | Clotted Cream | Jam | Cakes

Sparkling • ½ £36 pp
Classic Afternoon Tea | 125ml Prosecco

Indian • £36 pp
Indian savouries, scones and pastries | Masala Chai

INDIAN MENU



All Indian dishes Halal. Dishes may contain traces of gluten.

SMALL PLATES | PLATTERS

Available 12.00 – 22.00

Papadums * (ve) 24hr £4.5

Mango Chutney | Mixed Pickle | Cucumber Salad

Papri Chaat ☐ (v) or Samosa Chaat ☐ (v) £9

Papri Fried Wafers or Crushed Samosa | Chickpeas | Sev
Potato | Pomegranate Seeds | Tamarind Sauce | Mint Sauce

Lazeez Chicken Kofta 🍗🍗 £12

Minced Chicken | Mozzarella | Green Chilli | Chilli Mayo

Lamb Seekh Kebab * 🍗🍗 £12

Minced Lamb | Mint | Coriander Seeds | Chilli | Ginger

Makkai Palak Tikki ☐ (v) * 🍗 £10

Spinach | Sweetcorn | Garam Masala | Potato
Coriander | Mint Yoghurt

Fish Amritsari * 🐟 £15

Coley | Ginger | Garlic | Coriander Seeds | Lemon

Chicken Tikka Wrap 🍗 £15

Tortilla | Mint Yoghurt | Tamarind | Kachumber Salad

Lamb Sheekh Wrap 🍗 £16

Tortilla | Mint Yoghurt | Tamarind | Kachumber Salad

Masala Salmon Fillet * 🍷🍷 £22

Cumin Potatoes | Peas | Broccoli | Charred Onion Velouté

Tandoori Meat Platter ● 🍗🍗 £28

Lamb Kebab | Tandoori Wings | Fish Amritsari
Chicken Tikka | Mint Chutney | Tamarind Sauce | Naan

Vegetarian Platter (v) ● 🍗🍗 £24

Paneer Shashlik | Punjabi Samosa | Makkai Palak Tikki
Onion Bhaji | Mint Chutney | Tamarind Sauce | Naan

SIDES

Available 12.00 – 22.00

Naan ☐ (v) £4.5

Butter | Garlic & Coriander | Crushed Chilli

Cheese Naan (v) £5.5

Paratha (v) £4

Onion Bhaji * ☐ (v) | Ghobi Pakora * (v) £6

Punjabi Vegetable Samosas ☐ (v) £6

Raita * (v) £4

Dhaba Egg Curry * (v) £7

Chana Masala * (v) | Bombay Aloo * (v) £6

Mint Yoghurt *(v) | Mango Chutney *(v) £3

Rice £4

Basmati (ve) | Pilau (v) | Jeera (ve)

Pea (ve) | Mushroom (ve) | Brown (ve)

DESSERT

Available 12.00 – 22.00

Gajar Halwa £11

Clove Ice Cream | Toasted Cashew

Gulab Jamun (v) £11

Vanilla Ice Cream | Pistachio

CURRY

Available 12.00 – 22.00

All curries served with Kachumber Salad

Dal Makhani * (v) 🍗 24hr £14

Lentils | Garlic | Cumin | Coriander | Butter

Lamb Bhuna * 🍗🍗🍗 £19

Lamb | Onions | Cumin | Tomato & Onion Sauce

Coley Fish Curry * 🍗🍗 £20

Kulambu Masala | Ginger | Coconut Milk | Tamarind

Butter Chicken * 🍗 £17

Tomato Gravy | Cashew Nuts | Cream | Butter

Royal Murgh Patiala * 🍗🍗 £18

Chef's recommendation

Chicken | Cashew | Peppers | Garlic | Ginger | Yoghurt

Madras * 🍗🍗🍗

Tomato Sauce | Chilli Powder | Curry Leaves

Chicken £17

Lamb £19

Prawn £18

Paneer (v) £16

Tikka Masala * 🍗🍗

Tomato Sauce | Cream | Spices | Cashew Nuts

Chicken 24hr £17

Prawn £18

Paneer (v) £16

Rogan Josh * 🍗🍗🍗

Braised Meat | Tomato | Onion | Aromatic Spices

Chicken £17

Lamb £19

Dopiaza * 🍗🍗

Onion | Tomato | Cumin | Ginger | Garlic

Chicken £17

Prawn £18

Lamb £19

Paneer (v) £16

Palak * 🍗🍗

Lentils | Onion Tomato Sauce | Garlic | Cumin | Cream

Chicken £17

Lamb £19

Prawn £18

Tandoori Biryani * 🍗🍗

Saffron | Basmati Rice | Indian Spices | Fried Onion | Raita

Chicken £19

Lamb £22

Prawn £21

Vegetable (v) £16

Jalfrezi * 🍗🍗

Tomato Sauce | Pepper | Onion

Chicken £17

Prawn £18

Lamb £19

Paneer £16

Vegetable ☐ (v) £15

KID 'S MENU

Available 12.00 – 22.00

J2o 275ml, £4.90
Orange & Passionfruit | Apple & Mango

Juice 200ml, £3.60
Orange | Apple | Pineapple | Cranberry | Grapefruit

Glass of Milk 200ml, £2.20

KID 'S STARTER £6.95 each

Garlic Bread • (v)
+ Cheese, £1

Grilled Chicken Strips, Pitta, Hummus •

Crudités * (ve)
Vegetable Sticks | Hummus

Tomato Soup & Artisan Bread Roll • ☐ (v)

