

## STANDARD BRUNCH

AVOCADO TOAST £ 10.25

SMASHED AVOCADO ON SOURDOUGH WITH POACHED EGGS

SPICY AVOCADO TOAST £11

SMASHED AVOCADO, VEGAN MOUTARDE, CONFIT TOMATOES, SMOKED CHILLI OIL, HAZELNUT CRUMB

TRUFFLED AVOCADO TOAST £12

TRUFFLED AVOCADO, TOASTED SOURDOUGH, POACHED EGGS, TRUFFLED MUSHROOMS, PORCINI MUSHROOM POWDER

STEAK AND EGGS £18

DRY AGED SIRLOIN STEAK, SLOW ROASTED TOMATOES, 2 FRIED EGGS, CRISPY POTATO STRAWS, COMBOT BUTTER SAUCE

CROQUE MONSIEUR £10.50

48 HOUR SOURDOUGH, SMOKED HAM, FENNEL SALAMI, 3 CHEESE BECHAMEL SAUCE, SMOKED BACON AND ONION CRUMB

CROQUE MADAME £12

48 HOUR SOURDOUGH, SMOKED HAM, FENNEL SALAMI, 3 CHEESE BECHAMEL SAUCE, FRIED EGG, SMOKED BACON & ONION CRUMB

FRENCH TOAST £11

THICK CUT BRIOCHE WITH CARAMELISED BLUEBERRIES AND TONKA BEAN CREAM

BANANA FRENCH TOAST £12

THICK CUT BRIOCHE, TOASTED HAZELNUT PRALINE, SHAVED CHOCOLATE AND BANANAS

CHICKEN AND WAFFLES £15.50

NASHVILLE HOT CHICKEN BREAST, CRUMBED FILLETS, WITH BROWN BUTTER WAFFLES AND A HOT HONEY SAUCE

MAKE IT A

BOTTOMLESS BRUNCH?

UP TO TWO HOURS OF BOTTOMLESS PROSECCO FOR ONLY £18 PER PERSON.

IN ADDITION TO WHATEVER YOU ORDER FROM OUR MENU

## THE STANDARD BRUNCH

LOUGHTON ESSEX

BRUNCH SERVED 11AM - 4PM DAILY

BRUNCH - LUNCH - COCKTAIL HOUR - DINNER

CHICKEN WINGS

CHOOSE PORTION 4-8-12-16

CHOOSE FLAVOUR BBQ - BUFFALO - JERKY

TABLESIDE TORTILLAS £12

SHARING BOWL OF MARR TORTILLAS WITH SPICY GUAC

SPECIAL £16

FRENCH ONION SOUP PASTA

## SALADS

ADD: SLICED AVOCADO 4 NASHVILLE HOT CRISPY CHICKEN FILLETS & CRISPY SMOKED BACON 3 SOFT BOILED EGG 1.50

GRILLED CHICKEN CAESAR SALAD £15.50

BABY GEM LETTUCE, AGED PARMESAN, SOFT BOILED EGG, SOURDOUGH CROUTONS

NASHVILLE HOT CRISPY CHICKEN SALAD £16

VENEGES OF PURPLE AND GREEN BEER LETTUCE, COLOURFUL TOMATOES, SERVED WITH DRESSING ON SIDE

THE ULTIMATE GREEK SHARING SALAD £18

KALAMATA OLIVES, CHARRED FETA CHEESE, CHOPPED CUCUMBERS, ANIMATED TOMATOES, RED ONIONS, TOASTED SEEDS AND SPICES, EXTRA VIRGIN OLIVE OIL AND OREGANO DRESSING

WATERMELON SALAD £15

FRESH AND CHARRED WATERMELON, PICKED MINT, SMASHED CUCUMBER, PINE NUTS, FETA AND AVOCADO

KALE AND SWEET POTATO SALAD £14.50

SPICY ROASTED SWEET POTATOES, CRISPY CHICKPEAS, CURLY KALE, TOASTED HAZELNUT DRESSING

DONT FORGET THE SIDES !!

