



Food & Drinks Menu



Main Menu

Residents Price ● Standard Price ●

Nibbles

Marinated olives	£0.95 / £1.15
Mixed nuts & crackers	£0.90 / £1.10
Vegetable crisps	£0.85 / £1.05
Bread, oil & vinegar	£0.75 / £0.90
Sweet potato fries	£1.40 / £1.70
Marinated artichoke & sun-dried tomato	£1.50 / £1.80

Starters & Salads

Soup of the Day	£1.50 / £1.80
Italian Bruschetta (PF) Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic	£2.20 / £2.65
Cob Salad Crispy bacon, chicken, avocado, peppers, tomato, mixed leaves & blue cheese dressing	£3.30 / £3.95
Ham Hock Terrine With crusty bread & Piccalilli	£2.65 / £3.20

Burgers & Sandwiches

Club Served with fries	£3.80 / £4.55
Burger Prime beef burger topped with cheddar, crispy bacon & onion rings served in a brioche roll with chunky chips	£5.00 / £6.00
Mediterranean Veg Burger Halloumi, grilled aubergine, tomato, mango chutney served in a brioche roll with chunky chips	£3.90 / £4.70

Mains

Pie of the Week Served with mixed leaves	£3.50 / £4.20
Catch of the Day Served with chorizo, grilled vegetables & sautéed potato	£4.50 / £5.40
Macaroni Cheese (PF) Served with a mixed salad	£2.40 / £2.90
Add crispy bacon	£1.00 / £1.20

Sides

Chunky Chips	£1.50 / £1.80
Spicy Wedges	£1.40 / £1.70
Rocket & Parmesan Salad	£1.75 / £2.10
Homemade 'Slaw'	£1.25 / £1.50
Onion Rings	£1.50 / £1.80
Sweet Potato Fries	£1.40 / £1.70

Desserts

Chocolate parfait With mascarpone	£1.50 / £1.80
Almond & orange cake With vanilla ice cream (PF)	£1.70 / £2.05
Cheese board Served with chutney, variety of crackers, apple & celery	£2.50 / £3.00

*We cannot guarantee that dishes are free from fish and nuts

Afternoon Tea

Monday to Saturday: **14.00pm – 16.00pm**
Sunday: **12.00pm – 16.00pm**

Afternoon Tea for Two **£8.00 / £9.60**

Selection of finger sandwiches
& Yorkshire pudding

Homemade cakes and a scone served
with clotted cream & strawberry jam

Choice of tea: English Breakfast,
Earl Grey, Darjeeling or Green Tea

Mini Cream Tea **£2.00 / £2.40**

Scone served with clotted cream
& strawberry jam

Choice of tea: English Breakfast,
Earl Grey, Darjeeling or Green Tea

Coffee, Tea & Soft Drinks

Espresso or Macchiato **£1.00 / £1.20**

Americano, Cappuccino,
Latte, Flat White **£1.25 / £1.50**

Hot Chocolate or Mocha **£1.25 / £1.50**

English Breakfast, Red Fruits,
Camomile, Jasmine or
Green Tea **£1.00 / £1.20**

Darjeeling, Earl Grey,
Lemongrass, Rooibos
Cederberg or Verbena **£1.10 / £1.35**

Fresh Peppermint or
Fresh Ginger, Lemon & Honey **£1.10 / £1.35**

Apple or orange juice **£1.00 / £1.20**

Cranberry, grapefruit,
pineapple or tomato juice **£1.00 / £1.20**

Peach Iced Tea **£1.20 / £1.45**

Still or sparkling water (Sml) **£0.75 / £0.90**

Still or sparkling water (Lrg) **£1.00 / £1.20**

Coke, Diet Coke, Coke Zero,
Sprite or Appletiser (Apple or
Apple & Pomegranate) **£1.25 / £1.50**



*“It doesn’t matter where
you’re from – or how you
feel... There’s always peace in
a strong cup of coffee.”*

Gabriel Bá, Daytripper

Cocktails

St James Martini

Absolut Vodka or Beefeater Gin stirred down with Vermouth and lemon twist served with olives

