

SNACKS & NIBBLES

NIBBLES

olives 4.15 (vgn) garlic ciabatta 4.45 / with mozzarella 5.25
selection of artisan breads, herb oil, butter 5.95
dry roasted nuts or crispy chilli nuts 2.50 mini eggs 2.50 pipers crips 1.40

SMALL PLATES & SHARERS

the dishes below represent some of the beautiful flavours of the world, all made with the very best british produce. Enjoy according to your mood on their own our great for sharing . . .

baked rosemary & garlic camembert, bread, chutney(to share) (gfa) 16.75

oysters, sherry vinegar, tabasco (gf) (3) 9.95 (6) 17.25 (12) 33.50

paprika dusted calamari, caramelised orange, aioli 8.65

lemon & roasted garlic hummus, pitta (vgn, gfa) 5.50

mezze - hummus, tzatziki, olives, sun-dried tomatoes,
pitta (gfa,vgna) 14.65

pulled pork nachos - house cheese, mojo picon, ranch, jalapeño 10.50 / 15.75

ICED COFFEE

caramel iced latte 4.50

vanilla iced latte 4.50

hazelnut iced latte 4.50

peach iced tea 3.95

HOT TEAS & COFFEES

americano 2.90 large americano 3.55

cappuccino 3.60 large cappuccino 4.20

latte 3.65 large latte 4.25

flat white 3.60 large flat white 4.20

espresso 2.80 large espresso 3.50

macchiato 3.25 large macchiato 3.95
espresso, milk foam dash

mocha 3.75 large mocha 4.35
espresso, steamed milk, chocolate

pot of joes english breakfast tea 2.95

selection of other teas from joe 2.95

All coffees available skinny, with oat or soya milk

TEA & COFFEE



BAR



This menu is made from 100% recycled paper



winter vibes COCKTAILS

LOS MARGARITAS !

- la piña *tequila, fresh pineapple, triple sec, lime, syrup* 9.95
- la mango *tequila, mango, triple sec, lime, syrup* 9.95
- la 'OG' *tequila, triple sec, lime, syrup* 9.95

- piña colada *kokokanu rum, pineapple, vanilla, lime, cream* 10.25
- seeing eye daiquiri *seeing eye spiced rum, pineapple liqueur, ginger, lime* 9.95

- the yoko ono *plum sake, cointreau, lemon juice, soda* 9.25
- the pornstar *vodka, passionfruit, vanilla, prosecco* 10.25
- bramble *gin, lemon, chambord* 9.75

FIZZY COCKTAILS

- elderflower bellini *bubbles, elderflower liqueur* 9.75
- the coco chanel *champagne, sugar cube, cherry* 12.75
- strawberry bellini *bubbles, fragola* 9.75
- aperol spritz *aperol, bubbles & soda* 8.95
- kir royale imperial *champagne, raspberry liqueur* 12.95

SKINNY DRINKS

- mike's hard seltzer raspberry 5% 5.50
- high water mango & peach seltzer 5% 5.50
- skinny margarita *tequila, triple sec, lime, kombucha* 9.95

ALCOHOL FREE SELECTION

- cherrytini *lyres spirit, cherry, lemon* 7.25
- zinger *pineapple, kombucha, ginger* 5.95
- espresso mocktini *lyre's coffee originale, espresso, vanilla* 7.95
- cucumber & elderflower *nojito elderflower, cucumber, mint, soda* 5.95
- no g & t *seedlip 0% gin, tonic* 8.95
- fentimans *botanically brewed ginger beer, pink lemonade or sparkling elderflower* 4.00

SHOOTERS 3.30

- jammy dodger *raspberry liqueur, cream*
- bakewell tart *peach schnapps, amaretto, cranberry*
- lemon sherbert *limoncello, grenadine*



GIN GOBLETS

double gin, fever tree tonic, botanicals 11.25 each

- hendricks *cucumber*
- south bank (pink) *berries*
- half crown *lemon & juniper*
- whitley neil *rhubarb & ginger lime & orange*
- applewood *thyme infusion*
- langleys old tom *peppercorn infusion*
- opihr arabian *rosemary infusion*



BEER & CIDER

DRAUGHT

- kirin ichiban 5% 6.30
- estrella 4.6% 5.90
- san miguel 5% 5.70
- guinness 4.1% 5.70
- carlsberg 3.8% 5.30
- amstel 4.1% 5.50
- camden pale ale 5% 6.30
- guest ale from 4.80
- kingstone press cider 4.7% 5.60

BOTTLES & CANS

- nastro azzurro peroni gluten free 5.1% 4.95
- sol 4.4% 4.95
- old mout berries & cherries 4% 5.25
- brew dog nanny state 0.5% 4.25
- heineken 0% 3.50
- nastro azzurro peroni gluten free 5.1% 4.95
- sol 4.4% 4.95
- old mout berries & cherries 4% 5.50
- brew dog nanny state 0.5% 4.25
- heineken 0% 3.10

WINE

CHAMPAGNE AND SPARKLING

'millesimato' spumante, le contesse <i>treviso, italy</i>	6.90	37.50
pink prosecco, nv brut, le contesse <i>treviso, italy</i>	7.60	41.00
bolney estate, nv brut, classic cuvée <i>sussex, england</i>		57.00
champagne louis d'or, by h.blin <i>vincelles, france</i>	11.50	65.00
champagne louis d'or, by h.blin (half bottle) <i>vincelles, france</i>		37.00

WHITE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'ben & rudi' white <i>coastal plain, south africa</i>	4.55	6.35	8.75	25.00
'petit paul' blanc <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
sauvignon blanc 'isabella da silva' <i>central valley, chile</i>	4.85	6.75	9.25	26.50
trebbiano 'lume' cantine ilauri <i>abruzzo, italy</i>	5.05	7.05	9.65	27.50
picpoul de pinet, reine juliette <i>languedoc, france</i>	5.50	7.65	10.50	30.00
chardonnay 'mon blanc' montrose <i>cote de thongue, france</i>	5.65	7.90	10.85	31.00

BY THE BOTTLE CELLAR SELECTION

	BTL
albarino 'esencia divina' <i>rias baixas, spain</i>	37.00
gruner veltliner, rudolph rabl <i>kamptal, austria</i>	39.00
sauvignon blanc, awatere <i>marlborough, new zealand</i>	41.00

ROSE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'petit paul' rose <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
paradis rose <i>languedoc, france</i>	5.40	7.55	10.30	29.50

BY THE BOTTLE CELLAR SELECTION

	BTL
rose 'miraly' dal cero <i>tuscany, italy</i>	34.00

RED WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'grey gables' red <i>coastal plain, south africa</i>	4.60	6.50	8.85	25.50
'petit paul' rouge <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
merlot 'santa rosato' <i>valle de rapel, chile</i>	4.85	6.75	9.25	26.50
montepulciano d'abruzzo <i>cantine ilauri, italy</i>	5.40	7.55	10.30	29.50
malbec 'casa juanita' <i>mendoza, argentina</i>	5.70	8.05	11.05	31.50
rioja 'finca las cabras' <i>rioja, spain</i>	5.95	8.30	11.35	32.50

BY THE BOTTLE CELLAR SELECTION

	BTL
ribero del duero 'santa maria' <i>ribero del duero, spain</i>	38.00
2nd post shiraz 'nuiba' suzanna cotezee <i>simonsberg, south africa</i>	48.00
amarone delle valpolicella, dal cero <i>veneto, italy</i>	63.00

