



ALL DAY MENU



ANY DISH AND DESSERT FOR £20 (USUALLY £30+)

EGGS BENEDICT

Ham, toasted English muffin,
hollandaise sauce

H. FOREMAN'S SMOKED SALMON AND SCRAMBLED EGGS

With toasted sourdough

GYPSY EGGS

Baked eggs in a rich tomato sauce, chorizo,
spinach, parmesan and cannellini beans

FREE RANGE OMELETTE WITH CHIPS

With your choice of ham, salmon, cheese or
mushroom as fillings

BEA TOLLMAN'S CAESAR SALAD

Baby gem lettuce, garlic croutons and parmesan cheese
Add grilled chicken or king prawns

BEA TOLLMAN'S CHICKEN COBB SALAD

Parma ham, avocado, plum tomatoes,
boiled egg, blue cheese

BEA TOLLMAN'S CHICKEN NOODLE SOUP

CHESTERFIELD CLUB SANDWICH

A triple layer toasted sandwich: free range chicken,
egg, smoked back bacon, tomato, lettuce,
mayonnaise, triple cooked chips

CHESTERFIELD CHEESE BURGER

Beef burger, pickled cucumbers, caramelized onion,
Burger sauce, Monterey Jack cheddar, triple cooked chips

STEAK SANDWICH

Grilled sourdough, bavette steak, horseradish mayonnaise,
caramelized onions, chive butter and triple cooked chips

RED LENTIL, CHICKPEA AND CAULIFLOWER DAHL

Vegetable Samosa, homemade chapati,
popadum, mango chutney

BUTTER CHICKEN

Homemade chapati, basmati rice,
popadum, mango chutney, riata

ROAST COTSWOLD CHICKEN BREAST

English peas, pancetta, roasted grolot onion,
Giroles and a truffle jus

KING PRAWN STROGANOFF

Brandy mushroom cream sauce, basmati rice

TRADITIONAL FISH AND CHIPS

Beer-battered haddock, mushy peas, tartar sauce,
pickles, brown bread, malt vinegar

DRY AGED BAVETTE STEAK

triple cooked chips, béarnaise sauce

PIZZA

Mushroom, smoked ham,
mozzarella, san Marzano
tomato sauce

Chicken, balsamic red onion,
sweet corn, mozzarella,
san Marzano tomato sauce

Mozzarella, san Marzano
tomato sauce, basil

SMALL PLATES

Pork sausage rolls
Homemade piccalilli

Chicken satay

Wild mushroom Aranchini
Truffle mayonnaise

Cheddar cheese and
tomato toastie

DESSERTS

Hot chocolate fondant
Peanut butter ice cream, raspberry

English strawberry Arctic roll
Elderflower and Thai basil

Bea Tollman's Honeycomb ice cream
Salted caramel sauce

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label	£ 19	£ 85
Lanson White Label	£ 20	£ 90
Lanson Rosé	£ 21	£ 95
Veuve Clicquot Brut NV		£ 98
Lanson Extra Age Brut	£ 35	£ 180
Dom Pérignon 2006/ 2009	£ 395	
Cristal Roederer 2006	£ 450	

SPARKLING WINE

	Glass 175ml	Bottle
Bolla, Superiore D.O.C.G	£ 15.5	£ 55
Prosecco Di Conegliano Extra Dry		
Peramo Anniversario		£ 55
Bianco Spumante		

WHITE WINE

	Glass 175ml	Bottle
Blanc de Mer	£ 10	£ 38
<i>Bouchard Finlayson, South Africa</i>		
Pinot Grigio, Fantinel	£ 11	£ 40
<i>Friuli- Venezia Giulia, Italy</i>		
Picpoul de Pinet, Reserve de Mirou	£ 11	£ 42
<i>Languedoc, France</i>		
Sauvignon Blanc, Walker Bay	£ 12	£ 45
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Sans Barrique	£ 12	£ 47
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Crocodile's Lair	£ 13	£ 51
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Missionvale		£ 55
<i>Bouchard Finlayson, South Africa</i>		
Sancerre, La Graveliere, Joseph Mellot		£ 62
<i>Loire, France</i>		
Chablis Oremier Cru, Vaucoupin		£ 70
<i>Burgundy, France</i>		
Pouilly Fumé, de Ladoucette		£ 85
<i>Loire, France</i>		

RED WINE

	Glass 175ml	Bottle
Malbec, Osado	£ 10	£ 38
<i>Mendoza, Argentina</i>		
Cabernet Sauvignon, Caves Road	£ 11	£ 42
<i>Margaret River, Australia</i>		
Rioja Reserva, Don Jacobo	£ 13	£ 51
<i>Rioja, Spain</i>		
Hannibal		£ 68
<i>Bouchard Finlayson, South Africa</i>		
Pinot Noir Galpin Peak		£ 70
<i>Bouchard Finlayson, South Africa</i>		
Fleur De Pédesclaux		£ 75
<i>Pauillac, Bordeaux, France</i>		
La Bernardine		£ 85
<i>Châteauneuf- Du- Pape, Rhône, France</i>		
Brunello di Montalcino, Ruffino		£ 110
<i>Greppone Mazzi Estate, Italy</i>		

ROSÉ WINE

	Glass 175ml	Bottle
Vina Real, Rosado	£ 10	£ 38
<i>Rioja, Spain</i>		
Le Rabault, Joseph Mellot		£ 49
<i>Sancerre, France</i>		
France de Rosé Réserve		£ 60
<i>Côtes de Provençe, France</i>		

Please feel free to speak to the Bar Team
to discuss our extensive wine list

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