SERPENTINE BAR & KITCHEN



SCAN THE QR CODE TO ORDER FROM THE TABLE

Sit back, relax and we'll bring your order

THANK YOU FOR VISITING US



BREAKFAST Available until 11:30am

DREAKFASI		Available until 11:3	0am
FULL ENGLISH BREAKFAST Cumberland sausages, smoked streaky bacon, roasted Isle of Wight tomato, crispy potatoes, baked beans, Portobello mushroom, St. Ewe free-range fried eggs, toasted sourdough bread	17 ,	BACON AND EGG PANCAKES Smoked streaky bacon, St. Ewe free-range fried egg, Parmesan, maple syrup, Netherend Farm butter 484 kcal	
Netherend Farm butter 896 kcal FULL VEGAN BREAKFAST (vg)	16	BUTTERMILK PANCAKES (v) # Greek yoghurt, English strawberries, poached apricots, pistachios, lavender honey 484 kcal	10
Mushroom and lentil sausages, roasted Isle of Wight tomato, crispy potatoes, baked beans, Portobello mushroom, avocado, beetroo and rosemary hummus, toasted sourdough bread 675 kcal	t	EGGS ROYALE Smoked salmon, smashed avocado, wild rocket, St. Ewe free-range poached eggs, Hollandaise sauce, toasted breakfast muffin 781 kcal	15
SERPENTINE'S BREAKFAST BAP Cumberland sausage, smoked streaky bacon, St. Ewe free-range fried egg, toasted brioche bap 457 kcal	10	EGGS BENEDICT Pulled Wiltshire ham, St. Ewe free-range poached eggs, wild rocket, Hollandaise sauce, toasted breakfast muffin 803 kcal	15
VEGAN BREAKFAST BAP (vg) > Portobello mushroom, Isle of Wight tomato, wilted spinach, beetroot and rosemary hummus toasted plant-based bap 456 kcal	9	EGGS PASTRAMI Beef pastrami, St. Ewe free-range poached eggs wild rocket, Hollandaise sauce, toasted breakfas muffin 803 kcal	
SHAKSHUKA (v) Poached St. Ewe free-range eggs, spicy tomato, chickpea and red pepper sauce, spinach, coriand feta, sourdough flatbread 424 kcal		GRANOLA BOWL (v) Greek yoghurt, fresh raspberries and blueberries, homemade pecan granola, coconut flakes, maple syrup 484 kcal	9
SOURDOUGH PIZZAS		Available from 11:3	0am
NEAPOLITAN (v) Pomodoro sauce, fior di latte mozzarella and fresh basil 695 kcal	15	MORTADELLA Fior di latte mozzarella, buffalo mozzarella, cured Italian pork sausage, lemon and pistachio green pesto, Isle of Wight cherry tomatoes 793 kg	
DIAVOLA Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, green roquito chili peppers, hot honey, fresh basil 995 kcal CAPRICCIOSA	17 17	HAWAIIAN Pomodoro sauce, fior di latte mozzarella, BBQ chicken and pineapple, Parmesan, red onion, fresh basil 754 kcal	17
Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, pulled Wiltshire ham, Kalamata olives 987 kcal	17	ZUCCHINI (vg) ** Spiced red pepper tapenade, yellow and green courgette, vegan burrata, red onion, mint, chilli, toasted seeds, basil pesto 651 kcal	15
BEEF RAGU Pomodoro sauce, fior di latte mozzarella, slow-cooked beef shin, salsa verde, Parmesan 986 kcal	18	CAPRESE (v) Pomodoro sauce, Isle of Wight cherry tomatoes wild rocket, buffalo mozzarella, extra virgin olive oil, fresh basil 764 kcal	
FUNGHI (v) Fior di latte mozzarella, Portobello mushrooms, shaved truffles, wild rocket, Parmesan, truffle	16	DIPS FOR CRUST ea	ach 1

Hot honey 89 kcal

MAINS

Available from 12pm

SERPENTINE'S CHEESEBURGER

18

Double beef patty, Cheddar sauce, burger relish, pickled gherkins, shredded lettuce, toasted brioche bun, skin-on chips 1125 kcal

SERPENTINE'S FISH AND CHIPS

18

Battered North Atlantic haddock, minted mushy peas, tartare sauce, seaweed skin-on chips 806 kcal

BUTTERMILK CHICKEN BURGER

18

Free-range marinated spiced chicken, pickled gherkins, shredded lettuce, ranch dressing, toasted brioche bun, skin-on chips 1239 kcal

VEGAN SMASHED BURGER (vg) 👺

17

Grilled mushroom and lentil burger patty, Portobello mushroom, miso sesame relish, vegan Cheddar, shredded lettuce, toasted plant-based bun, skin-on chips 569 kcal

