

COCKTAILS

PASSION STAR MARTINI Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco	10.5
ESPRESSO MARTINI Vodka, Kahula, sugar syrup, Halston double espresso	10
PENNY BLACK Chambord, elderflower liquor, Prosecco	10.5
MOJITO Havana Special, Havana 3, sugar Syrup, soda, lime, mint	9.5
NEGRONI Gin, Campari, Martini Rosso	10
APEROL SPRITZ Aperol, prosecco, soda, orange garnish	9.5
STRAWBERRY AMARETTO SOUR Amaretto, strawberry puree, lemon, sugar	9
FRENCH MARTINI Vanilla vodka, Chambord, pineapple juice	9.5
PINK VELVET Pink gin, vodka, candy syrup, strawberry puree, lemondade	9.5
LIMONCELLO MARGARITA Tequila, limoncello, lime juice, sugar syrup	9.5
BRAMBLE Gin, lemon juice, Creme De Cassis	10
OLD FASHIONED Bourbon, brown sugar, Angostura Bitters, soda dash optional	10
WHITE RUSSIAN Vodka, Kahlua, milk	10
MOCKTAILS	
0% BRAMBLE Ceders 0% gin, sugar syrup, lemon juice, grenadine	7.5
STRAWBERRY PUNCH Strawberry, honey, mint, tonic	5
PASSION STAR 0% Pineapple juice, passionfruit & sugar syrup	6

NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4.5
PIGS IN BLANKETS WITH A CUMBERLAND SAUCE GLAZE	8
CHILLI CHEDDAR FONDUE FOAM & NACHOS (v)	7.5
BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v)	7



STARTERS & SMALL PLATES

WILD MUSHROOM & TRUFFLE RISOTTO With sauteed mushroom & parmesan cheese (gf)	10
BURRATA, PECAN, PROSCIUTTO & PEAR SALAD Honey and mint herb oil (gf)	11
TWICE BAKED GOATS CHEESE SOUFFLE Caramelised onion & thyme cream topped with goats' cheese and fig (v)	10.5
CHICKEN LIVER PATE Halston chutney, sourdough & garden salad	10.5
GIN CURED SALMON Cucumber, beetroot, yuzu & peach dressing (gf)	11
ROASTED TOMATO SOUP, BASIL OIL Sourdough bread (v,ve)	7.5
SEARED SCALLOPS WITH APPLE BRANDY SAUCE Pressed sweet potato & black pudding, watercress & apple crisp	12
TOASTED SOURDOUGH BREAD Oils (v, ve)	4

Please advise our team of any food allergies.
Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites and soybeans.

(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
Served with creamed potato, Yorkshire pudding, seasonal vegetables, gravy	

CAULIFLOWER CHEESE	5
---------------------------	---



SALADS

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

GRAIN & GREEK SALAD	12
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
Garlic mayo Blue cheese mayo Parmesan and truffle oil	

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

BEER & CIDER ON DRAFT

1/2 Pint

MADRI Spain 4.6%	3/5.7
PRAVHA Czech 4%	2.8/5.3
SALT JUTE SESSION IPA (GUEST) England 4.2%	3.1/5.8
ASPALL APPLE CIDER England 4.5%	2.9/5.6
SALT LOOM England 4%	3.1/5.8
GUINNESS Ireland 4.1%	3.1/5.8

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	3.5
STILL WATER 330ML/750ML	1.8/3.8
SPARKLING WATER 330ML/750ML	1.8/3.8

