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DRINKS



HOUSE MENU - AVAILABLE 26TH APRIL 2023

(AVAILABLE 12 - 9PM WED - SAT)

PLEASE ENSURE ALL ALLERGIES ARE DISCLOSED WHEN ORDERING

NIBBLES

HOMEMADE BREADS (V)	£6.00
INFUSED OILS & FLAVOURED BUTTER	
MARINATED MIXED OLIVES (V/DF)	£6.00
TOASTED ALMONDS	
PERSIAN SPICED HUMMUS (VG/GF*)	£6.50
DUKKAH SPICE, SEA SALTED CROUTES	
CRISPY SQUID	£7.50
LIME & CHILLI AIOLI	

STARTERS

SOUP OF THE DAY (V/GF*)	£7.00
SEASONAL GARNISH, HOMEMADE BREAD & FLAVOURED BUTTER	
MACKEREL ESCABECHE (GF)	£8.50
CONFIT EGG YOLK, ASPARAGUS, PICKLED FENNEL	
CHICKEN LIVER PARFAIT (GF*)	£8.00
MISO BUTTER, QUINCE, TOASTED BRIOCHE	
BLACK PEPPER WHIPPED GOATS CHEESE (V/GF)	£8.00
CANDIED WALNUT, HERITAGE BEETS	
CLASSIC SCOTCH EGG	£8.00
ROAST APPLE & DATE PUREE, APPLE SALAD	

MAINS

PAN FRIED HAKE	£20.00
NEW POTATO, CHORIZO & BROAD BEAN FRICASSEE, ROAST PEPPER PESTO	
PORK TENDERLOIN & BRAISED CHEEK (GF)	£19.00
CHARRED MISO CABBAGE, ROAST APPLE PUREE, CHOUCROUTE	
PAN ROAST DUCK BREAST	£19.00
SALT BAKED CELERIAC, PRUNE, JUS GRAS, CONFIT LEG CROQUETTE	

DIETARY INFORMATION:

V SUITABLE FOR VEGETARIAN, V* CAN BE ADAPTED FOR VEGETARIANS.

GF THIS DISH IS GLUTEN FREE, GF* CAN BE ADAPTED TO BE GLUTEN FREE

VG SUITABLE FOR VEGANS, VG* CAN BE ADAPTED FOR VEGANS

P THIS DISH IS PISCATARIAN, P* THIS CAN BE ADAPTED FOR PISCATARIANS



MAINS

HTH BEEF BURGER (GF*) SMOKED BACON & ALE JAM, SWISS CHEESE, BURGER SAUCE, HOUSE SLAW, TRIPLE COOKED CHIPS	£15.50
BEER BATTERED FISH & CHIPS (VG*) GREEN MONKEY BEER BATTER, MINTED PEA CRUSH, TARTAR, CHARRED LEMON	£12.50/£15.50
PIE OF THE DAY CREAMED POTATO OR TRIPLE COOKED CHIPS, SEASONAL GARNISH, GRAVY	£15.00
10OZ ROLLED SHROPSHIRE RIB EYE (GF/DF*) CONFIT TOMATO, BUTTERED FLAT MUSHROOM, HAND CUT CHIPS - PEPPERCORN/BLUE CHEESE/DIANE SAUCE	£29.00 (£3.00)
BRAISED LAMB SHANK (GF) CREAMED POTATO, HONEY GLAZED ROOT VEGETABLES, MINTED GRAVY	£19.50
SPICED CHICKPEA TAGINE (VG/GF) ROASTED SQUASH, TABBOULEH, POMEGRANATE	£15.00

SIDES (ALL £4.00)

TRIPLE COOKED CHIPS.	PARMESAN & TRUFFLE FRIES
HONEY GLAZED ROOT VEGETABLES	CREAMED POTATO
	SEASONAL VEGETABLES

DESSERTS

APPLE TART TATIN CINNAMON ICE CREAM, BROWN BUTTER CRUMBLE	£7.00
STICKY TOFFEE PUDDING (VG*) ALE BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	£7.50
BITTERSWEET CHOCOLATE TART MINT ICE CREAM, CHOCOLATE CRUMB	£8.50
RHUBARB PARFAIT (GF*) GINGER SPICED CRUMBLE, VANILLA CREME PATISSERIE, POACHED RHUBARB	£8.00
CHEF'S SELECTION APPLE YARDS CHEESES PICKLED CELERY, CHUTNEY AND CRACKERS	£12.00



