

● THE ENGINE ROOM ●

Served 16.00 - 21.45

– SMALL PLATES –

Shredded duck gyoza 10
plum chutney

Halloumi 8
hot honey, chilli flakes (v, gf)

Chorizo 10
shallot, garlic, honey, dipping bread (gf*)

Grilled shell-on prawns 11
avocado, lime purée (gf)

Garlic flatbread 8
dressed rocket, balsamic (v)

Smoked salmon 11
roasted lemon mayo, crispy capers (gf)

Bang bang cauliflower 7
harissa paste, spring onions,
sesame seeds (v, ve, gf)

Chef's scotch egg 10
Please allow 10 minutes
cooking time (gf)

– MAINS –

Chicken suprême 20
bubble & squeak, wild mushroom, masala sauce (gf)

Beer battered market fish 17
chunky chips, homemade tartare sauce,
minted crushed peas (gf)

Mussels 18
lemon & shallot cream sauce,
pickled samphire, garlic crostini (gf*)

Lamb rump 24
harissa, red pepper purée, fondant potato,
yoghurt, mint, pomegranate, seasonal veg (gf)

Ras el hanout spiced aubergine 18
red pepper & chipotle purée,
quinoa, rocket, balsamic (ve, gf)

– GRILL –

Korean fried chicken burger 18
pickled cucumber, kimchi, seeded bun, skin-on fries, slaw (gf*)

Homemade beef burger 18
smoked applewood cheese, red onion chutney,
seeded bun, skin-on fries, slaw (gf*)

10oz ribeye 32
flat mushroom, cherry vine roasted tomatoes,
chunky chips, roasted garlic butter (gf)

In-house smoked pork tomahawk 24
burnt apple purée, fondant potato,
tenderstem broccoli, red wine jus (gf)

– HAND STRETCHED PIZZA –

Shredded duck 16
pickled cucumber, spring onion, hoisin (gf*)

Tomato, mozzarella, basil 12
(gf*, v, ve*)

Chicken & chorizo 14
red peppers, harissa mayonnaise (gf*)

Prawn 15
anchovy, olives, pickled samphire (gf*)

– SALAD –

Chicken Caesar 17
croutons, parmesan, anchovies,
smoked bacon (gf*)

Smoked salmon 18
prawns, Marie Rose sauce (gf)

Superfood 17
quinoa, edamame beans, broccoli,
carrot, pomegranate (v, ve, gf)
Add chicken or halloumi 4

– SIDES –

Chunky chips (gf) 5

Seasonal veg (gf, ve*, v) 5

Truffle parmesan fries (v) 8

Side salad (gf, ve, v) 5

– DESSERTS –

Granola topped fruit crumble 7
vanilla bean ice cream (v, ve*)

Lemon brûlée tart 8
poached raspberries,
black pepper shortbread (v)

Chocolate brownie 8
chocolate orange sauce, orange sorbet (v, gf)

Eton mess 8
(v, gf)

Ice cream & sorbet selection 6
three scoops (v, ve)

– COCKTAILS –

Classic Mojito 9.95

Captain Morgan white rum, lime juice, sugar syrup, soda water, mint

Watermelon Mojito 9.95

Captain Morgan white rum, lime juice, sugar syrup, soda water, mint, watermelon

Paloma 9.95

Tequila, grapefruit juice, agave syrup, lime juice, soda

Bay Breeze 9.95

Ketel One Vodka, pineapple juice, cranberry juice

Old Fashioned 10.50

Bulleit Bourbon, sugar syrup, angostura bitters, orange twist

Campari Spritz 10.50

Campari, Prosecco, soda water

Margarita 10.50

Tequila, lime juice, Cointreau

Strawberry Margarita 10.50

Tequila, Cointreau, lime juice, strawberry syrup

Negroni 10.50

Withers G1 London Dry Gin, Martini Rosso, Campari

Flat White Martini 10.50

Baileys, Smirnoff vodka, 200 Degrees double espresso

Cucumber & Basil Gin Smash 10.50

Withers G1 London Dry Gin, tonic water, lemon juice, basil leaves, cucumber

Raspberry & Rose Gin Spritz 10.50

Withers Raspberry and Rose Gin Liqueur, Prosecco, lemonade

Dark & Stormy 10.50

Captain Morgan Spiced Rum, ginger beer, lime juice

White Sangria 10.50

Luna Azul Sauvignon Blanc, Withers G1 London Dry Gin, elderflower syrup, soda water

