

BREAKFAST

6.00AM - 12.00PM

Full English £18

Grilled bacon, Cumberland sausage, grilled tomatoes, hash browns, baked beans and Portobello mushroom served with two Barradale Farm eggs of your choice

English breakfast bap £12

Grilled bacon and Cumberland sausage served in a brioche bun with a fried Barradale Farm egg and tomato relish

Eggs Benedict, Florentine or Royale £15

English muffin, soft poached Barradale Farm egg, Hollandaise sauce; smoked ham, spinach or John Ross Scottish smoked salmon

Eggs and avocado on toast £16 (V)

Sourdough bread, crushed avocado, soft poached Barradale Farm egg, wilted spinach

Omelette £14

Three Barradale Farm eggs with choice of ham, mushrooms, spinach, onion, cheese, tomato, peppers, chilli

Egg white omelette £14 (V)

Spinach, goat's cheese, rocket, radish and sun-dried tomato

Vegan breakfast bowl £17 (VG)

Pinto bean cassoulet with tofu and kale, fresh tomato and sweet potato

Shakshouka £10 (V)

Baked Barradale Farm eggs, tomato, onion, Arabic spices

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Sliced Avocado and seasonal green vegetables £18 (V)

served with poached egg and Hollandaise sauce
| vegan option available

Brioche French Toast £12 (V)

Seven seeded artisan bakery brioche served with toffee sauce,
fresh banana and whipping cream

Pancakes or Waffles £12 (V)

with seasonal berries and maple syrup

Rolled oat porridge £8

with Bermondsey Bees honey and fresh berries

Continental basket £12

Danish, croissants, muffins, toast and a fruit yoghurt pot

Meat and seafood selection £16

Parma ham, salami, roast ham, John Ross Scottish smoked salmon,
smoked mackerel

Cheese selection £14 (V)

Brie, Lincolnshire Poacher, Cashel Blue, Cerney Ash goat's cheese

Fresh fruit salad £9 (VG)

With seasonal mixed berries

Berry bowl £10 (VG)

Mix of strawberries, blueberries, blackberries and raspberries

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MENU SELECTION

12.00PM - 06.00AM

🕒 Available overnight

Roasted tomato soup £8 (VG) 🕒

Served with ciabatta croutons

Mushroom soup £8 (VG) 🕒

Served with ciabatta croutons

John Ross Scottish oak smoked salmon £14

Horseradish, shallot and caper cream, brown bread and butter

Classic club sandwich £23 🕒

Grilled chicken, crispy bacon, tomato, fried egg, lettuce, mayonnaise, French fries

Steak sandwich £26 (H)

With a choice of Thatchams of Berkshire Rib-eye or Sirloin steak cooked to your liking, on ciabatta bread with caramelized onion and rocket leaves, served with French fries

Philly cheese sandwich £22

Pulled beef on sourdough bread, English mustard, crispy onions, blue cheese sauce, served with French Fries

Vegetable burger £17 (V) 🕒

Grilled portobello mushroom, roasted red pepper, tomato, avocado, fried egg, lettuce, mayonnaise, French fries

Caesar salad £15 (H) 🕒

With grilled chicken **£21** / With sautéed prawns **£25**

Heritage tomato and Mozzarella salad (V) £12 starter / £16 main course

Basil pesto, balsamic reduction

Greek salad £13 (V)

Cherry tomatoes, cucumber peppers, mixed olives, feta, red onion

Scottish Salmon poke bowl £21

Marinated salmon with quinoa, edamame beans, pickled cucumber, avocado and radish

Wagyu beef burger £27 (H) 🕒

Scottish Highland Wagyu patty, Montgomery cheddar, bacon, onion chutney on a brioche bun, served with French fries

Buttermilk-fried chicken burger £21 (H) 🕒

Chipotle sauce, red cabbage slaw and French fries

FROM THE CHARGRILL

Please choose from red wine sauce, mushroom sauce or Hollandaise sauce.

