

SMALL DISHES

3.5 each | 3 for 9.5

Bread & Olives
Bruschetta
Garlic Bread

Mozzarella Sticks
Jalapeno Poppers
Onion Rings

STARTERS

Calamari 7.5

Coated in our hamlet spice mix, tartare sauce.

King Prawns Pili Pili 8.5

Sautéed in garlic butter, white wine, fresh chilies

Spicy Hummus 6.5

Pitta bread, pickles & olives

Grilled Halloumi Cheese 7

On mixed leaves, capers & pesto dressing.

Pan-fried Spanish Chorizo 7.5

Sour cream & mix pepper relish

SALADS

Large salads add 2.5

Caesar Salad 6.5

Cos lettuce, croutons, caesar dressing topped with parmesan shavings.

Add chargrilled chicken fillet. 6

Salad Niçoise 8.5

Mixed leaves, boiled egg, tuna, green beans, potatoes, onions, anchovies, tossed in red wine vinegar & olive oil.

Rocket & Parmesan 6.5

Parmesan shavings, oregano & olive oil dressing.

Fattoush Salad 7.5

Cos lettuce, cucumber, tomatoes, onions, radishes, parsley, mint, crispy pitta bread, sumac & lime vinaigrette.

Greek Salad 7.5

Mix leaves, peppers, feta cheese, kalamata olives, red onions, cucumber, oil & vinegar dressing.

SIDES

3.5 each

Chips
Spinach
Sweet potato fries
Mixed salad

Broccoli
Mash potato
Cauliflower
Green beans



SHARING PLATTERS

Cheese Board 15.5

Goats cheese, blue, brie, mature cheddar, parmesan, cheese crackers, grapes & fig relish.

Seafood Platter 27.5

Pan seared sea bass, king prawns, calamari, breaded scampi, mix leaves, tartare sauce & chips.

Charcurterie Board 19.5

Parma ham, salami milano, coppa, spanish chorizo, olives, sun dried tomatoes, pickles & warm ciabatta.

Mezze Platter 19.5

Chicken goujons, beef kofte, halloumi, onions rings, hummus, pickles, olives & pitta bread.

The Hamlet Grill 39.5

Rib eye, chicken fillet, lamb merguez, grilled beef patty, mushrooms, grilled tomatoes, side salad & chips

Vegetarian Platter 19.5

Charcoal grilled aubergines & mixed peppers, halloumi, onion rings, hummus, pickles, olives & pitta bread

MAINS

Ratatouille 12.5

Aubergine, tomatoes, courgettes, peppers, onions, garlic in a rich tomato sauce, served with aromatic rice.

King Prawn & Squid Linguini 16.5

Cherry tomato, fish jus with white wine sauce & fresh chilies

Pan-Fried Sea Bass 16.5

Served with baby potatoes, green beans, spinach & cherry tomatoes

Chicken Supreme 15.5

Chargrilled topped with mozzarella, sautéed spinach, sliced potatoes & rocket salad

The Hamlet Burger 11.5

Choice of our hamlet seasoned beef, chicken fillet or our veggie burger, topped with cheddar, lettuce, tomato in a brioche bun served with chips

Rib Eye 8oz 18.5

Chargrilled to your preference, homemade peppercorn sauce, chips & mix leaf salad

Lamb Shank 17.5

Meltingly tender, slow cooked in red wine & fresh herbs, mash potato, seasonal veg & homemade gravy

DESSERTS

New York Cheesecake 6

With vanilla ice cream & strawberry coulis.

Rockside Chocolate Brownie 6.5

Served warm with ice cream & chocolate sauce

Apple Pie 6.5

Warm with a choice of custard or ice cream

Ice Cream 4.5

Chocolate | Vanilla | Mint Choc Chip

Affogato 5

Vanilla ice cream drowned in a single espresso shot

Cheese 7

Variety of 3 cheeses, crackers, fruit & relish

FREE VENUE HIRE FOR
PRIVATE EVENTS

UP TO ONE HUNDRED
AND FIFTY PEOPLE

TEAS & COFFEE

Espresso | Macchiato 2

Cappuccino | Latte 2.5

Choice of Teas 2.5

Breakfast | Earl Grey | Green | Herbal |

BRUNCH

Available Saturday & Sunday between 11am-3pm

Eggs Florentine 7.5

2 Poached eggs, english muffins, spinach & homemade hollandaise sauce.

Eggs Benedict

2 poached eggs, english muffins, homemade hollandaise sauce

Cured Ham 8.5 | Smoked Salmon 9.5

Full English 9.5

2 eggs, sausage, bacon, mushroom, grilled tomatoes, baked beans, hash brown & toast.

