



Cheeky Nibbles

Mixed breads, Olive oil & Balsamic 5

Rosemary Nuts 5

Marinated Olives 5

Smoked Almonds 5

Spicy mixed nuts 5

Crisps 2.5

Cheddar & onion

Cider vinegar & sea salt

Sweet & chilli

Sea salt

Homemade bites

Hummus & breadsticks 5

Lentil & cumin soup, toast, butter 5

Scotch egg 7

Sausage roll 7

Roast vegetable quiche, rocket 8

Brussel tops, sweet potato & cheddar

Bruschetta

Burrata, tomatoes, basil pesto 10

Avocado, goat's cheese, chilli jam 9

Chorizo, brie, oregano 8

Pies 14

Pieminister pie, creamy mash & gravy

Moo: Steak & ale

Free Ranger: Chicken, ham and leek

Wild Shroom: Mushroom, asparagus & white wine sauce

Sharing Platters

Cheese & Charcuterie (per person) 13

A selection of charcuterie & cheeses, pickles, chutney & bread basket

Cheese platter (per person) 6.5

Brie, Yarg, Red Leicester, Comté & Blue, fig jam, bread basket

Charcuterie platter (per person) 6.5

English ham, Serrano, Lomo, Chorizo & Salami, pickles, bread basket

White

Easy drinking 175ml/250ml

Vinho Verde, Vilacetinho 2017
Douro, Portugal 7.5/8.50

Grillo, Sibiliano 2017
Sicily, Italy 8/9

If you have any allergies or dietary requirements, please advise us prior to ordering. Allergens information available upon request. A discretionary 12.5% service charge will be added to your bill.



Gruner Veltliner, Ecker Eckhof 2017
Wagram, Austria 9.5/11

Chablis, Domaine Fournillon 2015
Burgundy, France 11/13

Gavi, Francesco Rinaldi 2017
Piedmont,, Italy
11/13

Sauvignon blanc, Greywacke 2018
Marlborough, New Zealand 12/14

Something special 175ml/250ml

Chenin blanc, Elodie 2016
Stellenbosch, South Africa 14.5/16.5

Bubbles 125ml

Prosecco, Adami 7.5

Champagne Reserve, Devaux 11

Champagne, Nicolas Feuillatte
¼ bottle 12

Red

Easy drinking
175ml/250ml

Nero d'Avola, Palazzo del Mare 2017
Sicily, Italy 7/8

Rioja Reserva, Ondarre 2014
Rioja, Spain 9/10.5

Shiraz, Magpie Estate 2015
Barossa Valley, Australia 9.5/11

St. Emilion, Grezard 2012

Bordeaux, France
11/13

Nebbiolo, Cabutto 2017
Piedmont, Italy
11/13

Pinot Noir, Dom. Ambroise 2012
Burgundy, France
11.5/13.5

Something special 175ml/250ml

Barolo, Cabutto 2011
Piedmont, Italy 15.5/18.5

Rose`
175ml/250m

Pigoudet, Provence 2017
9.5/11

Sancerre, Loire 2017 12/14

Cocktails

Aperol Spritz: 9

Classic Italian aperitif of prosecco, Aperol.
Topped up with soda and a wedge of orange.

Dark & Stormy: 9

Dark Rum, with fiery ginger beer a dash of
angostura bitters and fresh lime.

Negroni: 10

Italian aperitif of gin, Campari and vermouth
rosso over ice with orange zest.

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Old Fashioned: 10
Whiskey based cocktail with brown sugar and bitters muddled over ice.

POTG Pink Gin: 10
A twist on a true classic but with a good glug of angostura bitters!!

Espresso Martini: 10
Coffee-flavoured cocktail made with vodka, espresso coffee, coffee Liqueur and sugar.

Kir Royale: 12
French cocktail that consist of crème de cassis topped with Champagne.

The Eclectic Kinrara 12.5
London Dry gin with juicy citrus notes.

Smeaton`s Bristol 13.5
Zesty orange & cinnamon.

Ki No Bi Kyoto 15
Exotic Yuzu, sansho pepper.

Beers 330ml

Pilsner, 1936, Switzerland 4

I.P.A., Brixton, England 4.5

Gin

Colonel Fox`s London 7.5
Light earthiness & juniper driven.

Gentleman Badger`s Sloe Gin London 7.5
Curiously classy, full of sweet & jammy notes.

Silent Pool Surrey 11.5
A blend of citrus, Kaffir lime & honey.

Gin Mare Barcelona 12
Herbaceous & delicious.

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