COCKTAIL LIST

SHORT & STRONG

WHISKEY SOUR - £10.00

WARM & SMOKEY: WOODFORD RESERVE,
LEMON, SUGAR, EGG WHITE
(TRY IT WITH AMARETTO)

MY CHERRY AMOUR - £9.50

SWEET & MOREISH: DISARONNO, CHERRY
BRANDY, CRANBERRY, SUGAR, LIME

BERRIES & CHERRIES - £9.50

FRUITY & SOPHISTICATED: RASPBERRY VODKA,
CHAMBORD, CHERRY BRANDY, ZINFANDEL,
LIME, SODA

MEXICAN MULE - £9.00

STRONG WITH A KICK: TEQUILA BLANCO,
LIME, GINGER BEER

BANOFFEE BABY - £9.50

RICH & DECADENT : TOFFEE VODKA, BISCOFF,
BANANA SYRUP, CREAM, BRULE BANANA

HOUSE CLASSICS

LADY IN RED - £9.00

PINK & CLASSY: RASPBERRY VODKA,
CHAMBORD, PINEAPPLE, LIME, PROSECCO

PASSIONFRUIT MARTINI - £9.00

TANGY & TARTY: VODKA, PASSOA, VANILLA SYRUP,
PINEAPPLE

ESPRESSO MARTINI - £9.00

BITTER & STRONG: ESPRESSO, VANILLA VODKA,
KAHLUA, VANILLA SYRUP

BLOODY MARY- £8.50

TANGY & WARMING: VODKA, TOMATO JUICE,
TABASCO, WORCESTERSHIRE SAUCE, SALTS
(NOT VEGAN)

LONG ISLAND ICED TEA - £9.00

ALL THE LIQUORS: VODKA, GIN, RUM,
TEQUILA, COINTREAU, LEMON, COKE

DARK & STORMY - £8.50

SIMPLE BUT BEAUTIFUL: GOSLINGS DARK RUM,
LIME, GINGER BEER, BITTERS

COSMOPOLITAN - £8.50

CLASSIC & PUNCHY: VODKA, LIME,
CRANBERRY

CARIBBEAN CRUSH- £9.00

JUST LIKE LILT: GOLDEN RUM, GINGER SYRUP,
LIME & PINEAPPLE JUICE

WINE LIST



BY THE GLASS

WHITE

		REGULAR / LARGE	BOTTLE
1	SANTIAGO SAUVIGNON BLANC (CHILE)	5.25/7.25	20.00
2	KE BONTA PINOT GRIGIO - V (ITALY)	5.25/7.25	20.00
3	PERCHERON CHENIN/VIIGNIER - V (S.A)	5.95/7.95	22.00
4	HOME FARM CHARDONNAY (AUSTRALIA)	6.35/8.20	23.90
5	TWO RIVERS SAUVIGNON BLANC (N ZEALAND)	7.90/10.50	30.90

RED

6	SANTIAGO MERLOT (CHILE)	5.65/7.65	21.00
7	KALEU MALBEC (ARGENTINA)	5.95/7.95	22.00
8	HOME FARM SHIRAZ (AUSTRALIA)	5.95/7.95	22.00
9	BODEGAS MANZANOS RIOJA TINTO - V (SPAIN)	6.35/8.35	23.90
10	MONTESABLE PINOT NOIR - V (FRANCE)	7.50/9.95	28.50
11	ZUCCARDI MALAMADO, FORTIFIED MALBEC (ARGENTINA)	5.95 (75ML)	