SAUTEED WILD MUSHROOMS - POACHED EGGS - CRISPY POTATO BITES - MAPLE GLAZED SMOKED BACON - CRISPY SMOKED BACON - SMASHED AVOCADO SLOW ROASTED TOMATOES - TOASTED SOURDOUGH - HOUSE PICKLES

## BURGERS

SERVED WITH HOMEMADE CRISPY ROSEMARY FRIES

MADE DAILY BY OUR CHEF, OR HOUSE SALAD

THE STANDARD BURGER £15

80Z CHUCK & BRISSET Mince Burger, Beef Tomatoes, Lettuce, In A Toasted Brioche Bun

VEGAN BURGER £14

GRILLED PLANT BASED BURGER, VEGAN CHEESE, SHREDDED LETTUCE, TOMATOES IN A BRIOCHE BUN

## SANDWICHES

SERVED WITH HOMEMADE CRISPY ROSEMARY FRIES

MADE DAILY BY OUR CHEF, OR HOUSE SALAD

CLASSIC BLT £12.95

SMOKED CRISPY BACON, SLICED HERITAGE TOMATOES, CRISP LETTUCE, ROASTED GARLIC AND HERB MAYO, HOUSE PICKLE

NASHVILLE HOT CHICKEN £14

OUR SIGNATURE BRINED AND CRISPY NASHVILLE HOT CHICKEN FILLETS, HOUSE PICKLES, SHREDDED LETTUCE IN RANCH DRESSING, TOMATOES

BEER BATTERED COD £13.50

CRISPY BEER BATTERED COD GOUDJONS, TARTARE SAUCE, AUSHY PEAS AND GHERKINS

NO FISH FINGER GOUJON (V) £11

TARTARE SAUCE, MUSHY PEAS AND GHERKINS

## COCKTAIL PITCHERS £25

MARGARITA PITCHER

(PAIRS PERFECTLY WITH OUR TABLESIDE TORTILLAS)

DOWN SOUTH SWEET TEA

SWEETENED ICED TEA, PEACH, VODKA

## COFFEE & TEA

Americano 3.50 Latte 4 Cappuccino 4 Iced Latte 4.25 Tea 3

PRIVATE HIRE

OUR VENUE IS AVAILABLE FOR PRIVATE DINING AND PRIVATE PARTIES RANGING FROM 15PPPL TO 150PPPL. ASK YOUR SERVER FOR DETAILS

## SNACKS, DIPS & NIBBLES

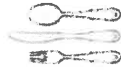
- ITALIAN MIXED OLIVES £4
- GRILLED SOURDOUGH AND SALTED BUTTER £5
- GRILLED FLATBREAD £2.50
- TRUFFLED PARMESAN BITES £5.50
- HUMMOUS £6.50 (VEGAN)  
SUMAC, EXTRA VIRGIN OLIVE OIL, SERVED WITH WARMA FLATBREAD
- ROASTED BEETROOT AND TAHINI DIP £7.50  
AGED FETA, PISTACHIOS, WARMA FLATBREAD
- PADRON PEPPERS £5.50
- TABLESIDE TORTILLAS £12  
SHARING BOWL OF WARMA TORTILLAS, WITH SPICY GUAC

## SMALL PLATES

- HALLOUMI FRIES £9.50  
HOMEMADE SWEET CHILLI SAUCE
- BBO ENGLISH ASPARAGUS £9  
WILD GARLIC, HERITAGE TOMATOES, TOASTED SEEDS AND SPICES
- KOREAN FRIED TEMPEH £10  
KIMCHI & CUCUMBER SALAD, GOCHUJANG DRESSING, TOASTED PEANUTS
- CRISPY CAULIFLOWER TACOS £10  
CHIPOTLE, CHARRED CORN SALSA, PICKLED RED ONION
- SESAME PRAWN AND LOBSTER TOAST £11.50  
SWEET CHILLI, GARLIC AND LEMONGRASS SAUCE
- CALAMARI £11  
GARLIC AND HERB MAYO, FRESH LEMON
- BAKED HAND DIVED SCALLOPS £12  
WILD GARLIC, SEA HERBS, SAOKED BACON CRUMB
- MINI SLIDERS £12.50  
RED ONION CHUTNEY & MELTED CHEESE
- CRISPY PORK BELLY TACOS £10.50  
CHARRED CORN SALSA, CORIANDER, AVOCADO
- CRISPY NASHVILLE HOT CHICKEN FILLETS 10  
HOT HONEY BUTTER SAUCE, RANCH DRESSING
- BAKED BEEF AND VEAL MEATBALLS 10  
SAN MARZANO TOMATO SAUCE, PARMESAN, HERBY FOCACCIA CRUMB