KID 'S MAIN £10.5 each

Battered Haddock
French Fries | Peas | Tartar Sauce | Lemon

4oz Beef Burger •
Brioche Bun | Lettuce | Tomato | French Fries
+ Cheese, £1

Paneer Butter Masala 🍛 *
Basmati Rice | Kachumber Salad

Parmesan Chicken Strips
French Fries | Salad

Pork Sausage •
Mash Potato | Carrots | Gravy

Baked Macaroni Pasta (v) •
Cheese Sauce

French Fries • (ve), £5 Mixed Vegetables * ☐ (v), £5
House Salad * ☐ (v), £5 Butter Naan ☐ (v), £4.5

KID 'S DESSERT £6.95 each

Caramelised Banana Sundae (v)
Oreo Ice Cream | Chocolate Sauce

Chocolate Brownie • (v)
Vanilla Ice Cream

Belgian Waffles (v)
Berry Compote | Vanilla Ice Cream

Two Scoops of Ice Cream or Sorbet * (v)
Please ask for today's selection
Chocolate Sauce | Shards

(v) – Vegetarian | * - Gluten free | • – Gluten free optional

Children's menu only available for children
under 13 year's old.

DRINKS MENU

S P R I T Z E R S

Aperol Spritz	13.0
<i>Aperol, prosecco, soda, orange</i>	
Hugo Spritz	13.0
<i>Elderflower liqueur, prosecco, soda, lemon, mint</i>	
Whippet	13.0
<i>Dry gin, pink grapefruit, prosecco, rosemary</i>	

C O C K T A I L S

Ask your server for today's cocktail special

Basil & Blueberry Caipirinha	13.0
<i>Cachaça, lime, fresh basil, blueberries, white sugar</i>	
Mai Tai	13.0
<i>Dark rum, triple sec, orgeat, gomme, lime</i>	
Michi Margarita	13.0
<i>Mezcal, triple sec, tabasco, fresh lime, tajin, fresh chilli</i>	
Grapefruit Paloma	13.0
<i>Tequila, lime, sea salt, pink grapefruit soda, rosemary</i>	
Piña Colada	13.0
<i>White rum, coconut, pineapple, cream, cinnamon sugar</i>	
Pimm's Cooler	13.0 26.0
<i>Pimm's No. 1, fruits, mint, lemonade</i>	
Peach Bourbon Smash	13.0
<i>Bourbon, lemon, 15mg CBD peach & ginger, rosemary</i>	
Overproof Mojito	14.0
<i>63% overproof & white rum, mint, lime, brown sugar, soda</i>	
Passoã Martini	13.0
<i>Vanilla vodka, Passoã, passion fruit purée, prosecco shot</i>	
Frozen Watermelon Martini	13.0
<i>Vodka, gomme, watermelon syrup, fresh basil, lime</i>	
Frozen Gin & Tonic	13.0
<i>Gin, tonic, elderflower cordial, rosemary, cucumber</i>	
Whiskey Sour Amaretto Sour	13.0
<i>Bourbon or amaretto, gomme, lemon & lime, aquafaba</i>	
Old Fashioned	14.0
<i>Rye, pisco or mezcal · angostura bitters, brown sugar, orange</i>	
Espresso Martini	13.0
<i>Vodka, coffee liqueur, gomme, espresso</i>	
Baby Guinness	7.5

J U G S

one litre

Rum Ting	26.0
<i>63% overproof & white rum, bitters, lime, mint, Ting</i>	
Zombie	26.0
<i>White, dark & 63% overproof rums, herbal liqueur, grapefruit juice, orange juice, gomme, lime, grenadine</i>	
Long Island Iced Tea	26.0
<i>Vodka, tequila, rum, gin, triple sec, lemon, lime, cola</i>	

M O C K T A I L S

Pomegranate & Elderflower	8.0
<i>Pomegranate molasses, lime, berries, elderflower tonic</i>	
Booch Nojito	9.0
<i>Peach kombucha, mint, lime, brown sugar</i>	
Yuzu Sherbet Lemonade	8.0
<i>Yuzu sherbet syrup, fresh lime, lemonade</i>	
Coco Colada	9.0
<i>Pineapple juice, coconut syrup, cream, cinnamon sugar</i>	
Lassi – Mango Salted Cucumber	9.0
<i>Mango purée, yoghurt, gomme, pistachio · or roasted cumin powder, yoghurt, kala namak, jeera · or cucumber, yoghurt, fresh mint, salt</i>	

D R I N K S M E N U

D R A U G H T

	Half	Pint
Rebellion Lager, 4.4%	4.05	7.95
Rebellion IPA, 3.4%	4.05	7.95
Guinness, 4.1%	3.65	7.25
Kopparberg Crisp Apple Cider, 4%	3.35	6.70
Becks Vier, 4%	3.35	6.70
Stella Artois, 4.8%	3.40	6.80

