

Breakfast

Cereal

- Mixed Berry bircher £3
- Vanilla Bircher £3
- Chia breakfast pot £3.50
- Muesli £3
- Sliced fruits £4
- Yoghurt, berries & granola £4.50

Bakery

- Sourdough toast, butter & preserves £4
- Baker's basket £6
- Butter Croissant £3
- Pain au chocolat £3

From the Kitchen

Full English breakfast £10

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

Vegetarian English breakfast £10

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

Breakfast sandwich £7.50

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

Avocado & poached eggs £7.50

Classic zesty smashed avocado and poached eggs on toasted sourdough.

Avocado & Sourdough £7.50

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

Smoked salmon scrambled eggs £8.50

Scrambled eggs with slices of cured smoked salmon.

Eggs Benedict £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffins.

Eggs Florentine £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffins.

Eggs Royale £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffins.

Omelette Arnold Bennett £8.50

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

Baked eggs & chorizo £7

Eggs baked with chorizo and roasted cherry tomatoes.

Field mushrooms & goat's curd, baked eggs £7

Eggs baked with sauté field mushrooms and goat's curd.

Crab omelette £15

White crab meat three-egg omelette.

Juice

- Apple juice £3.50
- Cranberry juice £3.50
- Orange juice £3.50
- Spinach, kale & apple cold-pressed juice £3.50
- Mango, banana, lime & almond milk smoothie £3.50

All Day Dining

Served 11am - 6pm

Nibbles

Served 12pm - 10pm

Brown crab toasts £3.50

Brown crab meat on toasted sourdough.

Black pudding balls & piccalilli £4

Crispy breaded black pudding balls served with piccalilli.

Olives £3

Nocellara green olives on ice.

Smoked chipolatas £4

Smokey chipolata sausages with spiced onion dip.

Smoked almonds £3.50

Smoke roasted almonds.

Vegetable fritto misto £5

Lightly fried battered vegetables served with avocado dip.

Mini fish cakes £5

Classic bite sized fish cakes with a corriander mayonnaise.

Sandwiches

Served 12pm - 6pm

Reuben £10

Hot pastrami, melted Gruyère, sauerkraut in toasted sourdough.

Egg mayonnaise £7.50

Classic egg mayonnaise and watercress on your choice of granary or white.

Club £11.50

Roast chicken, cured bacon, egg mayonnaise, tomato, lettuce in toasted sourdough.

Vegetarian club £10.50

Grilled Halloumi, avocado, egg mayonnaise, tomato and lettuce in toasted sourdough.

Hot smoked salmon £9.50

Hot smoked salmon, horseradish cream and fresh watercress in toasted sourdough.

Prawns Marie Rose £9.50

Prawns in a Marie Rose sauce with crisp baby gem lettuce, capers and lemon between granary.

Croque Monsieur £9

Classic toasted sourdough, melted cheese and ham.

Croque Madame £9.75

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

All Day Dining

Served 12pm - 6pm

Starters

Ham hock pressing £7.50

Braised ham hock pressed and served with piccalilli.

Buffalo Burrata £8.75

Creamy Buffalo Burrata, pickled wild mushrooms, wild mushroom Beignet with basil cress.

Avocado & sourdough £7.50

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

Smoked salmon £10

Smoked salmon, lemon, capers and shallots.

Classic Caesar salad £7 / £12

Crispy gem lettuce, croutons, soft boiled eggs, Caesar dressing and anchovies.

add chicken £9 / £15

Salt baked beetroot £8

Salt baked beetroot, goat's curd with toasted pumpkin seeds.

French onion soup £7.50

Caramelised braised onion broth with croutons and Gruyere cheese.

Eggs

Eggs benedict £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffins.

Eggs Florentine £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffins.

Eggs Royale £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffins.

Smoked salmon scrambled eggs £8.50

Scrambled eggs with slices of cured smoked salmon.

Baked eggs & chorizo £7

Eggs baked with chorizo and roasted cherry tomatoes.