## THE STANDARD

LOUGHTON ESSEX  
FOOD SERVED 4PM - LATE



### RIGATONI ARRABIATA WITH BURRATA

SAN MARZANO TOMATO, GARLIC, CHILLI & PARSLEY, TOPPED WITH BURRATA AND WARMA HERB BUTTERED DOUGH BALLS, TO SHARE.  
£34.50



### CHICKEN WINGS

CHOOSE PORTION: 4-8-12-1  
BBO - BUFFALO - JERK - HOT HONEY

### SPECIAL £16

FRENCH ONION SOUP PASTA



## SALADS

ADD: SLICED AVOCADO 4 NASHVILLE HOT CRISPY CHICKEN FILLETS 6  
CRISPY SMOKED BACON 3

GRILLED CHICKEN CAESAR SALAD £15.50  
BABY GEM LETTUCE, AGED PARMESAN, SOFT BOILED EGG, SOURDOUGH CROUTONS

NASHVILLE HOT CRISPY CHICKEN SALAD £16  
WEDGES OF PURPLE AND GREEN GEM LETTUCE, COLOURFUL TOMATOES, SERVED WITH DRESSING ON SIDE

THE ULTIMATE GREEK SHARING SALAD £18  
KALAMATA OLIVES, CHARRED FETA CHEESE, CHOPPED CUCUMBERS, MARINATED TOMATOES, RED ONIONS, TOASTED SEEDS AND SPICES, EXTRA VIRGIN OLIVE OIL AND OREGANO DRESSING

WATERMELON SALAD £15  
FRESH AND CHARRED WATERMELON, PICKED MINT, SMASHED CUCUMBER, PINE NUTS, FETA AND AVOCADO

KALE AND SWEET POTATO SALAD £14.50  
SPICY ROASTED SWEET POTATOES, CRISPY CHICKPEAS, CURLY KALE, TOASTED HAZELNUT DRESSING

## CHEFS SPECIAL:

- GREEK SPICED LAMB RUMP £44.50 (TO SHARE)
- ULTIMATE GREEK SALAD, TOASTED FLATBREADS AND DIPS
- DONT FORGET THE SIDES !!
- HOMEMADE SKIN ON FRIES 5 - TRUFFLED FRIES 6 - PARMESAN FRIES 5  
PIRI PIRI FRIES 5 - CHIPS AND CURRY SAUCE 6 - ASPARAGUS CHILLI, GARLIC  
4.50 PARSLEY WASH POTATOES - 4 SAUTEED MUSHROOMS 4 - MIX LEAF SALAD 5

## BURGERS

SERVED WITH CRISPY ROSEMARY FRIES MADE DAILY BY OUR CHEF, OR HOUSE SALAD

THE STANDARD BURGER £15  
80Z CHUCK & BRISKET MINCE BURGER, BEEF TOMATOES, LETTUCE, IN A TOASTED BRIOCHE BUN

VEGAN BURGER £14  
GRILLED PLANT BASED BURGER, VEGAN CHEESE, SHREDDED LETTUCE, TOMATOES IN A BRIOCHE BUN

NASHVILLE HOT CHICKEN SANDWICH £14  
OUR SIGNATURE BRINED AND CRISPY NASHVILLE HOT CHICKEN FILLETS, HOUSE PICKLES, SHREDDED LETTUCE IN RANCH DRESSING, TOMATOES

## MAINS

PAN ROASTED SCOTTISH SALMON 19.75  
SPRING PEAS, JERSEY ROYALS, BABY ONIONS, GEM LETTUCE

FISH AND CHIPS 17  
BEER BATTERED COD FILLETS, TRIPLE COOKED CHIPS, TARTARE SAUCE, MUSHY PEAS, HOUSE PICKLES

GRILLED LEMON SOLE 21.50  
PARSLEY WASH, ASPARAGUS, TOMATO AND CAPER BUTTER

SIZZLING DRY AGED SIRLOIN STEAK SKILLET 21.50  
MUSHROOMS, ONIONS, PEPPERS WITH COMBOY BUTTER SAUCE, SPICY AVOCADO AND SOFT TORTILLAS

BBO SALT BEEF BRISKET 22  
ROSEMARY FRIES, CHARRED CORN SALSA, HOMEMADE PICKLES

## PASTA & RISOTTO

CHICKEN MILANESE 18  
HAND ROLLED LINGUINE, HOMEMADE TOMATO SAUCE, PESTO DRESSING

SPAGHETTI AND MEATBALLS 16  
HOMEMADE MEATBALLS WITH HAND ROLLED PASTA IN A TOMATO SAUCE.

