



## BAR MENU

# DRAUGHT

	PINT	HALF
<b>SAN MIGUEL LAGER</b> 5%	<b>£6.5</b>	<b>£3.35</b>
A crisp, refreshing lager with a clean malt backbone and subtle hop bitterness. Light-bodied and easy-drinking, San Miguel Lager delivers a smooth, balanced finish—perfectly refreshing on its own or alongside a wide range of dishes.		
<b>CAMDEN PALE ALE</b> 4%	<b>£7</b>	<b>£3.6</b>
A bright, balanced pale ale bursting with citrus and tropical hop aromas. Smooth and refreshing with a clean, crisp finish, Camden Pale Ale is easy-drinking yet full of flavour.		
<b>CAMDEN HELLS LAGER</b> 4.6%	<b>£6.5</b>	<b>£3.35</b>
A clean, crisp Helles-style lager with subtle malt sweetness and a gentle hop finish. Fresh, dry, and perfectly balanced, Camden Hells is a modern classic that’s effortlessly refreshing		
<b>KOPPARBERG APPLE CIDER</b> 4%	<b>£6.5</b>	<b>£3.35</b>
A crisp and juicy cider made from real Swedish apples. Sweet, refreshing, and lightly sparkling, Kopparberg Apple is perfect for sipping on its own or enjoying with friends.		
<b>GUINNESS</b> 4.2%	<b>£7.1</b>	<b>£3.6</b>
Possessing a malty sweetness and a hoppy bitterness, with notes of coffee and chocolate. A roasted flavour also comes through, courtesy of the roasted unmalted barley that goes into its brewing.		

## BOTTLED BEER & CIDER

<b>BUDWEISER</b>	330ml	<b>£5.5</b>
<b>CORONA</b>	330ml	<b>£5.5</b>
<b>PERONI GF</b>	330ml	<b>£5.5</b>
<b>PERONI 0%</b>	330ml	<b>£5.5</b>
<b>THATCHER’S GOLD</b>	500ml	<b>£6.5</b>
<b>OLD MOUT</b>	500ml	<b>£6.8</b>
Mixed Fruit, Kiwi & Lime		



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# SOFT DRINKS

APPLETISER			£3.5
PEPSI	200ml	£3	330ml £4
PEPSI MAX	200ml	£3	330ml £3.5
LONDON ESSENCE TONIC			£3
Indian, Light, Ginger Ale, Soda, Lemonade			
FROBISHERS			£3
Apple, Cranberry, Mango, Orange, Pineapple, Tomato			
FRUIT SHOOT			£2
J2O			£3.25
Apple & Raspberry, Orange & Passion Fruit			
RED BULL			£4.2

# HOT DRINKS

ESPRESSO	£3
DOUBLE ESPRESSO	£3.6
MACCHIATO	£3.95
AMERICANO	£3.95
CAPPUCCINO	£3.95
FLAT WHITE	£3.95
LATTE	£3.95
MOCHA	£3.95
HOT CHOCOLATE	£3.95
LIQUEUR COFFEE	£11
ENGLISH BREAKFAST TEA	£3.5
TEA	£3.5
Early Grey, Chamomile, Decaf Tea	

\*Syrups available on request – Almond, Salted Caramel, Vanilla



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# SUSTAINABLE PRACTISE

## - Our Picks -

### ARBIKIE DISTILLERY

The World's First Climate Positive Spirits: Meaning 'nature' in Gaelic, the revolutionary Nàdar duo harness the power of nature and science to create the world's first climate positive spirits, made from the most innovative and surprising ingredient - the humble pea. Nàdar is at the forefront of fighting climate change and biodiversity loss, avoiding more carbon emissions than it produces.

NÀDAR VODKA £6 | NÀDAR GIN £6

## GIN LONDON DRY

### 6 O'CLOCK GIN

£5.5

Strikingly smooth to taste and beautiful to behold in its iconic Bristol-blue glass bottle, with a soft and citrusy flavour, led by juniper, carefully balanced with coriander seed, angelica root, orris root, winter savoury, elderflower and orange peel.

