# DRINKS MENU

| Champagne                         | Glass  | <b>75cl</b> |
|-----------------------------------|--------|-------------|
| Laurent Perrier Champagne 12% abv | £16.00 | £90.00      |
| House Prosecco 12%abv             | £8.00  | £45.00      |
|                                   |        |             |
| Beer, Ale & Cider                 |        | 330ml       |
| Peroni 5.1% aby                   |        | £5.95       |
| Asahi 5.2% abv                    | £5.95  |             |
| Hawkes Cider 4.5% abv             |        | £5.95       |
| Wine                              |        | 187.5ml     |
| Gruner White Wine 12.5% abv       |        | £7.50       |
| Grenache Rose 12.5% abv           |        | £7.50       |
| Old Vine Garnacha 14.5% abv       |        | £7.50       |
| Soft Drinks                       |        | 330ml       |
| Still/Sparkling water             |        | £2.40       |
| Soft drinks                       |        | £2.35       |
| San Pellegrino                    |        | £2.45       |
| Cocktails                         |        |             |
| Aperol Spritz                     |        | £9.50       |
| Summer Pimm's Half Pint           |        | £6.50       |

## Hot Beverages

Summer Pimm's Pint

Summer Pimm's Jug

| Speciality Teas | £2.75 |
|-----------------|-------|
| Filter Coffee   | £2.95 |

£9.00

£29.50

**12oz** 

## Gregg Wallace RESTAURANT MENU

#### 2 courses for a fixed price of $\pounds$ 23

### Protein

#### please select one

Roasted chicken breast with chilli, mint and lime

Lemon roasted salmon with parsley

Leek & Tarragon Tart (vegan)

Beetroot & goats cheese quiche

### Salads

please select up to three

Super Green Salad, tender stem broccoli, mangetout, Edamame, ginger and soy dressing

Herby green salad & mustard dressing with caramelised seeds

Couscous with roasted Mediterranean veg, & coriander

New potatoes, mint, capers, spring onion

### **Desserts**

please select one

Classic Victoria Sponge cream & berries

HazeInut meringue with rhubarb & clotted cream

Lemon tart with Almond praline & raspberries

Chocolate mousse & caramelised popcorn

WITH THANKS TO OUR PLANT SUPPLIER www.londonhouseplants.com