PAN ROASTED SCALLOPS 16.50  
CHORIZO AND MOUTA RISOTTO, SMOKED CHILLI OIL

TRUFFLE MACARONI CHEESE 16.50  
HAND ROLLED MACARONI, AGED PARMESAN, WILD ROCKET

SPICY TOMATO LINGUINE £15  
TOPPED WITH FRESH MOZZARELA

# MAIN MENU

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If you have a food allergy or special dietary requirement, please check with a member of s

## DIPS AND SNACKS

**ITALIAN MIXED OLIVES £4**

**GRILLED SOURDOUGH AND BUTTER £5**

**TRUFFLED PARMESAN BITES £5.50**

**SALTED PADRON PEPPERS £5.50**

**SPICY AVOCADO DIP (VEGAN) £7.50**

MOLASSES, PICKLED RED ONION, CORRIANDER

**ISRAELI STYLE HOUMOUS (VEGAN) £6.50**

SUMAC, EXTRA VIRGIN OLIVE OIL

**ROASTED BEETROOT AND TAHINI DIP £7.50**

AGED FETA, PISTACHIOS

## SMALL PLATES

**BAKED CORNISH CAMEMBERT £10.50**

APPLE AND CIDER CHUTNEY, TOASTED SOURDOUGH

**HALLOUMI FRIES £9.50**

MIXED SALAD AND ROMESCO SAUCE

**MEXICAN STYLE JACKFRUOT TACOS £10**

BLACKED CORN SALSA, GARLIC SAUCE, CORIANDER, AVOCADO

**GRILLED SPROUTING BROCOLI £9**

TAHINI YOGURT, HAZELNUT DUKKAH, TOASTED SPICES

**TRUFFLED POTATO HASH BROWN (VEGAN & GF) £10**

CELERIAC REMOULADE, TOMATO DRESSING

**FRESH CORNISH CALAMARI £11**

SAFFRON AIOLI

**SESAME LOBSTER AND PRAWN TOAST £11.50**

CHILLI, LEMONGRASS AND GINGER DIPPING SAUCE

**CHICKEN WINGS 4/8/12/16**

BBQ/BUFFALO/JERK/MANGO & LIME

**BUTTERMILK FRIED CAJUN CHICKEN FILLETS £9.50**

JALAPENO COLESLAW, GARLIC BUTTERMILK SAUCE

**CRISPY PORK BELLY TACOS £12**

CHARRED CORN SALSA, AVOCADO

**MINI SLIDERS £12.50**

RED ONION CHUTNEY & MELTED CHEESE

**CHICKEN KATSU BITES £9**

KATSU CURRY SAUCE

**MAIN COURSES**

**BEER BATTERED HADDOCK (DF) £16.50**

TRIPLE COOKED CHIPS, TARTARE SAUCE

**GRILLED LEMON SOLE (GF) £22**

ASPARAGUS, SAFFRON POTATOES, TARTARE BUTTER

**SATAY CHICKEN (DF & GF) £16**

BANG BANG CUCUMBERS, COCONUT RICE

**PAN ROASTED SCOTTISH SALMON £19**

CRUSHED JERSEY ROYALS, SPRING PEAS, ASPARAGUS

**FRESH PASTA**

**BEEF AND WILD MUSHROOM PAPPADALLE £17**

HAND ROLLED PAPPADALLE PASTA, CRISPY SAGE, TRUFFLE POWDER

**BLACK TRUFFLE MACARONI CHEESE £16.50**

HAND ROLLED MACARONI, AGED PARMESAN, WILD ROCKET

**CORNFED CHICKEN MILANESE £17**

HAND ROLLED LINGUINE, HOMEMADE TOMATO SAUCE, PESTO DRESSING

**BURGERS**

**THE STANDARD BURGER £14.50**

HOMEMADE BEEF BURGER, SMOKED BACON, LETTUCE, BEEF TOMATO, HOUSE SAUCE AND TRIPLE COOKED CHIPS

**THE STANDARD VEGAN BURGER £12.50**

SPICED AISAN BEAN PATTY, LETTUCE, BEEF TOMATO, HOUSE SAUCE AND TRIPLE COOKED CHIPS

**FROM THE GRILL**

**MINTED LAMB CHOPS £20**

BUTTERED JERSEY ROYALS, TENDERSTEM BROCOLI

**HASSLEBACK COURGETTE (VEGAN) £12.50**

SMOKED ALMOND AND POMEGRANATE DUKKAH, TAHINI, SWEET POTATO RATATOUILLE, SMOKED CHILLI OIL

**KOREAN BBQ BEEF SHORTRIB £24**

CUCUMBER KIMCHI, TEMPURA KING OYSTER MUSHROOMS

