

## PROMENADE MENU

Available from 12:00 – 22:30

### TO SHARE

MANZANILLA <sup>✓</sup>	5
Green olives, brine cured	
ROSEMARY SOURDOUGH <sup>✓</sup>	5
Netherend farm salted butter	
CHICKEN AND VEGETABLE GYOZA	10
4 pieces, Sweet chilli sauce, chives	
VEGETABLE SAMOSA <sup>✓</sup>	10
4 pieces, curried, mango chutney	
COBBLE LANE CURED CHARCUTERIE SELECTION <sup>75 G</sup> <sup>✳</sup>	14
Coppa, bresaola and the fennel & garlic salami (Only available as a selection)	
CORNISH WHITEBAIT <sup>✳</sup>	9
Tartar sauce, grilled lemon, Maldon sea salt	
COLD MEZZE <sup>✓</sup>	25
Hummus, tabbouleh, moutabal, labneh, Arabic bread	
FALAFEL <sup>✓</sup>	15
4 pieces, cucumber raita, mint	

### STARTERS

RED LENTIL SOUP <sup>✓</sup> <sup>✳</sup>	9
Crouton, lemon	
Severn & Wye SMOKED SALMON	16
Sourdough, red onion, sour cream	
CAESAR SALAD	small 13/ large 18
Grilled chicken fillets, baby gem lettuce, parmesan, boiled egg, garlic & anchovy dressing, chives	

### BURGERS

THE WINSTON	15.5
6 oz. beef patty, Winston Sauce, cheddar, caramelized onion, pretzel bun	
THE TRAVELER	14.5
Crispy chicken thigh, jalapeno mayo, smashed avocado, herb salad, pretzel bun	
THE GARDENER <sup>✓</sup>	15
Moving Mountain patty, grilled aubergine, halloumi, peppers, chimichurri pretzel bun. (Available vegan by removing halloumi/alternative bun)	

## MAINS

CORN-FED FREE-RANGE BABY CHICKEN <sup>✳</sup>	34
Coriander, chili, garlic, citrus	
PENNE PASTA	17
Diced chicken, cream, button mushroom, parmesan	
FLATBREAD BIANCO	16
Mozzarella, parmesan, mushroom	add chicken 3
FISH & CHIPS	21
Haddock, Tartare sauce, lemon	
THE CHURCHILL CLUB SANDWICH <sup>✳</sup>	15.5
Chicken breast, free-range egg, tomato, iceberg lettuce, mayonnaise, bacon crumb	

## SIDE DISHES

FRIES Skin on	4
SWEET POTATO FRIES	5
Cajun spice, bacon, sriracha mayo, crispy shallot	
TENDER STEM BROCCOLI	7
Steamed, olive oil	
NEW POTATO	5
Butter, parsley	
MARKET LEAVES	5
Herbs, House dressing	

## DESSERTS

CHOCOLATE & HAZELNUT SPHERE <sup>🥜</sup> <sup>✓</sup>	9.5
Coffee anglaise	
BAKED VANILLA CHEESECAKE <sup>✳</sup> <sup>✓</sup>	7.5
Mixed berry compote	
ETON MESS <sup>✳</sup> <sup>✓</sup>	8
Strawberry, meringue, cream	
SORBET & ICE CREAM SELECTION <sup>✓</sup>	
Ask your waiter for flavours, vegan option is available	
	1 scoop 5
	2 scoop 6
	3 scoop 7.5

<sup>✓</sup> Vegetarian <sup>🥬</sup> Vegan <sup>✳</sup> Gluten Free <sup>🥛</sup> Dairy Free <sup>🥜</sup> Contains nuts

## BRITISH CHEESE

KENTISH CHAUCER'S CHEESE 90G, Camembert style	10
Lavoshe, chutney, radish, herb salad	

## NEWBY TEAS & INFUSIONS

English Breakfast, Assam, Earl Grey, Darjeeling,	5.50
Lapsang Souchong, Green Sencha, Hibiscus Red Berries, Strawberry and Mango, Ginseng Oolong, Jasmine Pearls, Silver Needle, Rooibos Tiramisu, Peppermint	

