



RSA HOUSE  
SPRING & SUMMER MENUS 2020

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# FOOD IS OUR PASSION

Executive Head Chef, Darren Archer, leads the kitchen team and is responsible for the delivery of all food experiences at RSA House.

Creating memorable moments through food and people is the sole ambition when putting together his menus, whilst working on recipes that embrace the never-ending evolution of the world's cuisines.

Changing times and tastes have helped vegetarian and vegan food slip into the realms of the mainstream, becoming much more normal and creating modern classics along the way.

As a kitchen team we've strived to make our menus inclusive, imaginative and fun.

We are delighted to share our spring and summer 2020 menus with you, which are produced using sustainably and ethically sourced ingredients from small, local, independent suppliers where possible.

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# BREAKFAST

**Pastry Selection** £6.50

A selection of freshly baked mini Danish pastries and croissants V  
Fairtrade coffee and a selection of herbal teas

**Breakfast Baps** £8.50

For a minimum of 6 guests  
A selection of soft white baps filled with Cumberland sausages,  
dry cured bacon and free-range egg served with vine tomatoes  
Served with homemade tomato and apple ketchup  
and classic HP sauce  
Fairtrade coffee and a selection of herbal teas

**Light Breakfast** £18

For a minimum of 8 guests  
Natural yoghurt with granola and English preserves V  
Breakfast muffins V  
H. Forman & Son's London cured Scottish salmon, avocado  
and cream cheese campagnain English muffin  
Seasonal fruit pots  
Fresh orange juice, Fairtrade coffee and a selection of herbal teas

**Breakfast Canapés** £21

For a minimum of 20 guests  
Choose 5 or let our chef prepare his favourites  
Mini Black Forest bacon and wild mushroom sausages  
on rosemary sticks and classic HP sauce  
Smoked haddock kedgeree spoons  
Quail egg Florentine V  
H. Forman & Son's London cured Scottish salmon  
and avocado filo tart  
Greek yoghurt, Spanish orange blossom honey and granola spoon V  
Avocado on toast, vegan bacon, tomato VE  
Vegan black pudding hash, herb ketchup VE  
Kale and spinach falafel, lemon mayonnaise VE  
Grilled mushroom, cheese and tomato toast VE  
Seasonal fruit pots VE  
Fairtrade coffee and a selection of herbal teas

**Breakfast Stalls**

One stall £15  
Two stalls £27  
Three stalls £36  
For a minimum of 50 guests

**Build Your Own Granola Stall**

Original and gluten free granola with selection of fresh  
and dried fruits  
Yoghurt, milk and dairy free milks

**Scrambled Egg Stall**

Scrambled eggs cooked in the room with various toppings  
(maple cured bacon, baked cherry tomatoes, wild mushrooms)  
Seasonal fruit pots

**Breakfast Pancake Stall**

Mini buttermilk pancakes cooked in the room served with  
various toppings (crispy maple cured bacon, H. Forman & Son's  
London cured Scottish salmon, honey, sour cream, blueberries)

Fresh orange juice  
Fairtrade coffee and a selection of herbal teas

V - Vegetarian, VE - Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator

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# REFRESHMENT AND COFFEE BREAKS

## Beverages

### Prices per litre

A selection of juices (jugs of orange, apple and cranberry)	£4.75
Freshly squeezed orange juice	£9
Home pressed seasonal juice	£9
Homemade lemonade	£8
Vivreau still and sparkling water (per bottle)	£3.50

## Vegetarian Beverage Bites

Freshly baked selection of mini Danish pastries V	£4
Chef's selection of cakes* V	£4
Homemade scones, English preserve and Cornish clotted cream* V	£4.50
Triple chocolate brownie or fruity flapjacks* V	£4
Seasonal fresh fruit pots* V	£4.50
Seasonal fresh fruit bowl V	£2.50
Traditional sweets: mint humbugs and rhubarb and custard twists V	£0.50
Low GI fruit and seed energy balls V	£1.50

\*For a minimum of six guests

## Beverage Packages

Fairtrade coffee, speciality teas and biscuits	£3.95
Fairtrade coffee, speciality teas and Chef's selection of cakes	£6.75

## Healthy Smoothies

Chef's seasonal smoothie selection	£2.50
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# SANDWICH LUNCH

Our deli Sandwich Lunch offers delegates a light lunch option and has been designed to be enjoyed whilst you work. If you would like something a bit more substantial, we recommend the Working Lunch or Fork Buffet menus.

