

## ALL DAY MENU

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### Starters

- SOUP OF THE DAY (ve\*) (gf\*)** warm bread rolls & butter 6
- DRESSED SMOKED SALMON (gf\*)** pickled mooli salad & ponzu dressing, warmed bread 8
- CREAMY FRICASSEE OF MUSHROOMS (v) (gf\*)** creamy garlic sauce on toasted brioche, parsley & truffle oil 7
- PATE DE CHAMPAGNE (gf\*)** cold pork & bacon pâté, red onion chutney & crostini 7
- VIBRANT TOMATO BRUSCHETTA (gf\*) (ve)** mixture of heritage tomatoes, concassed tomatoes & shallot balsamic glaze 6.5
- DEEP FRIED BRIE (gf\*)** sweet & sour beet wedges, red onion salad & wasabi crème fraîche 7.5
- BUFFALO CHICKEN WINGS** with garlic & herb sour cream and **your choice of sauce:** salt & pepper **(ve) (gf)**, siracha sauce **(ve) (gf)** or honeyed BBQ **(gf)** Sml: 7 Lrg: 13
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### Sharers

- PLOUGHMAN'S PLATTER** warm scotch egg, pork pie, ham, mature cheddar, blue stilton, celery sticks, apple slices and Branston pickle, warm toasted sourdough 15
- CAMEMBERT PLATTER (gf\*)** baked camembert served with crostini and onion chutney, topped with your choice of: crushed pecans & honey **(gf) (v)**, garlic & rosemary **(gf) (v)** or crispy bacon **(gf)** 14
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### Sandwiches *with fries and house salad. GF bread also available. Served Mon-Fri, 12-5pm.*

- SPH CLUB** toasted sandwich with chicken breast, streaky bacon, baby gem lettuce, beef tomato & mayonnaise 9
- FISH FINGER** soft bloomer bread with gem lettuce & tartar sauce 8.5
- GRILLED TOMATO, VEGAN MOZZARELLA & PESTO (ve) (gf\*)** bloomer bread, marinated grilled tomatoes, vegan mozzarella & pesto 8.5
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### Grill *cooked to your preference. served with cherry confit vine tomato & chunky skin-on chips*

- 10oz RIBEYE STEAK (gf)** 26
- 8oz SIRLOIN STEAK (gf)** 24
- choose your sauce:** peppercorn, garlic butter, bearnaise sauce, blue cheese sauce or red wine sauce 3
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### Burgers *served on broiche/vegan brioche style buns, french fries & burger dipping sauce on the side.*

- SPH STACK** 2 x 4oz burger patties served with crispy bacon, Monterey Jack cheese, baby gem lettuce, beef tomato, red onion & burger relish 14
- CRISPY BUTTERMILK CHICKEN** marinated chicken breast coated in crispy southern coating, gem lettuce, honey & mustard slaw 14.5
- SPICY CHICKPEA & SWEET POTATO (ve)** spicy chickpea & sweet potato patties served with grilled red peppers & relish 13.5
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### Mains

- WILD MUSHROOM & TARRAGON TAGLIATELLE (v)** rich, creamy tarragon & white wine sauce *add chicken for £1.50* 13.5
- CATCH OF THE DAY FISH & CHIPS** served with chunky skin on chips, mushy or garden peas & tartar sauce. *Please ask your server what the catch of the day is.* 14.5
- BRINED CHILLI & LEMON CHICKEN (gf)** chicken leg chargrilled & served with sweet potato fries, chimichurri & a citrus salad 14.5
- VEGAN LENTIL SHEPHERD'S PIE (ve) (gf)** hearty lentil & veggiepie & seasonal greens 13.5
- BAKED HAKE NICOISE (gf)** black olives, oregano, confit cherry tomatoes 15
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### Sides

