

## Nibbles

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Smoked almonds	2
Brown crab toasts	3
Olives	3
Roasted mini chorizo sausages	3
Black pudding balls with piccalilli	3.50
Smoked chipolatas with balsamic, honey & mustard	4

## Eggs

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Eggs Florentine	6.50
Eggs Royale	7
Eggs Benedict	7
Baked eggs, chorizo & roasted cherry tomatoes	7.50
Omelette Arnold Bennett	8.50
Smoked salmon & scrambled eggs	8.50

### Crustacea

Crevettes Marie Rose	9
Crab & mayonnaise	9.50
Crayfish cocktail	9.50
Grilled prawns with chilli & garlic	12.50

## Soups

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Crab bisque	7.50
Red pepper & tomato soup	7.50

### Sandwiches

Croque Monsieur	8
Ham & tomato relish	8
Smoked salmon, lime cream, fresh watercress	9.50
Crevettes Marie Rose	10
The Club, chicken, cured bacon, eggs, tomato, lettuce	10
Roasted pepper, rocket, melted buffalo mozzarella, pesto	12
Reuben, hot pastrami, melted Gruyère, sauerkraut	13

## Salads

Cornish Tor goat's cheese, beetroot,  
toasted pumpkin seeds 7.50

Superfood salad 10

Chicken Caesar salad 10.50

Salad caprese 10.50

Smoked salmon, watercress,  
lemon & capers 12

## Pasta

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Tomato linguine 11

Truffle macaroni 12

## Fish

Smoked haddock, poached eggs,  
mustard sauce 15.50

Beer battered fish, chunky chips, marrowfat peas 15

Market fish of the day ( Market Price )

## Meat

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Grilled rib-eye steak, béarnaise sauce 24

Prime beef burger, cheddar, tomato relish 14.50

## Sides

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Buttered spinach 3 Green salad 3

Baby potatoes 3 Green beans & Parmesan 3

Mashed potatoes 3

## Desserts

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Sticky toffee pudding & salted caramel ice cream 7

Strawberry & Pimm's trifle 7

Paxton & Whitfield cheese selection 11

Vanilla ice cream & hot chocolate sauce 7

Selection of ice cream & sorbets 6.50

## Afternoon Tea

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Served in the Palm Court Lounge 2.00pm - 5.00pm

### The Imperial Afternoon Tea

Savouries include:

Smoked salmon & cream cheese sandwich, roasted pepper, pesto & rocket sandwich, ham & mustard sandwich, crab tarts and Paxton & Whitfield mature cheddar scones.

Sweets include:

Warm fruit scones with clotted cream & preserves, Victoria sponge, fruit meringue, Battenburg, passion fruit tart and chocolate delice.

Served with a choice of teas, infusions, tisanes or coffee

16.50 per person

### Royal Afternoon Tea

Savouries include:

Smoked salmon & cream cheese sandwich, roasted pepper, pesto & rocket sandwich, ham & mustard sandwich, crab tarts and Paxton & Whitfield mature cheddar scones.

Sweets include:

Warm fruit scones with clotted cream & preserves, Victoria sponge, fruit meringue, Battenburg, passion fruit tart and chocolate delice.

Served with a choice of teas, infusions, tisanes or coffee

Served with a glass of prosecco  
£21 per person

Served with a glass of Champagne  
£24 per person

## Sparkling & Champagne

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	6.20	33
Prosecco Carpenè Malvolti, 1868 Extra Dry, Italy		39
Goring Brut, Sussex, Wiston Estate, England		60
Champagne Collet, Brut, France 12.5%	10.75	56
Champagne Collet, Rosé Dry, France 12.5%	12.75	62
Champagne Laurent Perrier, Brut la Cuvée, France 12%	14.75	68
Champagne Veuve Clicquot, Brut, France		78
Champagne Bollinger, Special Cuvée, France		81
Champagne Pol Roger, Brut Réserve, France		83
Champagne Laurent Perrier, Cuvée Rosé, France		86
Champagne Laurent Perrier, Grand Siecle Cuvée, France		195
Dom Perignon, Moët Et Chandon, France		215

## White Wine

	175ml	250ml	Bottle
Semillon Chardonnay, Saddle Creek, Aus. 12%	6.25	8	24
Pinot Grigio, Berton Vineyard, Australia 12.5%	6.75	8.75	25
Picpoul de Pinet, Tournee Du Sud, France 12.5%	7	9.75	27.50
Chardonnay Naturalys, Gérard Bertrand, Fr. 13%	8	10.20	31
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%	8.50	10.50	33
Gavi Di Gavi 'Fossili', San Silvestro, Italy 12.5%	9.25	12	34
Trebbiano Emilia Romagna, Novità, Italy			21
Sauvignon Blanc, Vellas, Chile			24.50
Chenin Blanc, Swartland Winery, South Africa			25
Gruner Veltliner, Weingut Rabl, Lower Austria			31
Bacchus, New Hall, England			33.50
Albarino Coral do Mar, Pazo Do Mar, Spain			33.50
Viognier '1753', Château De Campuget, France			36.50
Vermentino di Sardinia Ala Blanco, Italy			37
Riesling, Dopff Au Moulin, Alsace, France			37.50
Chardonnay Hen & Chicken, Western Australia			41
Pinot Grigio 'Villa Canlungo' Collio, Italy			41
Sancerre, Domaine Gérard Millet, France			46
Chablis, Domaine Grand Roche, France			46
Château De Chamilly, Montagny 1er Cru, France			46
Pinot Gris Rockburn, New Zealand			50
Pouilly Fuissé, Domaine Ferrand, France			53
Meursault 'Le Limozin' Dom. René Monnier, France			76
Puligny-Montrachet 1er Cru Les Champs Gains, Château de Cîteaux, France			116