Our sandwiches are made with artisan breads and flavoured tortilla wraps with a mix of popular and imaginative fillings, which will keep your guests sustained and focused throughout the day.

5-40 guests

## Sandwich Lunch

£19

One and a half sandwich rounds  
(Chef's choice of up to five fillings)  
Sea salt and black peppercorn crisps  
Fruity flapjacks  
Seasonal fruit

## Seasonal Salads

£4.50

Please select one salad for all guests  
Radicchio and endive salad, anchovy dressing  
Wedge salad, buttermilk, bean shoots V  
Roast butternut squash, spring greens, kale salsa VE  
Cauliflower, button mushroom and chickpea, yoghurt dressing V  
Caesar salad, anchovies, maple cured bacon,  
soft boiled free-range eggs  
Parsley, mint, wild rice and heritage tomato VE  
Carrot, fennel, harissa and cured lemon VE  
Golden beetroot, lentil, sourdough, radish salad VE  
Chorizo, butternut squash, pea shoots and Manchego cheese  
Bombay potato, coriander, spring onion VE

## Why not add...

Bread sticks V	£3
Nocellara and Uslu olives, lemon and olive oil VE	£3.50
Chefs selection of cake V	£4
Freshly brewed Fairtrade coffee and a selection of teas	£2.50
A selection of juice (per litre)	£4.75
Seasonal soup shot V	£4

Please note all our breads contain gluten. A non-gluten containing option is available on request.

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# WORKING LUNCH

Our Working Lunch menu includes three items per person, two Seasonal Salads (a leaf salad will also be served), Chef's Seasonal Soup Shots, artisan bread and butter and seasonal fruit.

10-60 guests  
£25

## Fish

H. Forman's London cure smoked salmon, cream cheese,  
pickled fennel

Salt cod and crab beignets, remoulade sauce

Smoked mackerel, beetroot, horseradish on rye toast

## Meat

Tsukune chicken meat ball, yakatori tare

Lamb and pine nut koftas, tzatziki

Barbeque pulled pork sliders, southern slaw, dill pickle relish

## Seasonal Salads

Radicchio and endive salad, anchovy dressing

Wedge salad, buttermilk, bean shoots V

Roast butternut squash, spring greens, kale salsa VE

Cauliflower, button mushroom and chickpea, yoghurt dressing V

Caesar salad, anchovies, maple cured bacon,

soft boiled free-range eggs

Parsley, mint, wild rice and heritage tomato VE

Carrot, fennel, harissa and cured lemon VE

Golden beetroot, lentil, sourdough, radish salad VE

Chorizo, butternut squash, pea shoots and Manchego cheese

Bombay potato, coriander, spring onion VE

## Vegetarian

Grilled asparagus, miso mayonnaise, charred lemon VE

Thai falafels, sriracha mayonnaise V

Tempura spring onions, romesco sauce VE

## Chef's Seasonal Soup Shots

Seasonal soup (served hot or cold) V

## Why not add...

Additional item	£4
Additional salad option	£4.50
British cheeseboard	£9.50
One round of sandwiches	£7

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# HOT FORK BUFFET

Please choose one Hot Fork Buffet below. All items from your chosen buffet are included. If your event is for less than 30 guests, please choose only two main courses (one is required to be the vegetarian option) and one pudding.

For a seated buffet there will be an additional charge of £2.50  
20-220 guests

## Asian Spice

Chicken, cucumber and tamarind biryani  
Malay coconut and fish curry  
Tofu and aubergine curry V

Nasi goreng  
Asian greens, chili and garlic  
Seasonal leaf salad

Chocolate and cashew rice pudding, mango  
Seasonal fruit pots

Paratha flat breads

## European Comfort

Seared salmon, English peas, wild garlic cream  
Wild mushroom and black forest bacon sausages, sauerkraut, mustard  
Potato gnocchi, wilted spinach, chestnut mushrooms and parmesan V

Buttered spring greens  
English new potatoes  
Seasonal leaf salad

Yorkshire custard tart, ginger, strawberries

Fresh fruit pots

Artisan breads and butter

£34

## Far Eastern Delight

Miso braised salmon, sticky rice, Asian greens  
Japanese braised pork, star anise, hard boiled eggs  
Aubergine katsu curry V

Japanese fried rice  
Braised Asian greens

Yuzu and ginger cheesecakes  
Fresh fruit pots

Artisan breads and butter

£36

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# PICNIC LUNCH

Our Picnic Lunch is served standing buffet style giving your guests the opportunity to create their own lunch. Please choose one menu below. All items from your chosen menu will be served.

