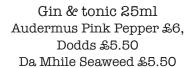
The Classics







Death in Venice £9 Campari & Prosecco

Light Caxton Negroni £14 Vermouth & Campari

Boulevardier £14 Bourbon, Vermouth & Campari

Classic Caxton Negroni £16 Barrel fermented with the usual suspects

Make your own

The Lakes Distillery 20cl £25 Vodka or gin with your choice of mixer, limes and ice

Pimm's

Glass/Pitcher - £12/£25 Pimm's, lemonade, fresh fruit, mint



Champagne & Sparkling

Prosecco, Italy 125ml £10 Bottle £39

Extremarium Cava Reserva NV Brut, Spain 175ml £11 Bottle £45

Nyetimber, English sparkling wine, Sussex 125ml £13 Bottle £55

> Laurent-Perrier Brut NV, France 125 ml £15 75cl £69

Laurent-Perrier Cuvee Rose NV. France Bottle £90

Laurent-Perrier Grand Siecle, France Bottle £230





Nibbles £4 each or 3 for £10

Mixed Italian olives

Rosemary roasted mixed nuts

Luxury potato crisps Black truffle Caviar Iberian ham

Popcorn Truffle Sweet & salt Toffee apple & cinnamon

Mini pretzel knots



Wines

Pink

Real Rubio Rosado (Rioja) Spain 175ml &7 Bottle &24

Clos du Canalet (Orse) France 175ml £8.50 Bottle £26

Sancerre Rose (Loire) France Bottle £36

White

Pinot Grigio (Fruili) Italy 175ml £8.50 Bottle £29

Sauvignon Blanc (Marlborough) Australia 175ml £9 Bottle £32

Gruner Veltiner (Kamptal) Austria 175ml £9.50 Bottle £36

Red

Real Rubio Red (Rioja) Spain 175ml £8 Bottle £35

Malbec (Mendoza) Argentina 175ml £9 Bottle £40

Chianti Classico (Tuscany) Italy Bottle £48

> Beer & Cider £5 each



Peroni Corona Craft beer Aspall's



Food available from 12-6pm Tea on the terrace available from 12-5pm

Sharing platters for two \$15 each

Mixed platter of British cured meats & cheese with pickles, chutney & bread

Fried fish platter of crispy white bait, calamari & prawns with lemon, watercress & tartare sauce

Selection of British cheeses, St. Ermin's chutney, fruit & nut bread

Small bites

We recommend 3 to 4 snacks per person

Fries and dips -garlic, chipotle & tomato (v) \$5

Pork pie with pickles and mustard \$8

Braised shoulder of lamb croquettes with mint & sage

£7

Sauté king prawns with garlic, herb butter & soft white bread

£9

Spinach & mushroom slider with blue cheese or cheddar cheese (v)

£3

Wagyu beef slider with pulled pork and cheese

£5

Season your own calamari with garlic mayonnaise

£7

Chilli fried cauliflower (v)

£5

Pea & ham soup with crusty bread

£7

Deep fried duck egg with prosciutto ham and avocado

£9



Tea on the Terrace with unlimited Prosecco £35

Savoury bites

Cream cheese & beetroot bagel
Chicken liver terrine
with fig & hibiscus compote
Pastrami with juniper pickled cabbage
Gin cured salmon with
dill mayonnaise & cucumber
British brie with an onion,
ginger & apricot chutney

Scones

Plain & fruit scones with clotted cream and a selection of jams

Sweet treats

Cucumber & gin jelly with
verbena panna cotta
Raspberry & juniper berry mousse
on sable biscuit
Chocolate & orange torte
Vanilla choux bun with red crumble
Gingerbread cake with gin & lime cream

GF, V menus available on request