Veggie Breakfast 8.5

2 eggs, veggie sausage, mushroom, grilled tomatoes, baked beans, hash brown & toast.

SUNDAY ROAST

14.5

Beef Rib Eye | Free Range Chicken | Leg of Lamb
All served with roast potatoes, broccoli, cauliflower, carrots, yorkshire pudding & homemade gravy.

KIDS SIZE ROAST 8.5

Please inform your server of any food allergies when ordering. A discretionary 12.5% service charge will be added to your bill

SPARKLING

Prosecco, Via Vai, Veneto
Italy 11%

150ml : Bottle
8 : 30

Rivarosé, Prestige Brut, NV, Provence,
France 12%

150ml : Bottle
8.5 : 32

CHAMPAGNE

Baron De Marck Gobillard Brut

125ml : Bottle
9 : 50

Perrier Jouet, NV Grand Brut 85

Moët et Chandon, Brut Imperial 80

Veuve Clicquot, Yellow Label Brut 90

Bollinger, NV, Special Cuvée 95

Laurent Perrier, NV, Cuvée Rosé 115

Ruinart, Blanc De Blanc, NV 150

Dom Pérignon 245

WHITE WINES

Blanc De Blancs, La Cadence, Landuedoc – Roussillon, France 11.5%

Pinot Grigio, Vigneto Cantarelle, Le Vigne, Veneto, Italy 12%

Chardonnay, Les Mougeottes, IGP Pays d'Oc, France 13.5%

Sauvignon Blanc, Land Made, Marlborough, New Zealand 12.5%

Viognier, Leduc, IGP Pays d'Oc, France 13%

Gavi Di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy 13%

Albariño, Mar De Frades, DO Rias Baixas, Spain 12.5%

Sancerre, La Petit Broux, Les Celliers De Cérès, Loire, France 12.5%

Chablis, Domanie Bernard Defaix, Burgundy, France 12.5%

RED WINES

Merlot, Vinamar, Casablanca Valley, Chile 12.5%

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, France 13%

Cabernet Sauvignon Reserva, Viña Leyda, Leyda Valley, Chile 13%

Malbec, Don David, El Esteco, Salta, Argentina 14%

Rioja Crianza, Ramón Bilbao, Rioja, Spain 14%

Valpolicella, Le Vigne, Veneto, Italy 12%

Chianti Riserva, Da Vinci, Tuscany, Italy 13.5%

Primitivo della Puglia, Botromagno, Puglia, Italy 14%

Columbia Valley Syrah, Chateau Ste. Michelle, Washington, USA 13.5%

Château La Tuilerie des Combes, Lussac St. Emilion, Bordeaux, France 13%

125ml 175ml Bottle

4.5 6 22

4.8 6.4 24

5 7.2 27.5

5.2 8 30

26

34

37.5

38

45

125ml 175ml Bottle

4.8 6 22

5.7 7.5 28.5

5.8 7.7 29

6 7.9 30

27

28

32

33.5

37

40

The Hamlet
Cocktail Bar & Restaurant

ROSE

La Lande Cinsault Rosé, Vin De France, Languedoc,
France 12%

125ml : 175ml : Bottle
4.5 : 6 : 22

Comte de Provence Rosé, La Vidaubanaise, Provence,
France 12%

125ml : 175ml : Bottle
5.5 : 7.5 : 29

DESSERT AND PORT WINES

Moscato d'Asti, Moncucco DOCG, Fontanafredda, Piemonte,
Italy 5.5%

125ml : Bottle
5.5 : 29

Ruby Port Reserve, NV, Quinta do Crasto, Douro,
Portugal 20%

125ml : Bottle
6.5 : 33