## Dessert Wine

	100ml	½ Bottle
Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5%	7	29
Orange Muscat Essensia Quady, USA		31.50
Sauternes Castelnau de Suduiraut, France		36
Godfrey's Creek Noble Riesling, Saint Clair, NZ.		39

## Red Wine

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia 13.5%	6.25	7.75	24
Merlot Reserva Viña Echeverria, Chile 13.5%	6.75	8.75	25
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	7	9.75	27.50
Malbec Paula, Doña Paula, Argentina 13.5%	8	10.20	31
Côtes du Rhône Domaine André Brunel, France 13.5%	8.50	10.50	33
Primitivo 'Il Pumo', Cantine San Marzano, Italy 13.5%	9.25	12	34
Sangiovese Rubicone, Emilia Romagna, Italy			21
Shiraz Foundstone, Berton Vineyard, Australia			26.50
Montepulciano D'Abruzzo 'Feudi D'Albe', Bove, Italy			30
Agiorgitiko 'Notios Red', Gaia Wines, Greece			33.50
Bordeaux Superieur, Château Lestritte, France			34
Terroir Saint Chinian, Gérard Bertrand, France			35
Château Grand Pré, Fleurie, France			38.50
Pinot Noir Marlborough, Saint Clair, New Zealand			40.50
Malbec, Apple Doesn't Fall Far From The Tree, Argentina			40.50
Crozes Hermitage Inspiration, Domaine De La Ville, France			40.50
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			40.50
Nero d'Avola Dark Prince, Fox Gordon, South Australia			42.50
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			45.50
Château Cissac, Haut Medoc, France			46
Pinotage, Groot Constantia, South Africa			46
Cabernet Sauvignon 'R' Collection, Raymond Vineyard, USA			46
Grenache Mataro Shiraz 'Joshua', Teusner Wines, Australia			48.50
St. Emilion Grand Cru, Château Boutisse, France			49
Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy			50
Pinot Noir Peninsula, Paringa Estate Mornington, Australia			51
Châteauneuf-du-Pape, Château Fortia Tradition Red, France			66
Cabernet Sauvignon, Larry Cherubino, Margaret River, AUS.			75.50
Gevrey-Chambertin, Creux Brouillard, Domaine Pierre Naigeon, France			76
Barolo 'Tortoniano', Michele Chiarlo, Italy			81
Château du Domaine de L'Eglise, Pomerol, France			110
Château Pichon Baron, 2éme Cru Classé, Pauillac, France			260
Bonnes Mares Grand Cru, Domaine Pierre Naigeon, Burgundy, France			300

## Rose Wine

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. 12%	6.25	7.40	24
Gris Blanc, Gérard Bertrand, France 13%	7	9.20	27.50
'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France			36
Beyaz Kalecik Karasi, Kayra, Turkey			37
Rosé, Constantia, Groot Constantia, South Africa			42

## Gin & Infused Gins

25ml

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<b>Beefeater London Dry Gin</b> Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	6.95
<b>Tanqueray London Dry Gin</b> Clear and poignant juniper aromas with a light spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	7.45
<b>East London Liquor Company London Dry Gin</b> A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	7.45
<b>Sipsmith London Dry Gin</b> Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime	7.85

## Juniper Rich & Robust

<b>Manchester Gin</b> Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary	7.85
<b>Roku Gin</b> Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger	7.85
<b>Pink Pepper</b> A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender	8.50

## Fresh & Floral

<b>Hendrick's Gin</b> Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber	7.75
<b>Star of Bombay</b> Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist. Paired with Fever-Tree Aromatic Tonic, garnished with orange	8.75
<b>Monkey 47</b> 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest	8.75
<b>East London Liquor Company Premium Batch No.2</b> Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Mediterranean Tonic garnished with lemon peel	8.75
<b>The Botanist Islay Gin</b> Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge	8.50
<b>Pinkster Gin</b> Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint.	7.35

## Citrus & Herbaceous

<b>Malfy Gin</b> An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel	8.30
<b>Tanqueray No. 10</b> Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit	8.75

## Sweeter & Infused Gins

<b>Whitley Neill Rhubarb &amp; Ginger Gin</b> Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Ginger Ale, garnished with orange	7.85
<b>JJ Whitley Elderflower</b> Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest	7.60

