

ABode Breakfast

Traditional Porridge €4

Porridge oats traditional style or add coco nibs for chocolate porridge

Muesli €4.50

Rich Muesli with oats, dried fruit and seeds

Breakfast Chia €4.50

Overnight chia with full fat milk, almond, orange, coco nibs and honey

Mixed Berry Oatmeal €4.50

Mixed berries overnight with oats and full fat yoghurt

Fresh Fruit €4

Selection of sliced fresh fruits

From the Kitchen

Full English Breakfast €10

Premium pork sausage, cured bacon, black pudding, tomato, mushroom, baked beans, potato hash and your choice of eggs

Vegetarian English Breakfast €10

Vegetarian sausage, beetroot black pudding, tomato, mushroom, baked beans, potato hash and your choice of eggs

Breakfast Sandwich €7.95

Premium pork sausage, cured bacon, baked beans, black pudding and fried egg between toasted sourdough

Avocado & Poached Eggs €7.95

Smashed avocado, lime, tomato, pomegranate, pumpkin seeds and poached eggs on toasted sourdough

Avocado & Sourdough €7.95

Smashed avocado, lime, tomato, pomegranate and pumpkin seeds on toasted sourdough

Smoked Salmon & Scrambled Eggs €8.95

Scrambled eggs with slices of smoked salmon

Eggs Benedict €7.75

Poached eggs, ham and hollandaise sauce on a toasted English muffin

Eggs Florentine €6.45

Poached eggs, spinach and hollandaise sauce on a toasted English muffin

Eggs Royale €9.50

Poached eggs, smoked salmon and hollandaise sauce on a toasted English muffin

Omelette Arnold Bennett €8.50

As Arnold himself intended: Glazed, poached and smoked haddock three-egg omelette

Baked Eggs & Chorizo €7.50

Eggs baked with chorizo and roasted cherry tomatoes

Juices €3.50

Apple juice · Orange juice

Spinach, kale & apple cold pressed Juice

All Day Dining

Served 12pm - 9pm

Starters

Prawn & Crayfish Cocktail €8.95

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

Avocado & Sourdough €7.95

Smashed avocado, lime, tomato, pomegranate and pumpkin seeds on toasted sourdough

Smoked Salmon €10.75

Smoked salmon, lemon, capers and shallots

Chicken Caesar Salad €8.50

Crispy gem lettuce, chicken, croutons, soft boiled eggs caesar dressing and anchovies

Salad Caprese €8.75

Creamy burrata, heritage tomatoes and basil with balsamic vinegar

Soup

French Onion Soup €7.95

Classic French onion soup with a Gruyère croute

Sandwiches

Served 12pm - 9pm

Croque Monsieur €9.50

Classic toasted sourdough, melted cheese and ham

Croque Madame €9.95

Melted cheese and roast ham in toasted sourdough topped with a fried egg

Reuben €10.50

Hot pastrami, melted Gruyère and sauerkraut in toasted sourdough

Club €10.50

Roast chicken, cured bacon, egg mayonnaise, tomato and lettuce in toasted bread

Vegetarian Club €10.50

Grilled halloumi, avocado, egg mayonnaise, tomato and lettuce in toasted bread

Served on white or granary bread

Egg Mayonnaise €7.95

Classic egg mayonnaise and watercress

Smoked Salmon €10.50

Smoked salmon, cucumber and cream cheese

Prawns & Crayfish Marie Rose €9.95

Prawns and crayfish in a Marie Rose sauce with crisp baby gem lettuce

Cured Ham €8.95

Cured ham and tomato relish

All Day Dining

Served 12pm - 9pm

Mains

Truffle Macaroni Cheese €13.50

Baked macaroni cheese topped with grated truffle

Beer Battered Fish €14.95

Classic beer battered fish served with crushed peas and chunky chips

Fish Cakes €13

Heritage tomato salad and tartare sauce

Grilled Aged Rib-Eye Steak €24

Aged British rib-eye steak with roasted cherry tomatoes, grilled flat mushroom and French fries

Vegetarian Burger €13.50

Grilled field mushroom, beetroot black pudding, glazed cheddar, onion rings, tomato relish with French fries

ABode Burger €15.50

Ground British beef topped with Cheddar, onion rings and bacon relish in a brioche bun with French fries

