

BAR MENU

BRUNCH (11AM-4PM)

PRICE

Avocado & poached eggs (v)
*Hass avocado on toast with two poached eggs, olive oil, lemon & flat leaf parsley.
(add smoked bacon, Cumberland sausage or grilled Halloumi £1.50)*

£7

Smoked salmon & poached eggs
Two poached eggs on toast with Scottish smoked salmon, parsley & lemon

£8

English muffins
*Cumberland sausage & fried onions / Smoked bacon & heritage tomato /
Grilled Halloumi & spinach (v)
Add a fried or poached egg for £1.50*

£5

PUB CLASSICS

Fish & chips
Cider battered haddock, double cooked hand cut chips & tartar sauce

£13

Home made pie & mash
See our specials board for our home made pie of the day, served with buttery mash and seasonal greens

£12.50

BURGERS

Old Crown Bacon Cheeseburger
8oz English beef burger, smoked bacon, cheddar, coleslaw & fries

£12.50

Halloumi Burger (v)
Fried marinated Halloumi cheese, pickled red onion, chipotle mayo, coleslaw & fries

£12.50

OUR BURGERS ARE SERVED IN A TOASTED POTATO BUN WITH LETTUCE, DILL PICKLES & MAYONNAISE
GLUTEN FREE BUNS AVAILABLE, PLEASE ASK A MEMBER OF STAFF.

BAR SNACKS/ SIDES

Marinated Olives

£3

Nuts/ Almonds

£3

Home made sausage roll*

£3.50

Scotch Eggs*

£4

BBQ Chicken wings

£6

Calamari, lemon & mayo

£6

Halloumi fries, paprika & tzatziki

£6

Fries/ hand cut chips w/mayo

£3.50

CANAPÉ MENU

CANAPÉS & FINGER FOOD	PRICE
Home made mini pork sausage rolls (15pcs)	£15
English beef & mature cheddar sliders (12pcs)	£20
Halloumi sliders with chipotle mayo (12pcs)	£20
Fries & dips (per portion)	£3.50
Halloumi fries with paprika & Tzatziki (per portion)	£6.50
BBQ Chicken wings, toasted sesame & lime (8 wings)	£6
Fish Board <i>Scottish smoked salmon, mackerel pate, marinated anchovies, House pickles, lemon, artisan bread & butter</i>	£20
Charcuterie board <i>Prosciutto Ham, Salami Milano, Manchego cheese, membrillo, Marinated olives & scorched artisan bread</i>	£20

COCKTAIL MENU

TIMELESS

Ever popular for a reason, relax and enjoy!

Old Fashioned (rocks).....	£9.50
<i>Woodford Reserve bourbon, angostura bitters & brown sugar</i>	
Negroni (rocks).....	£9.50
<i>Beefeater gin, vermouth & campari</i>	
Bellini (flute).....	£9.50
<i>Prosecco & peach puree</i>	
Mojito (highball)	£9.50
<i>Havana 3 year rum, mint, lime, sugar</i>	
Bloody Mary (highball).....	£8.50
<i>Absolut vodka & house-spiced tomato juice</i>	
Espresso Martini (martini)	£9.50
<i>Absolut vodka, Kahlua, espresso & sugar</i>	
Caipirinha (rocks).....	£9.50
<i>Cachaça, fresh lime juice & brown sugar</i>	
Tommy's Margarita (rocks).....	£9.50
<i>Reposado tequila, freshly squeezed lime juice, agave syrup and fresh lime wedge</i>	

LONG AND QUENCHING

Our long cocktails are made with our own in-house cordials and syrups.

Spring Awakening.....	£8.50
<i>Element 29 British Vodka, Fresh lemon juice, honey and thyme syrup dash of cloudy apple topped with Soda.</i>	
Rum and Time.....	£8.50
<i>Havana 3 year rum, fresh lime juice, 3 fruit marmalade and lemongrass syrup. topped with soda.</i>	
Forbidden Fruit	£8.50
<i>Sipsmith gin, fresh lime juice, pomegranate and elderflower cordial topped with soda and mint.</i>	

BAR MENU

BEERS

Draught beverages are served in ½ and pints

Peroni (5.1%)	£3.00/£5.75
Amstel (4%).....	£2.50/ £4.80
Blue Moon Craft Beer (5.4%)	£2.70/ £5.40
Guinness (4.1%).....	£2.50/ £4.80

ALES

OC Bitter (4.3%).....	£2.50/ £4.80
OC Pale Ale (4.3%).....	£2.50/ £4.80

BOTTLED BEERS

Sol(4.5%).....	£5.00
Peroni (5.1%).....	£5.00
London Meantime Pale Ale (4.3%).....	£5.00

DRAUGHT CIDER

Aspall (5.5%).....	£2.50/ £5.00
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BOTTLED CIDER

Rekorderlig pear (4%) 500ml.....	£5.20
Rekorderlig strawberry & Lime (4%) 500ml.....	£5.20

SPIRITS & MIXERS

The house pours 25ml single & 50ml doubles

House Single & mixer.....	£5.00
House Double & mixer.....	£9.00

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SOFTS

Glass of coke, diet coke, lemonade, tonic water.....	£2.00
Orange juice/ cranberry juice.....	£2.00
Red Bull.....	£3.00

COFFEE

Latte / Cappuccino.....	£2.30
Americano / Espresso.....	£2.00

WINE LIST

WHITE

Artolas White, Vidigal. Portugal, Lisboa (12% abv)
BOTTLE £18.65/ 175ML £4.85/ 250ml £6.20

Petit Chenin, Ken Forrester Wines, 2016 Sa, Western Cape (13% abv)
BOTTLE £22.50/ 175ML £5.75/ 250ml £7.50

Picpoul de Pinet, Réserve Roquemolière, 2016 France, (12.5% abv)
BOTTLE £24/ 175ML £6.50/ 250ml £8.50

Sauvignon Blanc, Yealands Estate, 2016 New Zealand, (13% abv)
BOTTLE £30/ 175ML £7.50/ 250ml £10.50

Chardonnay, Cannonball, 2014 Usa, California (13.5% abv)
BOTTLE £39.50, NOT AVAILABLE BY THE GLASS

RED

Artolas Red, Vidigal Portugal, Lisboa (13% abv)
BOTTLE £18.65/ 175ML £4.85/ 250ml £6.20

Merlot, De Gras, 2015 Chile, Colchagua Valley (13% abv)
BOTTLE £20/ 175ML £5.20/ 250ml £6.65

Montepulciano d'Abruzzo Bianchi, Umani Ronchi, 15 It, Marche (13% abv)
BOTTLE £22/ 175ML £5.70/ 250ml £7.30

Melodias Winemakers Malbec, 2015 Argentina, Mendoza (13.5% abv)
BOTTLE £26, 175ML £6.75/ 250ml £8.65

Central Coast Pinot Noir, Mac Murray, 2014 USA (14.5% abv)
BOTTLE £34, NOT AVAILABLE BY THE GLASS

ROSÉ

Mesta Tempranillo Rose Organic, 2015 Spain, (12.5% abv)
BOTTLE £22/ 175ML £5.50/ 250ml £7.30

Las Fincas Rosado, Chivite Family Estates 2015 Spain, (13.5% abv)
BOTTLE £36.50, NOT AVAILABLE BY THE GLASS

FIZZ

NV Prosecco Frizzante, Ruggeri Italy, Veneto (11% abv)
BOTTLE £27.50, 175ML £7

NV Brut di Pinot Nero RoSé VS, RUGGERI. ITALY, VENETO (12% ABV)
BOTTLE ONLY £36