For a minimum of 25 guests  
£34

## Picnic Lunch

### Savoury

Charcuterie, pickles, olives, cheese and onion toasts

British artisan cheeses and chutneys

H. Forman & Son's London cured Scottish salmon (beetroot, treacle cures)

Spanish onion, spinach and potato tortilla V

Asparagus and parmesan tartlets V

Parsley, mint, wild rice and heritage tomato VE

Bombay potato, coriander, spring onion VE

Caesar salad, anchovies, maple cured bacon,  
soft boiled free-range eggs

Artisan breads and Cornish butter V

All served with a selection of chutneys, dressings and pickles

### Sweet

Strawberry and elderflower trifle

Coconut and date panna cotta, mango VE

## Vegan Picnic Lunch

### Savoury

Vegetable soup shots

Tempeh and Korean gochujang sauce

Sweet potato and Moroccan falafels

Tempura spring onions, romesco sauce

Cauliflower, button mushroom and chickpea,

soya yoghurt dressing

Carrot, fennel, harissa and cured lemon

Golden beetroot, lentil, sourdough, radish salad

Artisan breads, olive oils and vinegars

All served with a selection of chutneys, dressings and pickles

### Sweet

Yuzu, ginger biscuits and coconut panna cotta

Spanish chocolate and olive oil mousse

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# MAKE YOUR OWN RAMEN LUNCH

Make your own ramen with either a mushroom or pork broth and add ingredients of your choice. Suitable for meat eaters, vegetarians and vegans alike. All items below are included in the menu price.

10-40 guests

£26

## Broth

Korean mushroom broth V

Pork and chicken broth

## Ramen

Egg or rice noodles

Slow roast pork belly

Roasted chicken

Tofu

Soft boiled eggs

Bok choy

Nori seaweed

Spring onions

Snow peas

Edamame beans

Shitake mushrooms

Sesame oil

Soy sauce

## Dessert

Exotic fruit pots

Yuzu cheesecake

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# NIBBLES

All items below are included in the menu price.

*£7*

Pinzatelli bread VE

Parmesan, tomato and onion seed lollipops V

Baba ganoush with toasted flat bread

Nocellara and Uslu olives, lemon and olive oil VE

Sea salted nuts and peanuts VE

Giant corn and broad beans roasted with chilli VE

Sea salted and black pepper crisps VE

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# SHARING PLATTERS

Our Sharing Platters are ideal for after meeting drinks and smaller receptions. Sharing Platters are based on a price per person (not per platter) and your total number of guests must be catered for. The number of platters served will vary depending on the size of your group.

For a minimum of 10 guests per platter

**British Cheese** £9.50

A selection of cheeses from the British Isles served with artisan crackers and chutney

**Charcuterie** £9.50

A selection of artisan cured meats, smoked garlic aioli and bread sticks

**H. Forman & Son's London Cured Scottish Salmon** £11.50

Beetroot, citrus and London cured Scottish smoked salmon, served with wholemeal bread, Cornish butter, pickled cucumber and watercress

**Mezze** £9.50

Kale and spinach falafel, red pepper humus, cream cheese stuffed peppadew peppers, heritage tomatoes, grilled artichokes, rose harissa spiced mayonnaise, olives and caper berries V

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# CANAPÉS

Delicious bite sized delights perfect for a pre-dinner selection or standing party.