B O T T L E S
& cans

White Claw Hard Seltzer Black Cherry, 4.5%	6.70
Rebellion Lager, 4.4%	7.20
Brooklyn Lager, 5.2%	7.25
Daura Damm Gluten Free Beer, 5.4%	7.15
Peroni Nastro Azzurro, 5.1%	6.70
Corona Extra, 4.5%	6.50
Cobra Premium Beer, 4.8%, 660ml	9.35
Kopparberg Strawberry & Lime Cider, 4%	8.30
Kopparberg Mixed Fruit Cider, 4%	8.30

N O & L O W

Corona Cero, 0%	5.35
Erdinger Alkoholfrei, 0.05%	6.45
Trip Peach & Ginger, 15mg CBD	7.25

K O M B U C H A

Remedy Sugar Free Peach Kombucha, 250ml	7.25
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S O F T S
& mixers

All sold as 200ml unless otherwise stated

Fever Tree Tonic Light Tonic	4.15
Fever Tree Elderflower Tonic	4.15
Fever Tree Mediterranean Tonic	4.15
Fever Tree Premium Lemonade	4.15
London Essence Pink Grapefruit Soda	4.15
Coca Cola, 330ml	4.50
Diet Coke, 330ml	4.50
7UP, 330ml	4.15
Fanta, 330ml	4.15
Ting Grapefruit Soda, 330ml	4.15
Appletiser Original, 250ml	4.60
J2O, 275ml — orange & passion fruit apple & mango	4.90
Red Bull, 250ml	5.20
330ml Still Sparkling Water	4.15
750ml Still Sparkling Water	6.25
Britvic Tonic	3.60

Britvic Ginger Beer Ginger Ale	3.60
Britvic Soda Water	3.60
Fresh Milk	2.20

C O R D I A L

35ml	
Lime Orange Blackcurrant	1.00
Elderflower	1.15

J U I C E

200ml	
Apple Pineapple Orange	3.60
Grapefruit Cranberry Tomato	3.60

H O T D R I N K S

We use fairtrade small batch roasted coffee beans by local Kingdom Coffee Co. Decaf coffee and tea options available

C O F F E E

Add syrup +1.00 — cinnamon, pumpkin spice, gingerbread, caramel, vanilla, orgeat, chai tea, matcha

	Small	Large
Americano	4.60	4.85
Latte	4.75	5.05
Cappuccino	4.75	5.05
Espresso	3.40	4.60
Mocha	4.70	5.10
Hot Chocolate	4.70	4.90
Liqueur Coffee & Cream		13.0
<i>Jameson, Martell VS, dark rum, Kahlua or amaretto</i>		
Baileys Latte		13.0
Iced Matcha Latte		6.0

T E A

Organic Goji Berry & Ginger Tea	4.10
Fresh Mint Tea	4.10
Jing Tea — Selection of Infusions	4.50

Jasmine Silver Needle

The finest silver needle white tea with fresh jasmine flowers fragrance

Organic Jade Sword Green Tea

Clean, fresh and bright tasting green tea, grown in China's Jiande territory

English Breakfast

The ultimate breakfast tea; rich and robust Assam, selected for its malty flavour

Earl Grey

Whole leaf Ceylon scented with bergamot and sprinkled with cornflowers

Peppermint Leaf

Striking and strong tea with a brilliantly fresh and cleansing mint flavour

Whole Chamomile Flowers

An infusion of sweet chamomile dried flowers

Lemongrass & Ginger

A herbal infusion with a delicious citrusy, spicy flavour

W I N E

by the glass

125ml · 175ml · 250ml

S P A R K L I N G

Le Altane Prosecco

#12 | 10.5% | Veneto, Italy

125ml 10.75

Il Baco de Seta Prosecco Rosé

#13 | 10.5% | Bardolino, Italy

125ml 10.75

R E D

Le Jardin Merlot (ve)

#164 | 12% | Roussillon, France

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Vina Cerrada Crianza Rioja

#165 | 14% | Bodegas Ugalde, Spain

125ml 7.95 · 175ml 10.95 · 250ml 15.90

Via Alta Merlot (ve)

#166 | 10.5% | Central Valley, Chile

125ml 8.35 · 175ml 10.85 · 250ml 13.65

Equino Malbec

#49 | 13% | San Juan, Argentina

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Jarrah Wood Shiraz

#181 | 13% | South East Australia

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Franschhoek Cab. Sauvignon

#184 | 13.5% | Western Cape, South Africa

125ml 8.35 · 175ml 10.95 · 250ml 14.05

W H I T E

Secastilla Garnacha Blanca

#150 | 13.5% | Somontano, Spain

125ml 8.45 · 175ml 11.75 · 250ml 16.85

Down Under Chardonnay (ve)

#151 | 11% | South Australia

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Umbala Chenin Blanc (ve)

#152 | 12.5% | Western Cape, South Africa

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Farfalla Pinot Grigio (ve)

#133 | 12% | Lazio, Italy

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Willowglen G. Riesling

#130 | 11.5% | Victoria, Australia

125ml 7.80 · 175ml 9.60 · 250ml 12.55

Central Monte Sauv. Blanc (ve)

#144 | 12.5% | Central Valley, Chile

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Foncastel Picpoul de Pinet

#157 | 12.5% | Languedoc, France

125ml 8.75 · 175ml 11.45 · 250ml 17.35

R O S É

Central Monte Merlot Rosé (ve)