**SALADS**

**GRILLED CORNFED CHICKEN CAESAR SALAD £14.50**

AGED PARMESAN, SOURDOUGH CROUTONS, CAESAR DRESSING

**GOATS CHEESE SALAD (GF) £14**

CANDY BEETROOTS, PICKLED BEETS, HAZELNUTS

**GRILLED ASPARAGUS CESAR SALAD £14**

PECORNIQ, SOURDOUGH CRUTONS, BURFORD BROWN EGG

**CRISPY DUCK SALAD £16**

RADISH, CASHEW NUTS, SESAME AND SOY DRESSING

**CHIPS AND FRIES**

**TRIPLE COOKED CHIPS £4**

**TRUFFLED FRIES £6**

**PARMESAN FRIES £5**

**ROSEMARY FRIES £5**

**SWEET POTATO FRIES £4**

**SKIN ON FRIES £4**

**TRIPLE COOKED CHIPS AND CURRY SAUCE £6**

**SIDES**

**GUNPOWDER SPICED POTATOES YOGURT, TAMARIND £5.50**

**SAFFRON BUTTERED POTATOES £4**

**GRILLED ASPARAGUS CHILLI, GARLIC £6**

**MIX LEAF SALAD £5.50**

**SMALL CAESAR SALAD £6.50**

**COCONUT RICE £3.50**

**← VIEW ALL MENUS**

**BOOK A TABLE**

# ROAST MENU

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All of our roasts are served with cauliflower cheese, seasonal greens and carrots. Sunday Roasts are se

If you have a food allergy or special dietary requirement, please check with a member of s

## **ROAST BEEF £19.50**

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE  
STUFFING, GRAVY

## **ROASTED LEG OF LAMB £18.50**

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE  
STUFFING, GRAVY

## **ROASTED HALF CHICKEN £17**

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE  
STUFFING, GRAVY

## **MIXED ROAST £26**

ROAST BEEF, ROASTED HALF CHICKEN, ROASTED LEG OF LAMB, YORKSHIRE PUDDING, ROAST POTATOES,  
CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE STUFFING, GRAVY

## **STUFFED BONELESS WHOLE CHICKEN (TWO TO SHARE £41.50)**

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE  
STUFFING, GRAVY

## **VEGGIE ROAST £14.50**

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, VEGETARIAN  
GRAVY

## **SUNDAY SIDES**

YORKSHIRE PUDDING £1.50



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## WHITE WINE

### ANCIENS TEMPS BLANC, VIN DE FRANCE 19.50

South West, France | 11.5%  
Hints of green apples and gooseberries, balanced with citrus flavours

### PINOT GRIGIO, VIA NOVA 27.50

Veneto, Italy | 12%  
Lemony on the nose, Dry white with a gorgeous lingering finish.

### RESERVE CHARDONNAY, TOOMA RIVER 27.00

Australia | 12.5%  
Packed with Grapefruit, Lime and Melon Flavours, all bound up with a zesty crisp citrus balance which cuts through to the finish.

### FREE RUN STEEN, CHENIN BLANC 27.00

Western Cape, South Africa | 13.5%  
Melon and Guava aromas, bold and sweet citrus backed by acidity.

### PINOT GRIS, YEALANDS 35.00

Marlborough, New Zealand | 13%  
Aromas of poached pears and melon, with underlying notes of ginger and quince. A full bodied palate, showing a fine balance between texture, fruit weight, and acidity.

