

COCKTAILS

PASSION STAR MARTINI 10.5

Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco

ESPRESSO MARTINI 10

Vodka, Kahula, sugar syrup, Halston double espresso

PENNY BLACK 10.5

Chambord, elderflower liquor, Prosecco

MOJITO 9.5

Havana Special, Havana 3, sugar Syrup, soda, lime, mint

NEGRONI 10

Gin, Campari, Martini Rosso

APEROL SPRITZ 9.5

Aperol, prosecco, soda, orange garnish

STRAWBERRY AMARETTO SOUR 9

Amaretto, strawberry puree, lemon, sugar

FRENCH MARTINI 9.5

Vanilla vodka, Chambord, pineapple juice

PINK VELVET 9.5

Pink gin, vodka, candy syrup, strawberry puree, lemondade

LIMONCELLO MARGARITA 9.5

Tequila, limoncello, lime juice, sugar syrup

BRAMBLE 10

Gin, lemon juice, Creme De Cassis

OLD FASHIONED 10

Bourbon, brown sugar, Angostura Bitters, soda dash optional

WHITE RUSSIAN 10

Vodka, Kahlua, milk

MOCKTAILS

0% BRAMBLE 7.5

Ceders 0% gin, sugar syrup, lemon juice, grenadine

STRAWBERRY PUNCH 5

Strawberry, honey, mint, tonic

PASSION STAR 0% 6

Pineapple juice, passionfruit & sugar syrup

NIBBLES

NOCELLARA OLIVES (v, ve, gf) 4.5

CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf) 8

SAUTÉED PADRON PEPPERS WITH CHIVE AIOLI (v) 7.5

BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v) 7



STARTERS & SMALL PLATES

GARLIC MUSHROOMS 9

Creamy Madeira wine sauce, toasted brioche (v)

BURRATA, PECAN, PROSCIUTTO & PEAR SALAD 11

Honey and mint herb oil (gf)

WHIPPED FETA & STICKY THYME CARMELISED ONIONS 10

Roast cherry tomatoes, caperberries, Moroccan spiced crackers & sumac (v, gf)

CHICKEN LIVER PATE 10.5

Halston chutney, sourdough & garden salad

GIN CURED SALMON 11

Cucumber, beetroot, yuzu & peach dressing (gf)

ROASTED TOMATO SOUP, BASIL OIL 7.5

Sourdough bread (v,ve)

PORK & BLACKBERRY SCOTCH EGG 9

BBQ garlic puree, cloudy apple jelly & crispy onion salad

SCALLOPS WITH TWICE COOKED PORK BELLY 12

Pickled shimeji mushroom, celeriac puree, sage jus (gf)

TOASTED SOURDOUGH BREAD 4

Oils (v, ve)

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(v) Vegetarian (gf) Gluten Free (ve) Vegan

SUNDAY ROAST

ROAST PICANHA BEEF	19.5
THYME & GARLIC ROAST CHICKEN SUPREME	19
ROAST HAM	18
THREE MEAT ROAST	24

ALL SERVED WITH CREAMED POTATO, BEEF DRIPPING ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, HALSTON GRAVY

NUT ROAST	17.5
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Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy

CAULIFLOWER CHEESE	5
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SALADS

CLASSIC CHICKEN CAESAR SALAD	13.5
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Breaded chicken, croutons, romaine lettuce, creamy garlic anchovy dressing, Parmesan cheese

GRAIN & GREEK SALAD	12
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Cucumber, tomato, red onion, Kalamata olives, roast peppers, cracked wheat, giant cous cous, chickpeas, oregano, lemon, olive oil & parsley dressing

SALAD ADDITIONS

Breaded chicken 3.50 | King prawns 4.00 |
Picanha steak 4.50 | Gin cured salmon 4.00



SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Charlotte potatoes with garlic & herb (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	4

SAUCES	1.5 each
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Garlic mayo | Blue cheese mayo |
Parmesan and truffle oil

