

| SOFT DRINKS |

Juice

Luscombe orange juice	240ml	3.75
Luscombe carrot & orange juice		3.75
Luscombe apple & apricot juice		3.75
Luscombe apple juice with ginger		3.75
Luscombe Sicilian lemonade		3.75
Luscombe St Clements		3.75

Soft drinks

Luscombe raspberry crush	320ml	3.75
Luscombe cranberry crush		3.75
Luscombe blueberry crush		3.75
Luscombe wild elderflower bubble		3.75
Luscombe cool ginger beer		3.75

| COFFEE |

Espresso	2.5
Macchiato	2.6
Americano	2.5
Hot chocolate	2.7
Latte/Cappuccino/Mocha	2.7
Large latte/	3.0
Cappuccino/Mocha	3.0
Double espresso	
Decaf coffee also available	

| CANTON TEA |

Canton tea selection

English Breakfast tea	2.7
Earl Gray	2.7
Darjeeling	2.7
Lapsang Souchong	2.7
Camomile	2.7
Green tea	2.7
Jasmine	2.7
Fresh mint tea	2.7

| GIN JOURNEY |

Gin Mare 12.0

Mediterranean inspired with regional botanicals, Arbequina olives & herbs; served with Fevertree Mediterranean tonic

Opihr 12.0

From the Ancient Spice Route comes exotic ingredients of Indonesian Cubeb berries, Indian Black Pepper and coriander. Served with Fevertree Indian tonic.

Monkey 47 16.5

An unusual dry gin with 47 locally-grown botanicals and spring water from the Black Forest. Served with Double Dutch cranberry tonic.

Tanqueray 10 10.0

A refreshing blend of juniper, coriander, angelica, sweet liquorice, citrus and camomile flowers creating a vibrant palate. Served with Fevertree Indian tonic

Hendricks 13.5

Produced in Scotland since 1999. Hendrick's uses Bulgarian rose and cucumber to add beautiful flavours, served with Fevertree Elderflower tonic.

Elephant Gin 14.0

German distilled with 14 unusual botanicals such as Baobab, Buchu, Devil's Claw and African wormwood. Served with Double Dutch pomegranate tonic.

Aviation 14.0

New batch-distilled, full-bodied gin with rye neutral grain spirit, cardamom, lavender, anise and orange peel. Served with Fevertree Indian tonic water.

— GALLERY MESS BY —

rhubarb



(v) Vegetarian

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.



ALL DAY DINING

| SIGNATURE COCKTAILS |

Rhubarb Negroni Warner Edwards Rhubarb Gin, Cocchi Rosa, Aperol	9.5
Sloane Julep Belvedere Grapefruit Vodka, Plymouth Sloe Gin, Elderflower Tonic	11.5
Walkie Talkie Ketel One Vodka, Crème de Peche, Apple Juice	9.5
Salt Caramel Espresso Martini Ketel One Vodka, Kahlua, Espresso Shot	9.5
Earl Grey Old Fashioned Bulleit Bourbon, Earl Grey Tea, Angostura Bitter	9.5
Aperol Twist Aperol, Gin Mare, Lime Juice	9.5
Ginger Margarita El Jimador Reposado Tequila, Domaine de Canton, Agave Syrup	9.5
Bloody Mary Absolut Vodka, Tomato Juice, Spices	9.5

| SPARKLING COCKTAILS |

Rhubarb Bellini Prosecco, Peach Purée, Rhubarb Liquor	8.5
Summer Spritz Prosecco, Crème de Cassis, Lychee Purée	8.5

| MOCKTAILS |

Virgin Mary Tomato Juice, Worcestershire Sauce	7.0
Kings Road Ice Tea Apple Juice, Cranberry Juice, Earl Grey Tea	7.0



ALL DAY DINING

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
NV Terre di S. Alberto Prosecco Brut	8.75	39.0
NV Brut di Pinot Nero Rosé VS, Ruggeri	10.0	49.0
Pommery Brut Royal	12.5	59.0
Pommery Brut Royal Magnum		118.0
Pommery Brut Rosé	15.5	71.0
Pommery *Summertime*		80.0

| BEER & CIDERS |

Asahi	330ml	4.5
Beck's	270ml	4.5
Beck's Blue (non alcoholic)	270ml	3.0
Corona	330ml	4.5
Luscombe Devon cider	320ml	4.5
Peroni	330ml	4.5
Spitfire	330ml	4.5

| BAR SNACKS |

NUTS & OLIVES

4.0 each
Nocellara olives
Black Douce olives
Chilli rice crackers
Orange spiced nut mix
Wasabi peas

LIGHT BITES

Mini beef sliders aged Comté, lettuce & tomato relish
5.5
Salt & pepper squid saffron aioli
5.5
Smoked ham hock croquettes homemade picalilli
5.5
Baked Camembert apple jelly & ciabatta croutons
11.25