#191 | 12% | Central Valley, Chile

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Umbala Pinotage Rosé

#192 | 12% | Western Cape, South Africa

125ml 8.35 · 175ml 10.85 · 250ml 13.65

C H A M P A G N E

Rathfinny Blanc De Noirs Brut (ve) 101.00

#121 | 12.5% | East Sussex, England
Hand-harvested pinot noir and pinot meunier grapes, aged for 36 months in the bottle

Rathfinny Rosé Brut (ve) 101.00

#122 | 12% | East Sussex, England
Seville orange cream and flat peach, wild strawberry coulis and candied mandarin zest, white pepper and satsuma sherbet finish

Castelnau Reserve Brut NV (ve) 91.00

#123 | 12% | Reims, Champagne, France
Green apple, brioche, flint on the nose; bright acidity and refreshing finish

Moët & Chandon Brut Impérial NV (ve) 104.00

#124 | 12.5% | Champagne, France
Vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts

Split Moët & Chandon Brut Impérial NV (ve) 28.00

#125 | 12.5% | Champagne, France
200ml miniature bottle

Eugène III Tradition Brut NV 92.00

#126 | 12% | Baroville, Champagne, France
An alliance between the fruitiness of pinot noir and the softness of chardonnay

Laurent-Perrier Cuvée Rosé Brut NV (ve) 126.00

#7 | 12% | Champagne, France
Fresh citrus and red berry; soft creamy texture

S P A R K L I N G

Portaceli Brut Cava (ve) 46.00

#128 | 11.5% | Penedes, Spain
Fine and elegant, toasted notes with vanilla and honeysuckle; rich in peach, grapefruit and white flowers. Bone dry

Le Altane Prosecco 49.00

#12 | 10.5% | Veneto, Italy
Aromas of apple and pear; smooth and fresh palate · 125ml 10.75

Il Baco de Seta Prosecco Rosé 49.00

#13 | 10.5% | Bardolino, Italy
Petals and fresh strawberries; clean, crisp, vibrant · 125ml 10.75

W I N E

by the glass

125ml · 175ml · 250ml

S P A R K L I N G

Le Altane Prosecco

#12 | 10.5% | Veneto, Italy

125ml 10.75

Il Baco de Seta Prosecco Rosé

#13 | 10.5% | Bardolino, Italy

125ml 10.75

R E D

Le Jardin Merlot (ve)

#164 | 12% | Roussillon, France

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Vina Cerrada Crianza Rioja

#165 | 14% | Bodegas Ugalde, Spain

125ml 7.95 · 175ml 10.95 · 250ml 15.90

Via Alta Merlot (ve)

#166 | 10.5% | Central Valley, Chile

125ml 8.35 · 175ml 10.85 · 250ml 13.65

Equino Malbec

#49 | 13% | San Juan, Argentina

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Jarrah Wood Shiraz

#181 | 13% | South East Australia

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Franschhoek Cab. Sauvignon

#184 | 13.5% | Western Cape, South Africa

125ml 8.35 · 175ml 10.95 · 250ml 14.05

W H I T E

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125ml 8.45 · 175ml 11.75 · 250ml 16.85

Down Under Chardonnay (ve)

#151 | 11% | South Australia

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Umbala Chenin Blanc (ve)

#152 | 12.5% | Western Cape, South Africa

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Farfalla Pinot Grigio (ve)

#133 | 12% | Lazio, Italy

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Willowglen G. Riesling

#130 | 11.5% | Victoria, Australia

125ml 7.80 · 175ml 9.60 · 250ml 12.55

Central Monte Sauv. Blanc (ve)

#144 | 12.5% | Central Valley, Chile

125ml 6.80 · 175ml 9.65 · 250ml 12.10

Foncastel Picpoul de Pinet

#157 | 12.5% | Languedoc, France

125ml 8.75 · 175ml 11.45 · 250ml 17.35

R O S É

Central Monte Merlot Rosé (ve)

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125ml 6.80 · 175ml 9.65 · 250ml 12.10

Umbala Pinotage Rosé

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Moët & Chandon Brut Impérial NV (ve)104.00

#124 | 12.5% | Champagne, France
Vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts

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#125 | 12.5% | Champagne, France
200ml miniature bottle

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An alliance between the fruitiness of pinot noir and the softness of chardonnay

Laurent-Perrier Cuvée Rosé Brut NV (ve)126.00

#7 | 12% | Champagne, France
Fresh citrus and red berry; soft creamy texture

S P A R K L I N G

Portaceli Brut Cava (ve)46.00

#128 | 11.5% | Penedes, Spain
Fine and elegant, toasted notes with vanilla and honeysuckle; rich in peach, grapefruit and white flowers. Bone dry

Le Altane Prosecco49.00

#12 | 10.5% | Veneto, Italy
Aromas of apple and pear; smooth and fresh palate · 125ml 10.75

Il Baco de Seta Prosecco Rosé49.00

#13 | 10.5% | Bardolino, Italy
Petals and fresh strawberries; clean, crisp, vibrant · 125ml 10.75

W H I T E

very dry | delicate

Sea Change Pinot Grigio (ve) 38.00

#132 | 11% | Veneto, Italy
Bright citrus flavours, acidity and refreshing minerality. Purchases help fund community programmes caring for waterways, coastline and marine life

