

# SNACKS & NIBBLES

## NIBBLES

olives 4.25 (vgn) garlic ciabatta 4.55 / with mozzarella 5.35  
selection of artisan breads, herb oil, butter 6.50  
dry roasted nuts or crispy chilli nuts 2.60 mini eggs 2.60 pipers crips 1.50

## BAR 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) 17.50

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

topped hummus, pitta (vgna, gfa) choose from below

green jalapeño & lime salsa 6.50

or

feta, roasted red pepper cherry tomatoes & paprika 7.50

piggy board (to share) - ham hock terrine, pork belly bites, chorizo, pork croquettes, crackling, apple sauce, piccalilli, sourdough (gfa) 23.95

pulled pork nachos - house cheese, mojo picon, ranch, jalapeño 10.95 / 16.95

## ICED COFFEE

caramel iced latte 4.60

vanilla iced latte 4.60

hazelnut iced latte 4.60

peach iced tea 4.50

## HOT TEAS & COFFEES

americano 2.95 large americano 3.60

cappuccino 3.65 large cappuccino 4.25

latte 3.70 large latte 4.30

flat white 3.65 large flat white 4.25

espresso 2.85 large espresso 3.55

macchiato 3.35 large macchiato 4.10

*espresso, milk foam dash*

mocha 3.80 large mocha 4.40

*espresso, steamed milk, chocolate*

pot of joes english breakfast tea 3.00

selection of other teas from joe 3.00

## HOT CHOCOLATE

hot chocolate, whipped cream, marshmallows

(milk chocolate 4.00 or salted caramel 5.00)

**add baileys, bourbon or orange liqueur 3.60**

vegan hot chocolate (soya or oatmilk) whipped cream, marshmallows

(milk chocolate 4.00 or salted caramel 5.00)

**add baileys, bourbon or orange liqueur 3.60**

*All coffees available skinny, with oat or soya milk*



BAR



TEA & COFFEE

*This menu is made from 100% recycled paper*



## COCKTAILS

### LOS MARGARITAS !

- la piña crema *tequila, fresh pineapple, cream, triple sec, lime, syrup* 10.25
- la raspberita *tequila, raspberrry, triple sec, lime, syrup* 10.25
- la mango *tequila, mango, triple sec, lime, syrup* 10.25
- la 'OG' *tequila, triple sec, lime, syrup* 10.25

- seeing eye mai-thai *seeing eye rum, triple sec, orgeat, lime* 10.50
- jungle bird *rum, campari, pineapple juice, lime* 10.25
- strawberritini *vodka, fragola, tequila rose, lime, vanilla* 10.95
- the pornstar *vodka, passionfruit, vanilla, prosecco* 10.50
- bramble gin, lemon, chambord 9.95

### SUMMER PITCHERS

#### sangrias

- red sangria *red wine, triple sec,, orange juice, cinnamon, lemonade* 24.95
- rose sangria *rose wine, fragola, cranberry juice, vanilla, lemonade* 24.95
- white sangria *white wine, elderflower liqueur, apple, vanilla, lemonade* 24.95
- pimms & lemonade 6.05 glass / 17.95 jug

### FIZZY COCKTAILS

- elderflower bellini *bubbles, elderflower liqueur* 9.95
- the coco chanel *champagne, sugar cube, cherry* 12.95
- strawberry bellini *bubbles, fragola* 9.95
- aperol spritz *aperol, bubbles & soda* 9.25
- kir royale imperial *champagne, raspberrry liqueur* 13.25

### SKINNY DRINKS

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

### ALCOHOL FREE SELECTION

- jungle juice *lyre's cane spirit, tropical juice & lime* 7.95
- zinger *pineapple, kombucha, ginger* 6.25
- espresso mocktini *lyre's coffee originale, espresso, vanilla* 8.25
- cucumber & elderflower nojito *elderflower, cucumber, mint, soda* 6.25
- no g & t *seedlip 0% gin, tonic* 9.50
- spiced ginger *ginger beer, cinnamon* 4.75
- cherry tonic *tonic (light option available) cherry* 4.05
- fentimans *botanically brewed ginger beer, pink lemonade or sparkling elderflower* 4.25

### SHOOTERS 3.50

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



## GIN GOBLETS

*double gin, fever tree tonic, botanicals*  
11.50 each

- hendricks *cucumber*
- south bank (pink) *berries*
- half crown *lime & juniper*
- whitley neil *rhubarb & ginger lime & orange*
- applewood *thyme & lemon*
- tanqueray sevilla *orange & peppercorn*
- opihir arabian *rosemary & lemon*