### 6 O'CLOCK BRUNEL

£6

Exquisitely engineered for a more complex flavour profile, with extra juniper and the introduction of six new botanicals - green cardamom, nutmeg, cumin, cassia bark, cubeb pepper and lemon - for a bolder, richer flavour; an earthy sweetness combines with citrus freshness for a dry spicy finish.

### BATHTUB SLOE GIN

£5.25

### BEEFEATER

£5.25

### BOMBAY SAPPHIRE

£5.5

### HENDRICK'S

£6.25

### MONKEY 47

£5.45

### TANQUERAY 10

£5.5

## FLAVOURED GINS

### BEEFEATER PINK

£5.25

### WARNER'S ELDERFLOWER

£5.65

### WARNER'S RHUBARB

£5.65

## VODKA

### ABSOLUT

£5.25

Original, Citron, Raspberri, Vanilia

### BLACK COW

£5.5

### GREY GOOSE

£6

### ŻUBRÓWKA

£5.25

## COGNAC

### HENNESSY XO

£15.5

### HENNESSY VS

£6.5

### MARTELL

£6

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## LIQUEURS

BAILEYS	£6
DISARONNO	£5
MALIBU	£5
PEACH SCHNAPPS	£5
SOUTHERN COMFORT	£5

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## SHOTS

COFFEE CAZCABEL	£5
JÄGERMEISTER	£5
OLMECA TEQUILA	£5
BLACK SAMBUCA	£5
TEQUILA ROSE	£5

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## RUM

BECKFORD'S RUM	£5.5
BACARDI	£5
CAPTAIN MORGAN'S SPICED	£5.5
HAVANA CLUB 3 YO	£5
KRAKEN	£5.75
PUSSER'S GUN POWDER PROOF RUM	£5.45

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## BLENDED WHISKEY/BOURBON

BULLEIT RYE	£5.5
JACK DANIELS	£5.25
JAMESON	£5.5
JOHNNIE WALKER BLACK	£5
MAKER'S MARK	£5.5
WOODFORD RESERVE	£6.5

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## SINGLE MALT

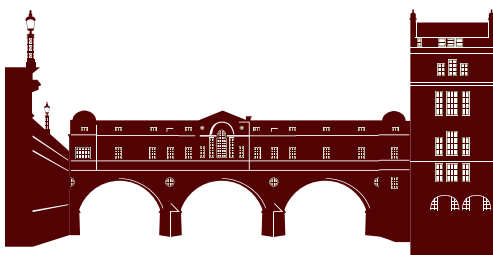
COTSWOLD SINGLE MALT	£5.5
BRUICHLADDICH	£7
GLENFIDDICH FIRE AND CANE	£5.5
GLENFIDDICH 12 YO	£7
GLENFIDDICH 15 YO	£8
GLENFIDDICH 21 YO	£15.5
HAKUSHU	£9
LAGAVULIN 16 YO	£8.5
OBAN 14 YO	£9