For a minimum of 20 guests

Six choices £21.50

Eight choices £26

Ten choices £31

## Meat

Grilled beef steak, tostadas, chimichurri, crumbled queso fresco

Kimchi brined hot chicken, Korean barbeque sauce

Rioja poached chorizo, semi cured Manchego cheese,

piquillo pepper aioli

Syrian spiced lamb kleftiko, red pepper hummus,

pomegranate, pine nuts, parsley

## Fish

Ssamjang octopus lollipop, Korean red dragon sauce, pickled radish

Smoked mackerel and horseradish pate,

pickled cucumber, onion cone

Spicy crab cakes, mustard seeds, turmeric, mango

and coriander chutney

Gravadlax, rye toast, gherkin, dill crème fraîche

## Vegetarian

Dahi ke kebab (yoghurt kebab), mint and coriander

chutney, rose dust

Pea and ricotta arancini, smoked tomato ketchup

Kimchi pickled quail's eggs, Japanese mayo

Asparagus tarragon and goats' cheese tartlet, pickled red onion

## Vegan

Mung bean sprouts chaat papdi (crispy semolina balls),

tamarind chutney, cane sugar yoghurt

Sweet potato and walnut kofta

Falafel, rose harissa vegan mayonnaise, crispy shallots

Heritage tomato ceviche, charcoal cup

## Sweet

Yorkshire custard tartlet, strawberries, meringue

Passion fruit posset, Columbian dark chocolate, hazelnut praline

S'mores and graham cracker tartlet

Blueberry Bakewell tart, peach cream, crystallised ginger

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# BOWL FOOD

More substantial than canapés, our Bowl Food allows your guests to mingle and network while our staff serve them tasty treats in small bowls or plates – perfect for any event. Please choose at least one vegetarian option. Available for evening events only.

For a minimum of 50 guests

Four bowls £28

Six bowls £38

## Meat

Texas beef and bone marrow chilli, rice, tostadas, avocado, sour cream

Chermoula spiced lamb, feta, mint and pomegranate couscous, cucumber sour cream

Kielbasa sausage, duck fat roast potatoes, sauerkraut

Tsukune chicken meat ball, yakatori tare, Japanese slaw

## Fish

Icelandic cod and chips, katsu curry sauce

Sesame crusted tuna, kimchi egg fried rice, soya and ginger glaze, seaweed

Scottish salmon, pink fir apple potatoes, pickled shallot, watercress, Arenkha caviar

Octopus steak, baba ghanoush, confit tomatoes, charred onion, parsley and lemon

## Vegetarian

Beetroot and goats' cheese gnocchi, dandelion, cucumber, wild garlic and hazelnut pesto

Bombay egg curry, naan bread, lime pickle, kachumber salad (salad of onion, tomato, cucumber and coriander)

Courgette, pea and basil risotto, taleggio, pickled fennel, Parmesan crisp

## Vegan

Indian chickpea and potato chaat, tamarind chutney, coconut yoghurt

Imam bayildi, baked tomatoes, flat bread, parsley and soya yoghurt

Grilled asparagus, edamame bean, shitake mushrooms, miso dressing

## Sweet

Cardamom rice kheer, dark chocolate rabdi, hazelnut, mango

Strawberry and elderflower mess

Rhubarb jelly and custard panna cotta, crystallised puff pastry, pistachio crumb

Sticky toffee pudding, caramelised banana, toasted pecans

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# TRADITIONAL FEASTING

Our family style dining includes Sharing Platters, the main event served at each table by a nominated guest of your choice, wrapped up with a sumptuous dessert from our Fine Dining menu. Please choose either one of the roast or sausage and mash options.

For a minimum of 50 guests  
£59.50

## Sharing Platters

A selection of meat, fish and vegetarian platters for each table

A selection of artisan cured meats, smoked garlic aioli  
and bread sticks

Beetroot, citrus and H. Forman & Son's London cured Scottish  
salmon, served with wholemeal bread, Cornish butter, pickled  
cucumber and watercress

Kale and spinach falafel, parsley and lemon humus, roasted  
peppers, heritage tomatoes, grilled artichokes, rose harissa  
spiced mayonnaise, olives and caper berries V

## Roast

A shared roast served with all the trimmings, carved at the table  
by a nominated guest 'Sunday lunch' style, please choose one  
of the following:

Slow roast English lamb shoulder, garlic and rosemary  
Slow roast belly of pork, cider and apples  
Slow roast brisket of English beef, carrots and horseradish

## Sausage and Mash

Artisan sausages served with mash, accompanying seasonal  
vegetables and onion gravy. Please choose one of the following:  
Classic Cumberland sausages  
Pork, wild mushroom and Black Forest bacon sausages  
Londoner sausages

## Dessert

Please choose a dessert from our Fine Dining menu

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# MARKET STALLS

Market Stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation. Available for evening receptions only.

