



## DINNER MENU

### SNACKS

5 EACH | 3 FOR 12.5

Spanish Gordal olives 🥒 | Iberico cured meats | Spiced almonds ⑤  
House rosemary focaccia, balsamic, cold-pressed rapeseed 🥒

### STARTERS

Caesar salad, romaine, anchovies, croutons, Grana Padano 8  
Bubble & squeak croquette, aioli, chilli jam, pickled vegetables ⑤ 8.5  
House fried squid, gochujang mayo, lime, sesame 10  
Pork carnitas, corn tortilla, pineapple & habanero salsa 1 for 5 | 2 for 9 | 3 for 13  
BBQ or honey butter sriracha chicken wings, dill ranch, pickles 10

### MAINS

Honey & mustard glazed ham, Greenacre's Farm free-range eggs, piccalilli, fries 16  
Casarecce, vodka sauce, pepperonata, Grana Padano ⑤ 16  
Veggie cheeseburger, fries & slaw ⑤ 19  
*With tomato chilli jam, lettuce, onions, tomato, and pickles*  
Queen's bacon double cheeseburger, fries & slaw 20  
*With house burger sauce and pickles*  
'Hunters chicken' schnitzel, fries & slaw – bacon jam, house BBQ, mozzarella 21  
Quarr Cross Farm duck leg, aligot croquette, creamed cabbage, squash puree, jus 21  
Steak frites – 6oz flat iron, fries, tarragon butter, baby gem, salad cream 22  
*Served pink | Add peppercorn sauce 2*  
Line caught wild seabass, fregola, bisque sauce, tomato, herbs 24

### KIDS MEALS

Chicken nuggets & fries, with beans or peas 9  
Fish fingers & fries, with beans or peas 9  
Pasta, tomato sauce, cheese ⑤ 9  
3oz beef burger, ketchup, fries 9  
Add cheese 1

### SIDES

House slaw ⑤ 2.5  
Fries 🥒 4  
Garlic bread, mozzarella ⑤ 5





## DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream ⑤ 8.5

Warm sugar ring doughnut, chocolate custard, brownie ice cream 9.5

White chocolate “cheesecake”, roasted peach, strawberry, almond shortbread ⑤ 9.5

## HOUSE-MADE ICE-CREAMS ⑤

Vanilla Bean, Chocolate, Brownie & Caramel, Strawberries & Cream, Salted Caramel

## SORBETS 🌱

Raspberry, Strawberry & Basil, Mango

1 scoop 3 | 2 scoops 5 | Affogato add 2

## COFFEES / TEAS

Espresso 2.2

Macchiato 2.8

Americano 3

Latte / Cappuccino / Flat white 3.6

Hot chocolate 3.6

Irish / French / Caribbean / Baileys coffee 9.5

Espresso martini 10.5

Selection of Clifton teas 3

*Mayfair breakfast, peppermint, earl grey, green tea, lemon rooibos, berry tea*

## DIGESTIFS

González byass néctar / *Pedro Ximenez 50ml* / 5

Graham’s 10-year-old / *Tawny port 50ml* / 6.5

Lazzaroni liquori limoncino / *Limoncello 25ml* / 4

Lazzaroni amaretti di Saronno / *Amaretto 50ml* / 4.5

Bristol distilling co. 77 black / *Coffee and vanilla liqueur 50ml* / 5

⑤ Vegetarian 🌱 Vegan

A 10% optional and discretionary service charge will be added to your bill  
If you have any questions regarding allergens, please speak with a member of the team