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# WHITE WINE

	175ml	250ml	Bottle
<b>AMODO PECORINO IGT TERRE D'ABRUZZO</b>	<b>£7.5</b>	<b>£10</b>	<b>£27</b>
Terre Siciliane, Italy			
A vibrant Italian white with fresh citrus and green apple aromas, complemented by subtle floral notes. Crisp and mineral-driven on the palate, Amodo Pecorino offers a bright, refreshing finish—perfect with seafood, salads, or light pasta dishes.			
<b>DA LUCA PINOT GRIGIO</b>	<b>£9.5</b>	<b>£13.5</b>	<b>£35</b>
Terre Siciliane, Italy			
A light and crisp Italian white with delicate aromas of green apple and citrus. Fresh, zesty, and easy-drinking			
<b>ALLUMEA ORGANIC GRILLO CHARDONNAY</b>	<b>£7.5</b>	<b>£11</b>	<b>£29</b>
Sicilia			
A bright and aromatic Sicilian white, combining the crisp freshness of Grillo with the subtle richness of Chardonnay. Notes of citrus, green apple, and a hint of tropical fruit make it lively and elegant			
<b>PETAL &amp; STEM SAUVIGNON BLANC</b>	<b>£8</b>	<b>£11.5</b>	<b>£30</b>
Marlborough, New Zealand			
A vibrant and zesty white wine with fresh citrus and green apple notes. Crisp, aromatic, and perfectly balanced, Petal & Stem Sauvignon Blanc is refreshing on the palate and ideal with light dishes or as an aperitif.			
<b>GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA</b>			<b>£37</b>
Italy			
A refined Italian white from Piedmont, showcasing vibrant citrus, green apple, and delicate floral notes. Crisp and mineral-driven, this elegant Gavi offers a clean, refreshing finish			
<b>LA CHABLISIENNE CHABLIS LE FINAGE 2022</b>			<b>£45</b>
Burgundy, France			
A classic Chablis with vibrant citrus and green apple aromas, complemented by delicate minerality and crisp acidity. Elegant and refreshing			

125ml available for all wine by the glass



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# RED WINE

	175ml	250ml	Bottle
<b>VILLA DEI FIORI</b>			
<b>MONTEPULCIANO D'ABRUZZO</b>	<b>£7.5</b>	<b>£10</b>	<b>£27</b>
Italy			

A ripe and rounded Italian red from the heart of Abruzzo, showing vibrant red berry flavours with rustic, earthy notes and a refreshing acidity.

<b>TILIA MALBEC</b>	<b>£9.5</b>	<b>£13.5</b>	<b>£35</b>
Argentina			

A rich and smooth red wine with juicy dark fruit flavours and soft, velvety tannins. Tilia Malbec is full-bodied yet approachable

<b>LUIS FELIPE EDWARDS</b>			
<b>GRAN RESERVA PINOT NOIR</b>	<b>£8.5</b>	<b>£12</b>	<b>£32</b>
Leyda Valley			

A vibrant Pinot Noir with notes of ripe red berries, cherry, and subtle spice. Smooth and elegant with soft tannins and a lingering, balanced finish

<b>VIÑA REAL</b>			
<b>RIOJA CRIANZA</b>	<b>£9.5</b>	<b>£13.5</b>	<b>£35</b>
Spain			

A rich and elegant Rioja with notes of ripe red fruit, vanilla, and subtle spice. Smooth tannins and a well-balanced finish make Viña Real Crianza a perfect companion

<b>VALPOLICELLA CLASSICO</b>			
<b>BOTTEGA</b>			<b>£40</b>
Italy			

A light to medium-bodied red with bright cherry and red berry aromas, complemented by subtle spice and soft tannins. Smooth and elegant

<b>JADOT BEAUJOLAIS VILLAGES</b>			<b>£45</b>
France			

A fresh, fruit driven red from the renowned Maison Louis Jadot, made from 100% Gamay grown in the higher lying 'Villages' vineyards of Beaujolais. Bright aromas of ripe cherry, raspberry and wild strawberry are complemented by subtle floral and spice notes, while soft tannins and lively acidity deliver a juicy, easy drinking red with depth and character.

125ml available for all wine by the glass



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# ROSÉ WINE

	175ml	250ml	Bottle
<b>VIVANCO RIOJA ROSADO</b>	<b>£8</b>	<b>£11.5</b>	<b>£30</b>
Central Valle, Chile			
A vibrant, fruity rosé with notes of strawberry and red berries. Light and refreshing with a crisp finish, Vivanco Rioja Rosado is perfect for pairing with light dishes or enjoying on its own.			
<b>MINUTY M, ROSÉ</b>			
<b>CÔTES DE PROVENCE</b>	<b>£9.5</b>	<b>£13.5</b>	<b>£35</b>
Provence, France			
A delicate and elegant rosé with notes of fresh red berries, citrus, and subtle floral hints. Light, crisp, and perfectly balanced			