For a minimum of 50 guests per food stall

Three stalls **£44** / Two stalls and three bowl foods **£47**

For a seated buffet there will be an additional charge of **£2.50** per person

## Arabesque

Rich and fragrant, Middle Eastern cooking has always had a touch of healthy decadence, shying away from dairy produce in favour of light and fruity olive oils. This style of eating has a versatility that makes it easily adaptable for vegetarian and vegan friendly events.

Kleftiko lamb shoulder lemon tahini

Imam Bayildi and tzatziki V

Kale and spinach Falafel V

Jewelled cous cous V

Tomato and cucumber salad V

Baba ganoush and Muhamara V

Hummus V

Flat breads V

## Sri Lankan

As popular as Indian and Pakistani cuisine has been, Sri Lankan food is the hottest ticket this year. With a more focussed and vibrant style, that borrows the freshness of Thai and Vietnamese cuisine blending it with the dry spices of Indian cooking, it makes this option a tasty halfway house with something for everyone.

Naatu Kozhi Kulambhu (country style chicken, tomato, ginger curry)

Roasted coconut fish curry

Vegetable and cashew nut Kurma V

Tamil egg fried rice V

Pol Sambol (shaved coconut, onion, chilli and lime) V

Paratha Flatbread V

## Korean Katsu Sando

One of the most exciting recent trends that looks here to stay, Korean katsu sando, characterised by its sweet, sour, mild spicy heat, vibrant colours and umami aspects, has proven to be a great street food success across the Capital.

Katsu sando (crisp pork in toasted brioche)

'KFC' Korean fried cauliflower V

Korean red dragon chicken, toasted sesame seeds and gem lettuce

Homemade kimchi and Korean pickles

Kimchi, gokdugi, gouchoung mayonnaise,

pickled cucumber, spring onions

## City Dogs

The humble hotdog has come a long way, embraced around the world and adapted to local produce, this street food staple has had a new lease of life with striking and vibrant new combinations. Our City Dogs are made to order by our artisan sausage maker with each dog having a unique recipe that reflects its city along with matching accompaniments.

TOKYO – Japanese miso and kimchi pork dog

NYC – Classic New York beef dog,

mustard and onions

FRANKFURT – Pork Frankfurter, sauerkraut and wholegrain mustard

BUENOS AIRES – Pork chorizo, chimichurri sauce,

pickled red onion and tomato

LONDON – Londoner Pork sausage,

Sussex cheddar, HP sauce

VEGETARIAN – Cheddar cheese and spinach

## Northern European

Showcasing the best of British cured meats and European artisan cheeses, with live carved Serrano ham.

Selection of artisan salami and cured meats

Chorizo scotch eggs or Black Forest bacon

and wild mushroom sausage rolls

Carved Serrano ham

Selection of British and continental cheeses

Chutneys, pickles, quince jelly, celery and grapes

Artisan breads and cheese straws

## Pudding 'Frame'

A wooden typesetter's wall frame of bite size sweet treats to choose from.

For a minimum of 80 guests

£12.50 (not included in Market Stalls package)

Meringues

Chocolates

Nougats

Macarons

Tartlets

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# FINE DINING

Please select one starter, one main dish and one dessert for your whole party. An individual menu will be created by our kitchen team to suit those guests with dietary requirements.

For a minimum of 20 guests  
**£49.50**

## Starters

### Fish

Beetroot cured salmon, broad beans, pickled radish

Black mustard spiced Dorset crab cake, tamarind chutney, radish raita

Pressed Spanish octopus terrine, crayfish and tomato ceviche, saffron aioli

Seared tuna, charred cucumber, miso, Japanese ginger, lotus root crisp

### Meat

Artisan English air-dried ham, artichokes, smoked almonds, thyme dressing

Ham hock, parsley and mustard fruit terrine, green bean and lentil, quail egg, beach smoked anchovies

Smoked duck, grilled chicory, dandelion, toasted pine nuts, date and preserved lemon vinaigrette