**230g 28 day dry aged Thatchams of Berkshire Rib-eye steak
or Sirloin steak £34 (H) ①**

Served with confit cherry tomatoes, baby watercress and chunky chips

Scottish Salmon Supreme plain grilled or cajun spiced £30

Served with confit cherry tomatoes and French fries

MAIN COURSE

Crispy battered codling fillet £28

With pea purée, tartare sauce, chunky chips and lemon

Steamed fillet of cod £27

Crushed new potatoes, sautéed wild mushrooms,
tenderstem broccoli, chive cream sauce

Indian style curry £25 (H)

Tender lamb or chicken pieces cooked in a fragrant curry sauce
and served with basmati rice and mini poppadoms

Puy lentils and butternut squash shepherd's pie £22 (VG)

Served with mixed salad and sourdough bread

Sweet potato, chickpeas, spinach and coconut cream curry £22 (VG)

With jasmine rice, toasted flaked almonds,
crispy shallots and raisins

Margherita pizza plus three toppings of your choice £19 ①

Ham, pepperoni, grilled chicken, bacon, tuna, prawns, anchovies,
mushrooms, olives, onion, peppers, capers, spinach, cherry tomatoes, chilli

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Penne pasta or spaghetti £18 🌱

With grilled chicken (H) **£6**

Your choice of sauce: roasted vine tomato (V),
carbonara, bolognese (H), pesto or arrabiata (V)

SIDES £5

Steamed spinach
Tenderstem broccoli
Buttered new potatoes with chives
Honey glazed Chantenay carrots
Fine green beans with confit shallots
French fries
Chunky chips

Hospitality Action's Invisible Chips 0% fat. 100% charity. £5

All proceeds go to help support those working in the industry, one portion at a time

DESSERTS

Fruit salad £8 (VG)

Mixed seasonal fruits in a sweet vanilla syrup

Bakewell tart £8

Shortcrust pastry tart filled with layers of strawberry jam and frangipane and topped with almond flakes. Served warm with whipped cream

Dark chocolate mousse £8 (VG)

Rich, smooth and velvety dark chocolate mousse coated with chocolate glaze that sits on a light vanilla sponge

Raspberry and Chocolate Rocher £8 (VG)

Raspberry chocolate sphere, freeze dried raspberry and chocolate glaze with a raspberry coulis

Cheese selection £15

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ARABIC SELECTION

Hummus £11 (VG)

Smooth paste of chickpeas and tahini

Tabbouleh £11 (VG)

Cracked wheat, parsley salad, tomato, mint and onion

Labneh £11 (V)

Strained yoghurt

Fattoush £12 (VG)

Baby gem, tomato, cucumber, green pepper, radish, pomegranate seeds and summac

Shish Taouk £24.50

Barbecue boned chicken, Arabic spices and garlic sauce

Kafta Halabieh £25

Skewers of grilled spiced minced lamb, tahini sauce

Farouj Meshwi £24

Grilled marinated baby chicken, garlic sauce

Biryani £28 ①

Chicken or lamb

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CHILDREN'S MENU

Two courses - £18
Three courses - £24

STARTERS £8

Homemade tomato soup with croutons (VG)
Carrot and cucumber sticks with seasonal hummus dip (VG)
Green salad (VG)

MAINS £12

Pizza with your choice of topping: Ham and mozzarella, tomato and basil
or chicken and basil

Steamed or grilled fillet of cod with mixed vegetables and potatoes

Macaroni and cheese (V)

Spaghetti or penne pasta with your choice of cheese, bolognese
or tomato sauce (V)

Fish goujons with French fries, tartar sauce and peas

Chicken nuggets with French fries and salad

Chicken or beef burger with lettuce, tomato
and French fries ☺

DESSERTS £8

Mixed berries with Chantilly cream

Selection of ice cream with chocolate sauce; choose from vanilla,
chocolate or strawberry