ROSE

12	KE BONTA PINOT GRIGIO ROSÉ - V (ITALY)	5.35/7.10	21.00
13	ANOTHER STORY ZINFANDEL BLUSH (CALIFORNIA)	5.35/7.10	21.00



BY THE BOTTLE

WHITE & ORANGE

14	BODEGAS MANZANOS RIOJA BLANCO - V (SPAIN) ROUNDED, LONG WITH FRESH AROMAS OF APRICOT AND GRAPEFRUIT	25.00
15	LEVRE PIQUANTE, PICPOUL DE PINET (FRANCE) FRESH AND CITRUSY, FULL OF LEMON, PEACH AND PEAR	27.50
16	LA LUCIANA GAVI - V (ITALY) LIGHTLY FLORAL CHARACTERS WITH HINTS OF APPLE AND PEAR	28.00
17	FUNKSTILLE GRÜNER, VELTLINER - V (AUSTRIA) A DRY WINE WITH COMPLEX FLAVOURS. SUBTLE EXOTIC HINTS	32.00
18	LAUREATUS ALBARINO (SPAIN) INTENSE RIPE FRUITS. WONDERFULLY BALANCED ACIDITY WITH AN ELEGANT FINISH	37.50
19	"ZIN" FANO (ITALY) DRY AND WELL STRUCTURED. INTENSE AND COMPLEX	38.00
20	DOMAINE DE LA MOTTE, CHABLIS (FRANCE) ROUNDED BODY WITH NOTES OF RIPE PEACH, APRICOT AND APPLE	42.00
21	DOMAINE ROBLIN, SANCERRE - V (FRANCE) COMPLEX PALATE WITH RIPE PEAR AND PITHY NOTES	46.00
22	SOLARA NATURAL 'ORANGE' WINE - V (ROMANIA)	29.50

ROSE

23	LES OLIVIERS, CINSAULT (FRANCE) DRY WITH AROMAS OF MEADOW FLOWERS AND TANGY BERRIES	23.90
24	AIX PROVENCE ROSÉ (FRANCE) REMINISCENT OF BLOSSOM, PEACH AND FRESH CITRUS WITH DELICATE WILD BERRIES	44.50



..... BY THE BOTTLE
(CONTINUED)

RED

25	MESSERI NEGROMARO PRIMITIVO (ITALY) COMPLEX AND RICH WITH HINTS OF BERRY AND SPICES	27.50
26	BACCOLO ROSSO - V (ITALY) FULL BODIED WITH NOTES OF BLACK CHERRY	29.00
27	LOS HAROLD'S ESTATE ROBLE, MALBEC (ARGENTINA) ELEGANT TANNIS, RED RIPE & BRAMBLY FRUIT WITH A SWEET SMOKE FINISH	30.50
28	BODEGAS MURIEL, RIOJA RESERVA (SPAIN) SMOOTH, ELEGANT AND CLASSIC. NOTES OF SPICES, HERBS AND TOBACCO	32.00
29	TWIST OF FATE, CABERNET SAUVIGNON - V (AUSTRALIA) EASY DRINKING. MOREISH BLACK FRUITS WITH A HINT OF VANILLA	33.50
30	FLEURIE, LA MADONE - V (FRANCE) A HEADY PERFUME OF FRESHLY FLOWERS AND CRUSHED BERRIES ON THE NOSE	36.90
31	OLD SMOKING LOON, ZINFANDEL - V (CALIFORNIA) FULL WITH BOLD AROMAS OF BOYSENBERRY, BLACK CHERRY AND VANILLA	35.50
32	CHATEAU MILLION, SAINT EMILION GRAND CRU (FRANCE) VELVETY STRUCTURE, NICELY BALANCED WITH A CONCENTRATION AND DEPTH	49.50
33	SOLARA, NATURAL RED - V (ROMANIA) PACKED WITH BRAMBLE FRUIT NOTES WITH RASPBERRY AND BLACKBERRY	29.50

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CHAMPAGNE & FIZZ

34	PIERRE MIGNON RESERVE BRUT NV	46.00	
35	BOLLINGER SPECIAL CUVÉE BRUT NV	75.00	
36	BOLLINGER SPECIAL CUVÉE ROSE BRUT NV	89.00	
37	PROSECCO DI MARIA - VEGAN	6.25 (125ML)	28.00
38	PROSECCO DI MARIA ROSE - VEGAN	6.25 (125ML)	28.00
39	GRAN GESTA CAVA BRUT - VEGAN	27.50	
40	HALFPENNY SPARKLING WINE	35.00	

