



Garden Party Menu

TAPAS & SMALL PLATES

As a guide we'd suggest ordering 3 or 4 dishes to share between 2 people.

**Northern Fried
Buttermilk Chicken**
red pepper ketchup **8**

**Crispy Tempura
Monkfish**
pickled vegetables,
lemon & herb mayo **10** ⑥

Iberico & Manchego Croquettes
paprika aioli **9**

Beetroot Burrata
heritage beetroot salad, buratta,
pistachio dukkah, mint **10** ⑥ ⑧ ⑨

Sea Bass Ceviche
sour cream, lime, chilli, sweet potato **11** ⑥

**Salt & Pepper
Tempura Squid**
spring onions, chilli, lemon & herb mayo **9**

Potato & Chive Waffle
charred leek, Yellison goats curd,
smoked almond **9** ⑧

COCKTAILS

Any 2 for 15

APEROL SPRITZ

Bubbly & bright, just like you
Aperol, orange, soda & prosecco
11.5

COSMOPOLITAN

For the person about town
vodka, Cointreau, cranberry juice, lime
10.5

CLASSIC MOJITO

Escape to paradise with a timeless classic
Rum, lime, mint, sugar syrup & soda
12

ESPRESSO MARTINI

For the all-night party or the spiced up after dinner coffee
vodka, Tia Maria, espresso
11.5

PORNSTAR MARTINI

We all have a star inside
vodka, Passoa, passion fruit puree, apple juice, prosecco
11.5

PASSION FRUIT MOJITO

Ignite your senses with passion
Passion fruit syrup, rum, lime, mint, sugar syrup & soda
12

SIDES

Truffle Mac & Cheese 6 ⑥
Triple Cooked Chips 5
French Fries 4.2 ⑥

House Salad 5 ⑥ ⑧
Parmentier Potatoes 6

Truffle & Parmesan Fries 6.75
Herbed New Potatoes 4.2 ⑥ ⑧
Seasonal Vegetables 4.2 ⑥ ⑧



Executive Chef Alex Perkins

⑥ = vegetarian ⑧ = contains nuts ⑨ = non-gluten containing dish / ingredients ⑥⑧ = available with non-gluten containing ingredients, please ask your server
If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.