

April's

April's SPRITZ (Vermouth, Prosecco, soda) 9.50	April's G&T (Gin, elderflower, tonic, bitters, grapefruit, basil) 10.50	Russian Summer Fizz (Vodka, raspberry, lemon juice, soda) 10.00	April's BLOODY MARY 9.00	Hard Lemonade (Vodka, lemon juice, lemon bitters, soda) 9.00
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SNACKS Salted Marcona Almonds 3.00 Nocellara Olives..... 3.00	APRIL'S TOASTIES Smoked ham & cheese toastie 8.00 Mozzarella, tomato, pesto toastie 8.00	EGGS Soft boiled eggs, labneh, coriander, dukkah 7.00 Avocado, soft boiled eggs, chilli, sourdough toast 8.00
	COLD PLATES Cured meat plate, pickles 10.00 Three cheeses, crackers, chutney 10.00	
	SALADS Feta, heritage tomatoes, chervil, shallots 8.00 Butter lettuce Caesar salad with roast chicken 10.00 Smoked trout Nicoise salad 10.00 Marinated courgettes, lentils, burrata, capers 10.00	

CAKES Cakes from the counter 5.00	DESSERTS Panna cotta, strawberries 5.00 April's Sundae 6.00 Affogato..... 5.00 Ice cream or sorbet (per scoop) 3.00	FRESHLY BAKED SCONES (From 3pm daily) Fruit scones, clotted cream, jam..... 5
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SOFT & JUICE Mint Lemonade 5.00 Jax Coco coconut water 5.00 Jax Coco sparkling coconut water 5.00 (with Lemon & Ginger, or Raspberry) Coke/Diet Coke 2.95 Fevertree Tonic or Ginger Beer 2.90 Still or sparkling water 2.00 / 3.50 Pink grapefruit or orange juice 4.00 Cold pressed juice 5.00 GREEN (Apple, cucumber, spinach, celery, romaine, kale, lemon) STRAWBERRY ZEST (Apple, strawberry, lemon, mint) CLEAN BEET (Apple, beetroot, ginger, lemon)	WINE BY THE GLASS SPARKLING Prosecco Treviso, Brut Spumante, Masottina 7.00 Champagne Gaston Chiquet Brut, Premier Cru 12.00 WHITE Picpoul de Pinet (France 2016) 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 2016) 6.00 RED Chinon Rouge, Domaine de la Semellerie (France 2015) 5.50 Bourgogne Rouge (France 2014) 6.50 Vina Amezola Crianza, Amezola de la Mora, Rioja (Spain 2012) 7.00
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Full wine list overleaf

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

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 2016)	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 2013)	92.00
Chassagne-Montrachet, Chateau de Puligny-Montrachet, Burgundy (France 2011)	110.00
Meursault-Blagny 1er Cru La Genelotte, Dom. Martelet de Chersissey, 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 2016)	6.00 / 34.00
Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015)	56.00

RED

Kraal Bay Syrah/Cinsault, Swartland (South Africa 2015)	26.00
Ventoux, Famille Perrin, Rhône (France 2015)	28.00
Chinon Rouge, Domaine de la Semellerie, Loire (France 2015)	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 2012)	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

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

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

Redchurch Blonde	6.00
Budvar	4.00
Cidre Breton	5.00

COFFEE

Espresso	2.50
Any other coffee	3.50

TEA

(Breakfast, Earl Grey, Green Leaf, English Peppermint, English Chamomile, Lemongrass, Lemon Verbena)	4.25
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Bar menu