PLEASE ASK A MEMBER OF STAFF ABOUT OUR GUEST WINES

..... GIN LIST

		PER 25ML
1	<p>AVIATION</p> <p>AMERICAN DRY GIN MADE FROM A BLEND OF SPICES FROM ALL AROUND THE WORLD</p>	4.20
2	<p>BROCKMANS</p> <p>PREMIUM BOTANICAL GIN WITH SUBTLE NOTES OF BERRY FLAVOURS</p>	4.20
3	<p>HENDRICKS</p> <p>HANDCRAFTED GIN DISTILLED FROM JUNIPER, CORIANDER AND CITRUS PEEL</p>	4.00
4	<p>TANQUERAY</p> <p>CHARLES TANQUERAY'S RECIPE, DISTILLED FROM A RANGE OF THE FINEST BOTANICALS</p>	4.20
5	<p>OPHIR</p> <p>MADE FROM CUBEBS FROM INDONESIA, BLACK PEPPER AND CORIANDER</p>	3.60
6	<p>BOMBAY SAPPHIRE</p> <p>VAPOUR INFUSED WITH FRESH CITRUS AND JUNIPER FLAVOURS</p>	3.50
7	<p>BULLARDS STRAWBERRY & BLACK PEPPER</p> <p>FRESH STRAWBERRY AND A WARMING BLACK PEPPER TASTE</p>	4.20
8	<p>VERANO WATERMELON</p> <p>MADE WITH FRESH SPANISH WATERMELON TO CREATE A UNIQUE AND FRESH TASTE</p>	4.20
9	<p>CHASE PINK GRAPEFRUIT & POMELO</p> <p>DISTILLED FROM JUNIPER, PINK GRAPEFRUIT, POMELO, AND LIME</p>	3.70
10	<p>WHITLEY NEILL RASPBERRY</p> <p>A VERY JAMMY RASPBERRY GIN, WITH HINTS OF BLACKBERRIES</p>	3.70
11	<p>MALFY BLOOD ORANGE</p> <p>JUNIPER BERRIES AND ITALIAN BLOOD ORANGES CREATE THIS VIBRANT DRINK</p>	3.70
12	<p>WHITLEY NEIL PARMA VIOLET</p> <p>A SWEET GIN FLAVOURED TO TASTE LIKE THE TRADITIONAL SWEETS</p>	3.70
13	<p>DR EAMERS' MANGO & PASSIONFRUIT</p> <p>A VIBRANT TROPICAL GIN DISTILLED WITH BOTANICALS FOR A FRESH FLAVOUR</p>	4.20
14	<p>SLINGSBY RHUBARB GIN</p> <p>THE MOST AWARDED GIN IN THE WORLD ENHANCED WITH RHUBARB</p>	3.70
15	<p>BROKERS PINK GIN</p> <p>HAND CRAFTED WITH SUBTLE HINTS OF CHINCHONA BARK AND POMEGRANATE</p>	3.70
16	<p>DR EAMERS' MELON & CUCUMBER</p> <p>SWEET HONEYDEW MELON & CRISP CUCUMBER WITH CORE BOTANICALS</p>	3.70
17	<p>MALFY SICILIAN LEMON</p> <p>ITALIAN SUN RIPENED LEMONS AND ALMA LEMON PEEL MAKE THIS CITRUS GIN POP</p>	4.30
18	<p>WHITLEY NEILL RHUBARB & GINGER</p> <p>TART ENGLISH RHUBARB WITH WARMING GINGER</p>	3.70
19	<p>SEEDLIP SPICED 0% GIN</p> <p>A LOVELY 0% ALTERNATIVE TO TRADITIONAL GINS, WITH THE SAME JUNIPER</p>	2.50
20	<p>SEEDLIP GROVE 0% GIN</p> <p>A REFRESHING. ALTERNATIVE TO TRADITIONAL GINS WITH FRUITY NOTES</p>	2.50



BEER & CIDER

DRAUGHT

		1/2 PINT	PINT
GREEN MONKEY - JOULES	(MARKET DRAYTON, 4.3%)	2.20	4.40
STONE ALE IPA - JOULES	(MARKET DRAYTON, 4.2%)	2.30	4.60
PALE ALE - JOULES	(MARKET DRAYTON, 4.1%)	1.95	3.90
SEASONAL KEG - JOULES	(MARKET DRAYTON, VARIES)	2.45	4.90
SEASONAL ALE - JOULES	(MARKET DRAYTON, VARIES)	2.10	4.20
CARLING	(UK, 4%)	2.20	4.40
STAROPRAMEN	(CZECH, 5%)	2.75	5.50
GUINNESS	(IRELAND, 4.2%)	2.55	5.10
MORTIMERS BERRY CIDER	(UK, 4%)	2.45	5.10
ASPALLS CIDER	(UK, 5.5%)	2.55	4.80

BOTTLES

MONGOZO GLUTEN FREE 5%	4.40	SCHOFFERHOFER GRAPEFRUIT 2.5%	4.00
JERVER 0% LAGER	3.80	FLORIS WHEAT BEER 3.5%:	5.50
HIMLA HUMLA 0%	3.80	STRAWBERRY, RASPBERRY OR PASSIONFRUIT FLAVOURS.	