Watermelon Martini

Absolut Vodka, watermelon juice & sugar syrup

Espresso Martini

Absolut Vanilla Vodka, Kahlua, Espresso coffee & sugar syrup

Caipirinha

Cachaça, lime & sugar

Dark & Stormy Mojito

Dark Rum, lime, mint, sugar & ginger beer

Quiet Sunday

Absolut Vodka, Amaretto, orange juice & Grenadine

Whiskey Mac

Chivas Regal 12 year Whisky, ginger wine

Florida Daiquiri

Havana Club three year Rum, Maraschino lime juice & sugar syrup

Riviera Fizz

Beefeater Gin, lemon juice, sugar & Prosecco

Kir Royal

Crème de Cassis & Prosecco

Piña Colada

Malibu, lime juice, coconut cream, double cream & pineapple juice

Virgin Cocktails

Mojito

Mint, lime, sugar & ginger beer

Virgin Apple Flower

Elderflower & freshly pressed apple juice, crushed ice & mint

Virgin Bellini

White peach puree mixed with sparkling grape juice

Spiced Ginger Cooler

Cranberry & apple juice, ginger beer & fresh ginger

Virgin Mary

Tomato juice, lemon juice, worcestershire sauce, tabasco, salt & pepper

Champagne & Sparkling

Prosecco Vaporetto D.O.C. - Italy

Wonderful wildflower & nutty flavours

Torre del Gall Rosado Brut Reserve

Fresh and light with fruit flavours dominating plus an elegant, creamy finish

De Castellane Croix Rouge Saint Andre Brut 75cl - NV France

Pale straw colour with fresh citrus & brioche aromas

Perrier Jouet Brut NV - France

Delicate, creamy hints of yeasty autolysis. Excellent intensity and clean finish

Perrier Jouet Blason Rosé Champagne - NV France

Powerful bouquet of raspberry and strawberry. Light and fresh finish

Coats & Steely Britagne Brut Reserve 75cl - Kent, England

Soft and delicate bubbles from England

Rosé

Conto Vecchio Pinot Grigio Blush - Italy 2010

Crisp, balanced, fruity with some uplifting floral notes. Perfect for a sunny lunch

Les Nuages Pinot Noir Rosé, Vin de Pays du Val de Loire - France

Dry and refreshing with notes of redcurrants and raspberry



White Wine

Acacia Tree Chenin Blanc - South Africa 2013

Fresh citrus & peach flavour with ripe zippy acidity

Terre te Trebbiano Chardonnay - Italy

Light, fresh and aromatic

Tuffolo Gavi DOCG - Italy 2013

Clean and fresh with a long citrusy finish

Mamaku Sauvignon Blanc - Marlborough, New Zealand

Fresh and intense with notes of lemon and lime

Operetto Pinot Grigio - Italy 2012

Floral note of jasmine and honeysuckle. Fresh and zesty

Els Pyreneus La Cote Flamenc Picpoul De Pinet - France

Golden yellow colour with green under tones.
Clean & powerful

Red Wine

Acacia Tree Pinotage - South Africa 2013

Soft easy drinking and full of blackcurrant, cherries and plums

Valdivieso Merlot - Chile

Ultra-smooth and juicy with jammy fruits

Legato Nero d'Avola - Italy 2013

Intense spicy cherry aromas on the nose with rich, ripe dark fruit flavours in the mouth

Solarena Barrel Aged Temranillo Do Carinena - Spain 2011

Rich and rounded with red berries, vanilla and spice

Banfi Col di Sangiovese Cabernet Sauvignon - Italy

An easy drinking Tuscan delight

Argento Malbec - Argentina

Bold with dark fruits, cherries and chocolate notes

Bush Telegraph Shiraz Viognier - Australia

Full bodied with dark fruits and a touch of coffee

Beer & Cider

Becks 275ml

Stella 330ml

Kronenbourg 275ml

Heineken 330ml

Sol 330ml

Peroni 330ml

Hoegaarden 330ml

Guinness 330ml

Punk IPA 330ml

Whitstable Bay 500ml

Hopping Hare 500ml

Rekorderlig Pear Cider 500ml

Strongbow Cider 330ml

Birra Moretti 330ml



Spirits (50ml)

Vodka

Absolut Blue
Zubrowka
Russian Standard Original
Absolut Citron & Vanilla
Grey Goose

Gin

Beefeater Gin
Bombay Sapphire
Tanqueray
Hendricks

Bourbon

Jack Daniel's
Woodford Reserve

Rum

Havana Club three year
Havana Club seven year
Bootlegger Dark Rum
Captain Morgan

Whiskey

Jameson
Glendfiddich 12 year
Monkey Shoulder
Chivas Regal 12 year
Laphroaig 10 year

Other Spirits

Sauza Tequila
Malibu
Sambuca
Leblon Cachaça
Disaronno Amaretto
Martini Dry or Rosso Pimm's
Hennessy VS
Cointreau
Campari
Limoncello
Southern Comfort
Frangelico
Grand Marnier
Amarula
Pernod

*“The proper union of gin
and vermouth is a great and
sudden glory; it is one of the
happiest marriages on earth,
and one of the shortest lived.”*

Bernard De Voto





Opening Hours

Café: 8.30am - 4.00pm daily
Lunch: 12.00pm - 2.00pm daily
Bar: 11.00am - 4.00pm daily
Bar: 7.00pm - 10.30pm
Thurs, Fri & Sat

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