Farfalla Pinot Grigio (ve) 36.00

#133 | 11% | Lazio, Italy
Clean, simple, fresh apple and pear flavours · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

Mâcon-Villages Chardonnay 43.00

#134 | 13% | Cave de Lugny, Burgundy, France
Oak aged, tropical fruit flavours; dry and elegant

Akarana Sauvignon Blanc 41.00

#135 | 11% | Wairarapa, New Zealand
Stylish and vibrant; zesty citrus, finely balanced

J. Moreau & Fils Chablis (ve) 62.00

#136 | 12.5% | Burgundy, France
Delightfully fragrant lemony aroma, crisp and fresh

Vina Cerrada Rioja Blanco 38.00

#137 | 12% | Bodegas Ugalde, Rioja, Spain
Pale yellow, tropical notes; fresh and fruity

Faustino Rivero Ulecia Rioja Blanco 38.00

#551 | 12.5% | Rioja, Spain
Full bodied; citrus, apple, minerals, lime

W H I T E

dry | herbaceous

Domaine De Pellehaut Vin de Pays 36.00

#138 | 11% | Côtes de Gascogne, France
Fresh, powerful and aromatic bouquet

Willowglen Gewürztraminer Riesling 38.00

#139 | 11.5% | De Bortoli, Victoria, Australia
Musk, spice, ripened citrus; sweet rosewater · 125ml 7.80 · 175ml 9.60 · 250ml 12.55

Turtle Bay Sauvignon Blanc 51.00

#141 | 13% | Marlborough, New Zealand
Passionfruit, gooseberry and melon; rich, intense, crisp

Via Alta Sauvignon Blanc (ve) 41.00

#142 | 10.5% | Central Valley, Chile
Fresh and zesty; citrus hints, floral notes

Touraine Sauvignon 46.00

#143 | 11% | Loire Valley, France
Aromas of freshly cut grass; vibrant, zingy, leafy hints

Central Monte Sauvignon Blanc (ve) 36.00

#144 | 12.5% | Central Valley, Chile
Grapefruit aromas; crisp and dry, lemon and lime hints · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

Fat Barrel Sauvignon Blanc 46.00

#145 | 13.5% | Stellenbosch, South Africa
Tropical fruit over freshly cut grass and white asparagus

Il Portino Gavi (ve) 51.00

#146 | 12.5% | Villa Sparina, Piedmont, Italy
Fruity and aromatic, mineral notes, citrus finish

Domaine Durand Sancerre 63.00

#147 | 12.5% | Loire Valley, France
Small producer; flinty and fruity, classic flavours

W H I T E

juicy | fruit-driven

Tempus Two Silver Series Pinot Gris41.00

#148 | 11% | Hunter Valley, Australia
Fresh and vibrant; pear and passionfruit with floral tones

Cycles Gladiator Chardonnay (ve)59.00

#149 | 14.5% | California, USA
Peach, papaya and mango nose; balanced acidity

La Miranda de Secastilla Garnacha Blanca49.00

#150 | 13.5% | Somontano, Spain
Oaked, toasted nuances; fresh tropical fruit aromas · 125ml 8.45 · 175ml 11.75 · 250ml 16.85

Down Under Chardonnay (ve)36.00

#151 | 11% | South Australia
Zesty lemon and grapefruit; white peach and pear · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

Umbala Chenin Blanc (ve)36.00

#152 | 12.5% | Western Cape, South Africa
Bursting with citrus and pineapple; well balanced · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

Illusion Chenin Blanc54.00

#153 | 12.5% | Wellington, South Africa
Green apple and peach aromas; floral and fun

Patriarche Viognier (ve)37.00

#155 | 13% | Languedoc Roussillon, France
Superb, exotic fruit aromas

Entreflores Albariño51.00

#250 | 13.5% | Rias Baixas, Spain
Intense and complex; pineapple, white flowers, fruit

W H I T E

elegant | intricate

Foncastel Picpoul De Pinet52.00

#157 | 12.5% | Languedoc, France
Fresh bouquet, notes of lemon and grapefruit · 125ml 8.75 · 175ml 11.45 · 250ml 17.35

La Caplana Chardonnay (ve)46.00

#158 | 12.5% | Piedmont, Italy
Award winning; floral, citrus and stone fruit flavours

W H I T E

full | oaked

La Grande Roche Montagny 1er Cru108.00

#41 | 13% | Louis Latour, France, 2015
Delicate, buttery overtones, subtle oak character

R E D

light | delicate

- Victor Berard Beaujolais-Villages

#161 | 13.5% | Beaujolais, France

Gamay grapes; light and fragrant, attractive berries

43.00
- Sant'Ilario Chianti Classico

#162 | 13% | Tuscany, Italy

Sangiovese grapes; well structured, lingering flavour

43.00
- Trambusti Chianti Reserva

#163 | 12.5% | Tuscany, Italy

Oaked; ruby red with fruit and savoury notes, 100% sangiovese

53.00

R E D

juicy | fruit-led

- Le Jardin Merlot (ve)

#164 | 12% | Roussillon, France

Fresh red fruit flavours; easy drinking · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