Field mushrooms & goat's curd, baked eggs £7

Eggs baked with sauté field mushrooms and goat's curd.

Crab omelette £15

White crab meat three-egg omelette.

Crustacea

Prawn cocktail £8

Classic prawn cocktail with lettuce, cherry tomatoes and Marie Rose sauce.

Devon Crab cocktail £9

White crab meat with mayonnaise, pink grapefruit and crispy leaves.

All Day Dining

Served 12pm - 6pm

Mains

Grilled rib eye Steak £24

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

ABode burger £15.50

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

Chicken Kiev £18.50

Crispy breaded Chicken breast crust with, garlic butter and French beans.

Naturally smoked haddock £15.95

Poached egg, spinach and mustard sauce.

Beer battered fish £15

Classic beer battered fish served with marrowfat peas and chunky chips.

Pumpkin Tortelloni £12.95

Fresh pasta tortelloni, goats curd and toasted pumpkin seeds

Truffle Macaroni £12.95

Baked macaroni cheese topped with shaved truffle.

Vegetarian Burger £12.50

Grilled field mushrooms, beetroot black pudding, glazed Cheddar, onion rings and tomato relish.

Side Dishes £3.50

Creamy mash

Parsley new potatoes

French Fries

Thick-cut chips

Battered onion rings

Seasonal mixed salad

Buttered spinach

Tenderstem, olive oil & sea salt

Sauces £2.50

Béarnaise sauce

Peppercorn sauce

Desserts

Sticky toffee pudding £6.50

Traditional sticky toffee pudding with salted caramel ice cream.

Pimms trifle £7

Strawberry and Pimms classic trifle.

Chocolat liégeois £7

Chocolate ice cream, chocolate shavings, whipped cream and hot chocolate sauce.

Paxton & Whitfield Est. 1797 Seasonal Cheese Selection £4.50 / £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 choice of teas or coffees and a glass of Champagne.

Prosecco & Champagne

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	5.95	32
Prosecco Carpenè Malvoilti, 1868 Extra Dry, Italy		38
Goring Estate, Goring Brut, England		60
Champagne Collet, Brut, France 12%	10.50	52
Champagne Collet, Rosé Dry, France 12%	12.50	62
Champagne Laurent Perrier, Brut la Cuvée, France 12%	14.50	67
Champagne Veuve Clicquot, Brut, France		77
Champagne Bollinger, Special Cuvée, France		80.50
Champagne Pol Roger, Brut Vintage, France		82
Champagne Laurent Perrier, Cuvée Rosé, France		85
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. 13%	5.60	7.50	22.50
Pinot Grigio, Berton Vineyard, Australia 12.5%	6.50	8.50	24
Picpoul de Pinet, Tournee Du Sud, France 12.5%	6.85	9.50	27
Chardonnay Naturalys, Gérard Bertrand, Fr. 13%	7.85	9.95	30
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 13%	7.95	10.25	32
Gavi Di Gavi 'Fossili', San Silvestro, Italy 12.5%	8.75	11.75	33
Sauvignon Blanc, Vellas, Chile			24
Chenin Blanc, Swartland Winery, South Africa			24.50
Gruner Veltliner, Weingut Rabl, Lower Austria			30
Bacchus, New Hall, England			33
Albarino Coral do Mar, Pazo Do Mar, Spain			33
Viognier, Château De Campuget, 1753 France			36
Vermentino di Sardinia Ala Blanco, Italy			36
Riesling, Dopff Au Moulin, Alsace, France			37
Chardonnay Hen & Chicken, western Australia			40
Pinot Grigio 'Villa Canlungo' Collio, Italy			40
Sancerre, Domaine Gérard Millet, France			45
Chablis, Domaine Grand Roche, France			45
Château De Chamilly, Montagny 1er Cru, France			45
Pinot Gris Rockburn, New Zealand			49
Pouilly Fuissé, Domaine Ferrand, France			52
Meursault 'le Limozin', France			75
Château de Cîteaux, Philippe Bouzeraux, France			115

Dessert Wine

	100ml	½ Bottle
Muscat de Beaumes, Domaine De Coyeux, France 15%	6.75	28
Orange Muscat Essensia Quady, USA		30
Sauternes Castelnau de Suduiraut, France		35
Godfrey's Creek Noble Riesling, Saint Clair, NZ.		39

All wines are also available in 125ml measures

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.

