

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			
FULL ENGLISH BREAKFAST	17	BACON AND EGG PANCAKES	13
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, Netherend Farm butter 896 kcal		Smoked streaky bacon, St. Ewe free-range fried egg, Parmesan, maple syrup, Netherend Farm butter 484 kcal	
FULL VEGAN BREAKFAST (vg) 🌿	16	BUTTERMILK PANCAKES (v) 🌿	10
Mushroom and lentil sausages, roasted Isle of Wight tomato, crispy potatoes, baked beans, Portobello mushroom, avocado, beetroot and rosemary hummus, toasted sourdough bread 675 kcal		Greek yoghurt, English strawberries, poached apricots, pistachios, lavender honey 484 kcal	
SERPENTINE'S BREAKFAST BAP	10	EGGS ROYALE	15
Cumberland sausage, smoked streaky bacon, St. Ewe free-range fried egg, toasted brioche bap 457 kcal		Smoked salmon, smashed avocado, wild rocket, St. Ewe free-range poached eggs, Hollandaise sauce, toasted breakfast muffin 781 kcal	
VEGAN BREAKFAST BAP (vg) 🌿	9	EGGS BENEDICT	15
Portobello mushroom, Isle of Wight tomato, wilted spinach, beetroot and rosemary hummus, toasted plant-based bap 456 kcal		Pulled Wiltshire ham, St. Ewe free-range poached eggs, wild rocket, Hollandaise sauce, toasted breakfast muffin 803 kcal	
SHAKSHUKA (v) 🌿	16	EGGS PASTRAMI	16
Poached St. Ewe free-range eggs, spicy tomato, chickpea and red pepper sauce, spinach, coriander, feta, sourdough flatbread 424 kcal		Beef pastrami, St. Ewe free-range poached eggs, wild rocket, Hollandaise sauce, toasted breakfast muffin 803 kcal	
		GRANOLA BOWL (v) 🌿	9
		Greek yoghurt, fresh raspberries and blueberries, homemade pecan granola, coconut flakes, maple syrup 484 kcal	

SOURDOUGH PIZZAS

Available from 11:30am			
NEAPOLITAN (v) 🌿	15	MORTADELLA	17
Pomodoro sauce, fior di latte mozzarella and fresh basil 695 kcal		Fior di latte mozzarella, buffalo mozzarella, cured Italian pork sausage, lemon and pistachio green pesto, Isle of Wight cherry tomatoes 793 kcal	
DIAVOLA	17	HAWAIIAN	17
Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, green roquito chili peppers, hot honey, fresh basil 995 kcal		Pomodoro sauce, fior di latte mozzarella, BBQ chicken and pineapple, Parmesan, red onion, fresh basil 754 kcal	
CAPRICCIOSA	17	ZUCCHINI (vg) 🌿	15
Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, pulled Wiltshire ham, Kalamata olives 987 kcal		Spiced red pepper tapenade, yellow and green courgette, vegan burrata, red onion, mint, chilli, toasted seeds, basil pesto 651 kcal	
BEEF RAGU	18	CAPRESE (v) 🌿	15
Pomodoro sauce, fior di latte mozzarella, slow-cooked beef shin, salsa verde, Parmesan 986 kcal		Pomodoro sauce, Isle of Wight cherry tomatoes, wild rocket, buffalo mozzarella, extra virgin olive oil, fresh basil 764 kcal	
FUNGHI (v) 🌿	16	DIPS FOR CRUST	each 1
Fior di latte mozzarella, Portobello mushrooms, shaved truffles, wild rocket, Parmesan, truffle olive oil 786 kcal		Garlic aioli (v) 78 kcal 🌿	
		House ranch (v) 65 kcal 🌿	
		Hot honey 89 kcal	

MAINS

Available from 12pm			
SERPENTINE'S CHEESEBURGER	19		
Double beef patty, Cheddar sauce, burger relish, pickled gherkins, shredded lettuce, toasted brioche bun, skin-on chips 1125 kcal			
SERPENTINE'S FISH AND CHIPS	19		
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	LETTUCE, WILD ROCKET AND PARMESAN (v) 🌿	6
Maldon rosemary sea salt 456 kcal		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



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, Veneto, Italy	9	45
Fresh, delicate, and floral, with notes of apple, white peach and citrus fruits		
SILVER REIGN BRUT, Kent, England	12	65
Pale lemon hue, filled with citrus, fresh pear and cut green apples		

WHITE WINES

	175 ml	250 ml	750 ml
FLOR DE LISBOA BRANCO, Lisbon, Portugal	7.50	9.50	31
Floral notes with fresh acidity of grapefruit and lemon zest			
VINUVA PINOT GRIGIO ORGANIC, Sicily, Italy	9.50	11.50	35
Bright and zesty with flavours of green apple, pear and lemon			
GERARD BERTRAND HERITAGE, PICPOUL DE PINET, Occitanie, France	10	13.50	39
Crisp, with notes of white peach and stone fruit			

ROSÉ WINES

	175 ml	250 ml	750 ml
LE MÉTÉORE ROSÉ, Languedoc, France (organic)	9.50	11.85	38
From vines uniquely grown in a meteor crater, an expressive nose of raspberry, strawberry and grapefruit with a touch of spice and a long saline finish			
MINUTY M ROSÉ, Côtes de Provence, France	15	18	55
Fresh citrus and white flowers, with elegant notes of grapefruit, rose and white peach			

RED WINES

	175 ml	250 ml	750 ml
TREMITO NERO D'AVOLA SICILIA DOC 2020, Sicily, Italy	7.50	9.50	31
Aromas of sweet cherry, spice and rich ripe dark fruits			
EL OSCURO MENDOZA MALBEC, Mendoza, Argentina	9.75	13	38
Rich dark plum flavour with notes of blackberry, chocolate and black pepper			

HOT DRINKS

ESPRESSO sngl / dbl 2 kcal	3.20 / 3.40	CHAI LATTE 204 kcal	4.60
MACCHIATO sngl / dbl 6 kcal	3.30 / 3.50	HOT CHOCOLATE 310 kcal	4.60
FLAT WHITE 117 kcal	4.30	INDULGENT HOT CHOCOLATE 432 kcal	5.15
AMERICANO 2 kcal	3.75	TEA 1 kcal	3.25
CAPPUCCINO 135 kcal	4.40	BABYCCINO 44 kcal	FREE
LATTE 202 kcal	4.40	EXTRA COFFEE SHOT / SYRUP SHOT	0.95 / 0.60
MOCHA 282 kcal	4.60	MILK ALTERNATIVES	FREE



BRING YOUR REUSABLE CUP AND RECEIVE 50P OFF YOUR HOT DRINK

ICED DRINKS

ICED LATTE 95 kcal	4.75	ICED MATCHA LEMONADE 66 kcal	5.25
ICED CINNAMON ROLL LATTE 171 kcal	4.95	HOMEMADE LEMONADE / PINK 114 / 124 kcal	5.15
ICED CHOCOLATE COOKIE LATTE 185 kcal	5.25	MIXED BERRIES ICED TEA 116 kcal	5.25
ICED AMERICANO 2 kcal	4.45	POMEGRANATE AND CRANBERRY	5.25
ICED CHERRY MOCHA 208 kcal	5.25	ICED TEA 111 kcal	
ICED PASSION FRUIT AND	5.25	PASSION FRUIT AND PINEAPPLE	5.25
MANGO MATCHA 89 kcal		ICED GREEN TEA 192 kcal	