Pappardelle con Anatra £19.50/£27.50
Penne all’Arrabiata £15.00/£19.50
Penne, garlic, chilli, cherry tomatoes, tomato sauce, parsley
Rigate Napoletana £18.00
repast of braised beef, short rib and salvia sausage, Parmesan cheese
Garganelli £15.00/£20.00
garagazuli pasta, langoustine bisque, king prawns, lemon and herb gremolata
Schiaffoni al Ragout Bianco £15.00/£23.00
parciieta pasta, Italian sauce, white wine, Taleggio cheese
Mushroom Cannelloni £13.00/£17.00
wild Italian cannelloni, roasted chestnuts, truffle and Parmesan
Fregola Sarda £12.50/£17.00
Fiennom smoked handkerchief, braised lentils, Courdier cheese and lemon

Mains
Moules Marinieres £16.50/£20.50
white wine, parsley cream, garlic, skin on fries
Roasted Cod Loin £12.50/£18.00
black olives, Borlotti beans, ‘Nduja sauce, garlic butter
Focaccia £16.00
marinated pork belly roast, carolo nero, Cannellini beans stew, pork crackling, parsnip crisp, besciamella
Fillet of Lake £18.00
fennel purée, wilted greens, crispy shallots rings, paprika and panzanella jus
Heritage Beetroot Risotto £16.00
Golden Cross goat’s cheese, forest mushrooms
Roasted Butternut Squash £17.00
Puy lentils, sauce piquant, smoked almond and parsley cream

Burgers
Birnham Burger £18.00
Double patty, Cheddar cheese, Cured bacon and dill pickle, lettuce tomato and skin on fries
Glencades Vegan Burger £17.00
‘Beyond Meat’ patty, Scottish vegan cheese, tomato, garnish, Glencades & Co red onion marmalade, focaciu bun, sweet potato fries

Grill
Fillet of Hake £30.00
200g fillet £19.00
200g Sirloin £30.00
Served with watercress, confit cherry tomato, skin on fries

Red Snapper £12.00
gin, spiced mix, tomato juice
Green Park £12.00
gin, lemon, fresh basil, egg white
Coffee Negroni £12.00
gin, Campari, sweet vermouth, coffee liqueur

Sides
Skin on fries
Sweet potato fries
New potatoes, parsley butter
Creamed potatoes
Green beans and Chantenay carrots
Charred broccoli, chilli and garlic
Mixed leaf and parmesan

Sides
Pre-dinner concoctions

Pre-dinner concoctions

Red Snapper £12.00
Green Park £12.00
Coffee Negroni £12.00

All of our salads come as a side, starter or main

BLT £5.50/£8.50/£13.00
bacon, cos lettuce, tomato, avocado, croutons, citrus dressing
Panzanella £5.50/£8.50/£13.00
Tuscan bread salad, tomato, roasted peppers, black olives and garlic
Gorgonzola and Pear £5.50/£8.50/£13.00
pickled walnuts, endive, pear compote
Buffalo Caprese £5.50/£8.50/£13.00
heritage tomatoes, toasted pumpkin seeds, black olive powder
Nicola £5.50/£8.50/£13.00
classic French salad, green beans, black olives, soft boiled hen’s egg

Invisible chips £3.00
9% VAT, 100% hospitality. All proceeds from invisible chips go to Hospitality Action, who are doing everything they can to help people in hospitality worst affected by the Covid crisis.

For more information visit hospitalityaction.org.uk

Thanks for chipping in.
CHAMPAGNE & SPARKLING

Ca’ del Doge, Prosecco, Spumante Extra Dry NV
Moët & Chandon, Brut Impérial NV
Moët & Chandon, Brut Impérial, Rosé NV

WHITE

Pinot Grigio
Gregorius Fattori, Veneto, Italy
Piegou de Pinet, Jura, La Côte de l’Ormarins, Languedoc, France
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand
Gavi di Gavi, Barolo, Italy
Chablis, Domaine Fournillon, Burgundy, France

SELECTION BY THE GLASS

Sauvignon Blanc, Soave, Malvasia, Pinot Grigio, Pinot Noir, Chardonnay

Red

Pinot Noir, Cabernet Sauvignon, Syrah

WHITE

Riesling, Gewurztraminer, Sémillon

ROSE

Vivanco, Rioja, Spain
Château de Berne, Côtes de Provence, France
Whispering Angel, Côtes de Provence, France

SWEET, PORT, SHERRY

Côtes du Rhône, Cuvée de la Dame Blanche
Veuve Clicquot-Ponsardin, Moët & Chandon
Château de Berne
Château des Fines Roches, Rhône, France
Château de la Bondy, Vouvray, Loire, France
Côtes du Rhône, Château de Vargines, France
Château de Beaucastel, Châteauneuf du Pape, France
Neyers, Pinot Noir, Northern California, USA
Château de Raimat, Cavas de Tremp d’Oca, Catalonia, Spain
Château Canons de Saint-Georges, Anjou, France

SELECTION BY THE BOTTLE
Choose your organic purée from **Ella's kitchen**

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<td><strong>Savory or fruity</strong></td>
<td>Please ask your server for the flavours of the day  <strong>2.50</strong></td>
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### Small Bites

To nibble and start

- **Garlic bread** 4
- **With or without mozzarella**
- **Gardner’s Pot** 4
  - Hummus, carrots, cucumber, sweet peppers, cherry tomato, sugar snap peas
- **Watermelon, berries and cutters** 4
  - Slice of watermelon ready to be cut in shapes
- **Prawn cocktail sundae** 5
  - Baby gem lettuce, cherry tomato, cucumber, cocktail sauce

### Pasta

Choose your shape and sauce  **4.50**

- The moon and the stars or the animal safari
- **The moon and the stars or**
  - **the animal safari**
- **Tomato, Carbonara**
- **or basil pesto**
- **Served with peas and carrots**

### Basket Meal

Eat like in your favourite diner  **9.50**

- **Chicken, fish or mozzarella sticks**
- **French fries or sweet potato fries**
- **Served with baby gem lettuce and cherry tomatoes**
- **Served with baby gem lettuce and cherry tomatoes**
- **Tomato ketchup, mayonnaise or BBQ sauce**

### Happy Eagle Box

**Build your own**  **10.50**

- Wrapped mini burger
- Beef, chicken or halloumi
- Cheese, bacon, lettuce, tomato
- **Box French fries or sweet potato fries**
- Tomato ketchup, mayonnaise or BBQ sauce
- **Served with an organic fruit juice**

### Tray of the Day

**Build your own**  **9.50**

- Chicken breast, sausage, fish of the day or macaroni cheese
- Broccoli, carrots, peas or sweetcorn
- **New potatoes, mashed potato, French fries or rice**
- **Mixed berries or melon**

### Build Your Own Pizza

Choose your toppings:

- **Ham, mushroom, pineapple, sweetcorn, cherry tomato, chicken, peppers**

### Build Your Own Banana Split

Choose your ice cream:

- Chocolate, vanilla or strawberry
  - **Pipe on your cream, squirt your sauce, sprinkle your toppings**

### Dessert

- **Oversized jelly and ice cream**  **4.50**
  - Real fruit jellies, vanilla ice cream
- **Visit to the beach**  **4.50**
  - Chocolate, vanilla or strawberry lolly
    - Served with a bucket of pineapple sticks and edible sand
  - **Chocolate Teddy bear mousse**  **4.50**
    - Mixed berries

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**Food Allergens and Intolerances:** If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT. Gratuities are left to your discretion.