RED WINE

175ml Btl

Light & fruity

LE PETIT NOIR MERLOT

France

DANCING FLAME GRAN RESERVA PINOT NOIR 2021

Chile

Medium bodied, round & fruity

ROWLANDS BROOK SHIRAZ

Australia

OLTRE PIANO PRIMITIVO SALENTO 2021

Italy

RIOJA SANTIAGO RESERVA 2018

Spain

MONTE ZOVO VALPOLICELLA 2021

Italy

Full, Rich & Robust

SANTA DIGNA CABERNET SAUVIGNON 2019

Chile

GOUGUENHEIM MALBEC 2022

Argentina

CHATEAU TOUR BEL AIR 2019

France

ALAIN JAUME GRAND VENEUR COTE DU RHONE ROUGE 2020

France

CHATEAU PUY-BLANQUET SAINT- EMILION GRAND CRUZ 2015

France

CHATEAUNEAUF-DU-PAPE LES GALETS DE LA BERTHAUDE 2021

France

ROSE WINE

175ml Btl

FOXCOVER WHITE ZINFANDEL

USA

AMORI PINOT GRIGIO ROSÉ 2022

Italy

WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France



MAGNUMS

LAURENT - PERRIER LA CUVÉE

France, 1.5L bottle

MOET & CHANDON BRUT IMPERIAL

France, 1.5L bottle

WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France, 1.5L bottle



6.8/27

36

7.1/29

7.8/32

36

48

34

8.6/35

44

39

60

70

6.9/28

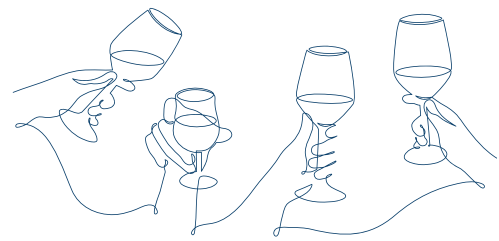
7.4/30

54

140

138

100



SUNDAY MAINS

KATSU CHICKEN CURRY

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

20

LEMON & GINGER GLAZED SALMON

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

23

SEARED STONE BASS

With chorizo & seafood nage, saffron potatoes, Pak choi, beets, heritage kale & herb oil (gf)

23

BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS

Pea mayo, tartare sauce

18

FESTIVE PORK BURGER TOPPED WITH STICKY RED CABBAGE

Pigs in blankets & Monterey Jack cheese, in a toasted brioche bun with cranberry sauce & triple cooked chips

18

FRIED BUTTERMILK CHICKEN BURGER

Grilled cheese, celeriac remoulade, beet & redcurrant jelly in a toasted brioche bun served with triple cooked chips

18

THAI YELLOW VEGETABLE CURRY

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

12/16

SPAGHETTI TOSSED IN ROAST GARLIC, CHILLI AND SUNDRIED TOMATO SAUCE

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

13.5/17

Please advise our team of any food allergies.

Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites and soybeans.

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

DESSERT

CLASSIC CRÈME BRULEE Shortbread (v)	7.5
SPICED CHOCOLATE ORANGE PUDDING Rum & raisin ice cream, boozy chocolate sauce	7.5
VANILLA & WHITE CHOCOLATE CHEESECAKE Biscoff crunch, zesty orange strawberries (v)	8.5
PEANUT BUTTER CHOCOLATE BROWNIE Chocolate sauce, vanilla ice-cream (v, ve, gf)	7.5
OATY GINGERBREAD & PLUM CRUMBLE Served with creme anglaise (v)	7.5
HOME-MADE ICE CREAM Two scoops Three scoops	5 7
Raspberry Pavlova Lemon sherbet Chocolate chipotle Pistachio Red velvet cookie	Espresso caramel Vanilla bean Rocky road Rhubarb & custard
<i>Subject to availability</i>	

CHEESE

Local cheeses, celery, biscuits, medjool dates 11

DESSERT WINE

Petit Guiraud Sauternes 2020 37.5cl France	35
Tokaibor Tokaji Aszu 5 Puttonyos 50cl Hungary	35
Stanton & Killeen Rutherglen Muscat 37.5cl Australia	35
Grahams 10 Year Old Tawny Port 75cl Portugal	40

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

Please advise our team of any food allergies. Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites, and soybeans.

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

WHITE WINE

175ml Btl

<i>Delicate & Light</i> AMANTI PINOT GRIGIO 2022 Italy	7.3/29
WILLOWGLEN GEWÜRZTRAMINER/RIESLING 2021 Australia	6.8/27
<i>Fresh, Fruit Driven & Zesty</i> OSPREY'S LANDING SAUVIGNON BLANC 2022 New Zealand	7.8/32
PIQUE & MIXE, PIQUEPOUL-TERRET BLEND France	32
TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021 Hungary	27
DOMAINE DENIZOT SANCERRE 2021 France	49
<i>Richer, Textured & Aromatic</i> LE GRAND NOIR VIOGNIER 2022 France	8.3/34
VICTORIA PARK CHARDONNAY 2021 Australia	35
VEIGA DA PRINCESA ALBARIÑO 2022 Spain	38
FAMILLE BROCARD CHABLIS LES MANANTS 2022 France	44
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 Italy	6.5/28
GRATIEN & MAYER CUVÉE FLAMME CRÉMANT DE LOIRE NV France	7.5/34
GRATIEN & MAYER CUVÉE FLAMME ROSÉ CRÉMANT DE LOIRE NV France	7.5/34