



Toasted sandwiches

Smoked Ham & Cheese (G, M, MU) 8.50

Panini
Ham, Cheddar, béchamel

Mozzarella & Pesto (G, M, MU) 8.50

Panini
Mozzarella, Pesto & Sun dried tomatoes

Mozzarella & Pesto Toastie 8.00

#gluten free (Ve) (E, M, N, SS)
Mozzarella, dried tomatoes, pesto

Please note: Our products are sourced from suppliers who handle a wide range of allergens, so we cannot guarantee the absence of cross-contamination occurring in their processes.

Consumers with specific allergen concerns are advised to consider this in their purchasing decisions and speak to a member of staff if required

Food Served Monday – Saturday 12.00 – 22.00

Small Plates & Snacks

Marinated Olives (MU) (Vg)* 5.00

Sicilian olives served with Tortilla chips

Hummus & Pita (G, SS, M) (Vg)* 4.00

Hummus served with pita bread

Margarita Pizza Bread (G) (Vg) 4.00

Ham & Cheese Pizza Bread (G, M) 4.50

Soup * 4.60

Add 2 slices sourdough loaf for 50p

- Carrot & Coriander with croutons (M, G) (Ve)
- Lentil with croutons (G, M) (Vg)

Sharing Boards

Cheese Selection (Ve)* 14.20

(G, M, MU, SS)
A selection of Wensleydale & Cranberry, Emmental, Camembert, red grapes, apple & tomato chutney & crackers

Veggie Board (Vg)* 12.60

(G, MU, SS)
Hummus, pita bread, Siciliana olives, marinated artichokes, roasted red peppers, tomato chutney & crackers

Charcuterie Selection * 12.60

(G, MU, M, SO)
Selection of cured honey roast ham, salami di Milano, prosciutto di crudo, cured chorizo, pickles, tomato chutney & crackers

Mix and match Pastries (G, M, SO, N, E) (Ve) 1.00

Mini croissants, Danish pastry or mini Pan Aux chocolate

SKIP THE QUEUES
SCAN THE QR CODE
TO PREORDER YOUR INTERVAL DRINK



Please check the allergens every time you visit us as we may have changed the recipe or the ingredients of one or more of our dishes. If item is represented as (X) this means it may contain that product.

C celery, G gluten, CR crustaceans, E eggs, F fish, L lupin, M milk, MO molluscs, MU mustard, N nuts, P peanuts, SS sesame seeds, SO soya, SD sulphur dioxide

Vg vegan – Ve Vegetarian

*Available for pre-order

<u>White Wine</u>	175	250	BTL
Cullinan View, Sauvignon Blanc, Western Cape	6.40	8.50	25.30
Tekena, Sauvignon Blanc, Central Valley, Chile	6.70	9.10	27.00
Da Luca, Pinot Grigio, Terre Siciliane, Italy	6.90	9.80	29.20
Allumea Organic Grillo, Chardonnay, Sicilia	7.90	10.70	31.50
Muscadet Sévre et Maine Sur Lie			32.00
Chardonnay 1300, Uco Valley, Merndoza			36.00
<u>Red Wine</u>	175	250	BTL
Chateau Cazau Bordeaux	6.40	8.50	25.30
Togale Merlot del Lazio, Fontana Candida, Italy	7.60	9.80	29.20
Alma Mora Reserve Malbec, San Juan	7.90	10.70	31.50
Pinot Noir, Viña Edmara, Chile			35.90
Château Julien, Bordeaux			38.20
Rioja Reserva Ondarre 2014, Spain			40.40
<u>Rose Wine</u>	175	250	BTL
Granfort Rose	6.70	8.20	25.30
Château de l'Aumérade, Côte de Provence			38.20
<u>Sparkling Wine</u>	125	200	BTL
Da Luca Prosecco	7.90	13.40	39.40

Beer & Cider

Draught

Pravah Lager 4% (Pint)	6.40
Camden Hells Lager 4.6% (Pint)	6.60
Well Hazy Session Pale 4% (Pint)	6.60
Aspall Cider 4.5% (Pint)	6.40

Bottle/Can

Staropramen Lager 330ml (Bottle)	5.40
Corona Lager 330ml (Bottle)	5.50
Peroni Lager 330ml (Bottle)	5.70
BrewDog Punk IPA 330ml (Can)	6.20
Brixton Atlantic APA (Can)	6.40
Beavertown Neck Oil (Can)	6.90
Rekorderlig Cider	7.30
Strawberry-Lime, Passion Fruit, Apple	

Soft Drinks

Coca Cola (Pint)	4.40
Diet Coke (Pint)	4.40
Coca Cola Icon 330ml (Bottle)	3.20
Diet Coke Icon 330ml	3.20
Cawston Press Orange 330ml (Can)	3.30
Cawston Press Elderflower 330ml (Can)	3.30
Cawston Press Ginger Beer 330ml (Can)	3.30
Cano Still/Sparkling Water 330m	1.90

Juices

Apple, Cranberry, Orange, Pineapple, Pink Grapefruit	2.80
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COCKTAILS OFFER

2 Cocktails for £15.00 – 17.00-20:00 Monday to Saturday