

# EAT, DRINK & PLAY

Select a starter & main (including pizza) or a main & dessert

## STARTERS

Tomato bruschetta with datterini tomatoes, garlic & basil 🌿

Smoked ham hock Tuscan broth with warm tomato focaccia

H. Forman's gravadlax, keta caviar, orange and watercress with dill & dijon dressing

Truffled pumpkin, spinach & gorgonzola tart with beets, goat's cheese, rocket & pine nuts 🥜

Burrata mozzarella with pistachios, pomegranate, fig dressing & spiced crackers 🥜

## MAINS

Roasted Label Anglais chicken breast, caramelised shallots, cannellini beans, peas & tarragon

Slow cooked Hereford ox cheek with braised red cabbage & smoked garlic ciabatta

Baked Cornish hake, spiced cous cous, fennel, courgettes & peppers

Sicilian aubergine stew topped with buffalo mozzarella 🥜

Smoked chicken Caesar salad with gem, soft leg bar egg, parmesan & thyme crisp

## PIZZA

Salami Milano with buffalo mozzarella

White pizza with thyme roasted wild mushrooms, wild rocket & Gorgonzola

Mozzarella, San Daniele ham with rocket & sun blushed tomatoes

Wild mushrooms with buffalo mozzarella and sun blushed tomatoes, truffle, percorino shavings and basil pesto 🥜

Kashmiri chicken, paneer cheese, toasted almonds, red onion, candied beetroot & coriander 🥜 🌶️

Buffalo mozzarella with tomato & fresh basil

Spicy pork & fennel, plum tomatoes, buffalo mozzarella, basil & fresh chilli 🌶️

Buffalo mozzarella, Sorrento olives, Sicilian anchovies, fried capers, oregano & smoked garlic oil

Goat's cheese, caramelised red onions & rosemary 🌿

## DESSERTS

Cinnamon & orange panna cotta with orange marmalade

Warm salted caramel chocolate brownie with vanilla ice cream 🥜 🌿

Pear & almond tart with Cornish clotted cream 🥜

Ice cream - vanilla, strawberry or double chocolate

KEY: 🥜 nuts | 🌿 vegetarian | 🌱 vegan | 🌶️ chilli

We store nuts in our kitchen - nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal.  
Please be aware that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish.  
A 12.5% discretionary service charge will be added to your bill. Credit card minimum spend is £5.

# COCKTAILS

## PECAN TOM

Frangelico, Amaretto, Kahlua, maple syrup & whole milk

## LATE TO THE PARTY

Tanqueray gin, elderflower, apple puree, sugar cane, lemon juice & mint

## PING & PONG

Appleton VX, Johnnie Walker Black, red wine, Angostura, triple sec, Bergamot, lemon juice, lemon bitters & sugar cane

## BUCK À L'ORANGE

Tanqueray 10 gin, blood orange syrup, sugar cane, lemon juice, cherry puree, cherry liquor, pineapple, pimento dram & prosecco

## MESSY ETON

Appleton white, Appleton VX, marshmallow, banana puree, caramel syrup, lemon juice & sugar cane

## THE AGREEMENT

Bulliet rye, pomegranate puree, vanilla syrup, lemon juice & mint

## PROHIBITION

Johnnie Walker Black, tawny Port, ginger syrup, limoncello, lemon juice, lemon bitter, Angostura bitters & soda

## ROYALE WITH CHEESE

Haig Club, Lejay cassis, sugar cane, pimento dram, lemon juice 9 Angostura bitter, Erdinger & ginger ale

## BATTERBERG NEGRONI

Campari, Zacapa 23, Pun e mes, Amaretto & Angostura bitter

## SPICED RASPBERRY MULE

Ketel One vodka, raspberry puree, mint, fresh lime, topped with ginger beer

## LYCHEE MARTINI

Ketel One vodka, lychee liqueur & juice, fresh lime & grapefruit bitters

## DUSK

Tanqueray gin, peach puree and jasmine tea, topped with Prosecco

## LADIES' DELIGHT NO.2

Tanqueray gin, passionfruit & cloudy apple juice, vanilla syrup & lemon juice

## HURRICANE

Appleton white and dark rum, orange & pineapple juice, lime juice, vanilla syrup, passion fruit puree, angostura bitters

We serve 50ml measure as standard, 25ml are available on request.  
An optional 12.5% service charge will be added to your bill when served at tables