- 0% COCKTAILS -

Strawberry Cooler 6.25

Strawberry syrup, lime juice, lemonade, lime wheel, mint

Blue Lagoon 6.25

Pineapple juice, Blue Curacao, lemonade

Shirley Temple 6.25

Ginger ale, lime juice, grenadine

Berry Blush 6.25

Mixed berry syrup, lemon juice, lemonade

Gin Without The Fuzz 7.50

Tanqueray 0% gin, lemon juice, sugar syrup, soda water, mint

– SPARKLING WINES –

Prosecco, Famiglia Botter D.O.C Extra Dry (Italy) (ve)

125ml 7.50 | Bottle 38.00

Delicate bready aromas with harmonious flavours of mature apple and fresh fruit.

Prosecco Rosé, Famiglia Botter D.O.C Extra Dry (Italy) (ve)

125ml 7.50 | Bottle 38.00

Delicate and complex bouquet with fruity notes of peach, green apple and lemon.

Charles Joubert Spécial Réserve Brut Champagne NV (France) (ve)

125ml 9.95 | Bottle 59.00

A subtle blend of the three Champagne grape varieties, aged for a long period in deep chalk cellars in Epernay. It offers red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another.

Champagne Castelnau Brut Rosé NV (France) (ve)

Bottle 75.00

Notes of sweets and crystallised fruits linger, lifted by a touch of eau-de-vie of cherries.

La Cuvee Laurent-Perrier (France) (ve)

Bottle 75.00

Toast and cinnamon notes with a lifted mousse and a crisp acidity.

– ROSÉ WINES –

Bello Tramonto Pinot Grigio Rosé (Italy)

125ml 5.50 | 175ml 6.25 | 250ml 8.50 | Bottle 24.00

Fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

White Rose Zinfandel Rosé (USA)

175ml 7.50 | 250ml 10.25 | Bottle 29.00

This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas.

– WHITE WINES –

Luna Azul Sauvignon Blanc (Chile) (v)

125ml 5.50 | 175ml 6.25 | 250ml 8.50 | Bottle 24.00

A burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish.

I Castelli Pinot Grigio delle Venezie D.O.C (Italy) (ve)

175ml 6.25 | 250ml 8.50 | Bottle 24.00

Fresh, light minerality, balanced and persistent. Good fruity notes and light aromatics.

Down Under Chardonnay (Australia) (ve)

175ml 6.75 | 250ml 9.25 | Bottle 27.00

Zesty lemon and apple aromas. The flavours of white peach and pear burst on the palate.

Writer's Block Chenin Blanc (South Africa)

Bottle 34.00

A medley of ripe fruits, pear, peach and honeydew melon with zesty, citrus finish. Best served chilled.

Tempus Two Silver Series Pinot Gris (Australia)

Bottle 34.00

Refreshing and light with lifted floral notes and a palate of ripe pears with hints of citrus.

Villa Pani Gavi DOCG (Italy) (ve)

Bottle 48.00

A dry, elegant white wine with flavours of citrus and orchard fruit.

Turtle Bay Sauvignon Blanc (New Zealand)

Bottle 52.00

Crisp and refreshing Kiwi Sauvignon, ripe gooseberry and citrus notes with tropical undertones.

– RED WINES –

Luna Azul Merlot (Chile) (v)

125ml 5.50 | 175ml 6.25 | 250ml 8.50 | Bottle 24.00
Aromas of cassis and liquorice. The palate has flavours of plum, sweet spice and a hint of chocolate.

Central Monte Cabernet Sauvignon (Chile) (v)

175ml 7.25 | 250ml 9.75 | Bottle 27.50
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.

Down Under Shiraz (Australia)

175ml 7.25 | 250ml 9.75 | Bottle 27.50
Lovely plum aromas with a hint of pepper and spice
Complemented by a luscious berry palate.

Cramele Recas Pinot Noir (Romania) (ve)

Bottle 27.00
Complex aromas of black cherry, raspberry and cinnamon.
Medium bodied with dried fruit notes.