Red Wine

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia 13.5%	5.60	7.50	22.50
Merlot Reserva Viña Echeverria, Chile 13.5%	6.50	8.50	24
Rioja Crianza, Hugonell, Rioja, Spain 13.5%	6.85	9.50	27
Malbec Paula, Doña Paula, Argentina 14%	7.85	9.95	30
Côtes du Rhône Domaine André Brunel, France 13.5%	7.95	10.25	32
Primitivo 'Il Pumo,'Cantine San Marzano, Italy 13.5%	8.75	11.75	33
Shiraz Foundstone, Berton Vineyard, Australia			26
Montepulciano d'Abruzzo, Bove, Italy			29
Agioritiko Notios Red, Gaia Wines, Greece			33
Bordeaux Superieur, Château Lestrille, France			33
Terroir Saint Chinian, Gérard Bertrand, France			34
Château Grand Pré, Fleurie, France			38
Pinot Noir Marlborough, Saint Clair, New Zealand			40
Malbec, Apple Doesn't Fall Far From The Tree, Argentina			40
Crozes Hermitage Inspiration, Domaine De La Ville, France			40
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			40
Nero d'Avola Dark Prince, Fox Gordon, South Australia			42
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			45
Haut Medoc, Château Cissac, France			45
Pinotage, Groot Constantia, South Africa			45
Cabernet Sauvignon Collection, Raymond Vineyards, USA			45
Grenache Mataro Shiraz Joshua, Teusner Wines, Australia			48
St. Emilion Grand Cru, Château Boutisse, France			48
Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy			49
Pinot Noir Peninsula, Paringa Estate Mornington, Australia			50
Châteauneuf-du-Pape, Château Fortia Tradition Red, France			65
Cabernet Sauvignon, Larry Cherubino, Margaret River, aus.			75
Domaine Pierre Naigeon, Creux Brouillard, France			75
Barolo 'Tortoniano', Michele Chiarlo, Italy			80
Château Lynch Bages, Echo Lynch Bages, France			110
Château Pichon Baron, Longueville Baron, France			260
Bonnes Mares Grand Cru, Domaine Pierre Naigeon, France			300

Rosé Wine

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. 13.5%	5.40	7.15	21.75
Gris Blanc, Gérard Bertrand, France 12.5%	6.80	8.95	26
Côtes de Provence Rosé, 'Cuvée Marie Christine'			35
Château De L'A'umerade, France			
Beyaz Kalecik Karasi, Kayra, Turkey			36
Saint Clair, Origin Pinot Gris Rosé, New Zealand			42

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Gin & Infused Gins

25ml

Beefeater	4.35
Tanqueray	4.75
Hendricks	4.85
Sipsmith	4.95
Manchester Gin	5.25
The Botanist Islay Dry	5.40
Roku	5.50
Malfy lemon infused	5.60
William GB Extra Dry	5.95
Pink Pepper	5.95
Tanqueray No. 10	5.95
Star of Bombay	6
JJ Whitley Elderflower	5
Whitley Neil Rhubarb & Ginger	5.50
Manchester Gin Raspberry	5.35

Tonics

Bottle

Fever Tree Indian Tonic Water	2.50
Fever Tree Mediterranean Tonic Water	2.50
Fever Tree Naturally Light Tonic Water	2.50
Fever Tree Elderflower Tonic Water	2.50

Vodka

25ml

Absolut Blue	4.50
Zubrowka Bison Grass	4.80
Ketel One	4.95
Ketel One Citron	4.95
Ketel One Oranje	4.95
Koniks Tail	5.50
Sipsmith Sipping Vodka	5.50
Grey Goose	5.95