### Vegetarian

Beetroot carpaccio, goats' cheese, lentil crisp, horseradish yoghurt, hazelnuts, pomegranate dressing

Courgette, pea and flageolet bean salad, basil and ricotta

Marinated heritage tomatoes, buffalo mozzarella, pickled beans, olive crisp

### Vegan

Caramelised aubergine tartlet, zhoug, coconut and coriander

Grilled asparagus, gremolata, macadamia and elderflower

[CLICK FOR MAINS AND DESSERTS](#)

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For a minimum of 20 guests  
**£49.50**

## Mains

### Fish

Roast Scottish salmon, crab beignet, Cornish new potatoes, pickled cucumber

Gilthead bream, saffron polenta, romesco, herb broth

Miso baked Icelandic cod, Kimchi croquettes,

charred gem lettuce, ssamjang

### Meat

Roast rump and shoulder of lamb, minted new potatoes, summer greens, maple cured bacon\*

Scotch sirloin and short rib, pomme fondant, cep puree, tarragon baked carrot\*

Corn fed chicken, smoked prosciutto and mozzarella arancini, grilled treviso, miso mayonnaise

Roast and confit duck, turnips, English pea mash, wild mushrooms, caramelised shallots

### Vegetarian

Risotto Milanese, cured egg yolk, asparagus, land cress, parmesan and onion crisp

Curried cauliflower and sweet potato Wellington, tarka dahl, mint chutney

Baked aubergine, roasted Roscoff onions, planchada bean and bay puree tamarind sauce

### Vegan

Spiced chickpea patties, coconut, curry leaf, soy yoghurt, charred pickled lime

Char-grilled spring onions, spaetzli, watercress, summer mushrooms

### Desserts

Summer pudding, Cornish clotted cream, honeyed pistachio  
Columbian salted chocolate tart, steeped cherries, matcha sorbet

Yorkshire custard tart, strawberries, passionfruit, ginger cream

Raspberry mess, pomegranate, rose water

Yuzu meringue pie, nectarine and blueberry salad

Espresso brulee, orange blossom honey, spiced hazelnuts

### Vegan Desserts

Coconut and date panna cotta, compressed pineapple, chocolate aero

Summer berry soup, raspberry muffin, chocolate and miso ice cream

Freshly brewed Fairtrade coffee, herbal teas and petit fours

\*£5 supplement

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## Locally Sourced Sparkling Wines

**Hindleap Classic Cuvee Brut, Bluebell Vineyard,  
East Sussex, England 2013** £59

The palate has notes of orange zest, citrus, white blossom.  
The creamy mousse is well balanced by a crisp and fresh acidity

**Chapel Down Sparkling Bacchus, Kent, England 2018** £49

Crisp, refreshing, highly aromatic, characterised by gooseberry and elderflower on the nose. The palate is fresh and zesty with flavours of nettle, kiwi and freshly cut grass leading to a crisp, dry finish

## Sparkling Wines

**Prosecco Spumante, Italy NV** £36

The clean fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well-balanced, light and fresh palate

**Piazza Grande Spumante Rosato di Modena, Italy NV** £35

Delicate cherry pink in colour with notes of red cherries, strawberries and blossom combined with a creamy mousse and delicate acidity

**Cremant D'Alsace Brut, Domaine Jean  
Baptiste Adam, France NV** £45

Peachy stone fruit flavours balanced perfectly by the fine mousse and zesty citrus acidity. Traditional blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir

**Dericbourg Champagne Brut, Epernay, France NV** £61

Beautifully balanced, soft & creamy, with a lovely fruity finish. This blend is made of 40% vintage Champagne making it very special indeed

**Cuvée Vaux Traublein Zero Alcohol, Germany NV** £19

From the prestigious German sparkling producer Vaux this is a lovely sparkling with fresh fruit flavours

**White Wines with a Conscience  
(Organic / Biodynamic / Sustainable)**

**Catarratto 'Contrade Bellusa', Sicily,  
Italy 2019 (organic)** £28.50

Sicilian Catarratto sourced entirely from organic vineyards with soils made up of silt, sand and clay. A pale straw colour with a fresh, zesty nose. The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are abundant with a citrus acidity and a subtle mineral complexity on the finish