# SPARKLING WINE

	125ml	Bottle
<b>GALANTI PROSECCO</b>		
<b>SPUMANTE EXTRA DRY</b>	<b>£9.5</b>	<b>£39</b>
Italy		
A pronounced aroma of candied fruit, a clean and very agreeable flavour, with natural residual sugars and a distinct aromatic finish.		
<b>BOTTEGA POETI ROSÉ PROSECCO DOC</b>		<b>£40</b>
Treviso		
A delicate and elegant rosé prosecco with notes of red berries and floral hints. Lightly sparkling with a fresh, crisp finish, it's perfect for celebrations or as a refreshing aperitif.		
<b>LOUIS POMMERY ENGLISH SPARKLING</b>		<b>£85</b>
Hampshire, England		
A fresh vibrant palate with a juicy lemon, lime and apple character, with subtle honeyed stone fruits in the background.		
<b>POMMERY BRUT ROYAL</b>	<b>£15</b>	<b>£90</b>
France		
Delicate red berries on the nose with a blend that emphasises Chardonnay on the palate; flavours of citrus and white flowers dominate in a rich yet elegant wine.		
<b>POMMERY BRUT ROSÉ</b>	<b>£105</b>	
France		
Delicate red berries on the nose with a blend that emphasises Chardonnay on the palate; flavours of citrus and white flowers dominate in a rich yet elegant wine.		

125ml available for all wine by the glass



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# CLASSIC COCKTAILS



## MARGARITA

Tequila, Lime & Triple Sec

**£12.5**



## ELDER SPRITZ

Elderflower Liqueur, Prosecco,  
Soda Water

**£12.5**



## PASSION FRUIT MARTINI

Vodka, Passion Fruit Liqueur, Lime Juice,  
Passion Purée

**£12.5**

## ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur

**£12**



## MOJITO £12

Rum, Mint, Syrup, Soda

**£12**

## OLD FASHIONED £13

Bourbon, Sugar, Bitters

**£13**

## NEGRONI £13

Gin, Campari, Vermouth

**£13**

Please ask at the bar for any other classic cocktails.

*Please note a discretionary 10% service charge will be applied to your bill.*

## LIGHT BITES

**HUMMUS (VG, GFO)** 280 KCAL  £5.5

Roasted red pepper hummus with toasted scrocchiarella

**SELECTION OF BREAD (VGO)** 526 KCAL  £5.5

Oven baked pain au seigle, pain aux olives pain au cereales and French findors with butter coins, oil and balsamic

**OLIVES (VG, GF)** 150 KCAL  £5.5

A mix of pitted Kalamata and Halkidiki olives with sundried tomatoes and garlic in a herb dressing

**STUFFED PEPPERS (V, GF)** 198 KCAL  £5.5

mini red peppers stuffed with cream cheese

**SOUP OF THE DAY (VG, GFO)** 204 KCAL  £7.5

Served with toasted bread and herb oil made in house

**NACHOS (V)**  617 KCAL / 848 KCAL £7 / £12.5

A trio of tortilla topped with triple blend cheese, tomato salsa, chunky avocado, coriander and a wedge of lime

**Add: Pulled Pork** 134 KCAL  £5 | **Beef Chilli** 168 KCAL  £5

## BOARDS TO SHARE

£18 each

**CHARCUTERIE BOARD (GFO)** 767 KCAL 

Prosciutto, Coppa and Milano salami with goats cheese and mature cheddar, figs and seeds green tomato chutney and toasted bread

**MEZZE BOARD (V, GFO)** 647 KCAL 

Red pepper hummus, baba ganoush, olives, crudites toasted flat bread

## BURGERS

**HILTON BURGER (GFO)** 1468 KCAL  £18

Two 4 oz steak patties with our ultimate burger sauce, melted cheddar, iceberg lettuce, gherkins and tomatoes in a potato bun served with skin on fries

