

## WINES

### SPARKLING WINES

	125 ml	750 ml
<b>BOTTEGA POETI PROSECCO BRUT DOC</b> , Veneto, Italy (vg) 🍷 Fresh apple, peach, citrus and delicate floral notes; light and balanced	9.75	45
<b>SILVERHAND SILVER REIGN BRUT NV</b> , Kent, England (organic) (vg) 🍷 Crisp citrus, pear and green apple with a clean, easy-drinking finish	12.50	60

### WHITE WINES

	175 ml	250 ml	750 ml
<b>AMABELLI TREBBIANO</b> , Emilia Romagna, Italy (organic) (vg) 🍷 Dry, harmonious and straw-yellow; ideal with light dishes and fish	8.50	11	34
<b>VINUVA PINOT GRIGIO</b> , Veneto, Italy (organic) (vg) 🍷 Bright and fresh with pear and apple aromas and balanced acidity	9.25	12.25	36
<b>SPY VALLEY SATELLITE SAUVIGNON BLANC</b> , New Zealand Crisp and vibrant with elderflower, citrus and passion fruit	10.25	13.50	40
<b>GERARD BERTRAND HERITAGE PICPOUL</b> , Occitanie, France (organic) Zesty citrus and grapefruit with refreshing stone-fruit notes	10.50	13.75	41

### ROSÉ WINES

	175 ml	250 ml	750 ml
<b>GERARD BERTRAND GRIS BLANC ROSÉ</b> , Occitanie, France (organic) Pale pink, with fresh berries, rose petals and citrus; crisp and delicate	10	13.25	39
<b>LE MÉTÉORE ROSÉ</b> , Languedoc-Roussillon, France (organic) (vg) 🍷 Dry and fresh with wild strawberry, grapefruit, white peach and light salinity	10.50	13.75	41
<b>MINUTY M ROSÉ</b> , Côtes de Provence, France Vibrant rosé with tangy berries, citrus zest and soft herbal hints	14	17.50	52

### RED WINES

	175 ml	250 ml	750 ml
<b>TREMITO NERO D'AVOLA DOC</b> , Sicily, Italy Warm spice and cherry leading to rich, ripe dark-fruit flavours	8.50	11	32
<b>VALDIVIESO PINOT NOIR</b> , Aconcagua Valley, Chile (vg) 🍷 Juicy cherry and raspberry with a smooth finish and a touch of spice	10.25	13.50	40

## COCKTAILS

<b>GIN &amp; TONIC</b> single / double	9.50 / 11.50
<b>PIMM'S</b> glass / jug	11 / 42
<b>SANGRIA</b>	10.50
<b>APEROL SPRITZ / CAMPARI SPRITZ</b>	12
<b>MOJITO</b>	12
<b>NEGRONI</b>	12

## MOCKTAILS

<b>VIRGIN MOJITO</b>	10.50
<b>CRODINO SPRITZ MOCKTAIL</b>	9.95

## BEER AND CIDER

<b>SAN MIGUEL</b> half pint / pint	4 / 7.95
<b>CAMDEN HELLS LAGER</b> half pint / pint	4.20 / 8
<b>CAMDEN PALE ALE</b> half pint / pint	4.20 / 8
<b>GUINNESS</b> half pint / pint	4.20 / 8.25
<b>MAGNERS CIDER</b> half pint / pint	4 / 7.95

# SERPENTINE

## BAR & KITCHEN



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FROM THE TABLE

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## BREAKFAST

Available until 11:30am

<b>BUTTERMILK PANCAKES (v)</b> 🌿 English strawberries with Greek yoghurt, strawberry compote and lavender honey 724 kcal	10	<b>SHAKSHUKA (v)</b> 🌿 Sautéed peppers and onions, spiced tomato sauce, crumbled aged feta, sesame seeds, coriander and St. Ewe's free-range poached eggs with a wood-fired flatbread 524 kcal	16
<b>MISO-GLAZED AUBERGINE AND AVOCADO (vg)</b> 🌿 Roasted soya and sesame-seed aubergine with spiced smashed avocado, wilted spinach and coriander on toasted sourdough 656 kcal	11	<b>MIDDLE EASTERN BREAKFAST BOWL (v)</b> 🌿 St. Ewe's free-range poached eggs, labneh, dukkah-spiced Isle of Wight tomatoes, mint and green chickpeas, wilted spinach, toasted seeds and crispy chilli olive oil with a wood-fired flatbread 715 kcal	16
<b>SERPENTINE'S BRIOCHE BAP</b> Cumberland sausage patty, smoked streaky bacon, St. Ewe's free-range fried egg and wilted spinach in a toasted brioche bap 719 kcal	12	<b>THE GARDEN BREAKFAST (vg)</b> 🌿 Lentil and bean ragù, roasted garlic tomato, hash browns, Portobello mushroom with tarragon, beetroot hummus and spiced smashed avocado on toasted sourdough 977 kcal	16
<b>SMOKED SALMON BRIOCHE BAP</b> Smoked Isle of Skye salmon, St. Ewe's free-range fried egg, capers, dill cream cheese, smoky cucumber and wild rocket in a toasted brioche bap 657 kcal	13	<b>THE SERPENTINE BREAKFAST</b> Cumberland sausages, smoked streaky bacon, black pudding, roasted garlic tomato, hash browns, Heinz baked beans, Portobello mushroom with tarragon, St. Ewe's free-range fried egg and toasted sourdough with Netherend Farm butter 1101 kcal	17
<b>SPICED BANANA BREAD WITH WALNUT GRANOLA (v)</b> 🌿 Spiced banana loaf with walnut granola, caramelised banana, fresh raspberries, Greek yoghurt and date molasses 882 kcal	14	<b>ADD-ONS</b> Avocado, bacon, sausage, egg, hash browns	2.50 each

