

COLD DRINKS

Orange, cranberry, pomegranate, tomato, grapefruit juices / 3

Fresh apple juice / 3

Coke, Diet Coke / 2

Homemade lemonade / 3

Sparkling presses / 3.5
Elderflower or Elderflower and pomegranate

Ginger beer / 2.75

Life water still or sparkling / 1.8

HOT DRINKS

Americano / 2.65

Espresso / 1.8 sgl | 2.35 dbl

Macchiato / 1.9 sgl | 2.5 dbl

Cappuccino / 2.7

Latte / 2.7

Matcha latte / 3

Flat white / 2.7

Hot chocolate / 2.75

Mocha / 2.75

Fresh mint, lemon / 2.15

Tea / 2.55
English Breakfast, Earl Grey, Assam mid-season, Darjeeling mid-season, Oriental Sencha, Ginger and Lemon, Peppermint, Decaf Chamomile

MOCKTAILS

POMEGRANATE FIZZ

Pomegranate juice, lemonade, apple juice / 4

VIRGIN MOJITO

Apple juice, fresh mint, fresh lime, sugar, soda / 4

VIRGIN BLOODY MARY

Tomato juice, Tabasco, celery, black pepper / 4

VIRGIN PALOMA

Lime juice, grapefruit juice, agave syrup / 4

SHIRLEY TEMPLE

Ginger ale, grenadine, lemon peel, orange / 4

COCKTAILS

THE QUEEN VICTORIA

Lagavulin scotch, Beefeater 24, Earl Grey and honey syrup, Napoleon mandarin liqueur, lime juice / 9

THE PRINCE ALBERT

Beefeater gin, Crème de Violet, St Germain Elderflower liqueur, Lavendar syrup, lemon juice, egg white / 9

FRENCH 75

Beefeater gin, prosecco, fresh lemon juice, sugar / 9

MARTINI

Beefeater gin, dry vermouth, lemon peel / 9

COSMOPOLITAN

Absolut citron vodka, Cointreau, cranberry, fresh lime / 9

LONG ISLAND ICED TEA

Absolut vodka, Beefeater gin, Olmeca tequila, Havana 3, Cointreau, lemon, sugar, Coca Cola / 9

MOJITO

Havana 3, fresh mint, fresh lime, sugar, soda / 9

ESPRESSO MARTINI

Absolut vanilla vodka, Kahlua, espresso, sugar / 9

TOM COLLINS

Beefeater gin, fresh lemon juice, sugar, club soda / 9

WHISKEY SOUR

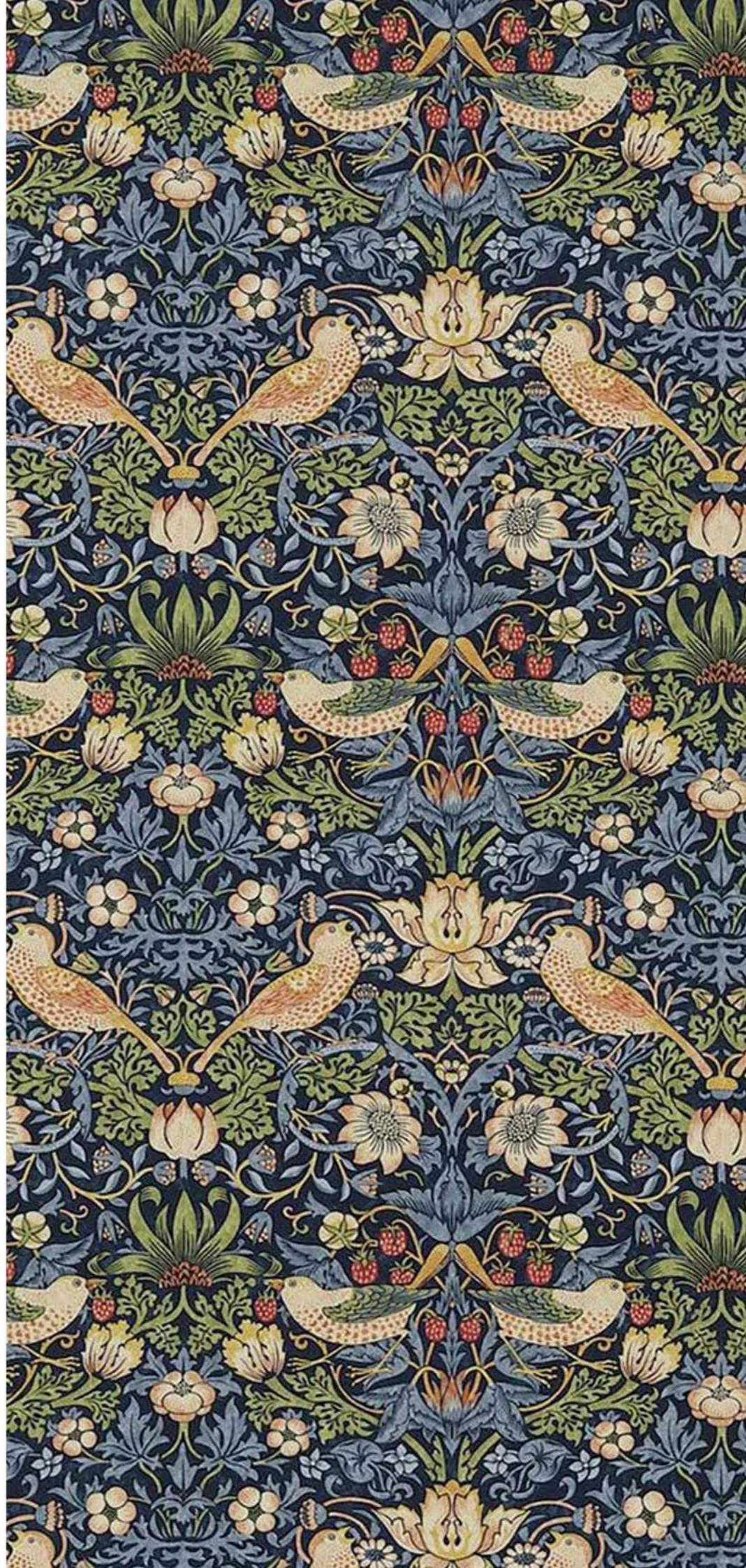
Maker's Mark bourbon, fresh lemon juice, sugar / 9