**PERI PERI CHICKEN BURGER (GFO)** 580 KCAL  £18

Double grilled marinated chicken breast topped with chilli cheese and peri peri sauce in a potato bun with iceberg lettuce and mayo

**VEGAN BURGER (VG, GFO)** 1101 KCAL  £17

Beyond meat pattie topped with vegan cheese, mustard mayo, tomato sauce iceberg lettuce gherkins and tomato in a potato bun served with skin on fries

## SALADS

**CAESAR SALAD (GF)** 327 KCAL  £12

Shredded cos lettuce tossed with Caesar dressing and topped with grated parmesan, anchovies and croutons

**SUPERFOOD SALAD (VG, GF)** 157 KCAL  £13.5

Rich avocado, black rice, edamame and azuki beans, peppers and baby leaf salad in a fresh chimichurri style dressing

VE = Vegan V = Vegetarian

GF = Gluten Free GFO = Gluten Free Option Available




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**Adults need around 2000KCAL a day.**

This menu was printed on eco-friendly paper.

# PIZZAS (GFO)

All pizzas served with a scrocchiarella base topped with rustic tomato sauce and a cheese blend

- CHEESE AND PESTO (V)** 1532 KCAL  £18  
With mini mozzarella balls, cherry tomatoes and pesto topped with crispy basil
- CHORIZO AND NDUJA** 1663 KCAL  £19  
With spicy nduja sausage and chorizo topped with chilli jam, sliced chillies and roquette
- MIXED CHARGRILLED VEG (V)** 1207 KCAL  £19  
With chargrilled peppers aubergines and courgettes

## SANDWICHES

All £13

All sandwiches served on either:

White country loaf | Power grain loaf | Cereal loaf | Gluten-free bread  
with a dressed side salad and skin on fries

**STEAK + £2** 674 KCAL 

Chargrilled sirloin steak with green tomato chutney and caramelised onions

**FISH FINGER** 708 KCAL 

Cod goujons with tartar sauce and rocket

**ITALIAN MEATS AND MOZZARELLA** 1020 KCAL 

Prosciutto, coppa and Milano salami with mozzarella chilli jam and rocket

**HAM AND CHEESE** 902 KCAL 


Honey roasted ham and black bomber cheddar

**CHARGRILLED VEGETABLES AND PESTO (VG)** 656 KCAL 

Chargrilled peppers aubergines and courgettes with green pesto

## SIDES

**CHEFS SALAD (VG, GF)** 104 KCAL  £4.5

**FRIES (VG, GF)** 340 KCAL  £4.5

**DIRTY FRIES:**

**MILLIONAIRE** £9

(V, GF) 803 KCAL 

Crispy skin on fries tossed in parmesan and garlic topped with chives and chipotle mayo

**PULLED PORK** £9

(GF) 803 KCAL 

Crispy skin on fries topped with BBQ pulled pork, triple cheese and BBQ sauce

**SWEET POTATO FRIES (VG, GF)** 253 KCAL  £5.5

**ONION RINGS (VG)** 244 KCAL  £5

**GARLIC FLAT BREAD (V)** 488 KCAL  £5

**GARLIC FLAT BED WITH TRIPLE CHEESE (V)** 562 KCAL  £5.5

**MAC AND CHEESE (V)** 300 KCAL  £6.5

**CREAM TEA** 768 KCAL 

£9

A duo of scones with clotted cream and jam with a pot of tea

## Klimato

CO<sub>2</sub>e data provided by the Klimato Database.

The labels show the CO<sub>2</sub>e emissions of a food serving (kg CO<sub>2</sub>e/serving) and a rating (A-E) reflecting its relative climate impact.



Very low



Low



Medium



High



Very High



LEARN  
MORE

Please note a discretionary 10% service charge will be applied to your bill.