36.00
- Vina Cerrada Crianza Rioja

#165 | 14% | Bodegas Ugalde, Rioja, Spain

Ripe black fruit bouquet; toast, cinnamon, caramel · 125ml 7.95 · 175ml 10.95 · 250ml 15.90

47.00
- Via Alta Merlot (ve)

#166 | 10.5% | Central Valley, Chile

Rich and easy drinking · 125ml 8.35 · 175ml 10.85 · 250ml 13.65

41.00
- Equino Malbec

#49 | 13% | San Juan, Argentina

Plum, raspberry, blackberry; medium bodied · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

36.00
- Studio 1 Shiraz-Viognier

#168 | 13.5% | South East Australia

Violet aromas, bramble fruit flavours

41.00
- Viña Elena Tempranillo

#169 | 10% | La Mancha, Spain

Red berry aromas, soft fruit character

38.00
- Cycles Gladiator Cabernet Sauvignon (ve)

#170 | 13.5% | California, USA

Blackberry, cedar and allspice; plum and black cherry

76.00
- Chateau Vieille Tour La Rose St. Emilion

#173 | 14% | Bordeaux, France

Elegant, finely oaked; pleasant red fruit and spice hints

69.00
- Bordeaux Supérieur (ve)

#175 | 13.5% | Château Le Gardera, Bordeaux, France

Fine tannins, soft fruit with subtle oak and balance

46.00

R E D

spicy | warm

Scotto Old Vine Zinfandel79.00

#176 | 13.5% | Lodi, California, USA
Forest fruit, full bodied; silky, rich in chocolate and cherry

La Grupa Malbec (ve)46.00

#177 | 12.5% | Mendoza, Argentina
Red fruit; sweet spice hints, cherries and plum

Conti Buneis Barbera d'Asti46.00

#180 | 14% | Barbera d'Asti, Italy
Fresh and fruity; full and pleasant

Jarrah Wood Shiraz36.00

#181 | 13% | South East Australia
Ripe cherry and raspberry; pepper spice · 125ml 6.80 · 175ml 9.65 · 250ml 12.10

Tempus Two Pewter Series Shiraz68.00

#182 | 14.5% | Barossa Valley, Australia
Full bodied, berry flavours, pepper, spice, earthy

Progreso Malbec-Syrah38.00

#183 | 12.5% | Mendoza, Argentina
Delicate spices, plums, red fruits; well balanced

R E D

oaked | intense

Franschhoek Cellar Cabernet Sauvignon42.00

#184 | 13.5% | Western Cape, South Africa
Blackcurrant and violet; mulberry fruit, juicy intensity · 125ml 8.35 · 175ml 10.95 · 250ml 14.05

Boschendal Pinotage66.00

#185 | 14% | Western Cape, South Africa
Rich and vibrant; blackcurrant, spice, plum

R E D

sophisticated | complex

Bodegones Del Sur Cabernet Franc52.00

#187 | 13.5% | Juanico, Uruguay
Blackcurrant and cherry

Marqués del Atrio Rioja Reserva46.00

#188 | 14% | Rivero, Rioja, Spain
Fruity hints, sweet vanilla oaky notes; robust

Antario Barolo72.00

#189 | 13.5% | Barolo, Italy
Nebbiolo grapes; deep ruby red, bouquet of spices and pepper

Patriarche Nuits-St.-Georges (ve)163.00

#190 | 13% | Burgundy, France
Ripe fruit, rich woody tones; fine and elegant

R O S É

Central Monte Merlot Rosé (ve) 36.00

#191 | 12% | Central Valley, Chile

Flowery perfumes; soft palate of redcurrants and cherry · 125ml
6.80 · 175ml 9.65 · 250ml 12.10

Umbala Pinotage Rose (ve) 41.00

#192 | 12% | Western Cape, South Africa

Very easy, soft refreshing burst of summer fruits · 125ml 8.35 ·
175ml 10.85 · 250ml 13.65

Charlie Zin White Zinfandel 42.00

#193 | 9.5% | California, USA

Fruity and fresh with delicate spice; elegant and harmonious

D E S S E R T

wine

Château les Mingets Sauternes 45.00

#552 | 13.5% | Graves, Bordeaux, France

Rich and concentrated, from hand harvested semillon grapes
affected by noble rot and matured in oak barrique. Luscious
character, intense caramelised fruits, pear, melon and almond,
balanced by good acidity

W H I T E

wine offers

Vintage wines at special prices. Limited stock, subject to availability. All
bottles will be decanted prior to serving

Louis Latour Bourgogne Cote D'Or Blanc 66.00

#526 | Bourgogne, France

Plenty of fresh and fruity flavour; lively notes of citrus, almond and
honey with a mineral finish

Domaine L. Chatelain Chablis 55.00

#202 | Fontenay, France

Crisp, aromatic and seriously refreshing; zingy citrus and green
apple. Distinctive minerality makes it a perfect accompaniment to
seafood

Domaine L. Chatelain Chablis 1er Cru 82.00

#540 | Fourchaume, France

Delicate hints of almond, butter and liquorice; round and buttery
with citrus, marmalade and toasted almond

Louis Jadot Cellier de la Sablière Chablis 94.00

#18 | Burgundy, France

Bursting with white flowers and stone fruit aromas; round and
subtle, long finish with a stony character and fresh acidity