MANHATTAN

Few rye whiskey, sweet vermouth, Angostura bitters, cherries / 9

BELLINI

Prosecco combined with choice of fruit puree, peach or strawberry / 9



Members' Room



Please ask us about the allergens in our food

BREAKFAST – 10am–11.45am

Croissant / 1.75

Pain au chocolat / 1.85

Ham and Applewood Cheddar croissant / 4.75

Toast, butter, preserve and marmalade / 3.05

Scrambled eggs on toasted sourdough / 7.5
Add ham or smoked salmon / 1.5

Spiced green apple granola, yoghurt, hazelnut,
golden syrup / 5.5

Aperitif

Peach or strawberry Bellini / 7

Mimosa / 7
Prosecco & orange juice

Cakes – all day

Choose from a selection of our homemade
cakes of the day, on display on the bar and
priced individually

Scone with jam and Cornish clotted cream / 4.15

Cream Tea / 6.25

Scone, jam and Cornish clotted cream and
coffee or pot of tea

Kids – 12pm–4pm – main & drink / 6

Pasta with tomato sauce and Parmesan

Chicken breast, chips, salad

Cod goujons, chips, crushed peas

Crudités with hummus

Milk, apple juice, orange juice

Bar snacks

Smoked almonds / 4

Nocellara green olives / 4

Focaccia, olive oil and balsamic vinegar / 4

Red wine and Draycott Blue salami poker / 4.5

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our
kitchen, some of which may contain allergens.
Please let us know if you have a specific allergy
or dietary requirement so we can let you know
of the most appropriate food choice.

LUNCH – 12pm–4pm | Fridays 12pm–4pm / 5pm–8.30pm

Starters

Avocado, quinoa, soy beans, baby carrots and sweet potato
purée salad (vg) 6.5 / 9.5

Vegetables picada, to share (vg) / 10.5
Roast peppers, grilled courgette, grilled aubergine, cucumber,
caper berries and sourdough bloomer

Soup of the day, bread and butter (v) / 5.3

Roasted butternut squash, watercress & goats' cheese
salad (v) 7 / 11

Chicken terrine & picalilli / 7.5

Beetroot cured salmon, rocket & beetroot horseradish salad / 7.5

British charcuterie board, to share / 12.5
Air-dried Dorset beef, fennel & anise Cornish salami,
Somerset sage and mustard salami, merguez
of West Country mutton

Mains

Three beans and Swiss chard stew (vg) / 10
Suggested wine pairing: Côte du Rhône

Potato gnocchi alla bava: gnocchi with a creamy and
smoky cheese sauce (v) / 10.5 · Suggested wine pairing: Shiraz

Roast Guinea fowl breast, potato & leek mash / 14.75
Suggested wine pairing: Pinot Noir

