## 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



Available until 11:30am

## **BREAKFAST** WILD MUSHROOMS AND FULL VEGAN BREAKFAST (vg) 17 11 AVOCADO (vg) 🐲 Mushroom and lentil sausages, roasted garlic Sautéed wild mushrooms, tarragon, spiced tomato, hash browns, Heinz baked beans, sautéed smashed avocado, wilted spinach, pine kernels, wild mushrooms and tarragon, beetroot hummus, toasted sourdough bread 456 kcal spiced smashed avocado, toasted sourdough bread 675 kcal BUTTERMILK PANCAKES (v) 10 **FULL ENGLISH BREAKFAST** 18 Greek yoghurt, blueberry, vanilla and lemon compote, fresh blueberries, pistachios, Cumberland sausages, smoked streaky bacon, black pudding, roasted garlic tomato, hash browns, lavender honey 417 kcal Heinz baked beans, wild mushrooms and tarragon, PORRIDGE (vg) St. Ewe's free-range fried eggs, toasted sourdough Stewed cinnamon Bramley apples, porridge oats, bread, Netherend Farm butter 927 kcal chia seeds, coconut milk, maple syrup 502 kcal **EGGS BENEDICT** 16 SHAKSHUKA (v) 🧩 17 Honey-roasted pulled ham, wilted spinach, Sautéed peppers, onions, spiced tomato sauce, St. Ewe's free-range poached eggs, crispy crumbled aged feta, extra virgin olive oil, sesame smoked streaky bacon, Hollandaise sauce, seeds, coriander, St. Ewe's free-range poached toasted English breakfast muffin 658 kcal eggs, toasted sourdough bread 424 kcal **EGGS ROYALE** 15 **BACON AND EGG PANCAKES** 13 Hot smoked salmon, prawns, dill and mustard, Smoked streaky bacon, St. Ewe's free-range fried spiced smashed avocado, wilted spinach, egg, Gran Levanto cheese, maple syrup 534 kcal St. Ewe's free-range poached eggs, Hollandaise sauce, toasted English breakfast muffin 750 kcal 12 SERPENTINE'S BREAKFAST BAP Cumberland sausage patty, smoked streaky bacon, St. Ewe's free-range fried egg, wilted spinach, toasted brioche bap 519 kcal SOURDOUGH PIZZAS Available from 11:30am 15 PORTOBELLO (v) 🧩 16 ZUCCA (vg) Roasted butternut squash, caramelised Wild mushroom tapenade, fior di latte mozzarella, sautéed Portobello mushrooms, red onions, vegan burrata, wild rocket, sage,

chilli, toasted pumpkin seeds 651 kcal MARGHERITA (v) 🧩

Pomodoro sauce, fior di latte mozzarella, fresh basil 695 kcal

CONTADINA (v) 🧩 Fior di latte mozzarella, Taleggio cheese, garlic and rosemary potatoes, marinated artichoke, Kalamata olives, capers, oregano, extra virgin olive oil 498 kcal

POLPETTE CALZONE Pomodoro sauce, fior di latte mozzarella, braised beef meatballs, spiced salsa verde, fresh basil, Gran Levanto cheese 978 kcal

DIAVOLA Pomodoro sauce, fior di latte mozzarella, spiced pork chorizo, fresh basil, green Roquito chilli peppers, red onions, hot honey 995 kcal

red onions, wilted spinach, Gran Levanto cheese, parsley, pine kernels 786 kcal 14 QUATTRO FORMAGGI (v) 🧩 17 Fior di latte mozzarella, Gorgonzola, Taleggio, Gran Levanto cheese, thyme, 15 truffle shavings 686 kcal SPECK AND GORGONZOLA 18

Fior di latte mozzarella, honey-roasted

wild rocket 754 kcal

18

17

pulled ham, Gorgonzola cheese, walnuts,

**DIPS FOR CRUST** 2 each / 5 all three Garlic aioli (v) 78 kcal 🧩 House ranch (v) 65 kcal Hot honey (v) 89 kcal 🧩

MAINS Available from 12pm

VEGAN SMASH BURGER (vg) 🐲 15 Mushroom and lentil patty, spiced cauliflower, beetroot hummus, vegan cheese sauce, sriracha mayonnaise, shredded lettuce, toasted plant-based bun, rosemary Maldon sea salt skin-on chips 569 kcal 19 MOUNT GRACE BEEF BURGER Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli burger relish, black truffle mayonnaise, shredded lettuce, toasted brioche bun, rosemary Maldon sea salt skin-on chips 1122 kcal 17 **BUTTERMILK CHICKEN BURGER** Norfolk free-range spiced southern-fried chicken, hash browns, shredded lettuce, pickled gherkins, dill ranch dressing, toasted brioche bun, rosemary Maldon sea salt skin-on chips 1239 kcal SERPENTINE'S FISH AND CHIPS 18 Battered North Atlantic haddock, seaweed Maldon salt skin-on chips, minted peas, tartare sauce 879 kcal SAUSAGE AND MASH 16 Grilled Cumberland sausage, Netherend Farm buttered mashed potato, crispy shallots, red wine onion gravy 945 kcal