- SWEET POTATO FRIES (gf) (ve)** 4
- FRENCH FRIES (gf) (ve)** 4
- CHUNKY SKIN ON CHIPS (gf) (ve)** 4
- HOUSE SALAD (gf) (ve)** 4
- WINTER SLAW (gf) (ve)** 4
- CREAMY GARLIC SPINACH (gf) (ve)** 4
- SEASONAL GREENS** tossed in garlic & chilli 4
- ONION RINGS** 4
- ROASTED FIELD MUSHROOM (gf) (ve)** 4
- PARMESAN & TRUFFLE CHIPS (gf) (v)** with ailoi 5
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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

<b>RHYTHM</b>	9.95
Bacardi Spiced rum, blackberry liqueur, pineapple, cherry, almond syrup	
<b>BLUEBERRY PISCO SOUR</b>	11.5
Pisco Reservado, lime juice, blueberry syrup, angostura bitters & foam	
<b>SMITH &amp; PEPPER</b>	9.95
Bombay Sapphire gin, pink grapefruit juice, elderflower syrup, basil leaves & jalapeños	
<b>SAINT PAUL'S SLING</b>	10.95
Olmeca tequila, cherry brandy, orange juice, lime juice & agave syrup	
<b>VANILLA FIZZ</b>	8.95
Skyy Vanilla vodka, cointreau, cranberry juice, pomegranate molasses, cranberry bitters & prosecco	
<b>VELVET ALEXANDER</b>	9.95
Cognac, cocoa liquor, Kahlua, half and half & chocolate bitters	

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

## MOCKTAILS

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

## SOFT DRINKS

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

## SPIRITS

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

**ASK US FOR OUR  
WINE MENU & HOT  
DRINKS!**

## DRAUGHT

<b>PERONI (5.1%)</b>	5.4
<b>ASAHI (5.2%)</b>	5.5
<b>NECK OIL (4.3%)</b>	6.2
<b>AMSTEL (4%)</b>	4.5
<b>MORETTI (4.6%)</b>	5.2
<b>LAGUNITAS IPA (6.2%)</b>	6.2
<b>LAGUNITAS DAY (4%)</b>	5.4
<b>CARLING (4.1%)</b>	4.6
<b>MADRI (5%)</b>	5.2
<b>GUINNESS (4.2%)</b>	5
<b>DOOM BAR (4%)</b>	4.2
<b>STOWFORDS PRESS (4.5%)</b>	4.5
<b>ASPALLS (4.5%)</b>	5
<b>BEER &amp; CIDER</b>	
<b>JUBEL CUT WITH PEACH (4%)</b>	6
<b>BIG HUG JUICY PALE ALE (5%)</b>	6
<b>BUDWEISER (4.5%)</b>	4.6
<b>CORONA (4.5%)</b>	4.6
<b>ESTRELLA DAMM (5.4%)</b>	5
<b>PERONI (5.1%)</b>	4.9
<b>PERONI - GLUTEN FREE (5.1%)</b>	4.95
<b>HEINEKEN 0.0 (0%)</b>	3
<b>OLD MOUT (4%)</b>	5.5
strawberry & pomegranate, cherries & berries, pineapple & raspberry or kiwi & lime	
<b>GIN GOBLETS</b>	
<b>WHITLEY NEIL RASPBERRY</b>	12
elderflower tonic, raspberries & lemon	
<b>HENDRICKS</b>	11
cucumber tonic & fresh cucumber	
<b>OPHIR</b>	11
ginger ale & orange slice	
<b>ROKU</b>	11
aromatic tonic & fresh ginger	
<b>CHASE SLOE &amp; MULBERRY</b>	10
bitter lemon tonic, fresh mint & lemon	
<b>COTSWOLDS</b>	13
Fever-Tree Indian tonic & fresh grapefruit	
<b>BROCKMANS</b>	11.5
Mediterranean tonic, grapefruit peel & blueberries	
<b>NORDES</b>	12
Mediterranean tonic, tonic, mint & fresh blueberries	