Side Dishes €3.50

Buttered mash
French fries
Triple-cooked chips

Mixed salad
Onion rings
Crushed Peas

Sauces €2.50

Green peppercorn
Béarnaise
Red wine jus

Desserts

Sticky Toffee Pudding €7.25

Traditional sticky toffee pudding with butterscotch sauce and salted caramel ice cream

Crème Brûlée €7.25

Classic set vanilla custard with a caramelised crust

Paxton & Whitfield Cheese Board

A selection of British cheeses with artisan biscuits and chutney
Small plate €6 • Large plate €10

Sorbets & Ice Creams €4

Afternoon Tea

Served 12pm - 5pm

Full Afternoon Tea €22.50

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees

Champagne Afternoon Tea €32.50

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a glass of champagne and a choice of teas or coffees

Sparkling & Champagne

125ml Bottle

Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%

€6.75 €38

Bolney Bubbly, Bolney Estate, England 12.5%

€11 €56

Champagne Collet, Brut, France 12.5%

€11 €56

Champagne Collet, Rosé, France 12.5%

€13 €66

Champagne Laurent Perrier, Brut la Cuvée, France 12%

€15.25 €72

Bolney Cuvée Rosé, Bolney Estate, England

€65

Nyetimber, Classic Cuvée MV, England

€78

Champagne Bollinger, Special Cuvée, France

€81

Champagne Pol Roger, Brut Réserve, France

€83

Champagne Laurent Perrier, Cuvée Rosé, France

€86

Champagne Laurent Perrier, Grand Siecle Cuvée, France

€195

Dom Perignon, Moët Et Chandon, France

€215

White Wine

175ml 250ml Bottle

Semillon Chardonnay, Saddle Creek, Aus. 12%

€6.95 €9.35 €27

Pinot Grigio, Berton Vineyard, Australia 12%

€7.25 €9.55 €28

Picpoul de Pinet, Tournee Du Sud, France 13%

€8.25 €11.15 €32

Chardonnay Naturalys, Gérard Bertrand, Fr. 13%

€8.75 €11.25 €33

Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%

€8.95 €11.35 €34

Gavi Di Gavi 'Fossili', San Silvestro, Italy 12.5%

€9.25 €12.25 €36

Sauvignon Blanc, Vellas, Chile

€26

Chenin Blanc, Swartland Winery, South Africa

€27

Gruner Veltliner, Weingut Rabl, Lower Austria

€32

Albarino Coral do Mar, Pazo Do Mar, Spain

€36

Viognier '1753', Château De Campuget, France

€38

Vermentino di Sardinia Ala Blanco, Italy

€38

Riesling 'The Lodge Hill' Clare Valley, Jim Barry, Australia

€39

Bacchus, Bolney Estate, England

€40

Chardonnay Hen & Chicken, Larry Cherubino, Western Australia

€42

Pinot Grigio 'Villa Canlungo' Collio, Italy

€42

Sancerre, Domaine Gérard Millet, France

€46

Chablis, Domaine Grand Roche, France

€46

Château De Chamilly, Montagny 1er Cru, France

€46

Pinot Gris, Rockburn, New Zealand

€50

Pouilly Fuissé, Domaine Ferrand, France

€54

Meursault 'Le Limozin' Domaine René Monnier, France

€76

Puligny-Montrachet 1er Cru Les Champs Gains, Château de Cîteaux, France

€116

Dessert Wine

100ml ½ Bottle

Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5%

€7.95 €29

Orange Muscat Essensia, Quady, USA

€31.50

Sauternes Castelnau de Suduiraut, France

€36

Godfrey's Creek Noble Riesling, Saint Clair, NZ.