Chocolate brownie and vanilla ice cream ☺

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NIPA THAI MENU

AVAILABLE FROM 5PM - 10PM

APPETISERS

Satay Kai £15

Chargrilled marinated chicken served with peanut sauce and cucumber relish

Toong Ngern Yuang £16

Crisp fried prawn dumplings served with homemade sauce

CURRIES

Kaeng Kiew Warn Kai (spicy) £24

Vibrant chicken & Thai aubergine in a spicy & rich green coconut sauce

Kaend Kiew Warn Pak Thao Hoo (medium spicy) £18

Bean curd & vegetables in green curry

PAN FRIED DISHES & RICE

Phad Kra Prao Kai £22

Stir fried chicken with chillies & basil leaves

Koong Tod Kra Tiem Prig Tai £29

Stir fried prawns with pepper, coriander & crisp fried garlic

Phad Phak Tuam Mitr (V) £14

Stir fried mixed vegetables

Sanguan's Pad Thai £21

Fried rice noodles with bean sprouts, spring onions, eggs & prawns

Kao Suay (V) £7

Thai jasmine rice

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WINES

WHITES	175ml	BOTTLE
VINHO VERDE, QUINTA DA LIXA PORTUGAL, 2021 Aromas of apple, grapefruit with hints of tropical fruits, floral	£10.50	£40
PINOT GRIGIO SARTORI DI VERONA ITALY, 2021 Clean floral bouquet with a full palate and a touch of exotic spice	£10.50	£40
DASHWOOD SAUVIGNON BLANC NZ, 2022 Aromas of passionfruit, grapefruit, and lime, and a zingy citrus finish	£13	£52
MÂCON BLANC VILLAGES LOUIS JADOT FRANCE, 2018 Bright and balanced with refreshing notes of citrus and crisp green apple	£12.50	£49
GAVI DI GAVI LA MINAIA NICOLA BERGAGLIO ITALY, 2021 Crisp and refreshing with a light, fresh, mineral and citrus bouquet		£49
PULPO ALBARINO RIAS BAIXAS SPAIN, 2021 Bright with hints of apple green, white flowers and peach		£49
SANCERRE BLANC FRANC MILLET FRANCE, 2021 A bright wine with crisp minerality and ripe citrus flavours.		£60
MERSAULT BLANC JEAN-MICHEL GAUNOUX FRANCE, 2018 Ripe and tropical on the nose, with fine acidity and well-formed fruitflavours.		£95

ROSÉ	175ml	BOTTLE
PINOT GRIGIO BLUSH PARINI DI VENEZIA ITALY, 2021 Aromatic with delicate citrus notes, crisp and refreshing on the palate	£11	£42

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WINES

RED	175ml	BOTTLE
VINUVA ORGANIC NERO D'AVOLA ITALY, 2022 Soft palate, touch of spices, berries	£10.50	£40
TERRA 18 COTES DU RHONE FRANCE, 2020 Fresh red fruit, notes of fresh eucalyptus, silky tannins	£11	£44
ALMA MORA RESERVA MALBEC ARGENTINA, 2021 Ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla	£12	£47
VALPOLLICELLA RIPASSO SOSPIRO ITALY, 2019 A powerful red wine, full of cherry and wild berry notes, with a hint of jam		£52
CHATEAU LAMOTHE-CISSAC FRANCE, 2017 Well balanced, red fruits, cooked blackcurrant, soft spices, subtle vanilla		£55
DASHWOOD PINOT NOIR NEW ZEALAND, 2020 Crunchy black and red cherry fruit, plum and vanilla, smooth tannins	£14	£52
CHATEAU CLINET POMEROL FRANCE, 2016 Layers of ripe red and dark fruit, tobacco with fine oak in the background		£100

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WINES

CHAMPAGNE & SPARKLING

125ml BOTTLE

PONTEBELLO PROSECCO ITALY £13 £65
Hints of citrus, pear, refreshing on a palate, NV

TAITTINGER BRUT RESERVE NV FRANCE £16 £85
Aromas of fruit and brioche with fragrance of peach and white flowers with flavours of fresh fruit and honey, NV

TAITTINGER BRUT PRESTIGE ROSE NV FRANCE £19 £110
A vibrant rosé with aromas of red summer fruits, wild strawberry and raspberry, NV

BOLLINGER SPECIAL CUVÉE FRANCE £125
Full-bodied style, notes of citrus, brioche, NV