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BEER & CIDER ON DRAFT

1/2 Pint

MADRI Spain 4.6%	2.9/5.7
PRAVHA Czech 4%	2.6/5.1
BORDERLANDS BREWERY (GUEST) Langholm, Scotland	2.7/5.3
ASPALL APPLE CIDER England 4.5%	2.9/5.6
SALT LOOM England 4%	3.1/5.8
GUINNESS Ireland 4.1%	2.9/5.6

BOTTLES

PERONI 5.1% 330ml	4.5
CORONA 4.5% 330ml	4.5
CORONA 00 0.05% 330ml	3.6
STAROPRAMEN 5% 330ml	4.8
STAROPRAMEN ZERO 0% 330ml	3.6
REKORDERLIG CIDER 4% 500ml STRAWBERRY & LIME MANGO & RASPBERRY WATERMELON & LIME	5.5
REKORDERLIG CIDER 00 0% 500ml STRAWBERRY & LIME	4.2

SOFT DRINKS

COCA COLA 330ML	2.8
DIET COKE 330ML	2.6
FEVER TREE 275ML GINGER BEER RASPBERRY LEMONADE CLOUDY APPLE	3
FEVER TREE 200ML LIGHT TONIC INDIAN TONIC GINGER ALE ELDERFLOWER TONIC MEDITERRANEAN TONIC	2
J20 275ML APPLE & RASPBERRY ORANGE & PASSIONFRUIT	3
FRESH JUICE 250ML	2.8
STILL WATER 330ML/750ML	1.8/3.8
SPARKLING WATER 330ML/750ML	1.8/3.8

RED WINE

175ml Btl

Light & fruity

**SEA MOUNTAIN 'DEVILS PEAK'
MERLOT 2020** 6.8/27

South Africa

**DANCING FLAME GRAN
RESERVA PINOT NOIR 2021** 36

Chile

Medium bodied, round & fruity

ROWLANDS BROOK SHIRAZ 7.1/29

Australia

OLTRE PIANO PRIMITIVO SALENTO 2021 7.8/32

Italy

RIOJA SANTIAGO RESERVA 2018 36

Spain

MONTE ZOVO VALPOLICELLA 2021 48

Italy

Full, Rich & Robust

SANTA DIGNA CABERNET SAUVIGNON 2019 34

Chile

GOUGUENHEIM MALBEC 2022 8.6/35

Argentina

CHATEAU TOUR BEL AIR 2019 44

France

**ALAIN JAUME GRAND VENEUR COTE
DU RHONE ROUGE 2020** 39

France

**CHATEAU PUY-BLANQUET SAINT-
EMILION GRAND CRUZ 2015** 60

France

**CHATEAUNEAUF-DU-PAPE
LES GALETS DE LA BERTHAUDE 2021** 70

France

ROSE WINE

175ml Btl

FOXCOVER WHITE ZINFANDEL 6.9/28

USA

AMORI PINOT GRIGIO ROSÉ 2022 7.4/30

Italy

**WHISPERING ANGEL CÔTES
DE PROVENCE ROSÉ NV** 54

France



MAGNUMS

LAURENT - PERRIER LA CUVÉE 140

France, 1.5L bottle

**MOET & CHANDON BRUT
IMPERIAL** 138

France, 1.5L bottle

**WHISPERING ANGEL CÔTES
DE PROVENCE ROSÉ NV** 100

France, 1.5L bottle



SUNDAY MAINS

KATSU CHICKEN CURRY 20

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

LEMON & GINGER GLAZED SALMON 22

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

PARMESAN CRUSTED FILLET OF BREAM 22

Tomato couscous with mussels poached in lemon cream, rosemary roast baby potatoes, cherry tomatoes and basil

**BEER BATTERED HADDOCK &
TRIPLE COOKED CHIPS** 18

Pea mayo, tartare sauce

**BEEF BURGER TOPPED WITH CHILLI
HONEY GLAZED BRISKET** 18

Swiss cheese & garlic mayo in a toasted brioche bun, triple cooked chips

**SPICED BUTTERMILK CHICKEN
BURGER** 18

Padron peppers, grilled cheese, chilli jam & smoky mayo in a toasted brioche bun served with triple cooked chips