Dom. Fouassier 'Cuvee Calcaire' Sancerre 58.00

#541 | Loire, France

100% sauvignon blanc from a biodynamic winery. Fresh green
apple, creamy citrus and a distinct mineral character; an ideal
match for goat's cheese dishes

R E D

wine offers

Vintage wines at special prices. Limited stock, subject to availability. All bottles will be decanted prior to serving

Grand Vin La Clape (ve) 49.00

#205 | Château d'Anglès, Languedoc, France
Smooth, decadent texture. Ripe red and black fruits, liquorice and tobacco, plus a long fresh finish

Torbreck Woodcutter's Shiraz 49.00

#527 | Barossa Valley, Australia
Delicious complexity; black fruits, sweet spices and vanilla

La Sorte Amarone D. Valpolicella Classico 89.00

#510 | Valpolicella, Italy
Intense ruby red. Fruity with dried flowers and spices; full bodied and smooth, balanced velvety tannins

Viñalba Gran Reservado Malbec (ve) 49.00

#204 | Mendoza, Argentina
Rich stewed fruit flavours with soft vanilla and floral notes

Domaine des Gauthier Morgon 52.00

#536 | Sylvain Fessy, Beaujolais, France
Light and perfumed; gamay grapes

Domaine Saint-Préfert Châteauneuf-du-Pape 79.00

#539 | Split half bottle, 375ml | France
Bold colour, heady aromas of blackberry, cherry and dark fruit. Intensely peppery and spicy, ripe tannins and balanced acidity

Cantina Negrar Amarone della Valpolicella 49.00

#543 | Veneto, Italy
Rich and juicy, made using dried grapes for a seriously opulent wine. Plush, layered with both fresh and dried fruit flavours

Hardy's Private Bin Shiraz 35.00

#545 | South Eastern Australia
Pleasant; damson and blackcurrant intensity

C A P R I C E
D R I N K S M E N U

S P I R I T S

All spirits are sold in measures of 35ml unless otherwise stated

W H I S K (E) Y

Suntory Yamazaki Distillers Reserve 43%	11.80
Suntory Hakushu Distillers Reserve 43%	11.20
Lagavulin 16 Year, Islay 43%	15.10
Bowmore 12 Year, Islay 40%	7.90
The Glenlivet Founders Reserve 40%	12.10
Glenfiddich 15 Year 40%	15.90
Glenmorangie 10 Year 40%	10.40
Jamesons Irish Whiskey 40%	5.70
Canadian Club 40%	6.40
Chivas Regal 12 Year 40%	6.75
Famous Grouse 40%	6.80
Johnnie Walker Black Label 12 Year 40%	8.05
Jim Beam Kentucky Bourbon 40%	5.75
Bulleit Kentucky Straight Bourbon 45%	5.85
Bulleit 95 Rye Frontier Whiskey 45%	9.35
Jack Daniels Tennessee Sour Mash 40%	5.75
Jack Daniels Tennessee Honey 35%	5.75

T E Q U I L A

mezcal

Olmecca Blanco 40%	5.75
El Jimador Reposado 38%	6.05
Montezuma 38%	6.40
José Cuervo Reposado 38%	6.95
Monte Alban Mezcal Con Gusano 40%	8.50
Quiquiriqui Artesanal Mezcal 45%	10.70

G I N

Salcombe Start Point Devon Gin 44%	7.30
Portobello Road No. 171 42%	6.70
Monkey 47 Schwarzwald Dry 47%	11.50
Caorunn Scottish Small Batch 41.8%	8.05
Beefeater London Dry 40%	5.75
Bombay Sapphire London Dry 40%	6.55
Plymouth Sloe 26%	7.30
Hendrick's 41.4%	7.05
Tanqueray Rangpur Export Strength 41.3%	6.95
Tanqueray Flor De Sevilla Orange 41%	7.60
J. J. Whitley Pink 38%	5.45
Whitley Neill Parma Violet 43%	6.35
Edinburgh Rhubarb & Ginger 40%	6.55

R U M

Wray & Nephew Overproof 63%	8.50
The Kraken Black Spiced 40%	6.40
Lamb's Navy Rum 40%	5.75
Bacardi Carta Blanca 37.5%	5.75
Captain Morgan Dark 40%	5.75
Captain Morgan Spiced Gold 35%	5.75
Malibu Coconut 21%	5.75
Havana Club Anejo Especial 40%	6.20
Havana Club 3 Year 40%	6.05
Havana Club 7 Year 40%	8.05
Abelha Silver Organic Cachaça 39%	7.20

V O D K A

Absolut 40%	5.75
Grey Goose 40%	8.75
Smirnoff No. 21 37.5%	5.75
Smirnoff Vanilla 37.5%	5.75
Zubrowka Bison Grass Vodka 40%	5.75

B R A N D Y

Martell VS Cognac 40%	8.70
Remy Martin VSOP Cognac 40%	11.15
Bottega Reserva Privata Grappa 43%	10.30
Cantate Calvados 40%	11.45
Pisco ABA 40%	7.05