### LANDMADE SAUVIGNON BLANC, YEALAND 31.50

Marlborough, New Zealand | 12.5%  
Notes of stone fruit and guava, underpinned with notes of fresh herbs. The palette is brimming with vivacious fruit and a crisp mineral finish.

### ALBARINO, RAMON BILBAO 32.00

Rioux Baixas, Spain | 12.5%  
Scents of pineapple and passionfruit interspersed with golden apple, and floral aromas. Notes of apricot and mango, with a refreshing acidity.

### PICPOUL DE PINET, RESERVE ROQUEMOLIERE 29.50

Languedoc, France | 12.5%  
Crisp, light and aromatic with remarkable freshness on the palate.

### GAVI DI GAVI, LA MANAIA 37.00

Piemonte, Italy | 12.5%  
A light, fresh, mineral citrus bouquet. Crisp, dry with a hint of pear.

### CHABLIS, JOSEPH DROUHIN 39.00

Burgundy, France | 12.5%  
Medium Bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears, A classic dry finish.

### SANCERRE, DOMAINE DES VIEUX PRUNIER 38.00

Loire, France | 12.5%  
The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.

### HILLS AND VALLEYS, RIESLING, PIKES 31.00

South Australia | 10.5%  
Vibrant nose displaying aromas of lemon, white peach and some subtle honeysuckle notes



## THE STANDARD.

## ROSE WINE

### ANCIENS TEMPS ROSE, VIN DE FRANCE 19.50

South West, France | 12%  
Fruity fresh aromas of strawberries combined with strong notes of red currants and raspberries

### PINOT GRIGIO BLUSH DELLE VENEZIE, IL SOSPIRO 26.00

Veneto, Italy | 12%  
Aromatic notes of freshly crushed cranberries, and mineral elements.

### DOMAINE DE L'AMOUR ROSE, LA VIDAUBANAISE 27.00

Provence, France | 13%  
Rich with ripe fruit character, strawberries and cherry on the nose. Crisp, dry and elegant, an easy drinking refreshing rose.

### COMTE DE PROVENCE ROSE, LA VIDAUBANAISE 27.00

Provence, France | 13%  
Light, bright nose of wild strawberries with a refreshing smooth palette.

### LOVE BY LÉOUBE ORGANIC ROSE, CÔTES DE PROVENCE ROSE 31.00

Provence, France | 13%  
This is a quintessentially dry and elegant Provence Rose Style. Pale pink with an attractive fruit flavours of strawberry and white peach

### IDRIS ELBA, PORTE NOIRE ORGANIC ROSE, CHATEAU SAINTE MARGUERITE 39.50

Provence, France | 12.5%  
This delicate wine has a delightfully floral nose, with heady passion fruit. It has a strong backbone of acidity, supporting a palate of peach and orange peel

### WHISPERING ANGEL, CÔTES DE PROVENCE ROSE 45.00

Provence, France | 13%  
Evocative flavours of Grapefruit and Citrus, combined with refreshing acidity

PLEASE ASK YOUR SERVER FOR THE BEST PAIRING OF WINE, ALONGSIDE YOUR PREFERRED COURSE AS YOU DINE. EACH OF OUR WINES HAVE BEEN HAND SELECTED, FOR ALL TO ENJOY ALONGSIDE OUR MENU.

## RED WINE

### ANCIENS TEMPS ROUGE, VIN DE FRANCE 19.50

South West France | 12.5%  
A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak

### PINOT NOIR LES MOUCEOTTES IGP PAYS D'OC 27.50

Languedoc, France | 13%  
Black cherries and raspberry aromas on the nose, The palate is medium bodied with sappy red berry fruit and a silky long finish.

### LONGUE ROCHE, MERLOT 26.00

Vin De France, France | 13%  
Deep colour with intense aromas of berries and pepper. Red fruits are prominent.

### TOOMA RIVER SHIRAZ, TOOMA RIVER 25.00

South Australia, 13.5%  
A touch of spice, dark berry juice and a clean lovely finish

### CARMENERE RESERVA, VINA MAR 26.00

Colchagua Valley, Chile 13.5%  
A full bouquet of spiced oak, black fruit precedes, currant and cherries.

