

Bubbles & sparkles

Imperativo Prosecco 125ml 6.5
Louis Dornier Champagne 125ml 8
Bottega Prosecco Gold 200ml 9.5
Bottega Prosecco Rosé 200ml 10
Pinkster Royale 125ml 8
Pinkster liquor, prosecco

To take off.

Mellow Yellow 8
Pinkster gin, limoncello, fresh basil leaves

Ruby Sipper 8.5
Gin, Campari, triple sec, crème de cassis, lemon jus, simple syrup

Apple Martini 8.5
Vodka, sour apple pure, lime juice

Lanique Rose & Ginger 8
Lanique rose liquor, ginger ale

G&T. Corner.

Hawkers G&T 8.5
Gin, elderflower liquor, cucumber, lime, light tonic

Pink G&T 8.5
Pinkster gin, fresh strawberries, fresh mint, elderflower tonic

Blueberry & mint 8.5

Gin, fresh blueberries, lime juice, mint, tonic

Lanique Rose & tonic 8.5

Lanique rose liquor, slim line tonic
Lanique rose liquor, ginger ale

Hours.

Breakfast

Monday - Friday 0630 - 1000
Saturday & Sunday 0700 - 1100

All day dining

Monday - Friday 1100 - 2200
Saturday & Sunday 1100 - 2200

Brunch

Saturday & Sunday 1200 - 1700

Afternoon tea

Monday to Sunday 1200 - 1600



Small plates.

Soup of the day 7 (V)(VE)(GF)	Hazelnut crusted scallop 14 Jerusalem artichoke puree, broad beans, citrus vinaigrette
Tuna tartare 12 (GF) Soy sauce, avocado, crispy shallots, coriander	Grilled octopus 12 (GF) Baby new potatoes, arugula, lemon aioli, cured olives, nduja
Dorset crab salad 12 (GF) Kohlrabi, avocado, lime vinaigrette, field greens	Game terrine 9 Fig chutney, lamb lettuce salad
Cured salmon 10 (GF) Cucumber, horseradish, avocado, avruga caviar	Jerusalem artichoke velouté 8 (V)(VE)(GF)

From the garden.

Veggie bowl 15 (V)(VE)(GF) Quinoa, avocado, beets, charred shishitos, cauliflower, asparagus, kohlrabi, tomato, artichoke, beans, edamame	Zaatar grilled salmon 14 (GF) Cauliflower couscous, aubergine puree, currants, almonds, harissa yoghurt
Niçoise salad 14 (GF) Seared yellow fin tuna, mixed raw veg	Farmer's salad 14 (GF) Boiled eggs, chicken, gem lettuce, green beans, asparagus, cucumber, artichoke, olives

Main event.

Fish & chips 13 Battered cod, mushy peas, thick cut chips, tartare sauce	Fine herb gnocchi 14 (V)(VE) Roasted butternut squash, chestnut, Onion puree	Prawn & lobster linguini 19 Lobster bisque, cherry tomatoes, fresh parsley, garlic	Beetroot burger 12 (V)(VE) Avocado, spinach, pickled beets, beet bun, fries
Grilled salmon 14 (GF) Tender stem broccoli, chilli, garlic, brown shrimp	Cauliflower steak 12 (V)(VE)(GF) Capers, lemon, tomato, parsley, sweet potato fries, lemon aioli	Chicken schnitzel 14 Coleslaw, mixed salad, fries	Confit duck leg 15 (GF) Puy lentils, blackcurrant, duck sauce
Smoked haddock & salmon fishcakes 13 Green salad	Roasted aubergine & vegetable crisp 15 (V)(GF) Quinoa, cherry tomatoes, herb yoghurt dip	Hawker's burger 14 Jalapeno, onion, bacon, cheddar, BBQ sauce, fries	Pork belly 15 (GF) Braised red cabbage, crackling, apple purée sauce
Roasted cod 17 (GF) Winter bean stew, cavolo nero cabbage, creamy fish sauce		Lamb curry 15 Basmati rice, naan bread	Beef bourguignon 15 Pomme puree



Bread factory.

1100-1800

Buttermilk fried chicken sandwich 15
Green slaw, cucumber, chilli paste, ranch dip, soft buns, chips

Salted beef sandwich 12
Coleman's mustard, cheddar, toasted rye bread, chips

Lobster & shrimp brioche roll 12
Marie rose sauce

Croque monsieur 11
Side salad

Grilled vegetable club sandwich 12 (V)
Gem lettuce, feta cheese, hummus, mayonnaise, chips

Set menu.

Monday - Friday 1100-1900
Saturday - Sunday 1700-2000

Starters.

Ham hock terrine
Pickled veg, artisan bread

Smoked salmon
Lemon cream fraiche, bilini

Soup of the day (V)(VE)(GF)

Mains.

Chicken & mushroom pie
Mashed potatoes, salad

Fish cakes
French fries, salad, tartare sauce

Roasted garden veg (V)(GF)
Puy lentil & poached eggs

Steak frites (Served rare)
Fries & garlic butter
This dish carries a 2 supplement to the set menu price

Desserts.

Crème caramel (GF)

Dark chocolate & orange tart

Ice cream selection
Vanilla, chocolate & strawberry ice cream

2 Courses 14

3 Courses 16

You can upgrade your main course to a 10oz Sirloin steak for a 5 supplement to the 2/3 course price

Food Allergies and Intolerances:

Before ordering food and drink please speak to a member of staff if you would like to hear about our ingredients.

All prices are in £ (pounds) and do not include service charge. A discretionary service charge of 12.5% will be added to your bill.

(V) Vegetarian (VE) Vegan (GF) Gluten Free