

## DRINKS

BUBBLES	Glass (125ml)	Bottle (750ml)
Lanson Black Label Brut NV	£9.00	£49.00
Besserat de Bellefon 'Cuvee des Moines' Brut NV	£9.75	£53.00
Lanson Rose Brut NV		£66.00
Prosecco Jeio	£6.25	£29.50

WHITE	Glass (175ml)	Bottle (750ml)
The Raintree Reserve, Chenin/Colombard, South Africa, 2010	£5.50	£21.00
Pinot Grigio, 'Villa Blanca', Hungary, 2010	£6.00	£23.00
Tempus Sauvignon, Chile, 2010	£6.25	£24.50
Villa du Clos Viognier, Languedoc, France, 2009/10	£7.50	£30.00
La Bouquet, Sauvignon Blanc, Sancerre Region, France 2009		£34.00

ROSE	Glass (175ml)	Bottle (750ml)
Canon des Anges, Vin de Pays, France, 2010	£6.00	£22.50
Chateau Pecachard, Bergerac, France, 2010		£31.00

RED	Glass (175ml)	Bottle (750ml)
Solano Tempranillo, Spain, 2009/10	£5.50	£21.00
Tempus Merlot, Chile, 2009	£6.00	£24.00
Coiron Malbec/Shiraz, Mendoza, Argentina, 2010	£6.75	£26.50
Montepulciano d'Abruzzo, Italy, 2009	£7.00	£27.50
Lacrimus Sendero Royal, Rioja, 2008/09		£30.00

(125ml glass of wine available upon request)

BEER AND CIDER	Bottle (330ml)
Peroni	£4.25
Corona	£4.25
Magners	£4.25

SPIRITS	Bottle (330ml)
(50ml standard serve, 25ml upon request)	
House Spirit with Mixer	£8.00
Premium spirit with Mixer	£9.00

SOFT DRINKS	Bottle (330ml)
Pepsi/Diet Pepsi/Lemonade	£2.00
Fresh Apple or Orange Juice	£3.00
Fruit Juices	£2.00
Mineral Water	£1.80/£3.50

## COCKTAILS

CHAMPAGNE COCKTAILS	£10.50
<b>Classic Champagne Cocktail</b> Cognac, Angostura and sugar topped up with Champagne	
<b>French 74 or 75</b> Vodka or gin with lemon juice and sugar topped up with Champagne	
<b>Berry Bubbly</b> Fresh berries, Gran Marnier, maraschino liqueur and apple juice finished off with Champagne	

MARTINI'S	£9.50
<b>Basil and Mint Martini</b> Citron vodka, grape juice and elderflower with fresh basil and mint	
<b>Red Chilli Martini</b> Fresh chilli, sloe gin, apple juice and rose syrup – <i>have it as hot as you can handle!</i>	

<b>Bourbon Angel</b> Bourbon, lemon and elderflower with a dash of peach bitters	
<b>Passiontini</b> Vodka, passoa, apple juice, passion fruit and lemon	
<b>Black Pepper Martini</b> Gin, grapefruit juice, lemon and black pepper	

CLASSIC COCKTAILS	£9.50
<b>Elderflower Collins</b> Gin, lemon juice, sugar and elderflower topped with soda water	
<b>Fruity Margarita</b> Choose from strawberry, peach or blackberry with Tequila, lime and sugar topped with cranberry juice	

<b>Apple and Apricot Breeze</b> Rum, apricot brandy, apple and cranberry juice with lime	
<b>Bramble</b> Gin, sugar, lemon juice over crushed ice topped off with Chambord liqueur	
<b>Bitter Sweet</b> Raspberry liqueur and Campari muddled with lime and sugar over crushed ice	

NON-ALCOHOLIC COCKTAILS	£4.50
<b>Fruity Mojito</b> - <i>Choose your flavour!</i>	
<b>Pineapple Punch</b> Pineapple juice and puree with coconut and caramel - finished with cinnamon	

HOT DRINKS	£2.50
Espresso, Americano, Macchiato	£2.50
Cappuccino, Latte, Double Espresso/Macchiato	£3.00
English Breakfast, Earl Grey, Camomile, Peppermint	£3.00
Green Tea, Spiced Orange and Rooibos	

## FOOD

NIBBLES	£3.75
Tom's Kitchen Mixed Bar Nuts	£3.75
Spanish Olive Bar Mix with Sweet Garlic	£3.75
Fried and Salted Giant Corn with Chilli	£3.75
Fried and Salted Broad Beans with Chilli	£3.75

SHARING BOARDS	£25.90 for 2
<b>Farm</b> <i>Bayonne Ham, Chorizo, Salami and Chicken Liver Parfait, Pickles, Grape Chutney and Freshly Baked Bread</i>	

<b>Sea</b> <i>Mackerel Pate, Salmon Gravlox, Potted Shrimp, Coronation Crab Salad, Garlic Aioli, Caper Berries and Freshly Baked Bread</i>	£25.90 for 2
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<b>Field</b> <i>Baked Aubergine Puree, Char Grilled Artichoke, Goats' Cheese Mousse, Pickled Peppers, Roasted Mediterranean Vegetables, Nocellara del Belice Olives and Freshly Baked Bread</i>	£22.50 for 2
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SALADS	£14.50
Crayfish Tails, Watermelon, Basil and Spiced Peanut Crumb	£14.50
Avocado, Grapefruit and Quinoa Salad with Toasted Sunflower Seeds	£11.95

TOM'S FAVOURITE'S	£13.50
Ploughman's <i>Montgomery Cheddar, Mini Pork Pie, Pickled Onions, Mixed Leaf Salad, Piccalilli, Branston Pickle and Freshly Baked Bread</i>	£13.50

Beef Burger with Big Chips <i>Pickled Gherkins, (add cheese or bacon £1 each)</i>	£13.90
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SIDE DISHES	£1.00 per person
Freshly Baked Bread	£1.00 per person
Guacamole with Flat Bread	£4.50
Paprika Potato Crisps with Soured Cream and Red Onion Dip	£4.00
Artichoke and Parmesan Salad, Lemon Dressing	£4.75
Mixed Leaf Salad	£4.25
Triple Cooked Chips	£4.25
Triple Cooked Chips with Truffle and Parmesan	£4.75

DESSERTS	£7.75
Strawberry Eton Mess	£7.75
Milk Chocolate Mousse with Caramelised Hazelnuts	£7.75
Lemon Tart	£7.75

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our food is prepared in an environment where nuts and shellfish are present.