

April's

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|--|--|-----------------------------|--------------------------------|---|
| April's SPRITZ (Vermouth, Prosecco, soda) 9.50 | April's G&T (Gin, elderflower, tonic, bitters, grapefruit, basil) 10.50 | Glass of Champagne 12.00 | April's BLOODY MARY 9.00 | SNACKS Olives 4.00 Almonds 5.00 |
|--|--|-----------------------------|--------------------------------|---|

APRIL'S TOASTIES

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|--|-------|-------|
| Cheese toastie, Dijon, cornichons | | 10.00 |
| Bresola and cheese toastie | | 12.00 |
| Cheese & smoked ham toastie, Dijon, cornichons | | 12.00 |

SOUP

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|---|------|
| Butternut squash, yogurt, brown butter, sage | 7.00 |
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SALADS

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|--|-------|--------------|
| Gem & soft herb salad | | 5.00 |
| Crayfish, winter leaf, bonito dressing | | 9.00 / 15.00 |
| Cured salmon, beetroot, horseradish, gem | | 9.00 / 15.00 |
| Swaledale farm pink beef, Roscoff onion | | 19.00 |
| Smoked goats cheese, Jerusalem artichoke | | 10.00 |
| April's chopped salad | | 7.50 / 13.00 |
| April's chicken chopped salad | | 9.00 / 15.00 |

EGGS

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|---|------|
| Soft boiled eggs, labneh, coriander, dukkah | 9.00 |
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CAKES

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|-----------------|-------|------|
| Tea loaf | | 4.50 |
| Cake of the day | | 6.00 |

DESSERTS

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|--|-------|------|
| Pannacotta, Winter fruits, Pedro Ximenez | | 8.00 |
| Chocolate pot, brandy prunes, cream | | 8.00 |

APRIL'S SCONES

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|---|---------|
| (3-6pm) Freshly baked scones, clotted cream, jam..... | 6 |
| Smoked cheddar scones, whipped butter, chutney | 6 |

COFFEE

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|------------------|-------|------|
| Espresso | | 2.50 |
| Any other coffee | | 3.50 |

TEA

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|---|------|
| | 4.25 |
| (Breakfast, Earl Grey, Green Leaf, English Peppermint, English Chamomile, Lemongrass, Lemon Verbena) | |

WINE BY THE GLASS

WHITE

| | | |
|--|-------|------|
| Picpoul de Pinet (France 2015) | | 5.50 |
| Soave Classico, Monte del Fra, Veneto (Italy 2015) | | 6.00 |
| Isabel Estate Sauvignon Blanc, Marlborough (NZ 2015) | | 8.50 |

ROSÉ

| | | |
|---|-------|------|
| Côtes de Provence Rosé, Domaine du Grand Cros (France 2015) | | 6.00 |
|---|-------|------|

RED

| | | |
|--|-------|------|
| Chinon Rouge, Domaine de la Semellerie (France 2014) | | 5.50 |
| Bourgogne Rouge (France 2013) | | 6.50 |
| Vina Amezola Crianza, Amezola de la Mora, Rioja (Spain 2012) | | 7.00 |

COLD PRESS JUICE

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|--|-------|------|
| PERIWINKLE | | 6.50 |
| (Kale, spinach, celery, romaine, cucumber, apple, lemon), | | |
| FOXGLOVE | | 6.50 |
| (Strawberry, apple, lemon, mint) | | |
| MEADOWSWEET | | 6.50 |
| (Beetroot, apple, lemon, ginger) | | |

Food allergies and intolerances: before ordering, please ask our staff for information. A discretionary service charge of 12.5% will be added to your bill.

Daytime menu

CHAMPAGNE & SPARKLING

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|---|-------|---------------|
| Prosecco Treviso, Brut Spumante, Masottina | | 7.00 / 40.00 |
| Champagne Gaston Chiquet Brut, Premier Cru | | 12.00 / 72.00 |
| Hambledon Classic Cuvée, Hampshire, England | | 90.00 |
| Champagne Jacquesson Cuvée 739 | | 90.00 |
| Champagne Krug, Grande Cuvée | | 195.00 |

