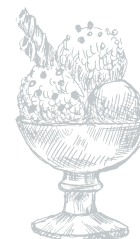


TIPI MENU

Grilled flatbread, <i>aged balsamic dressing (G / SE / S)</i>	5	Pan fried chilli garlic prawns <i>tossed with parsley (F / MI)</i>	15
add any of the below		Sliced Prosciutto Crudo	8
<i>Hummus (SE)</i>	5	Salt & pepper squids <i>with pickled ginger mayo (G / MO / S / E)</i>	14
<i>Tzatziki (MI)</i>	5	Beetroot falafel <i>with red pepper and tomato hummus (SE)</i>	10.5
<i>Marinated olives</i>	5	Salt baked beetroot salad (N) <i>Wilted kale, baby spinach lemon and honey dressing, topped with toasted walnuts</i>	8
<i>Red pepper & tomato hummus (SE)</i>	5	Chargrilled 4oz sirloin steak, <i>chimichurri sauce</i>	15
<i>Guacamole</i>	5	Honey & thyme glazed goat cheese (MI)	5
Ham Hock bon-bon's, <i>tarragon crème fraiche (G / MI)</i>	14	Patata Bravas, <i>spicy tomato sauce (G)</i>	7
Plum tomato bruschetta, <i>balsamic drizzle (G / MI)</i>	10.5		
Sauté chorizo <i>glazed with red wine & honey (MI)</i>	12		
Teriyaki glazed chicken skewer (G / S)	12		

TO FINISH

Pistachio Chocolate Opera <i>Pistachio sponge with rich chocolate mousse, pistachio crumb & vanilla ice-cream (G / MI / N / S)</i>	9	Selection of 3 scoops of ice-cream or sorbets (MI/E) <i>choose from:</i>	9
Vanilla Pannacotta <i>Pineapple, mango & mint salsa infused with Malibu (MI / E)</i>	9	<i>vanilla</i>	
Regional cheeseboard <i>Bath Blue, Cotswold brie & Ilchester farmhouse cheddar with biscuits, grapes and chutney (G / E / MI / M / SE)</i>	12	<i>chocolate chip</i>	
		<i>strawberry</i>	
		<i>or</i>	
		<i>lemon sorbet</i>	
		<i>raspberry sorbet</i>	
		<i>mango sorbet</i>	



An average adult needs 2000 Kcal per day. Calorie needs vary.

Allergens: We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of our team prior to ordering.

C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts
L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide
SE: Sesame

A discretionary service charge of 10% will be added to your bill


DE VERE

GIN

6 O'clock London Dry Gin 43%	£5.40
6 O'clock Brunel 50%	£5.50
6 O'clock Mango Lime Ginger	£5.50
6 O'clock Damson 40%	£5.50
6 O'clock Sloe 26%	£5.50

VODKA 25ml

Absolut 40%	£5.20
---------------	-------

TEQUILA 25ml

Olemeca Reposado 38%	£5.30
------------------------	-------

WHISK (E)Y

Buffalo Trace 40%	£5.80
Glenmorangie 10 Year Old 40%	£5.60

RUM 25ml

Havana Club 3 Year Old 40%	£5.20
Havana Club Anejo Especial 40%	£5.20
Havana Club 7 Year Old 40%	£5.80

BRANDY 25ml

Martell VS 40%	£5.80
------------------	-------

BOTTLED BEER 330ml

Birra Moretti 4.6%	£5.50
Brixton Atlantic APA 5.4%	£5.50
Brixton Coldharbour Lager 4.4%	£5.50
Heineken 5%	£5.50
Sol 4.5%	£5.50
Heineken 0.0 - alcohol free 0.0%	£3.95
Birra Moretti 0.0 - alcohol free 0.0%	£3.95

BOTTLED CIDER 500ml

Old Mout Pineapple & Raspberry 4%	£6.50
Old Mout Kiwi & Lime 4%	£6.50
Inch's Apple Cider 5.3%	£6.50
Old Mout Berries & Cherries - alcohol free 0.0%	£4.95

COCKTAIL

Bramble <i>A famous gin cocktail created by Dick Bradsell in London in the 1900s. A blend of Gin, lemon juice & sugar finished with a drizzle of Crème de cassis.</i>	£10.95
Paloma <i>Deemed the National Drink of Mexico. Olemca Blanco Tequila, lime juice, grapefruit juice topped with soda.</i>	£10.95
Passionfruit Martini <i>Ever popular, created in 2002 by Douglas Ankrah, Absolute vanilla vodka, passoa, passion fruit puree, sugar syrup, served with a shot of prosecco on the side.</i>	£10.95

RED WINE

	175ml	250ml	Bottle
Alto Bajo Merlot CENTRAL VALLEY, CHILE <i>Intense plum fruit flavours with a smooth texture.</i>	£7.25	£11.00	£32.50
El Muro Tinto Tempranillo Garnacha CARINENA, SPAIN <i>Soft, fruity, easy-going red.</i>	£6.75	£9.25	£27.00
Esquinas de Argento Malbec MENDOZA, ARGENTINA <i>Red cherry & blackberry with savoury notes.</i>	£11.00	£15.75	£46.00

WHITE WINE

	175ml	250ml	Bottle
Kudu Plains Chenin Blanc STELLENBOSCH, SOUTH AFRICA <i>Citrus, peach, zippy & refreshing.</i>	£6.75	£9.25	£27.00
Circa Pinot Grigio NEW SOUTH WALES, AUSTRALIA <i>Pear & green apples with a lemony finish.</i>	£7.75	£11.00	£32.00
Satellite by Spy Valley Sauvignon Blanc MARLBOROUGH, NEW ZEALAND <i>Crisp with elderflower and citrus flavours.</i>	£8.75	£12.50	£36.50

SPARKLING

	175ml	Bottle
Vaporetto Prosecco NV VENETO, ITALY <i>Refreshing citrus & pear.</i>	£7.50	£36.00
Palmer & Co Brut Reserve NV CHAMPAGNE, FRANCE <i>Refreshing white fruits & hints of hazelnuts.</i>	£13.00	£59.00
Palmer & Co Rosé NV CHAMPAGNE, FRANCE <i>Red fruits & delicate notes of spice.</i>	£14.00	£62.00

ROSÉ WINE

	175ml	250ml	Bottle
Wandering Bear Rosé WESTERN CAPE, SOUTH AFRICA <i>Fruity with flavours of strawberry & raspberry.</i>	£6.75	£9.25	£27.00
Chateau de Berne Esprit Mediterranee Rosé PROVENCE, FRANCE <i>Classically light, Mediterranean food pairing dream.</i>	£9.25	£11.25	£33.50

NON ALCOHOLIC

Martin Frobisher's Fruit Fusions 275 ml	£3.15
Apple & Raspberry 75 kcal	Apple & Mango 91 kcal
Orange & Passionfruit 90 kcal	
Coca Cola 330 ml	£3.30
Classic 123 kcal	Diet 0 kcal
Fever Tree 200 ml	£3.10
Tonic Water 56 kcal	Ginger Beer 74 kcal
Ginger Ale 68 kcal	Lemon Tonic 70 kcal
Premium Lemonade 70 kcal	
Mediterranean Tonic 72 kcal	
Refreshingly Light Elderflower Tonic Water 38 kcal	
Aromatic Tonic Water 74 kcal	
Fever Tree 200 ml	£3.00
Light Tonic 30 kcal	Spring Soda Water 0 kcal