

Bar menu

For the table

Stone baked baguette 🌶️ Netherend butter, olive oil, balsamic (G / SD / MI) Kcal 678 £6.50	Mixed olives 🌸 Kcal 369 £5.50
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Light bites

Pea, mint and courgette soup 🌸 Crumbled vegan feta, lemon oil (G) Kcal 269 £8.00	Calamari Garlic and lemon mayonnaise (G / MO / S / E) Kcal 552 £12.00
Ham and cheese croquettes Smoked tomato relish (G / E / MI) Kcal 251 £13.00	Halloumi fries 🌶️ Gochujang sauce (G / S / E / MI / M / SE / SD) Kcal 538 £9.00

Boards to share

Charcuterie board Cured meats, chutney, baguette (G / SD) Kcal 1685 £19.00	Baked camembert 🌶️ Sweet chilli jam, baguette (G / MI / SD) Kcal 1274 £19.00
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Wings to share

Buffalo chicken wings Blue cheese sauce (E / MI / M) Kcal 538 £10.00	Sesame cauliflower wings 🌸 Bourbon glaze (G / SE) Kcal 380 £10.00
BBQ chicken wings Bourbon glaze (E / MI / M) Kcal 489 £10.00	Jackfruit wings 🌸 Piri Piri hot sauce (G / S) Kcal 336 £12.00

Nachos to share

Tortilla chips, cheddar cheese 🌶️ Guacamole, sour cream, salsa, jalapeños (S / MI / SD) Kcal 674 £10.00	Add: Spiced chilli beef £8.00 (SD) Kcal 312 Fajita chicken £8.00 (C) Kcal 370
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Salads

Greek 🌶️ Feta, tomatoes, olives, cucumber, gem lettuce, peppers, onion (MI / SD) Kcal 664 £12.00	Caesar Baby gem, croutons, Italian hard cheese, anchovies (G / F / E / S / MI / SD / M) Kcal 711 £12.00
Add chicken breast Kcal 277 £8.00	Add smoked salmon (F) Kcal 393 £11.00

🌶️ Vegetarian | 🌸 Vegan

CONTAINS:
C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin | N: Nuts
M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary please alert a member of staff prior to ordering.

An average adult needs 2000 Kcal per day. Caloried needs vary.

Burgers

De Vere double burger Seeded bun, double patty, bacon, Comté cheese, onion rings, chips (G / S / E / MI / M / SE / SD) Kcal 1125 £20.00	Double Roquefort burger Seeded bun, double patty, bacon, blue cheese, onion rings, chips (G / S / E / MI / M / SE / SD) Kcal 1288 £21.00
Plant based burger 🌸 Linseed bun, beetroot burger, chips, onion marmalade, vegan mayonnaise (G / SD / S) Kcal 780 £17.00	Double chicken burger Seeded bun, double chicken burger, Comté cheese, chilli jam, onion rings, chips (G / S / E / MI / M / SE / SD) Kcal 946 £20.00

Pizza

Gluten free bases and vegan style mozzarella are available on request

Double pepperoni Tomato sauce, mozzarella, oregano (G / S / MI / SD) Kcal 1226 £20.00	Baskerville tomato & mozzarella 🌶️ Tomato sauce, mozzarella, oregano (G / S / MI / SD) Kcal 785 £18.00
BBQ chicken Tomato sauce, mozzarella, oregano (G / S / MI / M / SD) Kcal 913 £20.00	Beef bolognese Tomato sauce, mozzarella, tarragon (G / S / MI / SD) Kcal 986 £19.00

Steaks

Fillet (227g) (medium) Chips, Portobello mushroom, tomato Kcal 567 £42.00	Sirloin (284g) Chips, Portobello mushroom, tomato Kcal 876 £32.00
Add a complimentary sauce of your choice Peppercorn (MI) Kcal 85 Béarnaise (G / S / E / MI) Kcal 133	

Benedict's classics

Breaded scampi Sea salted chips, mushy peas, tartare sauce, lemon (G / CR / E / SD) Kcal 978 £17.00	Chicken tikka masala Steamed rice, naan bread (G / MI) Kcal 917 £16.00
Vegetable lasagne 🌶️ Garlic baguette (G / E / MI / C / M) Kcal 847 £17.00	Potato and chickpea curry 🌸 Steamed rice (M) Kcal 582 £17.00

Sides

Chunky chips 🌸 Kcal 270 £5.00	Giant onion rings 🌸 (G) Kcal 481 £6.00
Truffle and parmesan chips (MI) Kcal 288 £6.00	Mixed salad 🌸 (M / G) Kcal 42 £5.00

Desserts

Crème brûlée 🌶️ Madeleine biscuits (G / E / MI) Kcal 454 £9.00	Profiteroles 🌶️ Crème pâtissière (G / P / N / S / E / MI / SE / SD) Kcal 583 £9.00
Raspberry mille-feuille 🌶️ Raspberry sorbet (G / E / MI) Kcal 332 £9.00	Banana bavarois 🌶️ Toffee popcorn, liquid toffee (G / E / MI / S / SD) Kcal 987 £10.00
Chocolate fondant 🌸 Plant based vanilla ice-cream (G / S) Kcal 553 £10.00	Ice creams and sorbet 🌶️ Please ask a member of the team (MI) Kcal 467 £6.00