## BEER & CIDER

### DRAUGHT

- neck oil 4.3% 6.55
- cruz campo 4.4% 5.95
- guinness 4.1% 5.75
- moretti 4.6% 6.35
- amstel 4.1% 5.55
- inch's cider 4.5% 5.75
- guest ale from 4.95
- heineken 0% 4.95

### BOTTLES & CANS

- nastro azzurro peroni *gluten free* 5.1% 5.00
- sol 4.4% 5.00
- old mout *berries & cherries* 4% 5.60
- san miguel 0.0% 3.50
- everyday lager 0.5% 4.25
- everyday pale ale 0.5% 4.25
- guinness 0% 3.95
- ghost ship 0.5% 4.35
- erdinger 0.5% 4.35

## WINE

### CHAMPAGNE AND SPARKLING

- 'millesimato' spumante, le contesse *treviso, italy* 7.00 38.00
- pink prosecco, nv brut, le contesse *treviso, italy* 7.70 42.00
- bolney estate, nv brut, classic cuvée *sussex, england* 58.00
- champagne louis d'or, by h.blin *vincelles, france* 12.10 66.00
- champagne louis d'or, by h.blin (half bottle) *vincelles, france* 38.00

### WHITE WINE

- | BY THE GLASS   | 125ML | 175ML | 250ML CARAFE | BTL   |
|--|-------|-------|--------------|-------|
| 'petit paul' blanc <i>pays d'oc, south of france</i>             | 4.75  | 6.60  | 9.10         | 26.00 |
| 'hutton ridge' chenin blanc <i>coastal plain, south africa</i>   | 4.90  | 6.90  | 9.45         | 27.00 |
| sauvignon blanc 'isabella da silva' <i>central valley, chile</i> | 5.05  | 7.00  | 9.60         | 27.50 |
| trebbiano 'lume' cantine ilauri <i>abruzzo, italy</i>            | 5.25  | 7.30  | 10.00        | 28.50 |
| picpoul de pinet, reine juliette <i>languedoc, france</i>        | 5.70  | 7.90  | 10.85        | 31.00 |
| chardonnay 'mon blanc' montrose <i>cote de thongue, france</i>   | 5.85  | 8.15  | 11.20        | 32.00 |

### BY THE BOTTLE CELLAR SELECTION

- albarino 'esencia divina' *rias baixas, spain* 38.00
- gruner veltliner, rudolph rabl *kamptal, austria* 40.00
- sauvignon blanc, awatere *marlborough, new zealand* 42.00

### ROSE WINE

- | BY THE GLASS  | 125ML | 175ML | 250ML CARAFE | BTL   |
|---|-------|-------|--------------|-------|
| 'vina arroba' rose <i>castilla la mancha, spain</i> | 4.80  | 6.75  | 9.20         | 26.50 |
| paradis rose <i>languedoc, france</i>               | 5.60  | 7.80  | 10.65        | 30.50 |

### BY THE BOTTLE CELLAR SELECTION

- rose 'miraly' dal cero *tuscany, italy* 35.00

### RED WINE

- | BY THE GLASS   | 125ML | 175ML | 250ML CARAFE | BTL   |
|--|-------|-------|--------------|-------|
| 'vina arroba' tempranillo <i>castilla la mancha, spain</i> | 4.80  | 6.75  | 9.20         | 26.50 |
| 'petit paul' rouge <i>pays d'oc, south of france</i>       | 4.90  | 6.90  | 9.45         | 27.00 |
| merlot 'santa rosato' <i>valle de rapel, chile</i>         | 5.05  | 7.00  | 9.60         | 27.50 |
| montepulciano d'abruzzo <i>cantine ilauri, italy</i>       | 5.60  | 7.80  | 10.65        | 30.50 |
| malbec 'casa juanita' <i>mendoza, argentina</i>            | 5.95  | 8.30  | 11.40        | 32.50 |
| rioja 'finca las cabras' <i>rioja, spain</i>               | 6.15  | 8.55  | 11.70        | 33.50 |

### BY THE BOTTLE CELLAR SELECTION

- primitivo di puglia, vigneti di Salento *puglia, italy* 35.00
- ribero del duero 'santa maria' *ribero del duero, spain* 40.00
- 2nd post shiraz 'nuiba' suzanna cotezee *simonsberg, south africa* 50.00
- amarone delle valpolicella, dal cero *veneto, italy* 65.00