SPIRITS & LIQUORS

VODKA

PER 25ML

SMIRNOFF	3.50
GREY GOOSE	5.00
STRAWBERRY & BLACK PEPPER	3.90
ABSOLUT VANILLA	3.80
ABSOLUT RASPBERRY	3.80
CHASE	5.00

RUM

PER 25ML

BACARDI WHITE	3.50
BACARDI SPICED	3.50
BLACK MAGIC	4.00
KRAKEN	4.00
SAILOR JERRY	4.00
OLD J TIKI FIRE	5.00
GOSLINGS DARK RUM	4.00
ALUNA COCONUT RUM	4.00
LAMBS SPICED	3.40



SPIRITS & LIQUORS

WHISKEY

	PER 25ML
JACK DANIELS	3.60
JACK DANIELS FIRE	3.80
JACK DANIELS HONEY	4.00
FAMOUS GROUSE	3.40
JAMESONS	3.50
SOUTHERN COMFORT	3.40
WOODFORD RESERVE	5.50
MAKERS MARK	3.90
DRAMBUIE	3.40



SINGLE MALTS

	PER 25ML
THE LAKES NO.6	10.00
TALISKER 14Y	5.50
ABERFELDY 12Y	5.00
LAGUVALIN 16Y	6.50
MAC-TALLA MARA	6.50



APERITIFS

	PER 50ML
MARTINI EXTRA DRY	3.20
MARTINI ROSSO	3.20
CAMPARI	5.00

BRANDY

	PER 25ML
COURVOISIER	4.50
MARTELL VS	4.00
GRAND MARNIER	4.00



LIQUORS

	PER 25ML
BAILEYS (50ML)	5.00
CHAMBORD	3.00
COINTREAU	3.80
DISARONNO	3.30
KAHLUA (50ML)	4.80
LIMONCELLO	3.00
ST GERMAIN (50ML)	8.00
FINE RUBY PORT (50ML)	4.00
CROFTS SHERRY (50ML)	3.80



TEQUILA

	PER 25ML
1800 REPOSADO TEQUILA	4.00
1800 BLANCO TEQUILA	4.00



NON-ALCOHOLIC DRINKS

TONICS

FEVER TREE TONIC	2.30
FEVER TREE SLIM TONIC	2.30
FEVER TREE ELDERFLOWER	2.30
FEVER TREE MEDITERRANEAN	2.30
FEVER TREE GINGER ALE	2.30
DOUBLE DUTCH:	
- CUCUMBER & WATERMELON	2.30
- POMEGRANATE & BASIL	2.30

MOCKTAILS

RASPBERRY RIPPLE - £4.80
 SWEET & RED; APPLE JUICE, RASPBERRY PUREE
 LEMON JUICE, VANILLA SYRUP, & LEMONADE

CRIMES OF PASSION- £4.80
 TANGY & SWEET; PASSIONFRUIT PUREE,
 PINEAPPLE, SUGAR, LIME, & LEMONADE

HOT DRINKS

TEA: ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, & DECAFFEINATED TEA	2.80
AMERICANO (DECAF AVAILABLE)	2.80
LATTE	3.00
CAPPUCCINO	3.00
FLAT WHITE	2.90
ESPRESSO	2.10 2.50
MACHIATTO	2.80
MOCHA	3.00
HOT CHOCOLATE	2.80
LIQUOR COFFEE:	7.50
- JAMESONS, GRAND MARNIER, KALHUA, BAILEYS, MARTEL	
LIQUOR HOT CHOCOLATE:	7.50
- BAILEYS, AMORETTO, COINTREAU, CHAMBORD	
ADD JUG OF CREAM	0.30

SOFT DRINKS

PEPSI MAX	2.50	3.20
DIET PEPSI	2.50	3.20
LEMONADE	2.50	3.20
DASH OF SOFT DRINK (MIXER)		1.25
FRUIT JUICE	2.25	4.00
SODA DASH		0.60
APPLETIZER		2.80
FENTIMANS GINGER BEER		3.50
FENTIMANS ELDERFLOWER		3.50
TOMATO JUICE		2.00
FROBISHER'S APPLE & MANGO		2.90
FROBISHER'S ORANGE & PASSION		2.90
FROBISHER'S APPLE & RASPBERRY		2.90
CORDIAL & SODA	2.00	3.00
STILL MINERAL WATER	2.30	4.00
SPARKLING MINERAL WATER	2.30	4.00

HTH

HENRY
TUDOR
HOUSE

RESTAURANT
BAR AND
VENUE