## COFFEE

Americano, Espresso, Double Espresso, Cappuccino, Latte, Mocha, Macchiato, Double Macchiato	5.50
Hot Chocolate	6

## MINERAL & SOFT DRINKS

Still or sparkling 33cl/75cl	4/ 5.50
Soft Drinks	4.50
Fresh Juices	5

## PRESS JUICES & SMOOTHIES

SWEET CITRUS	
Orange, lemon, tangerine, grapefruit, turmeric, cayenne & black pepper	
BERRY BOOST	
Strawberry, apple, lemon, mint	
CLEAN BEET	
Beetroot, apple, lemon & ginger	
SUPER GREEN SMOOTHIE	
Apple, banana, cucumber, spinach, lemon, avocado, guarana, moringa, cayenne	
SUPPER GLOW SMOOTHIE	
Apple, banana, orange, avocado, lemon, ginger, turmeric, black pepper & cayenne pepper	
SUPER BERRY SMOOTHIE	
Apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime	

## GIN

The Montagu Kitchen Gin	10
Bombay Sapphire	10
Martin Miller's	10
Hendricks	10
Marylebone Gin	12
Tanqueray No.10	14

## VODKA

Grey Goose, France	10
Belvedere, Poland	10
Chase, England	10

## RUM

Bacardi Superior	9
Bacardi 8	12
Zacapa 23	14

## WHISKY

SCOTLAND MALT	
Glenffidich 15yrs, Speyside	12
Balvenie Double Wood 12yrs, Speyside	12
Laphroaig ThreeWood, Islay	14
Lagavulin 16yrs, Islay	14
Oban 14yrs, Highland	14
Talisker 18yrs, Islands	25
Scotland Blended	
Chivas Regal 12yrs	9.5
JW Black Label	10
American whiskey	
Maker's Mark	9
Jack Daniels no.7	9.5
Woodford Reserve	10

Irish whiskey	
Jameson	9
Japanese	
Nikka from The Barrel	12

## SHERRY & PORT

Tio Pepe, La Ina, Bristol Cream	6.5
Solera 1847, Gonzalez Byass	7.5
Churchill LBV Port	8.5
Graham's Tawny Port 40yrs	29

## BEERS

Meantime Lager, London	6
Curious Brew	6
Kaliber, Ireland, Alcohol Free	4

## WHITE WINE

	Glass 175ml	Bottle 750ml
Marsanne Vermentino Chateau Paul Mas, France	8.5	29
Picpoul de Pinet Languedoc, France	9.5	37
Castel Firmian Pinot Grigio Trentino, Italy	10	39
Albariño Rias Baixas Serra da Estrela, Galicia, Spain	11	46
Chablis Premier Cru Hamelin, Burgundy, France	18	75
Chardonnay 'Karia' Stag's Leap Wine Cellars, Napa Valley, California		85
Chassagne-Montrachet Premier Cru Chenevottes Thomas Morey, Burgundy, France		125

## RED WINE

	Glass 175ml	Bottle 750ml
Paul Mas Valmont Languedoc, France 17	8.5	29
Vivanco Tempranillo Rioja, Spain	11	40
Malbec Catena Mendoza, Argentina	12	42
Pinot Noir Elgin Vineyards, South Africa	14.5	57
Château Vieille Tour La Rose Saint-Emilion Grand Cru, France	18	74
Cabernet Sauvignon, Vintners Reserve Jackson Estate, California		78
Chateauneuf-du-Pape Rhône, France		85
Gevrey-Chambertin Vieilles Vignes Domaine Rossignol-Trapet, Burgundy, France		135

## ROSE WINE

Cotes de Provence 'Heritage' Carte Noire, France	12	48
Whispering Angel Cotes de Provence, France	18	75

## CHAMPAGNE BRUT & ROSE

MOET & CHANDON IMPERIAL BRUT NV	16	90
Moet & Chandon Rose		
Billecart-Salmon Reserve NV		98
Pol Roger Brut		100
Dom Perignon Blanc		250

Wine glasses are also available as 125 ml. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let the team know upon placing an order. All prices include VAT at the standard rate. An optional 12.5% service charge will be added to your bill.