

BAR MENU

Nocellara olives (vg) £3 Chilli rice crackers (vg) £3 Truffle & pecorino nuts (v) £4

TO NIBBLE

BBQ corn ribs with chilli & lime (vg) £6

Falafel & halloumi slider (v) £7

Buffalo cauliflower wings (vg) £9

Fries (v) £7

Truffle fries (v) £8

Halloumi fries with sumac & honey yoghurt dip (v) £8

Nduja sausage roll with black garlic mayo £6

Fish taco with Chipotle mayo & pickled slaw £8

Pulled lamb sliders £8

Chicken momos £9

Korean chicken wings £12

TO SHARE

Cheese board (v) £18
3 types of British cheeses with onion chutney, grapes, & crispy bread

Charcuterie board £18
3 types of meats with cornichons, onion chutney & crispy bread

Mezze Platter (v) £20
Hummus, Imam Bayaldi, bruschetta mezze dip, pita bread, falafel, halloumi, olives



v: vegetarian vg: vegan

Please inform your server of any allergies or dietary restrictions 12.5% discretionary service charge will be added to the total bill

COCKTAILS

TERRACE SPECIALS

Discover our Stella Artois-infused tipples alongside fresh new cocktails, expertly crafted by our bar manager for a twist on classic favourites.

STELLA'S GRAND SLAM £16.50

Tapatio Blanco tequila, fresh lime juice, agave syrup, Elderflower Fair liqueur, red chilli, topped with Stella Artois

STELLA'S ACE £15

Tapatio Blanco tequila, Briottet Fraise des Bois, fresh lemon juice, sugar syrup, strawberry, topped with Stella Artois

CENTRE COURT £16

Briottet Cream de Bois, vodka, lemon juice, sugar syrup, topped with a rich double cream float

THE GIN GARDEN £17

Gin, grapefruit juice, elderflower liqueur, Dry Vermouth, cucumber & mint syrup

TAPATIO TWIST £19

Tapatio Blanco tequila, Youzu Sake, Peach Liqueur, Aperol, Lime Juice, Pink Grapefruit Juice

BENEATH THE PETALS £17

Bourbon, Youzu Sake, Lemon Juice, Ginger Syrup