**Viognier 'Viento Aliseo' Dominio de Punctum,  
La Mancha, Spain 2018 (biodynamic)** £32.50

A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth

**Sauvignon Blanc, Domaine de la Grand Courtade,  
France 2019 (organic)** £34

Pale lemon in colour. A nose of boxwood, grapefruit and touch of exotic fruits. On the palate, the feel is lively with elderflower, white grapefruit, pineapple and passion fruit. A zesty citrus acidity balances the aromatic nature, finishing with a flinty, mineral note

## White Wines

**Le Pionnier Blanc, Cotes de Gascogne, France 2019** £23.50

A crisp, floral white wine from the south west of France and has aromas of citrus fruits, particularly grapefruit, with hints of exotic fruits

**Boatman's Drift Chenin Blanc, South Africa 2019** £25

Delightfully crisp and fruity with notes of white peach, mango and guava and a fresh and zesty acidity

## White Wines Continued

**Sauvignon Blanc Turning Heads, Marlborough,  
New Zealand 2019** £36

An expressive wine that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate

**Pinot Grigio Ca' Luca, Veneto, Italy 2018** £26.50

Fresh, elegant and easy drinking. It has nuances of almond and citrus and is well balanced with flavours of apple and pear on the finish

**Rioja Blanco, Viura/ Verdejo, Bodegas Azabache 2018** £29

Smooth on the palate and dry in style, with fresh and fruity flavours of lemon, green apple and white peach. The lingering freshness is in harmony between acidity and fruit and leaves a lasting impression in the mouth

**Pecorino 'Tor Del Colle', Abruzzo, Italy 2018** £29.50

Lemon-green in colour with blossom and grapefruit aromas on the nose, and zesty citrus acidity with notes of white peach, pear and green apples on the palate

**Chardonnay 'unoaked' La Playa, Chile 2018** £30

It is a fresh, medium-bodied wine with a good structure, balanced by a pleasant and crisp acidity

**Picpoul de Pinet 'Trois Mats', Languedoc, France 2018** £33

A bright, fresh wine from near Sete which abounds with fragrant aromas of white flowers, quince and anise followed by ginger and citrus notes

**Chablis, Domaine Alain Gautheron, France 2018** £40

Fresh, floral aromas with a complex, rich mineral character derived from the subtle influence of the chalky vineyard soils

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## Red Wines with a Conscience (Organic / Biodynamic / Sustainable)

**Nero d'Avola 'Contrade Bellusa' Terre Siciliane, Italy 2019 (organic) £28.50**

Contrade Bellusa Nero d'Avola is grown on organic vineyards in Sicily on soils consisting of calcareous clay with a rich iron component. A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is juicy with cherry jam, plum, blackberries and a subtle liquorice and vanilla note on the finish. Excellent balance of acidity, ripe fruits and soft tannins

**Pinot Noir '1620' Domaine Lorigeril, Languedoc, France 2018 (sustainable) £34.50**

The wines from Pays d'Oc around Carcassonne in Southern France originate from a unique terroir. Ruby red in colour, this Pinot Noir is bursting with fresh red fruits on the nose. Smooth on the palate with flavours of red cherries, raspberries, violets and blackcurrant leaf. Well structured with light tannins, a restrained acidity and a long, fresh finish

**Rioja Crianza, Bodegas Azabache, Spain 2015 (organic) £36.50**

An organic wine which has a deep red robe with ruby borders. Good aromatic intensity with predominant red berries, nuances of maturity, toasty, spicy and balsamic from the wood. This Rioja is tasty and complex in the mouth with a good structure and well-integrated fruit flavours of redcurrants, cherries and plums. Long lasting on the finish with a pleasant dominance of mature fruit

## Red Wines

**Le Pionnier Rouge, Cotes de Gascogne, France 2018 £23.50**

A soft and fruity wine with layers of soft summer fruits and rich berry flavours, with a subtle spicy finish

## Red Wines Continued

**Hamilton Heights Shiraz, SE Australia 2018 £25**

Full of juicy black fruit flavours and a hint of spicy pepper. Soft tannins give structure to the wine which has a long and polished finish