Viña Cerrada Tempranillo D.O.C a Rioja (Spain) (ve)

Bottle 35.00
Powerful characters of plum, oak, ripe black fruits and prunes. Finish with salty and woody note.

Carmel & Joseph Villa Blanche Malbec (France)

Bottle 48.00
Aromas of spices, boxwood and succulent jammy red fruit.
Toasted notes, cacao and touches of vanilla appear on the finish. Smoothly delicious with coffee wrapped harmoniously in silky tannins.

– DRAUGHT BEERS & CIDERS –

Stella Artois (4.8%)
pint 6.75 | half pint 3.40

Kopparberg Strawberry & Lime (4%)
pint 6.95 | half pint 3.50

Guinness (4.1%)
pint 7.25 | half pint 3.65

Corona Extra (4.5%)
pint 6.95 | half pint 3.40

Camden Eazy IPA (5%)
pint 7.15 | half pint 3.60

– BOTTLED & CANNED BEERS & CIDERS –

Kopparberg Mixed Fruit (4%) 6.65

Kopparberg Crisp Apple Premium Cider (4%) 6.65

Crabbie's Alcoholic Ginger Beer (3.4%) 5.90

Budweiser (4.5%) 5.50

Lefe Blonde (6%) 5.80

Camden Hells Lager (4.6%) 6.30

Guinness Zero (0%) 6.10

Corona Cero (0%) 5.15

– LOCAL BOTTLED BEERS –

Dancing Duck 'Ay Up' (3.9%) 5.50

Dancing Duck '22' (4.3%) 5.75

– SPIRITS –

Served in 25ml measures

Smirnoff Vodka 3.30	Captain Morgan White Rum 3.40
Ketel One Vodka 4.30	Captain Morgan Spiced Rum 3.40
Tanqueray Gin 4.20	Captain Morgan Dark Rum 3.40
Tanqueray 0.0% 3.50	Martell VS 4.20
Gordon's Gin 3.40	Martell VSOP 5.10
Gordon's Pink Gin 3.50	Kraken Rum 3.80
Withers G1 London Dry Gin 4.30	Don Julio Blanco Tequila 5.75
Withers Cherry Bakewell Gin 4.60	

– WHISKEYS –

Served in 25ml measures

Bells Extra Special 8-Year-Old 3.85	Jack Daniel's 4.05
Jameson Irish Whiskey 4.20	Auchentoshan 12 5.10
Johnnie Walker Black Label 4.20	Talisker 10 5.55
Bulleit Bourbon Frontier 4.25	Oban 14 7.30
	Lagavulin 16 7.75

– LIQUEURS –

Served in 25ml measures unless stated

Malibu 3.85	Disaronno Amaretto 3.90
Southern Comfort 3.85	Antica Sambuca Classic 3.50
Tia Maria 3.50	Jägermeister 3.20
Baileys Irish Cream 50ml 5.50	Withers Raspberry & Rose Gin Liqueur 3.90
Archers 4.10	

– SOFT DRINKS –

Pepsi Max

200ml bottle 2.50 | 16oz 3.45

Pepsi Diet

200ml bottle 2.50 | 16oz 3.45

R Whites Lemonade

16oz 3.45

Britvic 55 Apple

275ml 3.25

Fruit Shoot Blackcurrant

275ml 2.25

Red Bull Sugar Free Energy Drink

250ml 3.25

J20 Orange & Passion Fruit, Apple & Mango

275ml bottle 3.40

Marlish Water Still or Sparkling water

330ml can 2.00 | 750ml bottle 3.95

Britvic mixers:

tonic, low cal tonic, orange

200ml bottle 1.85

London Essence premium mixers:

tonic water, blood orange & elderflower

200ml bottle 2.85

– HOT DRINKS –

Beans by
200°
COFFEE

Espresso 2.95

Macchiato 3.05

Cortado 3.35

Long Black 3.50

Americano 3.65

Flat White 3.75

Latte 4.00

Cappuccino 4.00

Mocha 4.40

Hot Chocolate 4.10

English Breakfast Tea 3.25

Speciality Tea Selection 3.25

Syrup: hazelnut, vanilla or caramel 1.00

See Specials Board for today's cake selection