Rum

25ml

Bacardi Superior Carta Blanca	4.75
Koko Kanu	4.75
Appleton Estate White Classic	4.95
RedLeg Spiced Rum	4.95
Kraken Spiced Rum	5
Havana Club Anejo Especial	5.25
Plantation Original	5.50
Havana Club 7 Year	5.50

Whiskey

25ml

Jack Daniels	4.75
Makers Mark Kentucky	5
Roe & Co	5.15
Buffalo Trace	5.25
Woodford Reserve Bourbon	5.25
Basil Hayden Small Batch Bourbon	5.75
Bulleit Rye	5.95
Nikka From The Barrel Japanese	7
Suntory Yamazaki Distiller's Reserve	9

Whisky

25ml

Monkey Shoulder	6.75
Johnnie Walker Double Black	6.95

Malt Whisky

25ml

Ardmore Legacy	6
Talisker 10 Year	6.75
Glenkinchie 12 Year	6.85
Bruichladdich Scottish Barley	6.95
Springbank 10 Year	7
Cotswolds Single Malt	7.25
Macallan 12 Year	8

Tequila

25ml

El Jimador Blanco	4.50
El Jimador Reposado	5.50
Herradura Reposado	7.50
QuiQuiRiQui Matatlan Mezcal	8

Cognac

25ml

Maxime Trijol VS	6.50
H by Hine VSOP	8
Martell Cordon Bleu	16

Port & Sherry

50ml

Quinta do Crasto NV Finest Reserve Ruby Port	3.75
Quinta do Crasto 2013 LBV Port	3.75
Harvey's Bristol Cream Sherry	3.75
Xeco Fino BV Sherry	4.25
Xeco Amontillado BV Sherry	4.50
Oloroso Emperatriz Eugenia Sherry	5

Liqueurs

25ml

Passoa	3
Archers	3
Campari	3.50
Kahlua	3.50
Tia Maria	3.50
Cointreau	3.50
Cachace Velho Barreiro	3.50
Southern Comfort	3.50
Drambuie	3.50
Patron XO Cafe	3.50
Grand Marnier	3.50
Lazzaroni Amaretto	3.95
Baileys 50ml	5.50

Aperitifs & Vermouth

50ml

Jagermeister (25ml)	3
Regal Rogue Daring Dry	3.75
Regal Rogue Wild Rose	3.75
Belsazar Red	3.75
Aperol	3.95
Lillet Blanc	4.50
Pimms	5.50
Pernod (25ml)	6

Bottled Beer

Becks Blue	4
Birra Morretti	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

Old Mout Passion Fruit & Apple	5.95
Rekorderlig Mixed Berry	5.95
Rekorderlig Strawberry & Lime	5.95
Aspalls	5.95

Bottled Soft Drinks

Coca Cola	3.75
Diet Cola	3.75
Cold-pressed seasonal juice	4.25
Orange	3.50
Apple	3.50
Cranberry	3.50
Fever Tree Lemonade	2.50
Fever Tree Ginger Ale	2.50
Fever Tree Ginger Beer	2.50
Fever Tree Naturally Light Ginger Beer	2.50
Fever Tree Indian Tonic Water	2.50
Fever Tree Mediterranean Tonic Water	2.50
Fever Tree Naturally Light Tonic Water	2.50
Fever Tree Bitter Lemon	2.50
Fever Tree Elderflower Tonic Water	2.50
Fever Tree Sicilian Lemonade	2.50
Fever Tree Soda Water	2.50
Luscombe Strawberry Crush	4.25
Luscombe Lime Crush	4.25
Luscombe Apple & Pear	4.25

Coffee

Espresso	2
Double espresso	3
Americano	3.75
Latte	3.75
Cappuccino	3.75
Mocha	3.75
Flat white	3.75

Tea

Breakfast tea	3
Decaffeinated tea	3
Earl Grey	3
Hunan green tea	3
Strawberry & mango Tisane	3
Peppermint	3
Chamomile	3

Hot Chocolate

Hot chocolate	3.75
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