L I Q U E U R

apéritif

Disaronno Amaretto 28%	5.75
Southern Comfort 35%	6.75
Jägermeister 35%	7.40
Luxardo Sambuca 38%	5.75
Tequila Rose Strawberry Cream 15%	5.75
Bailey's Irish Cream, 50ml 17%	5.75
Kahlua Coffee Liqueur 20%	5.75
Archers Schnapps 18%	5.75
Passoã 17%	5.40
Cointreau 40%	5.75
Chambord Black Raspberry 16.5%	5.75
Drambuie 40%	6.70
Grand Marnier 40%	6.90
St. Germain Elderflower Liqueur 20%	5.75
Aperol, 50ml 11%	5.75
Campari 25%	5.45
Martini, 50ml — bianco extra dry rosso 15%	5.30

Pimms No. 1, 50ml 15%	5.95
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F O R T I F I E D

wine

Harvey's Bristol Cream Sherry, 50ml 17.5%	6.15
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C A P R I C E
D R I N K S M E N U

Tio Pepe Palomino Fino, 50ml 15%	5.60
W. & J. Graham's 10yr Tawny Port 20%	6.55
Dalva Ruby Porto 19%	5.65

N O N - A L C O H O L I C
spirit

Seedlip Spice 94 0%	5.90
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Afternoon Tea



Selection of Jing Tea

Camomile Tea

Whole Chamomile flowers with a full mellow flavour and a refreshing finish

Earl Grey

A perfectly focused classic rich Ceylon Tea lifted by the bright flavours of Bergamot

English Breakfast

A golden and well-rounded classic Tea

Jasmine Silver Needle

China's finest White Tea from the mountains of the Fujian Province, repeatedly scented with fresh Jasmine flowers

Lemongrass & Ginger

Zesty and refreshing with a rounded gingery warmth, perfect with aromatic Asian food

Organic Jade Sword Green Tea

A vividly fresh and bright Green Tea, cultivated in remote China Tea gardens at over 1000m and picked in early spring

Peppermint Tea

Carefully selected Peppermint leaves with an intensely fresh and palate cleansing flavour

£30pp

Classic Afternoon Tea

Includes Your Choice of Freshly Brewed Tea

Savoury

Traditional Finger Sandwiches

Ham & Mustard

Smoked Salmon & Dill Cream Cheese

Mature Cheddar & Pickle

Egg Mayonnaise & Watercress

Sweet

Home Made Scones

Plain & Raisin Scones with Clotted Cream & Jam

Pastries

Macaroon

Carrot Cake

2 Additional Chef's Choice

£36pp

Sparkling Afternoon Tea

Classic Afternoon Tea

+ 125ml Glass of Prosecco



£36pp

Indian Afternoon Tea

Includes Your Choice of Freshly Brewed Tea

Savoury

Bombay Sandwich (v)

Spiced Potato, Tomato, Green Chilli, Coriander Chutney

Chicken Tikka Wrap

Tandoor Chicken, Mint Yoghurt, Crispy Salad

Aloo Channa Tart (V)

Chickpeas, Potato, Onion, Tomato, Pomegranate, Sev, Tamarind Sauce

Sabudana Vada (V)

Tapioca Pearls, Peanuts, Cumin, Chaat Masala, Potato

Served with Hari Chutney and Tamarind Sauce

Sweet

Home Made Scones

Spiced Date Scones (V)

Cumin & Cheese Scones (V)

Served with Clotted Cream & Preserves (V)

Pastries

Gajar Halwa Cake (V)

Mango & Passionfruit Tort (V)

Gulab Jamun (V)

Cocktails

Aperol Spritz	12.0
Aperol, Prosecco, Soda, Orange	
St. Germain Spritz	12.0
Elderflower Liqueur, Prosecco, Soda, Lemon, Rosemary	
Negroni Sbagliato	14.0
Campari, Martini Rosso, Prosecco, Orange	
Spiced Cider Spritz	12.0
Spiced Rum, Apple Cider, Maple Syrup, Cinnamon Sugar	
Frozen Gingerbread Daiquiri	12.0
Spiced Rum, Cachaça, Gingerbread Syrup, Ginger Crumbs	
Pumpkin Spice Piña Colada	12.0
White Rum, Spiced Pumpkin Syrup, Pineapple, Cream	
Vanilla White Russian	12.0
Vodka, Coffee Liqueur, Vanilla Syrup, Cream, Cinnamon Sugar	
Whiskey Sour Amaretto Sour	12.0
Rye Whiskey or Amaretto, Sugar Syrup, Fresh Lime	
Frozen Gin & Tonic	12.0
Gin, Tonic, Elderflower Cordial, Rosemary, Cucumber	
Sloe Down	12.0
Sloe Gin, Fortified Wine, 15mg CBD Infused Peach & Ginger	
Old Fashioned	Rye, 14.0 Grappa, 12.0 Mezcal, 14.0
Angostura Bitters, Brown Sugar	
Overproof Mojito	14.0
63% Overproof & White Rum, Mint, Lime, Brown Sugar, Soda	
Strawberry Cake Martini	14.0
Tequila Rose, Baileys, Vanilla Vodka, Chocolate, Sugar Shards	
Passoã Martini	12.0
Vanilla Vodka, Passoã, Passion Fruit Purée, Lime, Prosecco	
Espresso Martini	12.0
Vodka, Coffee Liqueur, Gomme, Espresso	