

# 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, 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, dry-cured bacon, baked beans, black pudding and fried egg between toasted sourdough

### Avocado & Poached Eggs €7.95

Classic zesty smashed avocado and poached eggs on toasted sourdough

### Avocado & Sourdough €7.95

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

### John Ross Junior Smoked Salmon & Scrambled Eggs €8.95

Scrambled eggs with slices of cured 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

### Roasted Vegetable Frittata €7.50

Eggs baked with roasted vegetables

## 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 12pm - 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

Smoked & 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 coriander mayonnaise

### Sandwiches

Served 12pm - 6pm

#### 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

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Served on white or granary bread

#### Egg Mayonnaise €7.95

Classic egg mayonnaise and watercress

#### John Ross Junior Smoked Salmon €9.95

Smoked salmon, cucumber and cream cheese

#### Prawns Marie Rose €9.95

Prawns in a Marie Rose sauce with crisp baby gem lettuce

#### Honey Roast Ham €8.95

Honey roast horseshoe ham and tomato relish

#### Coronation Chicken €8.95

Coronation chicken with coriander and lime

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## All Day Dining

Served 12pm - 6pm

### Starters

#### Prawn & Crayfish Cocktail €8.75

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

#### Salad Caprese €8.75

Creamy buffalo burrata, heritage tomatoes and basil with balsamic vinegar

#### Avocado & Sourdough €7.95

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

### Eggs

#### 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

#### John Ross Junior Smoked Salmon

#### & Scrambled Eggs €8.95

Scrambled eggs with slices of cured smoked salmon

#### Baked Eggs & Chorizo €7.50

Eggs baked with chorizo and roasted cherry tomatoes

#### Roasted Vegetable Frittata €7.50

Eggs baked with roasted vegetables

### Soup

#### French Onion Soup €7.95

Classic French onion soup with a Gruyère croute

### Cured & Smoked

#### John Ross Junior Smoked Salmon €10.50

Smoked salmon, lemon, capers and shallots

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## All Day Dining

Served 12pm - 6pm

### Mains

#### Naturally Smoked Haddock €15.95

Poached egg, spinach and mustard sauce

#### Beer Battered Fish €14.95

Classic beer battered fish served with marrowfat peas and chunky chips

#### Kentish Aged Rib-Eye Steak €24

Aged British rib-eye steak 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

#### Vegetarian Burger €13.50

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

### Side Dishes €3.50

Brown butter mash  
New potatoes  
French fries  
Triple-cooked chips  
Sautéed spinach  
Green salad

### Sauces €2.50

Green peppercorn  
Béarnaise  
Red wine jus

## Desserts

#### Sticky Toffee Pudding €6.95

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

#### Crème Brûlée €6.95

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 choice of teas or coffees and a glass of Champagne

## Sparkling & Champagne

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%	6.20	33
Prosecco Carpenè Malvolti, 1868 Extra Dry, Italy		39
Goring Brut, Sussex, Wiston Estate, England		60
Champagne Collet, Brut, France 12%	10.75	56
Champagne Collet, Rosé Dry, France 12%	12.75	62
Champagne Laurent Perrier, Brut la Cuvée, France 12%	14.75	68
Champagne Veuve Clicquot, Brut, France		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. 13%	6.25	8	24
Pinot Grigio, Berton Vineyard, Australia 12.5%	6.75	8.75	25
Picpoul de Pinet, Tournee Du Sud, France 12.5%	7	9.75	27.50
Chardonnay Naturalys, Gérard Bertrand, Fr. 13%	8	10.20	31
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 13%	8.50	10.50	33
Gavi Di Gavi 'Fossili', San Silvestro, Italy 12.5%	9.25	12	34
Sauvignon Blanc, Vellas, Chile			24.50
Chenin Blanc, Swartland Winery, South Africa			25
Gruner Veltliner, Weingut Rabl, Lower Austria			31
Bacchus, New Hall, England			33.50
Albarino Coral do Mar, Pazo Do Mar, Spain			33.50
Viognier '1753', Château De Campuget, France			36.50
Vermentino di Sardinia Ala Blanco, Italy			37
Riesling, Dopff Au Moulin, Alsace, France			37.50
Chardonnay Hen & Chicken, western Australia			41
Pinot Grigio 'Villa Canlungo' Collio, Italy			41
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			53
Meursault 'Le Limozin' Dom. René Monnier, France			76
Puligny-Montrachet 1er Cru Les Champs Gains, Château de Citeaux, France 2015/16			116

## Dessert Wine

	100ml	½ Bottle
Muscat De Beaumes De Venise, Domaine De Coyeux, France 15%	7	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

