





OUR KITCHEN USES NUTS. FULL ALLERGY LIST AVAILABLE.

Please inform your waiter if you are allergic to any food items before you order – we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.

Discretionary service of 12.5% will be added to your bill.





MIXED OLIVES 4.00

CRISPS 3.00

SMOKED ALMONDS 4.00

Hummus Dip 5.50

Smooth blended chickpeas with lemon and tahini served with warm sourdough bread

BABAGANOUSH DIP 6.00

Blended aubergine with pomegranate seeds

Tzatiki 4.90

Cool and tangy greek yogurt with cucumber, dill and garlic served with warm sourdough bread





Sandwiches and Wraps

SANDWICHES AND WRAPS

Choose from our display of seasonally inspired wraps and artisan sandwiches served with garden salad

CHEESE BOARD 12.00

With warm sourdough bread, Cheshire Applebys, Parmesan cheese (24 months), Comte cheese (24 months)



SHARING BOARD 21.00

Tzatiki, babaganoush, hummus, mixed olives and warm sourdough bread

APERITIF FOR Two 20.00

2 Glasses of Wine Mixed Olives Smoked Almonds Hummus Dip





Orange juice Apple juice Berry Boost juice

ACAI BOWL 8.00

With berries, chia seeds, coconut flakes & bee pollen

Add: Gluten Free Granola - 3.00 Add: Almond Butter - 1.50



SUPER BERRY:

Mixed berries, chia seeds, maqui berries, raw honey & coconut water

BANANA CINNAMON:

Banana, raw honey, cinnamon, bee pollen & almond milk

MANGO BLITZ:

Mango, coconut water, honey & chia seeds

TROPICAL CRUSH:

Mango, banana, tropical juice & bee pollen

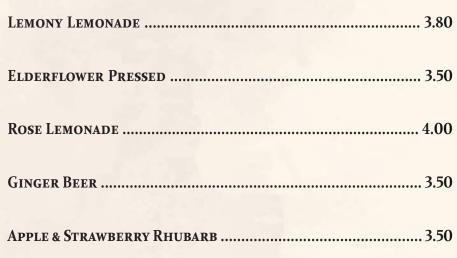




Our produce is selected carefully from independent suppliers across the UK.











Cocktails



APEROL SPRITZ 10.00

Strip down to the bare essentials and expose yourself to Italian marriage of Aperol and Processo with Soda Water.



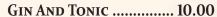
PIMMS 10.00

A refreshing infusion of Pimms and Fizzy lemonade. Perfect for lazing in the back garden.



STRAWBERRY FIZZ 10.00

Tools down, feet up, with our cheeky punch full of berries, vodka with lemonade and lemon thyme. Let the good times roll.



Land ahoy! Sailor Jerry returned from another voyage and brought along few scallywags. Classic twist of Gin and Tonic.



White peach puree and Prosecco

BLOODY MARY 13.00

A refreshing infusion of Pimms and Fizzy lemonade. Perfect for lazing in the back garden.

PIMMS JUG SHARE 20.00

Yo ho ho a jugful of Pimms, Fizzy lemonade, blended expertly for a flavour that's as tight and melodious as a steel drum (served for 2-4 people).



ESPRESSO MARTINI 10.00

Sophisticated little devil – it is dressed to kill with Vodka. Khalua, Espresso, Gomme Syrup.



Wines

Sauvignon Blanc Between Thorns, SE Australia Chardonnay Granfort Languedoc, France Pinot Grigio, Da Luca, Sicily, Italy Albarino, Lolo, Rias Baixas, Spain

RED WINES

Shiraz, Between Thorns, SE Australia
Pinot Noir , Rare Vineyards, Vin De France
Merlot, Berri Estates , SE Australia
Malbec, Callia Lunaris, San Juan, Argentina

ROSE WINE

Pinot Grigio Rosato, Belvino, Venice, Italy
Coteaux en Provence Estandon Rose



SPARKLING AND CHAMPAGNE

Da Luca Prosecco, Italy

Jacquart Brut Mosaïque France

Montaudon Grande Rose Brut France

175 ML	BOTTLE
5.10	21.00
5.20	22.00
5.80	25.00
5.80	30.00

175 ml	BOTTLE
5.10	21.00
5.40	22.00
5.50	23.00
	25.00

175 ml	BOTTLE
6.00	23.00
	28.00

200 мг	Вотты
10.50	24.00
	37.00
	45.00