### DON DAVID MALBEC, EL ESTECO 31.50

Salta, Argentina 14%  
A medium full bodied wine with notes of cooked plum, prunes and violet.

### RIOJA CRIANZA, RAMON BILBAO 31.50

Rioja, Spain 14%  
A medium intensity, fresh dark fruit aroma, hints of blackberry yoghurt.

## SPARKLING

### PROSECCO, STELLE D'ITALIA 29.00

Veneto, Italy 11%  
A lively crisp sparkling wine, aromatic, dry and fresh.

### VIA VAI PROSECCO ROSE, SERENA 29.00

Veneto, Italy 11%  
A lively crisp sparkling wine, Notes of ripe red fruits such as raspberries.

### VEUVE CLICQUOT, YELLOW LABEL BRUT 75.00

Champagne, France 12%

### VEUVE CLICQUOT, RICH ROSE 105.00

Champagne, France 12%



## THE STANDARD.

### WHITE WINE

#### **ANCIENS TEMPS BLANC, VIN DE FRANCE 5.50 / 6.75**

South West, France | 11.5%  
Hints of green apples and gooseberries, balanced with citrus flavours

#### **PINOT GRIGIO, VIA NOVA 6.75 / 8.75**

Veneto, Italy | 12%  
Lemony on the nose, Dry white with a gorgeous lingering finish.

#### **RESERVE CHARDONNAY, TOOMA RIVER 6.75 / 8.75**

Australia | 12.5%  
Packed with Grapefruit, Lime and Melon Flavours, all bound up with a zesty crisp citrus balance which cuts through to the finish.

#### **LANDMADE SAUVIGNON BLANC, YEALANDS 8.00 / 9.75**

Marlborough, New Zealand | 12.5%  
Notes of stone fruit and guava, underpinned with notes of fresh herbs, The palette is brimming with vivacious fruit and a crisp mineral finish.

### BY THE GLASS

### ROSE WINE

#### **ANCIENS TEMPS ROSE, VIN DE FRANCE 5.50 / 6.75**

South West, France | 12%  
Fruity fresh aromas of strawberries combined with strong notes of red currants and raspberries

#### **PINOT GRIGIO BLUSH DELLE VENEZIE, IL SOSPIRO 7.50 / 9.25**

Veneto, Italy | 12%  
Aromatic notes of freshly crushed cranberries, and mineral elements.

#### **COMTE DE PROVENCE ROSE, LA VIDAUBANAISE 8.00 / 11.50**

Provence, France | 13%  
Light, bright nose of wild strawberries with a refreshing smooth palette.

#### **DOMAINE DE L'AMOUR ROSE, LA VIDAUBANAISE 8.00 / 11.50**

Provence, France | 13%  
Rich with ripe fruit character, strawberries and cherry on the nose. Crisp, dry and elegant, an easy drinking refreshing rose.

### SPARKLING

#### **PROSECCO, STELLE D'ITALIA 6.50**

Veneto, Italy | 11%  
A lively crisp sparkling wine, aromatic, dry and fresh.

#### **VIA VAI PROSECCO, SERENA 6.50**

Veneto, Italy | 11%  
A lively crisp sparkling wine, Notes of ripe red fruits such as raspberries.

#### **VEUVE CLICQUOT, YELLOW LABEL BRUT 11.00**

Champagne, France | 12%

### RED WINE

#### **ANCIENS TEMPS ROUGE, VIN DE FRANCE 5.50 / 6.75**

South West, France | 12.5%  
A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak

#### **LONGUE ROCHE, MERLOT 7.50 / 9.25**

Vin De France, France | 13%  
Deep colour with intense aromas of berries and pepper. Red fruits are prominent.

#### **TOOMA RIVER SHIRAZ, TOOMA RIVER 6.75 / 8.75**

South Australia, 13.5%  
A touch of spice, dark berry juice and a clean lovely finish

#### **CARMENERE RESERVA, VINA MAR 7.00 / 9.00**

Colchagua Valley, Chile | 13.5%  
A full bouquet of spiced oak, black fruit precedes, currant and cherries.

#### **RIOJA CRIANZA, RAMON BILBAO 8.00 / 9.75**

Rioja, Spain | 14%  
A medium intensity, fresh dark fruit aroma, hints of blackberry yoghurt.