FRESH SEASONAL SALADS

Available from 12pm

CHICKEN AND AVOCADO SALAD

18

Roasted free-range chicken, smoked streaky bacon, crispy onion, shredded lettuce, garlic croutons, Parmesan, avocado dressing 712 kcal

SALMON NIÇOISE SALAD

19

Hot smoked salmon, new potatoes, Isle of Wight tomatoes, Provençal olives, capers, green beans, wild rocket, St. Ewe free-range soft egg, Dijon mustard lemon vinaigrette 756 kcal

GREEK SALAD (v) 🧩

16

Isle of Wight tomatoes, cucumber, green peppers, red onions, watermelon, wild rocket, Kalamata olives, Greek feta cheese, fresh basil, extra virgin olive oil 587 kcal

GARDEN SALAD (vg) 👺

16

Roasted cauliflower, courgette and aubergine, red pepper and green chickpeas, wild rocket, toasted seeds, garden herbs, beetroot and rosemary hummus, pomegranate dressing 760 kcal

SIDES

Available from 12pm

SKIN-ON CHIPS (vg) ** 7
Maldon rosemary sea salt 456 kcal

LETTUCE, WILD ROCKET AND PARMESAN (v) # House dressing 227 kcal GARLIC BREAD (v) # 10 Fior di latte mozzarella, garlic extra virgin olive oil 347 kcal

(v) 📂 vegetarian | (vg) 🐲 vegan

Please ask us about the allergens in our food

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day



goodfoodtalks

For an accessible version of our menu, please download the Good Food Talks app

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative



WINES

SPARKLING WINES		125	ml 750) ml	
BOTTEGA POETI PROSECCO BRUT DOC, Fresh, delicate, and floral, with notes of appl			9	45	
SILVER REIGN BRUT, Kent, England			12 (65	
Pale lemon hue, filled with citrus, fresh pear,	and cut g	green apples			
WHITE WINES		175 ml 250	ml 750) ml	
FLOR DE LISBOA BRANCO, Lisbon, Portug Floral notes with fresh acidity of grapefruit a		7.50 9.5 n zest	0	31	
VINUVA PINOT GRIGIO ORGANIC, Sicily, I Bright and zesty with flavours of green apple		9.50 11.5 d lemon	ю :	35	
GERARD BERTRAND HERITAGE, PICPOU Crisp, with notes of white peach and stone f		ET, Occitanie, France 10 13.5	0 :	39	
ROSÉ WINES		175 ml 250	ml 750) ml	
MINUTY ROSÉ ET OR, Côtes de Provence, I			18 !	55	
Citrus and white flowers, revealing notes of grapefruit, rose, and white peach LE MÉTÉORE ROSÉ 2022, Languedoc, France 9.50 11.85					
Red fruits and blood orange notes	ice	7.50 11.0	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	38	
RED WINES		175 ml 250	ml 750) ml	
TREMITO NERO D'AVOLA SICILIA DOC 2020, Sicily, Italy 7.50 9.50 Aromas of sweet cherry, spice, and rich ripe dark fruits					
EL OSCURO MENDOZA MALBEC, Mendoza, Argentina 9.75 13 Rich dark plum flavour with notes of blackberry, chocolate, and black pepper					
HOT DRINKS					
<u> </u>	2.60 / 3	CHAI LATTE 204 kcal		85 05	
	5 / 3.10	HOT CHOCOLATE 310 kcal		95	
AMERICANO 2 kcal OUR COFFEE OUR COFFEE	3.75 3.45	INDULGENT HOT CHOCOLATE 432 kcal		75	
IS RAINFOLD	3.45	TEA 1 kcal BABYCCINO 44 kcal	FRE	95	
CAPPUCCINO 135 kcal LATTE 202 kcal	3.85	EXTRA COFFEE SHOT / SYRUP SHOT		60	
MOCHA 282 kcal	4.15	MILK ALTERNATIVES	FRE		
BRING YOUR REUSABLE CUP AN			IKL		
ICED DRINKS					
ICED LATTE 95 kcal	4.45	ICED MATCHA LEMONADE 66 kcal	4.9	95	
ICED CINNAMON ROLL LATTE 171 kcal	4.95	HOMEMADE LEMONADE / PINK 114 / 124 k	cal 4. 9	95	
ICED CHOCOLATE COOKIE LATTE 185 kcal	5.15	MIXED BERRIES ICED TEA 116 kcal	4.9	95	
ICED AMERICANO 2 kcal	4.45	POMEGRANATE AND CRANBERRY	4.9	95	
ICED CHERRY MOCHA 208 kcal	5.15	ICED TEA 111 kcal	4	OF.	
ICED PASSION FRUIT AND MANGO MATCHA 89 kcal	4.95	PASSION FRUIT AND PINEAPPLE ICED GREEN TEA 192 kcal	4.	95	