KRUG GRAND CUVÉE FRANCE £395
A blend of 10 vintages and wines from 25 Crus, rich, balanced and unique, NV

THOMSON & SCOTT NOUGHTY BLANC UK £50
Non-alcoholic, vegan, halal sparkling wine. Dry, with crunchy, ripe-apple fruit, NV

DESSERT WINE

100ml

MUSCAT BEAUMES DE VENISE FRANCE £12
Aromas of orange blossoms, fresh and ripe lemon peels, dragonfruit, lychee, and a tiny bit of grapefruit, 2014

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APERITIFS & DIGESTIFS

50ml

APERITIFS £11

APEROL
CAMPARI
KÜMMEL
LIQUORE STREGGA
PIMMS NO. 1
NOILLY PRAT

DIGESTIFS £11

AMARETTO
BAILEYS
COINTREAU
DRAMBUIE
FRANGELICO
GRAHAM'S TAWNY PORT
GRAND MARNIER
COCCHI DI TORINO
FERNET BRANCA
PERNOD

BEERS

HEINEKEN	NETHERLANDS	5%	0.33L	£6
PERONI LIBERA NASTRO AZZURRO	ITALY	0%	0.33L	£6
CURIOUS INDIA PALE ALE	ENGLAND	5.6%	0.33L	£7
PORTOBELLO LONDON PILSNER	SCOTLAND	4.6%	0.33L	£7
SINGHA	THAILAND	5%	0.33L	£7
PERONI NASTRO AZZURRO	ITALY	5.1% 5%	0.33L	£7

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SPIRITS

GIN	50ml	WHISKY
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TANQUERAY 10 ENGLAND	£12	BLENDED
HENDRICK'S SCOTLAND	£12	J.WALKER BLACK 12yr SCOTLAND £12
		CHIVAS REGAL 18yr SCOTLAND £17
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VODKA		ISLAY
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KETEL ONE NETHERLANDS	£12	LAPHROAIG 10yr SCOTLAND £14
BELVEDERE POLAND	£13	LAGAVULIN 16yr SCOTLAND £16
GREY GOOSE FRANCE	£14	SPEYSIDE
		GLENLIVET 12yr SCOTLAND £12
		GLENFIDDICH 12yr SCOTLAND £12
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RUM		HIGHLAND / ISLAND
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RUMBULLION SPICED RUM	£11	OBAN 14yr SCOTLAND £13
HAVANA CLUB 3yr CUBA	£12	DALWINNIE 15yr SCOTLAND £14
MOUNT GAY ECLIPSE		IRELAND
BLACK BARREL BARBADOS	£13	REDBREAST 12yr £12
		TULLAMORE DEW 18yr £28
BRANDY		JAPAN
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REMY MARTIN VSOP FRANCE	£12	YAMAZAKI SINGLE MALT -
BERNEROY CALVADOS FRANCE	£14	DISTILLER'S RESERVE £20
		BOURBON
		WOODFORD RESERVE USA £16
TEQUILA		
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OLMECA MEXICO	£12	
PATRON SILVER MEXICO	£14	

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SOFT DRINKS

JUICES £5

Apple
Cranberry
Grapefruit
Orange
Pineapple
Tomato

WATER

Llanllyr Source still or sparkling
small £2 / large £5

Evian still or **Perrier** sparkling
small £3 / large £6

FEVERTREE MIXERS £5 (200ML)

Tonic
Light Tonic

MIXERS £5

Lemonade
Soda Water
Bitter Lemon
Ginger Ale
Ginger Beer

COCA COLA PRODUCTS £6 (330ML)

Coke
Diet Coke
Coke Zero

HOT DRINKS

COFFEE £7

Ethically sourced via the Borough Coffee Company

Espresso
Double Espresso, Americano
Macchiato, Café Latte, Cappuccino, Flat White, Mocha
Filter Coffee, Hot Chocolate

Decaffeinated options available

TEA & INFUSIONS £7

English Breakfast, Earl Grey
Green Mint, Very Berry, Chamomile
Lemon & Ginger

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