**PLEASE ASK YOUR SERVER FOR THE BEST PAIRING OF WINE, ALONGSIDE YOUR PREFERRED COURSE AS YOU DINE. EACH OF OUR WINES HAVE BEEN HAND SELECTED, FOR ALL TO ENJOY ALONGSIDE OUR MENU.**



## THE STANDARD.

### COCKTAIL MENU

#### MARTINIS

##### **FRENCH MARTINI 10.00**

Vodka, Chambord and pineapple juice, shaken with crushed raspberries, garnished with fresh raspberries

##### **LYCHEE MARTINI 10.00**

Vodka, Giffard Lychee Liqueur, and Fresh Lime Juice over ice.

##### **ESPRESSO MARTINI 10.00**

Vodka, Mr Blacks Cold Press Coffee Liqueur, a dash of Chocolate Bitters, garnished with fresh coffee beans.

##### **LOLAS APPLETTINI 10.00**

Vodka, Giffard Sweet Apple Liqueur, Brandy with fresh apple juice over ice

##### **PORNSTAR MARTINI 10.00**

Vodka, Vanilla Extract Passion Fruit Puree, Fresh Orange, Served with a shot of Prosecco.

##### **WATERMELON MARTINI 10.00**

Vodka, Giffard Watermelon Liqueur, Shaken over ice.

##### **CUCUMBER MARTINI 10.00**

Vodka, St Germain Elderflower Liqueur, Dolin Dry Vermouth, garnished with a cucumber ribbon

#### GARDEN SPRITZERS

##### **FRAISE DE BOIS SPRITZ 14.00**

House Gin, Fresh Sliced Strawberries, topped with Crisp Chilled Sparkling Rose and Zesty Tonic.

##### **APEROL SPRITZ 11.00**

Aperol Appertivo topped with Stella D'Italia Prosecco, FeverTree Soda, garnished with Orange.

##### **PEACH SPRITZ 12.00**

Vodka, Giffard Peach liqueur, Fresh Peaches Topped with a chilled Sparkling Rose, Crisp Soda and Mint Leaves.

##### **VENITIAN SPRITZ 11.00**

Belvedere Citrus Vodka, Italicus Rosolio Di Bergnottto, Topped with Crisp Stella D'Italia Prosecco, Garnished with Lemon and Basil.

##### **WATERMELON SPRITZ 11.00**

Vodka, Giffard Watermelon liqueur, Topped with a chilled Sparkling Rose, and Crisp Soda, Garnished with Watermelon.

##### **THE GRACE NOTE SPRITZ 11.00**

St Germain Elderflower Liqueur, Fresh Lime juice, Crisp Soda, Garnished with Cucumber Ribbons.

##### **LYCHEE SPRITZ 11.00**

Vodka, Giffard Lychee liqueur, topped with Stella D'Italia Prosecco, and a Crisp Soda

#### SOURS

##### **UPPER EAST SIDE 11.00**

House Gin, Dry White Vermouth, Fresh Lemon Juice, A generous spoon of marmalade, and egg white shaken over ice..

##### **SUNSET SOUR 10.00**

Vodka infused with Giffard Peach Liqueur, Lemon, EggWhite, Sugar, topped with cocktail bitters in a chilled Champagne Flute.

##### **MONROES MARGARITA 10.00**

Chilled Tequila, Fresh Lemon and Lime Juice, Agave Syrup, served in a Chilli rimmed glass over ice

##### **WATERMELON MARGARITA 10.00**

Chilled Tequila, Watermelon Liqueur, Lemon and Lime Juice, over Ice.

##### **SPICY HERMOSA MARGARITA 10.00**

Muddled Jalapenos, Golden Tequila, Fresh Lime Juice.

##### **JAPANESE SLIPPER (VEGAN) 10.00**

Midori melon liqueur, triple sec and lemon juice, frothed up with vegan aquafaba, garnished with a red maraschino cherry

#### CLASSICS

##### **COSMOPOLITAN 10.00**

##### **THE BLOODY MARY 10.00**

##### **BILLY OCEANS MOJITO 10.00**

##### **STRAWBERRY MOJITO 11.00**

NEGRONI 10.00

##### **WHISKEY/AMARETTO SOUR 10.00**

##### **OLD FASHIONED 10.00**

##### **LONG ISLAND ICED TEA 14.00**