<b>Red Wine</b>	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia <sup>13.5%</sup>	6.25	7.75	24
Merlot Reserva Viña Echeverria, Chile <sup>13.5%</sup>	6.75	8.75	25
Rioja Crianza, Hugonell, Rioja, Spain <sup>13.5%</sup>	7	9.75	27.50
Malbec Paula, Doña Paula, Argentina <sup>14%</sup>	8	10.20	31
Côtes du Rhône Domaine André Brunel, France <sup>13.5%</sup>	8.50	10.50	33
Primitivo 'Il Pumo', Cantine San Marzano, Italy <sup>13.5%</sup>	9.25	12	34
Shiraz Foundstone, Berton Vineyard, Australia			26.50
Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy			30
Agiorgitiko 'Notios Red', Gaia Wines, Greece			33.50
Bordeaux Superieur, Château Lestrille, France			34
Terroir Saint Chinian, Gérard Bertrand, France			35
Château Grand Pré, Fleurie, France			38.50
Pinot Noir Marlborough, Saint Clair, New Zealand			40.50
Malbec, Apple Doesn't Fall Far From The Tree, Argentina			40.50
Crozes Hermitage Inspiration, Domaine De La Ville, France			40.50
Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy			40.50
Nero d'Avola Dark Prince, Fox Gordon, South Australia			42.50
Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain			45.50
Château Cissac, Haut Medoc, France			46
Pinotage, Groot Constantia, South Africa			46
Cabernet Sauvignon 'R' Collection, Raymond Vineyards, Usa			46
Grenache Mataro Shiraz 'Joshua', Teusner Wines, Australia			48.50
St. Emilion Grand Cru, Château Boutisse, France			49
Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy			50
Pinot Noir Peninsula, Paringa Estate Mornington, Australia			51
Châteauneuf-du-Pape, Château Fortia Tradition Red, France			66
Cabernet Sauvignon, Larry Cherubino, Margaret River, aus.			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

<b>Rosé Wine</b>	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. <sup>13.5%</sup>	6.25	7.40	24
Gris Blanc, Gérard Bertrand, France <sup>12.5%</sup>	7	9.20	27.50
'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France			36
Beyaz Kalecik Karasi, Kayra, Turkey			37
Rosé, Constantia, Groot Constantia, South Africa			42

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<b>Gin &amp; Infused Gins</b>	25ml
<b>Beefeater London Dry Gin</b> Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	<b>6.85</b>
<b>Tanqueray London Dry Gin</b> Clear and poignant juniper aromas with a light spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	<b>7.35</b>
<b>Sipsmith London Dry Gin</b> Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime	<b>7.75</b>
<b>Manchester Gin</b> Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary	<b>7.75</b>
<b>Roku Gin</b> Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger	<b>7.75</b>
<b>Pink Pepper</b> A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender	<b>8.50</b>
<b>Hendrick's Gin</b> Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber	<b>7.50</b>
<b>Star of Bombay</b> 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	<b>8.75</b>
<b>Monkey 47</b> 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest	<b>8.75</b>
<b>The Botanist Islay Gin</b> 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	<b>8.50</b>
<b>Pinkster Gin</b> 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.	<b>7.35</b>
<b>Malfy Gin</b> 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	<b>8.30</b>
<b>Tanqueray No. 10</b> 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	<b>8.50</b>
<b>Whitley Neill Rhubarb &amp; Ginger Gin</b> 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	<b>7.75</b>
<b>JJ Whitley Elderflower</b> 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	<b>7.50</b>

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## 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	4.35
Zubrowka Bison Grass	4.80
Ketel One	4.85
Ketel One Citroen	5
Ketel One Oranje	5
Sipsmith Sipping Vodka	5.25
Konik's Tail	5.50
Grey Goose	6

## Rum

	25ml
Cachaca Velho Barreiro	4.75
Koko Kanu	4.75
Appleton Estate White Classic	4.75
RedLeg Spiced Rum	4.95
Havana Club 7	5.25
Kraken Spiced Rum	5.50
Plantation Original	5.50

## 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 Yamazaki Distiller's Reserve	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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## Tequila

	25ml
El Jimador Blanco	4
El Jimador Reposado	4
Patron XO cafe liquer	5
QuiQuiRiQui Matatlan Mezcal	6
Herradura Reposado	7

## Cognac

	25ml
Maxime Trijol VS	7
Vsop Triple Cask Bache-Gabrielsen	8
H by Hine VSOP	10
XO Fine Champagne Bache-Gabrielsen	16

## Port & Sherry

	50ml
Quinta do Crasto NV Finest Reserve Ruby Port	4
Quinta do Crasto 2013 LBV Port	4
Xeco Fino NV	5
Xeco Amontillado NV	6

## Liqueurs

	25ml
Passoa	4
Archers	4
Campari	4
Kahlua	6
Baileys 50ML	6
Briottet Creme De Mure	6
Briottet Creme De Framboise	6
Briottet Creme De Cassis De Dijon	6
Cointreau	7
Southern Comfort	7
Lazzaroni Amaretto	7
Cotswolds Cream Liqueur	8
Drambuie	8
Briottet Triple Sec	8
Chambord	8

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## Aperitifs & Vermouth

50ml

Aperol	4
Pernod 25ML	4
Belsazar Dry Vermouth	4
Belsazar Vermouth	4
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
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

Spirit Mixers	2.50
Fever-Tree Lemonade	3
Fever-Tree 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

Espresso	2
Filter	3
Double Espresso	3.95
Americano	3.95
Latte	3.95
Cappuccino	3.95
Mocha	3.95
Flat White	3.95

## Tea

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

## Hot Chocolate

Hot Chocolate	3.75
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