

MENU

SHARING PLATES

One Plate £10 | Four Plates £34

Pork & Apple Sausage Rolls, Brown Sauce
Devon Crab on Toast, Pickled Radish
Cheddar & Chive Croquettes, Chilli Jam (v)

Vegetable Samosas, Tamarind & Mint Chutney (v)
Chicken Satay, Coriander, Lime
Monkfish Scampi, Tartare Sauce

COURTYARD FAVOURITES

H. Forman's London Smoked Salmon <i>Traditional accompaniments</i>	£26
Native Lobster & Crayfish Cocktail <i>Marie Rose, wholemeal bread, lemon</i>	£24
Devon Crab <i>Compressed cucumber, kohlrabi, seaweed toast</i>	£23
Yellowfin Tuna <i>Radishes, pepper, shallots, citrus ponzu</i>	£29
Isle of Wight Tomatoes (vg) <i>Quinoa, Kalamata olives, lovage, Bloody Mary</i>	£20

SALADS

Bea Tollman's Caesar Salad <i>Baby gem lettuce, garlic croutons, anchovies, parmesan</i> <i>Add grilled chicken</i>	£20 additional £5
Bea Tollman's Cobb Salad <i>Avocado, blue cheese, chicken, Parma ham, tomato, boiled egg, watercress</i>	£25

TOASTIES

Chilli Cheese Toastie (v) <i>Sourdough, green chilli, Cheddar cheese, red onion, fries</i>	£19
Cheese & Tomato Toastie (v) <i>Sourdough, Cheddar Cheese, tomato, fries</i>	£19
Honey Roasted Ham & Cheese Toastie <i>Sourdough. Wiltshire cured ham, Cheddar cheese, fries</i>	£19
Vegan Cheese & Tomato Toastie (vg) <i>Sourdough, vegan cheese, tomato, fries</i>	£19

SANDWICHES

Chesterfield Club Sandwich <i>Grilled sourdough, Devonshire chicken, egg, smoked bacon, tomato, lettuce, mayonnaise, fries</i>	£24
Lobster & Crayfish Roll <i>Marie Rose, brioche bun, lettuce, fries</i>	£29
Chesterfield Cheese & Bacon Burger <i>Pickled cucumber, caramelised onion, burger sauce, fries</i>	£25
Vegetable & Chickpea Burger (v) <i>Spicy mayonnaise, lettuce, pickled cucumber, red onion, fries</i>	£22

(v) vegetarian | (vg) vegan

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you. Please place

your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

All our meat is sourced from HG Walters. Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.

DRINKS LIST

COCKTAILS

Non Alcoholic

Green Detox Cooler 120cal. <i>Apple juice, lemon, cucumber, spinach, celery, jasmine syrup, soda water</i>	11
Elderflower Refresher <i>Elderflower cordial, apple juice, lime juice, ginger beer, mint</i>	11
Wild Afternoon Spritz <i>'Everleaf Forest, lychee syrup, cardamon, Wild Idol Sparkling Rosé, soda water</i>	11
Virgin Gin and Tonic <i>Seedlip Grove, Fentimans Tonic, orange twist</i>	11

Hugo Spritz <i>St Germain Elderflower, Prosecco, mint, soda water</i>	19
Aperol Spritz <i>'Aperol, Prosecco, orange slice, soda water</i>	19
French Martini <i>Pineapple juice, Chambord, Broken Clock Vodka</i>	19
Negroni Sbagliato <i>Campari, Sweet Vermouth, Prosecco</i>	20
French 75 <i>Gin, lemon, sugar syrup, Lanson Champagne</i>	22
Classic Champagne Cocktail <i>Cognac, Mascabo sugar cube, Angostura Bitters, Lanson Champagn</i>	22

WHITE WINE	175ml	250ml	bottle
Sauvignon Blanc, Walker Bay <i>Bouchard Finlayson, South Africa</i>	16	19	55
Gavi Di Gavi, Roberto Sarotto <i>'Campo dell'Olio', Italy</i>	17	22	62
Chablis 1er Cru Fourchaume, Domaine Chatelain <i>Burgundy, France</i>	27	35	97

ROSÉ WINE	175ml	250ml	bottle
D'Estoublon Rose, Roseblood <i>South of France</i>	18	23	65
Rock Angel Rosé by Whispering Angel <i>South of France</i>			98

CHAMPAGNE	175ml		bottle
Lanson Black Label Reserve	22		110
Lanson Rosé	22		120
Wild idol Sparkling Rosé <i>Premium Alcohol Free Sparkling Rosé</i>	11		60

DESSERTS

Bea Tollman's Baked Vanilla Cheesecake (v) 
English Strawberry Compote
£14

Baked Alaska (v)
Cherry Compote, Pistachio
£14


Dark Chocolate & Yoghurt Mousse (v)
Blueberry Ice Cream
£14

Raspberry Soufflé (v)
Blueberry Ice Cream
£14

Sticky Toffee Pudding (v)
Sticky Dates, Toffee Sauce, Vanilla Ice Cream
£14

Assorted Ice Cream and Sorbet
Ice Creams: Madagascar Vanilla, Belgian Chocolate, English Strawberry
(v)
Sorbets: Blackberry, Lemon & Mint, Champagne & Orange (vg)
£14

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 Denotes a favourite signature dish of Mrs T, our Founder and President

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TEA AND COFFEE

ICED TEAS AND COFFEES

Cold Brew & Tonic

Cold Brewed Coffee, Tonic Water, Lime

Cold Brew Iced Vanilla Latte

Cold Brewed Coffee, Milk, Vanilla Syrup

Cold Brew Iced Rose Latte

Cold Brewed Coffee, Milk, Rose Syrup

Fruit Salad Iced Tea, *bespoke blend*

Chocolate Iced Tea, *bespoke blend*

Liquorice Iced Tea, *bespoke blend*

10

LOOSE LEAF TEA

English Breakfast

Signature Earl Grey

Chamomile

Green Tea

Moroccan Mint

Fresh Mint

7

COFFEE

Espresso

Macchiato

Cappuccino

Latte

Flat White

Hot Chocolate

7

LIQUEUR COFFEE

Irish Coffee

Coffee with Jameson Whiskey and Double Cream

Baileys Coffee

Coffee with Baileys and Double Cream

Almond & Orange Coffee

Coffee with Amaretto, Cointreau and Double Cream

Rose & White Chocolate Coffee

Coffee with Mozart White Liqueur, Rose Syrup and Double Cream

15