WHITE

| | | |
|---|-------|--------------|
| Kraal Bay Chenin Blanc, Swartland (South Africa 2015) | | 26.00 |
| Custoza, Monte del Frá, Veneto (Italy 2015) | | 31.00 |
| Pinot Gris, Pulenta Estate, Mendoza (Argentina 2015) | | 31.00 |
| Picpoul de Pinet, Domaine Félines Jourdan, Languedoc (France 2015) | | 5.50 / 32.00 |
| Soave Classico, Monte del Fra, Veneto (Italy 2015) | | 6.00 / 34.00 |
| Verdejo, El Quintanal Blanco, Rueda (Spain 2015) | | 35.00 |
| Riesling Vieilles Vignes, Domaine Lucas & André Rieffel Organic, Alsace (France 2012) | | 47.00 |
| Isabel Estate Sauvignon Blanc, Marlborough (New Zealand 2015) | | 8.50 / 49.00 |
| Pouilly-Fumé 'La Charnoie', Domaine Patrick Coulbois, Loire (France 2014) | | 50.00 |
| Bacchus, Coddington Vineyard, Herefordshire, England (UK 2014) | | 57.00 |
| Pouilly-Fuissé 'La Roche', Bret Bros, Burgundy (France 2012) | | 92.00 |
| Chassagne-Montrachet, Chateau de Puligny-Montrachet, Burgundy (France 2011) | | 110.00 |
| Meursault-Blagny 1er Cru La Genelotte, Dom. Martelet de Cherissey, Burgundy (France 2010) | | 130.00 |
| Puligny-Montrachet 1er Cru Les Folatières, Dom. Sebastien Magnien, Burgundy (France 2012) | | 150.00 |

ROSÉ

| | | |
|---|-------|--------------|
| Côtes de Provence Rosé, Domaine du Grand Cros (France 2015) | | 6.00 / 34.00 |
| Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015) | | 56.00 |

RED

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|---|-------|--------------|
| Kraal Bay Syrah/Cinsault, Swartland (South Africa 2014) | | 26.00 |
| Ventoux, Famille Perrin, Rhône (France 2015) | | 28.00 |
| Chinon Rouge, Domaine de la Semellerie, Loire (France 2014) | | 5.50 / 32.00 |
| Sangiovese di Toscana, Scopetone, Tuscany (Italy 2014) | | 35.00 |
| Dolcetto d'Alba, Fontanazza, Marcarini, Piedmont (Italy 2014) | | 38.00 |
| Bourgogne Rouge, Domaine Henri Prudhon, Burgundy (France 2014) | | 6.50 / 39.00 |
| Viña Amézola Crianza, Rioja, Bodegas Amézola de la Mora (Spain 2011) | | 7.00 / 41.00 |
| Brouilly, Alain Michaud, Beaujolais (France 2015) | | 46.00 |
| Sancerre Rouge 'La Noue', Domaine Riffault, Loire (France 2014) | | 58.00 |
| Au Bon Climat Pinot Noir, Santa Barbara Valley, California (USA 2015) | | 64.00 |
| Chambolle-Musigny, Dujac Fils et Pere, Burgundy (France 2013) | | 110.00 |
| Côte-Rôtie "La Viailière", Domaine Jean-Michel Gerin, Rhône (France 2012) | | 150.00 |
| Château Rauzan-Ségla, 2ème Cru Classé Margaux, Bordeaux (France 2008) | | 200.00 |

MAGNUMS

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|---|-------|--------|
| Chablis, Domaine d'Henri, Burgundy (France 2012) | | 112.00 |
| Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015) | | 100.00 |
| Nuits-Saint-Georges "Vieilles Vignes", Dom. Patrice et Michèle Rion (France 2011) | | 200.00 |

DESSERT WINE

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|--|-------|-------|
| Muscat de Beaumes-de-Venise, Vin Doux Naturel, Domaine de Durban (France 2013) | | 32.00 |
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BEER / CIDER

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|------------------|-------|------|
| Redchurch Blonde | | 6.00 |
| Budvar | | 4.00 |
| Cidre Breton | | 5.00 |

SOFT DRINKS

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|---|-------|------|
| Coca Cola / Diet Cola | | 2.95 |
| FEVER TREE | | 2.90 |
| Lemonade, tonic, ginger beer | | |
| SODAS | | 5.00 |
| Strawberry Soda, Raspberry Lemonade, Cucumber Soda, Rhubarb | | |
| JUICE | | 4.50 |
| Freshly squeezed orange or grapefruit | | |

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Bar menu