€39

All wines are also available in 125ml measures

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Red Wine	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia <small>13.5%</small>	€6.95	€9.35	£27
Merlot Reserva, Viña Echeverria, Chile <small>13.5%</small>	€7.25	€9.55	£28
Rioja Crianza, Hugonell, Rioja, Spain <small>13.5%</small>	€8.25	€11.15	£32
Malbec Paula, Doña Paula, Argentina <small>13.5%</small>	€8.75	€11.25	£33
Côtes du Rhône Domaine André Brunel, France <small>13.5%</small>	€8.95	€11.35	£34
Primitivo 'Il Pumo', Cantine San Marzano, Italy <small>13.5%</small>	€9.25	€12.25	£36
Shiraz Foundstone, Berton Vineyard, Australia			£28
Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy			£32
Agiorgitiko 'Notios Red', Gaia Wines, Greece			£35
Bordeaux Superieur, Château Lestrille, France			£36
Terroir Saint Chinian, Gérard Bertrand, France			£36
Lychgate, Bolney Estate, England			£38
Château Grand Pré, Fleurie, France			£40
Pinot Noir, Saint Clair, Marlborough, New Zealand			£42
Malbec, 'Apple Doesn't Fall Far From The Tree', Argentina			£42
Crozes Hermitage 'Inspiration', Domaine De La Ville, France			£42
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			£42
Nero d'Avola Dark Prince, Fox Gordon, South Australia			£46
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			£46
Château Cissac, Haut Medoc, France			£46
Pinotage, Groot Constantia, South Africa			£46
Cabernet Sauvignon 'R' Collection, Raymond Vineyards, USA			£47
Grenache Mataro Shiraz 'Joshua', Teusner Wines, Australia			£49
Château Boutisse St. Emilion Grand Cru, France			£49
Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy			£50
Pinot Noir Peninsula, Paringa Estate, Mornington, Australia			£51
Châteauneuf-du-Pape 'Tradition', Château Fortia, France			£66
Cabernet Sauvignon, Larry Cherubino, Margaret River, Australia	£75.50		
Gevrey-Chambertin, Creux Brouillard, Domaine Pierre Naigeon, France			£76
Barolo 'Tortoniano', Michele Chiarlo, Italy			£81
Château du Domaine de l'Eglise, Pomerol, France			£110
Château Pichon Baron, 2Ème Cru Classé, Pauillac, France			£260
Bonnes Mares Grand Cru, Domaine Pierre Naigeon, Burgundy, France			£300

Rosé Wine	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. <small>12%</small>	€6.75	€9.15	£26
Gris Blanc, Gérard Bertrand, France <small>13%</small>	€7.50	€9.75	£29
'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France			£36
Beyaz Kalecik Karasi, Kayra, Turkey			£38
Rosé, Constantia, Groot Constantia, South Africa			£42

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Gin & Infused Gins

Beefeater London Dry Gin Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	£7.45
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East London Gin A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	£7.95
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Sipsmith London Dry Gin Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime	£8.35
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Juniper Rich & Robust

Manchester Gin Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary	£7.85
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Roku Gin Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger	£7.85
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Pink Pepper A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender	£8.50
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Fresh & Floral

Pinkster Gin Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint	£7.35
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Hendrick's Gin Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber	£7.75
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Star of Bombay Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist. Paired with Fever-Tree Aromatic Tonic, garnished with orange	£8.75
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Monkey 47 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest	£8.75
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East London Louder Gin Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	£8.75
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The Botanist Islay Gin Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge	£8.50
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Citrus & Herbaceous

Malfy Gin An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel	£8.30
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Tanqueray No. 10 Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit	£8.75
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Sweeter & Infused Gins

JJ Whitley Elderflower Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest	£7.95
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Whitley Neill Rhubarb & Ginger Gin Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Ginger Ale, garnished with orange	£8
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Tonics	Bottle
Fever-Tree Indian Tonic Water	£3
Fever-Tree Mediterranean Tonic Water	£3
Fever-Tree Naturally Light Tonic Water	£3
Fever-Tree Elderflower Tonic Water	£3

Rum	25ml
Koko Kanu Rum A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Fever-Tree Madagascan Cola, garnished with lemon	£7.50
Appleton Estate White Classic Rum A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	£7.50
East London Rarer Rum Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Fever-Tree Ginger Ale, garnished with orange	£7.75
Velho Barreiro Cachaça Sugar cane flavours and subtle sweetness are enhanced by buttery sweetcorn notes and subdued spice. Paired with Fever-Tree Ginger Ale, garnished with lime and a sprig of mint	£7.75
RedLeg Spiced Rum A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	£7.95
Havana Club 7 Year Old Rum Sweet and buttery with intermingled notes of toffee, honeycomb and coffee Paired with Fever-Tree Madagascan Cola, garnished with lime	£7.95
Kraken Black Spiced Rum Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime	£8
Plantation Original Dark Rum Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Paired with Fever-Tree Ginger Beer, garnished with lime	£8

World Whiskey	25ml
Jack Daniel's	£4.75
Buffalo Trace	£4.80
Maker's Mark Kentucky	£4.90
Roe & Co	£5
Bulleit Rye	£5.50
Woodford Reserve Bourbon	£5.80
Basil Hayden Small Batch Bourbon	£6.20
Nikka From The Barrel Japanese	£8
Suntory Whisky Toki	£9.20