White wine

AROMATIC & FRUITY DRIVEN

S **Satellite Spy Valley Sauvignon Blanc**
MARLBOROUGH, NEW ZEALAND
This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.
🍷 £9.75 🍷 £13.50 🍷 £39

V **Bodegas Castro Martin A2O Albarino**
GALICIA, SPAIN
This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.
🍷 £48

V **Nyala Sauvignon Blanc**
WESTERN CAPE, SOUTH AFRICA
A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.
🍷 £32

V **Monte Clavijo Rioja Blanco**
RIOJA, SPAIN
Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate
🍷 £32

FRUITY & RIPE

Alto Bajo Chardonnay
CENTRAL VALLEY, CHILE
This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.
🍷 £9 🍷 £12.50 🍷 £36

V **Francis Blanchet Pouilly-Fumé Calcite**
LOIRE VALLEY, FRANCE
Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.
🍷 £49



Rosé

S **Château de Berne Esprit IGP Méditerranée Rosé**
PROVENCE, FRANCE
Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.
🍷 £9.90 🍷 £12.75 🍷 £36

V **Wandering Bear Rosé**
WESTERN CAPE, SOUTH AFRICA
A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.
🍷 £7.75 🍷 £10.50 🍷 £31

S **Wispering Angel**
PROVENCE, FRANCE
Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.
🍷 £60

LIGHT & FRESH

V **Cap Cette Picpoul de Pinet**
LANGUEDOC-ROUSSILLON, FRANCE
Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.
🍷 £9.25 🍷 £13 🍷 £37

V **Circa Pinot Grigio**
NEW SOUTH WALES, AUSTRALIA
This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.
🍷 £8.75 🍷 £12 🍷 £35

V **La Chablisienne Chablis Le Finage**
BURGUNDY, FRANCE
Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.
🍷 £63

V **Kudu Plains Chenin Blanc**
WESTERN CAPE, SOUTH AFRICA
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.
🍷 £7.75 🍷 £10.50 🍷 £31

V **Tuffolo Gavi**
PIEMONTE, ITALY
This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.
🍷 £9.50 🍷 £13.75 🍷 £39



Dessert Wine

Warre's Heritage Ruby Port
DOURO, PORTUGAL
This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.
🍷 £5 🍷 £6.75 🍷 £43

Grand Tokaji Late Harvest
TOKAJ, HUNGARY
This Late harvest Tokaji offers notes of orange, lime, honey, and raisins. The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.
🍷 £5 🍷 £9.25 🍷 £44

🍷 50ml 🍷 100ml

Sustainable wines **S**

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.



Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia
PUGLIA, ITALY
Well-balanced, with notes of ripe redberries and delicious warm spices
🍷 £8.90 🍷 £12.25 🍷 £35

Little Eden Shiraz Cabernet
MURRAY DARLING, AUSTRALIA
Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.
🍷 £9.35 🍷 £13.50 🍷 £38

S **V** **Zuccardi Brazos Malbec**
MENDOZA, ARGENTINA
Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.
🍷 £12 🍷 £17 🍷 £49

S **V** **Vivanco Rioja Reserva**
RIOJA, SPAIN
Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.
🍷 £46

S **V** **Journey's End Single Vineyard Shiraz**
STELLENBOSCH, SOUTH AFRICA
Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.
🍷 £46

LIGHT RED FRUIT

V **Les Nuages Pinot Noir**
LOIRE VALLEY, FRANCE
A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.
🍷 £42

V **El Muro Tinto Tempranillo Garnacha**
ARAGON, SPAIN
This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.
🍷 £7.75 🍷 £10.50 🍷 £31



Champagne

Champagne Bonnet Grand Reserve
CHAMPAGNE, FRANCE
Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.
🍷 £14.40 🍷 £62

Champagne Bonnet Perle Rosé
CHAMPAGNE, FRANCE
Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.
🍷 £14.90 🍷 £65

S **V** **Pommery Brut Royal NV**
CHAMPAGNE, FRANCE
Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.
🍷 £79

Pommery Brut Rosé Royal NV
CHAMPAGNE, FRANCE
The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.
🍷 £82

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion
BORDEAUX, FRANCE
Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.
🍷 £45

Lorosco Reserva Carmenere
COLCHAGUA VALLEY, CHILE
Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.
🍷 £9.10 🍷 £12.75 🍷 £37

V **Nyala Cabernet Sauvignon**
WESTERN CAPE, SOUTH AFRICA
Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.
🍷 £32

Alto Bajo Merlot
CENTRAL VALLEY, CHILE
Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.
🍷 £8.25 🍷 £11.75 🍷 £33

Domaine Pavelot Savigny les Beaune Rouge 1er Cru
BURGUNDY, FRANCE
The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.
🍷 £67



English

V **Silver Reign Brut**
KENT, ENGLAND
Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.
🍷 £9.40 🍷 £52

Chapel down Rosé
KENT, ENGLAND
Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.
🍷 £45

Balfour Liber Bacchus
KENT, ENGLAND
Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.
🍷 £43



Sparkling

V **Vaporetto Prosecco NV**
VENETO, ITALY
Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.
🍷 £8.65 🍷 £39.50

V **Vitelli Prosecco Rosé NV**
VENETO, ITALY
A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.
🍷 £8.65 🍷 £39