

ALL DAY MENU

Small Plates	SOUP OF THE DAY (ve*) (gf*) crusty bread & butter	6
	THAI CRAB CAKES (gf*) crunchy Asian veg salad, sriracha & lime mayo dipping sauce	7.5
	JAMON & PARSLEY TERRINE (gf*) piccalilli relish & crostini	7.5
	SMOKED CHEESE ARANCINI (vg) sweet pepper ragout & crispy leeks	6.5
	CHARRED GOAT CHEESE (v) (gf) radicchio leaves, candied walnuts, poached pears & sun blush tomato dressing	7
	POTTED CONFIT SALMON (gf*) pickled fennel & toasted sourdough	7.5
Sharers	CHICKEN OR CAULIFLOWER (ve) WINGS choose either: salt & pepper (gf), hot sauce or Jack Daniels sauce	Sml: 7.5 Lrg: 11
	MEAT PLATTER (gf*) jamon & parsley terrine, prosciutto, chorizo, salami, applewood cheese, cornichons, marinated olives, bread & oils	15
	VEGETARIAN PLATTER (gf*) (ve*) beetroot hummus, red peppers, roasted garlic, marinated mushrooms, pesto bocconcini, artichoke, chutney, flatbread & olives	13
Sandwiches <i>GF bread also available available Mon-Fri, 12:00pm – 14:30pm all served w/ fries</i>	SPH CLUB chicken, streaky bacon, lettuce, beef tomatoes & mayonnaise	9
	FISH FINGER battered catch of the day, baby gem lettuce & tartar sauce	8.5
	GRILLED "CHEESE" (gf*) (ve) vegan "cheese" toastie w/pesto, spinach & mushroom	8.5
	STEAK & ONION ciabatta roll, watercress & dijonnaise sauce	9.5
Burgers <i>served w/fries & naked slaw</i>	SPH STACK BURGER crispy bacon, cheese, gem lettuce, red onions & relish	14
	CHARGRILLED AUBERGINE (ve) sundried tomatoes, baba ghanoush & deep-fried rocket	13.5
	CHICKEN KATSU breaded chicken fillet, katsu mayonnaise & kimchee	14
Mains	SEAFOOD LINGUINE prawns, calamari & mussels in a rich tomato ragu	14.5
	CORN FED CHICKEN SUPREME (gf*) crushed truffle chinois potatoes, braised chicory, grain mustard & IPA sauce	16
	CHICKPEA CURRY (ve) (gf*) courgettes, chickpea, & coconut curry w/ poppadom, couscous pilaf & green chutney	14
	MARINATED TOFU SALAD (ve) (gf) bean sprouts, mange tout, edamame beans, mooli & green papaya in a teriyaki & sesame glaze	13.5
	FISH & CHIPS beer batter, mushy peas, tartare sauce	14.5
	SPH CAESAR SALAD (gf*) grilled chicken, croutons, parmesan, anchovies, lettuce, smoked bacon lardons. <i>Or swap chicken for Halloumi (v)</i>	13.5
	7OZ FLASH GRILLED MINUTE STEAK (gf) garlic butter, chips, flat mushroom, vine tomatoes & dressed rocket	15
LOCH DUART SALMON (gf) bombay potatoes, mango & coriander salsa	15	
Sides	FRENCH FRIES (gf) (v) (ve*)	3.5
	CHUNKY SKIN-ON FRIES (gf) (v) (ve*)	3.5
	HOUSE SALAD (gf) (v) (ve*)	3.5
	SEASONAL VEGETABLES (gf) (v) (ve*)	3.5
	ROCKET, FENNEL & ORANGE SALAD (gf) (v) (ve*)	3.5
	ROASTED FIELD MUSHROOM (gf) (v) (ve*)	3.5
Desserts	LOADED CHURROS (ve*) cinnamon sugar, chocolate & caramel sauce	7
	STRAWBERRY SUNDAE (v) merengue, cream, berry coulis, marshmallows & pistachios	6.5
	BUTTERMILK PANNACOTTA (gf) tropical fruit compot	6.5
	STICKY TOFFEE PUDDING (v) clotted cream ice cream, toffee sauce	7
	ICE CREAM & SORBET SELECTION (v) (ve*) (gf) 3 scoops of ice cream & sorbets ask server for flavours	4.5
	CHEESE SELECTION (v) (gf) artisan biscuits, quince jelly, grapes	7.5

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens. A discretionary service charge of 10 % will be added to your bill. All above prices are included of VAT. (v): vegetarian (ve): vegan (gf): gluten free (*): option available.

