

# GARDEN SPRITZ

2-4-£15 on all marked (\*) garden spritz 12pm-7pm Monday-Friday

Aperol Spritz (Aperol, Prosecco & soda) £9 \*

Campari Spritz (Campari, Prosecco & soda) £9 \*

Hugo Spritz (Prosecco, elderflower liqueur, elderflower cordial, soda & mint) £9 \*

Limoncello Spritz (Limoncello, Prosecco & soda) £9 \*

Strawberry & Basil Spritz (Hendricks, Prosecco, strawberry puree, basil & soda) £9 \*

Tropical Rum Spritz (Black Bee Rum, mango puree, Prosecco & soda) £10

## BEER

**DRAUGHT** – Available as 380ml/1.5L jugs (£4.9/£17.5)

St. Dominic's, Pilsner 5% - A thirst-quenching pilsner with sweet, floral notes and a crisp citrus finish.

St. Dominic's, Session IPA 4.5% - Well-rounded, orange-coloured IPA with herbal, citrus and sweet passion fruit aroma and a slightly bitter finish.

St. Dominic's Seasonal Beer - Our brewery team are focused on producing beers suitable for all seasons, please ask for today's pour!

## FLIGHTS

Chapel Down wine flight – 3x 70ml measures of premium English wine - £20

St. Dominic's beer flight – 3x 175ml measures of our home-brewed beer - £7.5

## WINE

Available as 175ml/500ml/750ml

### ROSE

2023 Piquepoul Rosé, Domaine De Foncalieu, France - £9.7/£26.4/£36

### WHITE

2024 Otre Greco, Teanum, Puglia, Italy - £9.9/£27.1/£37

2024 Xarel-lo, Blau Cel Organic, Catalunya, Spain - £9.9/£27.1/£37

2024 Vermentino di Sardegna, Villa Solais, Santadi, Sardinia, Italy - £10.5/£28.6/£39

2024 Torrontés, Pajarisa, Catena, Mendoza, Argentina - £10.2/£28/£38

### RED

2025 Cinsault, Lievland Vineyards, Paarl, South Africa - £10.5/£28.6/£39

2023 Gamay, Georges Duboeuf, Beaujolais, France - £8.6/£23.5/£32


2022 Nero D'Avola, Fuedo Arancio, Sicilia, Italy - £9.6/£26.4/£36



2024 Pinot Nero Friuli, Puiatti, Friuli-Venezia Giulia, Italy - £10.7/£29.3/£40

Full wine list available, please ask your server.



## ALL DAY EATS

House-smoked local fish rillettes, pickled radish, rye toast £7


Garden pea soup, wild garlic yoghurt   £7

Young goats' cheese, candied walnut, roast beetroots, honey dressing   £7



Fish Trencher – Local fish rillettes, prawn cocktail, fishcakes, pickled herring, smoked salmon, sweet pickles & sourdough £20

Potato & cheddar pan Haggerty, creamed savoy cabbage, crispy onions, brown sauce, poached   £21



Salt-aged beef rib cap burger, marinated tomatoes, peppery leaves, wild garlic burger sauce, fries £21

North Sea fishcakes, triple-cooked chips, tartar sauce, salad  £17

Truffle & parmesan fries £5.5

Triple-cooked chips   £5

White chocolate & almond delice, raspberry & lemon thyme sorbet   £7

Lemon mousse sundae, strawberry compote, seeded granola, strawberry sorbet   £7

**ALLERGEN INFORMATION**

<b>ALL DAY EATS</b>																
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs	
<b>MAIN</b>	<b>Rillettes</b>	<b>RYE</b>			various			rillettes			dressing		dressing, radish			
	<b>Soup</b>						yoghurt			soup			soup			
	<b>Goats cheese</b>							goats cheese	walnuts		dressing		dressing			
	<b>Fish Trencheur</b>	WHEAT, sourdough	prawn, crab	cocktail, fishcake	fishcake, trout, herring			rillettes				cocktail		cocktail, dressing		
	<b>Pan hag</b>			poached Eggs				savoy						sauce, savoy		
	<b>Burger</b>	WHEAT, bun			sauce	cooking oil						sauce		sauce tartar, dressing		
	<b>Fishcake</b>			fishcake	fishcake							fishcake, dressing				
	<b>Truffle chips</b>					cooking oil		parmesan								
	<b>Chips</b>					cooking oil										
	<b>White choc delice</b>									almonds				raspberries		
<b>Lemon Sundae</b>				curd				all								

*Contains almonds, hazelnuts, walnuts, pecans, peanuts & cashews		<b>CONTAINS</b>
Please note that while every care is taken to avoid any cross contamination, we cannot guarantee that any food item is completely free from traces of allergens.	Some of our dishes can be made allergen free. Please see the manager	