

April's

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
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APRIL'S TOASTIES

Cheese toastie, Dijon, cornichons	10.00
Bresaola & cheese toastie	12.00
Cheese & smoked ham toastie, Dijon, cornichons	12.00

SOUP

Butternut squash,
yogurt, brown butter,
sage
..... 7.00

SALADS

Gem & soft herb salad	5.00
Crayfish, bitter leaf, bonito dressing	9.00 / 15.00
Cured salmon, beetroot, horseradish, gem	9.00 / 15.00
Swaledale farm pink beef, Roscoff onion	19.00
April's spring salad, sesame dressing	7.50 / 13.00
April's chopped salad	7.50 / 13.00
April's chicken chopped salad	9.00 / 15.00

EGGS

Soft boiled eggs, labneh,
coriander, dukkah
..... 9.00

CAKES

Cake of the day 6.00

DESSERTS

Pannacotta, rhubarb, pistachios 8.00
Chocolate pot, salted caramel 8.00

APRIL'S SCONES

(3-6pm)

Freshly baked scones, clotted cream, jam..... 6
Smoked cheddar scones,
whipped butter, chutney 6

COFFEE

Espresso 2.50
Any other coffee 3.50

TEA

..... 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
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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

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

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 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 2015)	6.00 / 34.00
Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015)	56.00

RED

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

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

SOFT DRINKS

Coca Cola / Diet Cola	2.95
Jax Coco coconut water	5.00
Jax Coco sparkling coconut water (with Lemon and Ginger, or Raspberry)	6.00
FEVER TREE	2.90
Lemonade, tonic, ginger beer	
JUICE	4.50
Freshly squeezed orange or grapefruit	

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Bar menu