## Tonics

Bottle

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Fever-Tree Indian Tonic Water	2.50
Fever-Tree Mediterranean Tonic Water	2.50
Fever-Tree Naturally Light Tonic Water	2.50
Fever-Tree Elderflower Tonic Water	2.50

## Vodka

25ml

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Absolut Blue	4.45
East London Liquor Company Wheat Vodka	4.60
Zubrowka Bison Grass	4.80
Ketel One	4.85
Ketel One Citroen	5
Ketel One Oranje	5
Sipsmith Sipping Vodka	5.25
Haku Vodka	5.50
Grey Goose	6

## Rum

25ml

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Cachaca Velho Barreiro	4.75
Koko Kanu	4.75
Appleton Estate White Classic	4.75
Red Leg Spiced Rum	4.95
Havana Club 7	5.25
Kraken Spiced Rum	5.50
Plantation Original	5.50

## World Whiskey

25ml

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Jack Daniel's	4.75
Buffalo Trace	4.80
Maker's Mark Kentucky	4.90
Roe & Co	5
Bulleit Rye	5.50
Woodford Reserve Bourbon	5.80
Basil Hayden Small Batch Bourbon	6.20
Nikka From The Barrel Japanese	8
Suntory Whisky Toki	9.20

## Malt Whisky

25ml

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Monkey Shoulder	6
Johnnie Walker Double Black	6
Ardmore Legacy	6
Glenkinchie 12 Year	6.50
Macallan Double Cask Gold	6.50
Talisker 10 Year	7
Bruichladdich Scottish Barley, The Classic Laddie	7.25

## Tequila

25ml

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El Jimador Blanco	4
El Jimador Reposado	4
Patrón XO Cafe Liqueur	5
QuiQuiRiQui Matatlan Mezcal	6
Herradura Reposado	7

## Cognac

25ml

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Maxime Trijol VS	7
Courvoisier VSOP	8
H By Hine VSOP	10
Courvoisier XO	16

## Port & Sherry

25ml

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Quinta do Crasto NV Finest Reserve Ruby Port	4
Quinta do Crasto 2013 LBV Port	4
Xeco Fino NV	5
Xeco Amontillado NV	6

## Liqueurs

25ml

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Passoa	4
Archers	4
Campari	4
Kahlua	6
Baileys <sup>50ml</sup>	6
Briottet Creme De Mure	6
Briottet Creme De Framboise	6
Briottet Creme De Cassis De Dijon	6
Cointreau	7
Southern Comfort	7
Lazzaroni Amaretto	8
Cotswolds Cream Liqueur	8
Drambuie	8
Briottet Triple Sec	8
Chambord	8



## Aperitifs & Vermouth

50ml

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Aperol	4
Pernod 25ml	4
Belsazar Dry Vermouth	4
Belsazar Vermouth	4
Belsazar Red	5
Lillet Blanc	5
Belsazar Rose	5
Jagermeister 25ml	6
Pimm's No.1	6

## Draught Beer

Pint

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Shipyard Pale Ale 4.5%	4.85
Revisionist Craft 4%	5
Estrella Damm 4.6%	5.25

## Bottled Beer

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Becks Blue	4
Birra Morretti	4.75
Kirin Ichiban	4.95
Blue Moon	5
Daura Damm - Gluten Free	5
Vedett Extra Blonde	5
Brooklyn Lager	5.10
Modelo Especial	5.10
Crafty Dan 13 Guns	5.25
Inedit Damm	5.50

## Bottled Cider

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Old Mout Passion Fruit & Apple	5.95
Rekorderlig Mixed Berry	5.95
Rekorderlig Strawberry & Lime	5.95
Aspalls	5.95

## Bottled Soft Drinks

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Spirit Mixers	2.50
Fever-Tree Lemonade	3
Fever-Tree Ginger Ale	3
Fever-Tree Ginger Beer	3
Fever-Tree Naturally Light Ginger Beer	3
Fever-Tree Indian Tonic Water	3
Fever-Tree Mediterranean Tonic Water	3
Fever-Tree Naturally Light Tonic Water	3
Fever-Tree Bitter Lemon	3
Fever-Tree Elderflower Tonic Water	3
Fever-Tree Sicilian Lemonade	3
Fever-Tree Soda Water	3
Coca Cola	3.75
Diet Cola	3.75
Orange	4
Apple	4
Luscombe Strawberry Crush	4.50
Luscombe Lime Crush	4.50
Luscombe Apple & Pear	4.50

## Coffee

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Espresso	2
Filter	3
Double espresso	3.95
Americano	3.95
Latte	3.95
Cappuccino	3.95
Mocha	3.95
Flat white	3.95

## Tea

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Breakfast	3.55
Decaffeinated	3.55
Earl Grey	3.55
Hunan Green	3.55
Strawberry & Mango Tisane	3.55
Peppermint	3.55
Chamomile	3.55

## Hot chocolate

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Hot chocolate	3.75
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