COCKTAILS

COLMORE ROSE	10
Roku gin, lychee liquor, rose syrup, lemon juice, egg white	
40 ESTATE	10
Appleton Estate rum, Chambord, lime & cranberry juice, sugar syrup	
SMITH & PEPPER	10
Cotswolds gin, elderflower syrup, grapefruit juice, jalapeños, basil leaves	
RHYTHM	10
Malibu, Amaretto, lime & pineapple juice, sugar syrup, cherry puree	
SAINT'S PISCO PUNCH	10
Pisco Reservado, rhubarb bitters, lemon & pineapple juice, sugar & coconut syrup	
SEÑORITA	10
Mezcal, algarve syrup, coriander & lime	
DE LUXE ESPRESSO MARTINI	9
Skyv Vodka, espresso coffee, Frangelico, Kahlua	

KEEPING IT CLASSIC? OUR TEAM CAN WHIP IT UP, JUST ASK!

MOCKTAILS

SUNSET	5
apple & lemon juice, raspberry syrup topped with grenadine	
EMERALD	5
orange & lime juice, passion fruit, rose syrup, topped with blue curaçao syrup	
PUMPKIN LEMONADE	5
Seedlip, pumpkin spice, lemonade & lemon juice	

SOFT DRINKS

MINERAL WATER	2.5
still or sparkling	
COKE/DIET COKE	2.5
JUICE	2.5
orange, pineapple, cranberry or apple	
TONIC	2.5
elderflower, Indian, cucumber, light, aromatic, Mediterranean, ginger beer or ginger ale	

SPIRITS

Gin	
TANQUERAY (43.1%)	4.5
BOMBAY SAPPHIRE (40%)	5
CHASE	5.5
pink grapefruit (29.1%)	
GIN MARE (42.7%)	5
Vodka	
KETEL ONE	5
GREY GOOSE	5.5
CRYSTAL HEAD	5.75
BELVEDERE	6.5
CHASE ORIGINAL	5.5
Rum	
THE KRAKEN BLACK SPICED RUM	5
HAVANA CLUB 7YR	6
HAVANA CLUB 3YR	5
APPLETON ESTATE SPECIAL	4.5
WRAY & NEPHEW	4.2
SAILOR JERRY	4.5
BACARDI BLANCA	4.5
Tequila	
AQUA RIVA REPOSADO	4.5
AQUA RIVA BLANCO	5
PATRON XO	5
PATRON SILVER	6
PATRON ANEJO	5.5
Whiskey	
NIKKA FROM THE BARREL	6
YAMAZAKI	5.5
HIBIKI HARMONY	6
JAMESON	4.5
JACK DANIEL'S	5
BUFFALO TRACE	5
MONKEY SHOULDER	4.5
GLENMORANGIE 10YR	5.5
LAPHROAIG 10YR	5.5
MAKER'S MARK	4.5
LAGAVULIN 16YR	5.5
JOHNNIE WALKER BLACK LABEL	4.5
ONE SINGLE BLEND	4.5
DALWHINNIE 15YR	6
AUCHENTOSHAN 12YR	5
THE CHITA	5.5

ASK US FOR OUR WINE MENU & HOT DRINKS!

DRAUGHT

PERONI (5.1%)	5.4
ASAHI (5.2%)	5.5
NECK OIL (4.3%)	6.2
AMSTEL (4%)	4.5
MORETTI (4.6%)	5.2
STELLA (5.2%)	5.2
LAGUNITAS IPA (6.2%)	6.2
LAGUNITAS DAY (4%)	5.4
CARLING (4.1%)	4.6
GUINNESS (4.2%)	5
DOOM BAR (4%)	4.2
STOWFORDS PRESS (4.5%)	4.5
STOWFORD MIXED BERRIES CIDER (4.5%)	4.8

BEER & CIDER

JUBEL CUT WITH PEACH (4%)	6
BIG HUG JUICY PALE ALE (5%)	6
BUDWEISER (4.5%)	4.6
CORONA (4.5%)	4.6
ESTRELLA DAMM (5.4%)	5
PERONI (5.1%)	4.9
PERONI - GLUTEN FREE (5.1%)	4.95
HEINEKEN 0.0 (0%)	3
OLD MOUT (4%)	5.5
strawberry & pomegranate, cherries & berries, pineapple & raspberry or kiwi & lime	

GIN GOBLETS

WHITLEY NEIL RASPBERRY	12
elderflower tonic, raspberries & lemon	
HENDRICKS	11
cucumber tonic & fresh cucumber	
OPHIR	11
ginger ale & orange slice	
ROKU	11
aromatic tonic & fresh ginger	
CHASE SLOE & MULBERRY	10
bitter lemon tonic, fresh mint & lemon	
COTSWOLDS	13
Fever-Tree Indian tonic & fresh grapefruit	
BROCKMANS	11.5
Mediterranean tonic, grapefruit peel & blueberries	
NORDES	12
Mediterranean tonic, tonic, mint & fresh blueberries	
MONKEY 47	13
Indian tonic & orange slice	