## FRESH SEASONAL SALADS

Available from 12pm

15

18

18

BEETROOT AND WALNUT GARDEN SALAD (v)

Maple-roasted heritage beetroot, red pepper, whipped goat's cheese, chicory, wild rocket, garden herbs, paprika-spiced seeds, candy walnuts, pomegranate and beetroot dressing 760 kcal

CHICKEN COBB SALAD Pulled spiced free-range chicken, smashed avocado, soft-boiled St. Ewe's free-range egg, gem lettuce, radicchio, sweetcorn, Isle of Wight tomatoes, smoked streaky bacon, crispy onions,

Gran Levanto cheese, avocado dressing 812 kcal

SALMON HARISSA SALAD Honey-roasted rose harissa salmon, charred fennel seeds broccoli, caraway carrots, spinach, curly kale, tahini-dressed lentils and quinoa, garden herbs, miso lime dressing 798 kcal

SIDES Available from 12pm

SKIN-ON CHIPS (vg) 💐 Rosemary Maldon sea salt 456 kcal

LETTUCE, WILD ROCKET AND PARMESAN (v) 🧩 House dressing 227 kcal

**DUCK FAT-ROASTED** KING EDWARD POTATOES Saffron aioli and rosemary 435 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

**MILK ALTERNATIVES** 

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SPARKLING WINES				125 ml	750 ml
BOTTEGA POETI PROSECCO BRUT DOC, Veneto, Italy Fresh, delicate, and floral, with notes of apple, white peach and citrus fruits				9	45
SILVER REIGN BRUT, Kent, England Pale lemon hue, filled with citrus, fresh	pear and cut g	reen apples		12	65
WHITE WINES			175 ml	250 ml	750 ml
FLOR DE LISBOA BRANCO, Lisbon, Po Floral notes with fresh acidity of grapef	•	n zest	7.50	9.50	31
VINUVA PINOT GRIGIO ORGANIC, Sicily, Italy Bright and zesty with flavours of green apple, pear and lemon			9.50	11.50	35
GERARD BERTRAND HERITAGE, PICPOUL DE PINET, Occitanie, France Crisp, with notes of white peach and stone fruit				13.50	39
ROSÉ WINES			175 ml	250 ml	750 ml
LE MÉTÉORE ROSÉ, Languedoc, France (organic) 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				11.85	38
MINUTY M ROSÉ, Côtes de Provence, France Fresh citrus and white flowers, with elegant notes of grapefruit, rose and white peach			15	18	55
RED WINES			175 ml	250 ml	750 ml
TREMITO NERO D'AVOLA SICILIA DOC 2020, Sicily, Italy Aromas of sweet cherry, spice and rich ripe dark fruits			7.50	9.50	31
EL OSCURO MENDOZA MALBEC, Me Rich dark plum flavour with notes of bla			9.75	13	38
HOT DRINKS		ICED DRINKS			
ESPRESSO sngl / dbl 2 kcal	3.20 / 3.40	ICED LATTE 95 kcal			4.75
MACCHIATO sngl / dbl 6 kcal	3.30 / 3.50	ICED AMERICANO 2 kcal			4.45
FLAT WHITE 117 kcal	4.30				
AMERICANO 2 kcal	3.75	SEASONAL DRI	NK	S	
CAPPUCCINO 135 kcal OUR COFFEE 4.40		ICED BANANA BREAD MATCHA 223 kcal 5.			5.25
LATTE 202 kcal  MOCHA 282 kcal			E 155 kc	al	4.60
			175 kcal		4.95
CHAI LATTE 204 kcal	4.60				
HOT CHOCOLATE 310 kcal	4.60				
INDULGENT HOT CHOCOLATE 432 kca	5.15				
TEA 1 kcal	3.25				
BABYCCINO 44 kcal	FREE	BRING YOUR REUS	CAD!	E C	
EXTRA COFFEE SHOT/SYRUP SHOT 0.95/0.60 AND RECEIVE					_
MILICAL TERMATIVES					

FREE HOT DRINK