**Punto Alto Malbec, Argentina 2019 £30**

An organically grown Malbec, currently in its final year of conversion. Dark purple in colour with bramble fruits and black cherries on the nose, and the palate has great concentration with velvety texture, dark fruits and chocolate on the finish

**Merlot 'Forteresse', Languedoc, France 2018 £28**

A soft elegant and easy drinking Merlot from selected vineyard sites around the medieval fortifications of Carcassonne in the south of France

**Cotes du Rhone 'Mistral', Domaine de l'Amandine, France 2017 £32**

Red berries leap from the glass on the nose and the palate is fresh with juicy fruits, soft tannins and a crisp acidity

**Primitivo di Salento, Doppio Passo, Italy 2017 £29.50**

Fresh and aromatic with an amazing concentration of plum, blackberry, cherry and chocolate flavours

**Beaujolais Villages 'La Vauxonne' Jacques Charlet, Burgundy, France 2018 £35**

A vibrant fruit packed Beaujolais with a fresh violets and mineral scented bouquet, ripe cherry flavours and hint of pepper

**Château Gachon, Montagne St Emilion, France 2016 £42.50**

Well balanced with a palate of ripe fruits such as plums and red berries, structure and spices add to well-integrated oak ageing

## Rosé Wine

**Coteaux d'Aix en Provence Rose 'Essenciel', Chateau paradis, France 2019 £33**

'Essenciel' has a rose-petal colour, it is elegant and dry with floral fruit aromas derived from a vibrant blend of Cabernet and Syrah

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# COCKTAILS & MOCKTAILS

## Cocktail Pitchers

£24

Please note that house cocktails are designed to be served by the litre. Please pre-order the number of litres required. Each litre serves approximately four glasses

### Cosmopolitan

Vodka, Triple Sec, cranberry juice and lime juice, garnished with orange slices

### Orient

Gin, lychee juice, lime juice, ginger and lemongrass cordial and soda, garnished with seasonal berries

### Mai Tai

Gold rum, pineapple juice, lime juice and a honey, lemon and ginger cordial, garnished with orange slices

### Pacific Mojito

White rum, Malibu, lime juice, ginger and lemongrass cordial and soda, garnished with fresh mint leaves and lime slices

### Classic Pimm's

Pimm's No. 1 with lemonade served in a highball, with classic garnish and ice

## Premium Cocktails

£8.50

Premium cocktails require dedicated mixologists, at a cost of £100 plus VAT for four hours, number of mixologists required depends on your choice of cocktail. Minimum order will apply

### The Royal

Gin, prosecco, lemon juice and elderflower cordial, garnished with lemon peel

### Lynchburg Lemonade

Bourbon, lemon-lime soda, lemon juice and sugar syrup, garnished with lemon slices and fresh mint leaves

### Blue Hawaiian

Gin, Angostura bitters and tonic, garnished with cucumber, junipers berries, raspberry and ice

### Vanilla Espresso Martini

Vanilla vodka, Kahlua, sugar syrup and double espresso, garnished with coffee beans

## Seedlip Based Cocktails

£8.50

Seedlip is the world's first distilled non-alcoholic spirit made from herbs, spices, peels and barks, distilled using the same method as gin

### Espresso Martini

Seedlip Spice 94, espresso, demerara sugar syrup

### Garden and Elderflower Tonic

Seedlip Garden, elderflower cordial, cucumber, lime, tonic

### RSA Mimosa

Seedlip Garden, fresh orange juice, soda water

### Passion & Spice

Seedlip Spice 94, Passion fruit, apple juice, tonic water

## Mocktails

£13

Price per litre

### Virgin Elderflower Mojito

Elderflower cordial, lime juice, lemon-lime soda, garnished with fresh mint leaves and lime slices

### Apple Tree

Apple juice, cranberry juice and lemonade, garnished with apple slices

### Virgin Moscow Mule

Ginger beer, fresh lemon juice, sugar syrup, topped with soda water, garnished with lemon slices

### Pineapple and Ginger Sparkler

Pineapple juice, ginger ale, topped with sparkling water, garnished with orange slices

### RSA Lemonade

Lemon juice, sparkling water, sugar syrup, garnished with lemon slices

### Earl Grey Iced Tea

Earl Grey, lemon juice, honey, lemon and ginger cordial, garnished with lemon and orange slices

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