Gloucestershire old spot pork chop, roast beetroot, spinach
and red wine jus / 16.25 · Suggested wine pairing: Chardonnay

Pan fried sea bass fillet, truffled potato, tenderstem broccoli
& tomato salsa / 15.75 · Suggested wine pairing: Pinot Grigio

Mussels in creamy white wine sauce, fries / 10.50

Sandwiches – All served with a side salad or chips

Clarence Court egg and mustard mayo bloomer (v) / 6.75
Suggested wine pairing: Chenin blanc

Longhorn rump of beef, datterini tomatoes, chimichurri
on corn bread / 8.5 · Suggested wine pairing: Malbec

Hot smoked salmon, dill crème fraîche and cream cheese
open sandwich on brown bread / 7
Suggested wine pairing: Picpoul de Pinet

Desserts

Pear tarte tatin, vanilla ice cream / 6.25

Vegan chocolate mousse / 5.75

Tiramisu / 5.25

British cheese board / 10.5
Berkswell sheep, Montgomery cheddar, Beauvale blue,
served with quinoa crackers & chutney

WHITE WINES

CHENIN BLANC

The Wine-Farer Series, South Africa

Rich and fruity with fresh fruit notes rounded by honey
5.8 gls / 15.75 carafe / 24.5 btl

PINOT GRIGIO

Alois Lageder Riff, Italy

A soft and delicate wine with notes of green apple and citrus
6.5 gls / 18 carafe / 26 btl

PICPOUL DE PINET

Cap Cette, France

Harmonious and fresh with a subtle mineral finish
7.2 gls / 20.5 carafe / 28 btl

SAUVIGNON BLANC

Spy Valley, New Zealand

Full, ripe and tropical with powerful fruit flavours
7.6 gls / 21 carafe / 32 btl

CHARDONNAY

Albourne Estate, Sandstone Ridge, England

A rich array of aromas from honeysuckle & peach to fresh coconut,
vanilla & white pepper
11 gls / 29.75 carafe / 45 btl

RED WINES

SHIRAZ

The Wine-Farer Series, South Africa

Rounded and fruity with notes of plum and a touch of spice
5.8 gls / 15.75 carafe / 24.5 btl

RIOJA

Castillo Clavijo, Alta Reserva 2013, Spain

Medium bodied and elegant, this wine has intense
aromas of mellow fruit and spicy wood
7.2 gls / 20.5 carafe / 28 btl

ORGANIC CÔTES DU RHÔNE

Domaine St Jacques, France

Powerful aromas of redcurrant, thyme, rosemary and spice,
soft and smooth tannins
7.25 gls / 20.75 carafe / 30 btl

ORGANIC MALBEC

Argento Reserva, Argentina

A complex Malbec with aromas of black fruits, violets,
spice and a touch of curry
8.25 gls / 23.5 carafe / 34 btl

PINOT NOIR

Bolney Estate, England

A fragrant, well balanced, medium bodied wine,
full of cherry flavours and hints of toasted oak
10 gls / 32.5 carafe / 39 btl

ROSE WINES

GRENACHE, PETIT PAPILLON ROSÉ

Languedoc-Roussillon, France

Fresh and aromatic
5.8 gls / 15.75 carafe / 24.5 btl

DENBIES STEPPING STONES ROSÉ

England

Salmon pink in colour with impressive strawberry
and red fruit aromas
7.25 gls / 20.75 carafe / 30 btl

CHAMPAGNE AND SPARKLING

PROSECCO

Belstar Prosecco NV, Veneto, Italy

Elegant, floral and totally delicious
7 gls / 35 btl

ENGLISH SPARKLING WINE

Stopham Estate, West Sussex

From a family owned, sustainably grown vineyard
8 gls / 42 btl

CHAMPAGNE DE CASTELLANE, BRUT NV

Champagne, France

10 gls / 48 btl

HOUSE SPIRITS

Our bar stocks a wide range of spirits which
our team would be pleased to advise you on

Cocktail of the month

Please ask a member of staff for details

BOTTLED BEERS all 330 ml

Camden Hells Lager, England, 4.6% / 5

Camden Hells Pale Ale, England, 4% / 5.5

Estrella Galicia Gluten Free, Spain, 5.5% / 5.5

Portobello Pilsner, England 4.6% / 5.5

Orchard Pig Reveller Cider, England, 4.5% / 6

Glasses of wine are 175 ml
(125 ml glass also available)

Glasses of sparkling wine are 125 ml

Carafes of wine are 500 ml

Spirits are served in 25 ml or 50 ml