THAI YELLOW VEGETABLE CURRY 12/16

Roasted vegetables, toasted coconut & coriander rice, garlic toasted flatbread (v, ve)

**CREAMY SPAGHETTI, SPINACH &
SUN-DRIED TOMATOES** 12.5/16.5

Sautéed cavolo nero, lemon, parmesan & rocket salad (v)

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DESSERT

CLASSIC CRÈME BRULEE 7.5
Shortbread (v)

VANILLA & WHITE CHOCOLATE CHEESECAKE 7.5
Biscoff crunch, roast apricots (v)

STRAWBERRY ETON MESS 8.5
With lemon meringue, vanilla ice cream & flaky pastry

PEANUT BUTTER CHOCOLATE BROWNIE 7.5
Chocolate sauce, vanilla ice-cream (v, ve, gf)

BLACKBERRY, APPLE & PECAN CRUMBLE 7.5
White chocolate caramel sauce & vanilla ice-cream

HOME-MADE ICE CREAM
Two scoops 5
Three scoops 7

Raspberry Pavlova Espresso caramel
Lemon sherbet Vanilla bean
Chocolate chipotle Rocky road
Pistachio Rhubarb & custard
Red velvet cookie

Subject to availability

CHEESE
Local cheeses, celery, biscuits, medjool dates 11

DESSERT WINE

Petit Guiraud Sauternes 2020 37.5cl 35
France

Tokaibor Tokaji Aszu 5 Puttonyos 50cl 35
Hungary

Stanton & Killeen Rutherglen Muscat 37.5cl 35
Australia

Grahams 10 Year Old Tawny Port 75cl 40
Portugal

COFFEE & TEA

CAPPUCCINO 3.5

AMERICANO 2.9

LATTE 3.5

FLAT WHITE 3.4

ESPRESSO 2.0

DOUBLE ESPRESSO 2.4

ADD SYRUP 0.5

ENGLISH LAKELAND TEA 2.6

ASSORTED HERBAL TEAS 2.5

DE-CAFFEINATED TEA 2.65

CHAI LATTE 3.9

LUXURY HOT CHOCOLATE 3.9

ADD SOYA OR OAT MILK 0.5

Decaffeinated coffee available

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WHITE WINE

175ml Btl

Delicate & Light

AMANTI PINOT GRIGIO 2022 7.3/29
Italy

WILLOWGLEN GEWÜRZTRAMINER/RIESLING 2021 6.8/27
Australia

Fresh, Fruit Driven & Zesty

OSPREY'S LANDING SAUVIGNON BLANC 2022 7.8/32
New Zealand

PIQUE & MIXE, PIQUEPOUL-TERRET BLEND 32
France

TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021 27
Hungary

DOMAINE DENIZOT SANCERRE 2021 49
France

Richer, Textured & Aromatic

LE GRAND NOIR VIOGNIER 2022 8.3/34
France

VICTORIA PARK CHARDONNAY 2021 35
Australia

VEIGA DA PRINCESA ALBARIÑO 2022 38
Spain

FAMILLE BROCARD CHABLIS LES MANANTS 2022 44
France

CHAMPAGNE

125ml Btl

JEAN-PIERRE MARNIQUET CARTE D'OR BRUT NV 12/50

CHAMPAGNE TAITTINGER BRUT RÉSERVE NV 70

CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ NV 85

DOM PÉRIGNON 2013 250

SPARKLING WINE

BOTTER PROSECCO DOC NV 6.5/27
Italy

GRATIEN & MAYER CUVÉE FLAMME CRÉMANT DE LOIRE NV 7.5/34
France

GRATIEN & MAYER CUVÉE FLAMME ROSÉ CRÉMANT DE LOIRE NV 7.5/34
France