














NIBBLES

Cantabrian anchovies, Sicilian lemon, pepper	7.5
 104kcal per portion	
chargrilled artichoke hearts, green verbena harissa	5.5
 V  472kcal per portion	
antipasti, olives, cornichons, sun-dried tomatoes, garlic, sweet peppers, caperberries	5.5
 V 171kcal per 100g	
Marcona almonds	5.5
 V 617kcal per 100g	
rosemary & sea salt nuts	4
  V 641kcal per 100g	
chilli salted corn & beans	4
V 432kcal per 100g	
habas fritas (salted broad beans)	4
V 425kcal per 100g	
mortadella*, Château Léoube olive oil*, cracked pepper	7.5
103kcal	

SMALL PLATES & HAND-SLICED CHARCUTERIE

artisan charcuterie	17
   991kcal	
Ortiz sardines on toast, Sicilian lemon	11
     475kcal	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING. We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help.

 celery  cereals with gluten**  eggs  fish  milk  mustard  peanuts  sesame

 tree nuts** **V** suitable for vegans  sulphites  soya beans **Ask your server for specific details.

BOTANICAL COCKTAILS

10.5

hot house*

vanilla vodka, lemon juice, elderflower cordial, chilli

winter daiquiri*

hazelnut rum, orange juice, lemon juice, sugar syrup

seasonal Bellini*

seasonal fruit purée, Daylesford Prosecco NV

Daylesford G&E*

Daylesford artisan gin, elderflower tonic, juniper, cardamom, orange zest

English garden*

Daylesford artisan gin, elderflower, lemon, cucumber, pressed apple juice, mint

Daylesford Mary*

horseradish vodka, Daylesford tomato juice, lemon, Worcestershire sauce, Tabasco, cracked black pepper, celery

espresso martini*

Daylesford artisan vodka, coffee liqueur, espresso, vanilla, cardamom

BOTANICAL COCKTAILS WITHOUT ALCOHOL

6.5

lapsang spice*

apple juice, pomegranate juice, lapsang syrup, lemon juice 95kcal

ginger fizz*

cinnamon syrup, lime juice, ginger beer 73kcal

vitamin tonic*

grapefruit juice, Gimber, lemon 63kcal

green garden*

elderflower, lemon, cucumber, pressed apple juice, mint 63kcal

Daylesford virgin Mary*

Daylesford tomato juice, horseradish, lemon, Worcestershire sauce, Tabasco, cracked black pepper, celery 39kcal

WINTER WARMERS



mulled wine*

with orange juice, nutmeg, clove & star anise

6.5

mulled cider*

with orange juice, nutmeg, clove & star anise

6.5

hazelnut rum hot chocolate*

Mount Gay rum, Daylesford chocolate flakes

7.5

salted caramel hot chocolate*

4.5