

VINTAGE Afternoon TEA



SERVED MONDAY - SATURDAY
12 - 5PM

24 HOURS BOOKING NOTICE REQUIRED

Bottomless BRUNCH

(n): the socially
acceptable excuse
for day drinking.



11-4PM
saturdays

BOOKING RECOMMENDED

D R I N K S

DRAFT

London Pride 4.75 / 2.40
Guinness 5.50 / 2.75
Peroni Nastro Azzurro 5.50 / 2.75
Brahma 4.65 / 2.35
Kozel 4.50 / 2.25
Coors Light 4.50 / 2.25
Orchard Pig Cider 4.50 / 2.25
Open Gate Citra IPA 5.25 / 2.60

BOTTLED BEERS

Peroni Nastro Azzurro 330ml 4.15
Corona Extra 330ml 4.00
Meantime London Pale Ale 330ml 4.25
Peroni Libera 330ml 3.75
San Miguel 330ml 3.95
Old Mout Fruit Cider 500ml 5.95

SOFT DRINKS

Fresh Orange/Apple Juice 250ml 3.00
Fruit Juice Cranberry/Pineapple 250ml 2.00
Bottle Diet Coke 330ml 2.50
Bottle Coke 330ml 3.00
Fruit Shoot 275ml 2.00
Kingsdown Water Still/Sparkling 330ml 2.00
Schweppes Lemonade 250ml 2.00
Red Bull 250ml 4.00
J20 250ml 3.00
Big Tom Spiced Tomato Juice 250ml 3.00
Bottle Green Pressés 3.00

SPIRITS

PLEASE ASK A MEMBER OF STAFF
FOR OUR SELECTION OF SPIRITS

HAPPY TIME*

2 FOR 1 COCKTAILS
MONDAY-SATURDAY 4-8PM

*SELECTED COCKTAILS ONLY

F O O D M E N U

BAR SNACKS

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Choose three small plates for 15.95

Daily Soup 5.50

herb infused sour dough

Calamari Frites 6.50

spring onion, chilli, smoked paprika, lime aioli

Lamb Kofta 6.50

mint & cucumber yoghurt

Spanish Omelette 5.50

caramelised shallot, peppers, potato, salad rocket (v)

Bread 2.50

olive oil, balsamic vinegar (v) add olives 2.50

Scotch Egg 5.50

burnt apple purée, watercress

Burrata 6.50

basil dressing, confit heritage tomato, herb croutes (v)

Half Avocado 5.50

pomegranate, orange, mixed leaves, lemon dressing (vg)

Salmon Rilette 7.00

crème fraîche, dill, crostini

Sweet Potato & Harissa Hummus 6.00

candied onion, coriander, pomegranate, tortilla (vg)

SANDWICHES

Served Monday-Friday 12-5pm

Croque Madame 7.95

béchamel, ham, hen egg, mature cheese

Roasted Halloumi Ciabatta 7.50

balsamic syrup, rocket (v) can be made (vg)

Fish Finger Sandwich 7.50

tartar sauce, baby gem

Steak & Onion Ciabatta 8.50

caramelised onion, dijon mayonnaise

Crayfish & Avocado Sandwich 8.50

iceberg, spiced tomato dressing

SHARE ME

Baked Camembert 14.00

candied walnuts, baby leaf salad, truffle herb croutes (v)

Seafood Board 18.95

salmon rilette, smoked salmon, crayfish, lemon mayo, sour dough, crème fraîche, dill

Huntsman Board 16.95

scotch egg, chicken liver parfait, ham hock, house chutney, sour dough

MAINS & DESSERTS

MAINS

Chicken Caesar Salad 13.50

soft cooked egg, baby gem, shaved parmesan, herb croutes

Tudor Burger 14.00

cheese, pepper mayonnaise, honey mustard, ketchup, fries

Beer Battered Fish 14.00

triple cooked chips, mushy peas, tartar sauce

Catch of the Day

please see server

10oz Rump Steak 22.00

portobello mushroom, confit tomatoes, triple cooked chips

Lamb Burger 14.00

mint & cucumber yoghurt, sweet potato fries

Chicken Escalope 13.50

olives, sun blushed tomatoes, pistachios, basil dressing, mixed leaves

Superfood Salad 10.00

pomegranate, quinoa, courgette, aubergine, charred onion, mixed leaves (vg)

add chicken 5.00

add halloumi 3.50

Spiced Cauliflower Steak 11.50

olives, sun blushed tomatoes, pistachios, mixed leaves, basil dressing (vg)

Tudor Feast For Two 30.00

*whole roasted chicken, chateau potatoes, creamed potatoes, fine beans, honey roasted carrots & parsnips, squash purée, homemade Yorkshire puddings, thyme jus**

**24 hours booking notice & deposit required*

DESSERTS

Seasonal Crumble 6.00

cinnamon cream

Vanilla Panna Cotta 6.50

meringue, strawberry, elderflower cream,

Lemon Curd Tart 6.00

dried raspberries, berry purée, chantilly cream

Sticky Toffee Pudding 6.50

toffee sauce, clotted cream can be made (vg)

Kentish Cheese 8.00

house chutney, grapes, celery, walnuts, water crackers

Chocolate Mousse 6.50

orange liqueur, brownie, chantilly, candied orange

Ice Cream Selection 2.00 per scoop

please ask server for flavours can be made (vg)

Food Allergies & Intolerances: Please speak to a member of staff to see our allergens menu. (v) suitable for vegetarians (vg) suitable for vegans

SIDES

Triple Cooked Chips 4.00

Mac & Cheese 4.00

Beer Battered Onion Rings 4.00

Sweet Potato Fries 4.00

Skin on Fries 4.00

Heritage Tomato Salad 4.00 (vg)

Baby Leaf Salad 3.50

Coleslaw 3.00

HOT DRINKS

Espresso 1.75 / 3.00

Cappuccino 2.50

Macchiato 1.75

Cafe Latte 2.50

Americano 2.25

Mocha Coffee 2.85

Liqueur Coffee From 4.70

Twinnings Tea Selection 2.00

Fresh Mint Tea 1.50

English Breakfast/Earl Grey 2.00

Hot Chocolate 2.50

Fully Loaded Hot Chocolate 3.50