Malt Whisky	25ml
Monkey Shoulder	£6
Johnnie Walker Double Black	£6
Ardmore Legacy	£6
Glenkinchie 12 Year	£6.50
Macallan Double Cask Gold	£6.50
Talisker 10 Year	£7
Bruichladdich Scottish Barley, The Classic Laddie	£7.25

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Vodka	25ml
Absolut Blue	£4.75
East London Vodka	£4.95
Zubrowka Bison Grass	£4.95
Ketel One Citroen	£5
Ketel One Oranje	£5
Sipsmith Sipping Vodka	£5.25
Haku Vodka	£5.50
Grey Goose	£6.60

Tequila	
El Jimador Blanco	£4.50
El Jimador Reposado	£4.50
Patrón XO Cafe Liqueur	£5
QuiQuiRiQui Matatlan Mezcal	£6
Herradura Reposado	£7

Cognac	25ml
Maxime Trijol VS	£7
Courvoisier VSOP	£8
H by Hine VSOP	£10
Courvoisier XO	£16

Port & Sherry	50ml
Quinta do Crasto NV Finest Reserve Ruby Port	£4.50
Quinta do Crasto 2013 LBV Port	£4.75
Xeco Fino NV	£5
Xeco Amontillado NV	£6

Liqueurs	25ml
Passoa	£4.50
Archers	£4.50
Campari	£4.50
Kahlua	£6
Baileys ^{50ML}	£6
Briottet Creme De Mure ^{50ML}	£6
Briottet Creme De Framboise ^{50ML}	£6
Briottet Creme De Cassis De Dijon ^{50ML}	£6
Cointreau ^{50ML}	£7
Southern Comfort ^{50ML}	£7
Lazzaroni Amaretto ^{50ML}	£7
Cotswolds Cream Liqueur ^{50ML}	£8
Drambuie ^{50ML}	£8
Briottet Triple Sec ^{50ML}	£8
Chambord ^{50ML}	£8

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Aperitifs & Vermouth

50ml

Aperol	£4.50
Pernod ^{25ML}	£4.50
Belsazar Dry Vermouth	£4.50
Belsazar Vermouth	£4.50
Belsazar Red	£5
Lillet Blanc	£5
Belsazar Rose	£5
Jagermeister 25ML	£6
Pimm's No.1	£6

Bottled Beer

Becks Blue	£4
Birra Morretti	£4.75
Estrella	£4.75
Kirin Ichiban	£4.95
Blue Moon	£5
Daura Damm - Gluten Free	£5
Vedett Extra Blonde	£5
Brooklyn Lager	£5.10
Modelo Especial	£5.10
Crafty Dan 13 Guns	£5.25
Inedit Damm	£5.50

Bottled Cider

Rekorderlig Mixed Berry	£5.95
Rekorderlig Strawberry & Lime	£5.95
Aspalls	£5.95

Bottled Soft Drinks

Spirit Mixers	£2.50
Fever-Tree Lemonade	£3
Fever-Tree Madagascan Cola	£3
Fever-Tree Ginger Ale	£3
Fever-Tree Spiced Orange Ginger Ale	£3
Fever-Tree Ginger Beer	£3
Fever-Tree Naturally Light Ginger Beer	£3
Fever-Tree Indian Tonic Water	£3
Fever-Tree Mediterranean Tonic Water	£3
Fever-Tree Naturally Light Tonic Water	£3
Fever-Tree Bitter Lemon	£3
Fever-Tree Elderflower Tonic Water	£3
Fever-Tree Sicilian Lemonade	£3
Fever-Tree Soda Water	£3
Coca Cola	£3.75
Diet Cola	£3.75
Orange	£4
Apple	£4
Luscombe Strawberry Crush	£4.50
Luscombe Lime Crush	£4.50
Luscombe Apple & Pear	£4.50

Coffee

Grumpy Mule roasted coffee beans

Espresso	£2
Double Espresso	£3.95
Americano	£3.95
Latte	£3.95
Cappuccino	£3.95
Mocha	£3.95
Flat White	£3.95

Tea

Breakfast	£3.55
Decaffeinated	£3.55
Earl Grey	£3.55
Hunan Green	£3.55
Strawberry & Mango Tisane	£3.55
Peppermint	£3.55
Chamomile	£3.55

Hot Chocolate

Hot Chocolate	£4
Hot Chocolate with Marshmallows	£4.50