## SOURDOUGH PIZZAS

Available from 11:30am

<b>MARGHERITA (v)</b> 🌿 Pomodoro sauce, fior di latte mozzarella and fresh basil 742 kcal	14	<b>HAWAIIAN</b> Pomodoro sauce, fior di latte mozzarella, BBQ chicken, pineapple, Gran Levanto cheese, red onions and fresh basil 754 kcal	17
<b>ORTOLANA (vg)</b> 🌿 Red pepper tapenade, vegan burrata, ribbons of yellow and green courgette, Isle of Wight tomatoes, wild rocket, extra virgin olive oil and fresh basil 801 kcal	15	<b>BRESAOLA</b> Pomodoro sauce, fior di latte mozzarella, bresaola, buffalo mozzarella, Gran Levanto cheese, salsa verde, hot honey and wild rocket 1118 kcal	18
<b>FUNGHI AND TRUFFLE (v)</b> 🌿 Basil pesto, fior di latte mozzarella, sautéed Portobello mushrooms, red onions, wilted spinach, Gran Levanto cheese, parsley, pine kernels and truffle oil 1073 kcal	16	<b>PUTTANESCA</b> Pomodoro sauce, fior di latte mozzarella, Kalamata olives, capers, anchovies, crispy chilli flakes, oregano, extra virgin olive oil and fresh basil 912 kcal	16
<b>CAPRICCIOSA</b> Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, pulled Wiltshire ham and Kalamata olives 987 kcal	17	<b>DIPS FOR CRUST</b> 0.50 each / 1 all three Garlic aioli (v) 78 kcal 🌿 House ranch (v) 65 kcal 🌿 Hot honey (v) 89 kcal 🌿	
<b>DIAVOLA</b> Pomodoro sauce, fior di latte mozzarella, spiced pork salami, green roquito chilli peppers, red onions, hot honey and fresh basil 1113 kcal	17		

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



## MAINS

Available from 12pm

<b>VEGAN SMASH BURGER (vg)</b> 🌿 Mushroom and lentil patty, Portobello mushroom, beetroot hummus, vegan cheese sauce and sriracha mayonnaise, shredded lettuce in a toasted plant-based bun with rosemary Maldon sea salt skin-on chips 825 kcal	15
<b>DOUBLE BEEF BURGER</b> Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli relish, sriracha mayonnaise and shredded lettuce in a toasted brioche bun with rosemary Maldon sea salt skin-on chips 1122 kcal	17
<b>FISH AND CHIPS</b> Battered North Atlantic haddock with seaweed Maldon salt skin-on chips, minted peas and tartare sauce 879 kcal	17
<b>PRAWN COCKTAIL ROLL</b> Lemon butter-seared king prawns, Marie Rose sauce, garden herbs, smoky cucumber and paprika, celery and shredded lettuce in a brioche roll with rosemary Maldon sea salt skin-on chips 778 kcal	18
<b>TERIYAKI SALMON AND BLACK RICE</b> Roasted teriyaki salmon, charred broccoli and miso aubergine, spinach, sesame seeds, Venere black rice dressed with tahini, edamame beans, garden herbs and radishes with a miso lime dressing 729 kcal	18
<b>WOOD-FIRED ROASTED SHOULDER OF LAMB</b> Sour cherry harissa, burnt aubergine and labneh, wild rocket and caramelised onions, sumac pomegranate dressing on a sourdough wood-fired oven flatbread 1203 kcal	22

## FRESH SEASONAL SALADS

Available from 12pm

<b>CHICKEN CAESAR SALAD</b> Rotisserie cooked pulled chicken, gem lettuce, garlic croutons, Gran Levanto cheese, crispy onions and capers with avocado and Caesar dressing 712 kcal	15
<b>SPICED CAULIFLOWER AND QUINOA SALAD (vg)</b> 🌿 Spiced roasted cauliflower, courgette and red pepper, quinoa, green chickpeas, wild rocket, toasted seeds, garden herbs and a coconut and mango curry dip with a pomegranate dressing 650 kcal	15
<b>MELON, FETA AND PISTACHIO SALAD (v)</b> 🌿 Cantaloupe melon, cucumbers, red onions, wild rocket, Kalamata olives, Greek feta, fresh mint, lime and pistachio with extra virgin olive oil 587 kcal	16

## SIDES

Available from 12pm

<b>LETTUCE, ROCKET AND GRAN LEVANTO SALAD (v)</b> 🌿 House dressing 227 kcal	6	<b>NEW POTATO SALAD (vg)</b> 🌿 New potatoes, gherkins, Dijon mustard vinaigrette and dill 376 kcal	7	<b>SKIN-ON CHIPS (vg)</b> 🌿 Rosemary Maldon sea salt 456 kcal	7
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(v) 🌿 vegetarian | (vg) 🌿 vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your choice.

Adults need around 2000 kcal a day

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

