

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

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

Served on white or granary bread

Egg Mayonnaise €7.95

Classic egg mayonnaise and watercress

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

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

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 with French fries

Vegetarian Burger €13.50

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

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 12.5%	10.75	56
Champagne Collet, Rosé Dry, France 12.5%	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. 12%	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 12.5%	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			116

Dessert Wine

	100ml	½ Bottle
Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5%	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

Red Wine	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, Australia ^{13.5%}	6.25	7.75	24
Merlot Reserva Viña Echeverria, Chile ^{13.5%}	6.75	8.75	25
Rioja Crianza, Hugonell, Rioja, Spain ^{13.5%}	7	9.75	27.50
Malbec Paula, Doña Paula, Argentina ^{13.5%}	8	10.20	31
Côtes du Rhône Domaine André Brunel, France ^{13.5%}	8.50	10.50	33
Primitivo 'Il Pumo', Cantine San Marzano, Italy ^{13.5%}	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

Rosé Wine	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezie, Sacchetto, IT. ^{12%}	6.25	7.40	24
Gris Blanc, Gérard Bertrand, France ^{13%}	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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Gin & Infused Gins	25ml
Beefeater London Dry Gin Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	6.95
Tanqueray London Dry Gin Clear and poignant juniper aromas with a light spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon	7.45
East London Liquor London Dry Gin A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel	7.45
Sipsmith London Dry Gin Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime	7.85
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
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
Pink Pepper A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender	8.50
Fresh & Floral	
Hendrick's Gin Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber	7.75
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
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
East London Liquor Premium Batch No.2 Unique amd 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
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
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
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
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
Sweeter & Infused Gins	
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	7.85
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	7.60

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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	4.45
East London Liquor Wheat Vodka	4.60
Zubrowka Bison Grass	4.80
Ketel One	4.85
Ketel One Citroen	5
Ketel One Oranje	5
Sipsmith Sipping Vodka	5.25
Haku Vodka	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 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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Tequila

	25ml
El Jimador Blanco	4
El Jimador Reposado	4
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
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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