

# WINES & FIZZ

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## WHITE

- LE GRAND NOIR , CHARDONNAY, FRANCE 125ML 4.5 | 175ML 6 | BOTTLE 23
- FALSE BAY, SAUVIGNON BLANC, S. AFRICA 125ML 5 | 175ML 7 | BOTTLE 27
- TUFFOLO, GAVI DOCG, ITALY 125ML 5 | 175ML 7 | BOTTLE 27
- CATENA, CHARDONNAY, ARGENTINA 125ML 6.5 | 175ML 9 | BOTTLE 35

## ROSE

- FINCA VALERO ROSADO, SPAIN 125ML 4.5 | 175ML 6 | BOTTLE 23
- CHÂTEAU LÉOUBE (ORGANIC) ROSÉ, FRANCE 125ML 5 | 175ML 7 | BOTTLE 27

## RED

- GORILLA, PRIMITIVO, ITALY 125ML 4.5 | 175ML 6 | BOTTLE 23
- ERIC LOUIS, PINOT NOIR, FRANCE 125ML 5 | 175ML 7 | BOTTLE 27
- CECCHI, CHIANTI NATIO (ORGANIC), ITALY 125ML 5.75 | 175ML 8 | BOTTLE 30

## FIZZ

- SCAVI & RAY PROSECCO, ITALY 125ML 7 | BOTTLE 40
- MOËT & CHANDON BRUT NV | FRANCE 125ML 10 | BOTTLE 58
- POMMERY BRUT NV | FRANCE 125ML 11 | BOTTLE 64
- MOËT & CHANDON ROSE | FRANCE 125ML 12 | BOTTLE 69
- POMMERY ROSE | FRANCE 125ML 13 | BOTTLE 75

# BEERS

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- ANCHOR STEAM | 5.2
  - BROOKLYN LAGER | 5.2
  - BUDVAR | 4.8
  - CORONA | 4.8
  - ESTRELLA DAMM | 5
- GOOSE ISLAND IPA | 5.2
  - HIVER BLONDE ALE | 5.5
  - LONDON PRIDE | 5.5
  - NEWCASTLE BROWN ALE | 5
  - REKORDERLIG | 5
  - STRAWBERRY & LIME, APPLE OR PEAR

PLEASE ASK YOUR SERVER FOR OUR AVAILABLE DRAUGHT BEERS

# SOFT DRINKS

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	MIXER	GLASS
CLASSIC COCA COLA	1.5	2.5
DIET COCA COLA	1.5	2.5
LEMONADE	1.5	2.5
SCHWEPPES TONIC	1.5	2.5
SODA WATER	1.5	2.5
FEVER TREE TONIC		2.5
RED BULL		3.5
RED BULL   SUGAR FREE   RED EDITION		
J20		3
APPLE & MANGO   RASPBERRY & APPLE		
SUNRAYSIA		5
APPLE   MANGO   PEAR		

PLEASE ASK YOUR SERVER FOR OUR AVAILABLE TEAS & COFFEES

PLEASE ASK YOUR SERVER OR BARTENDER FOR OUR FULL WINE LIST

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL IF SERVED IN THE LOUNGE OR TABLES IN BAR AREA. PRICES ARE DISPLAYED IN GBP.



# FOOD

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HIPPODROME CLUB SANDWICH | 7.5  
choice of fresh white, granary or brown bread

SIGNATURE STEAK SANDWICH | 10  
usda rump, horseradish mayo & caramelised onions

THE HELIOT BURGER | 7.5  
usda minced beef, homemade onion relish  
gruyere cheese & served with chips

SPICY LAMB BURGER | 7  
lamb shoulder, rose harissa, mint & herbed yoghurt

VEGGIE BURGER | 6  
grilled halloumi, roast mushroom & sweet chilli (V) (H)

WRAPS | 5  
choose from the handmade; blt, chicken caesar (H)  
or feta & cucumber (V) (H)

PANINIS | 6  
choose from the handmade; ham & cheese,  
grilled mediterranean vegetables & mozzarella (V)  
or chicken, bacon & brie

USDA BEEF SLIDERS | 6  
three usda minced beef sliders, house sauce  
& sesame seeded bun

MADE TO ORDER SANDWICHES | 4  
choose from white, granary or brown bread  
(all sandwiches can be toasted upon request)

CHOOSE ONE FILLING: 1.5 per additional filling

|             |            |
|-------------|------------|
| cheese      | tuna mayo  |
| prawn       | ham        |
| chicken (H) | boiled egg |

CHOOSE ONE EXTRA: 0.5 per additional extra

|               |                |
|---------------|----------------|
| tomato        | lettuce leaves |
| red onion     | watercress     |
| onion chutney | mayonnaise     |

Hippodrome house sauce

CHICKEN WINGS | 5.25  
ten jumbo wings in your choice of garlic,  
hot or piri piri sauce served with celery sticks  
& side of chunky blue cheese dressing (H)

## SIDES

ONION RINGS | 1.5

CHIPS | 1.5

TRUFFLE & ROSEMARY SALTED CHIPS | 2

RISE & SHINE | 8

2 fried eggs, 2 slices of dry cured bacon, 2 sausage links,  
hash browns, baked beans, grilled mushrooms & tomato.  
choose white, granary or brown toast

HALF PORTION | 4

2 SLICES OF WHITE, GRANARY OR BROWN TOAST | 1.5  
choose one jam: strawberry / blackcurrant / raspberry / apricot

MIXED HOUSE SALAD | 5  
baby gem, cucumber, red onion, red pepper & tomato (V) (H)  
add prawn 3 (H) | grilled chicken 4 (H) | smoked salmon 5 (H) | feta 3 (V)

BABY LEAVES SALAD | 4  
rocket, lambs lettuce & baby spinach (V) (H)  
add prawn 3 (H) | grilled chicken 4 (H) | smoked salmon 5 (H) | feta 3 (V)

ROAST SALMON | 10  
pak choi & ginger (H)

GRILLED CHICKEN BREAST | 10  
new potatoes, seasonal greens & red wine sauce (H)

HOUSE PASTA | 5  
choose one: arrabiata, mushroom (V) or ragu sauce (H)

SOUP OF THE DAY | 3.5  
please ask your server for todays chef selection

CHARCOAL GRILLED AUBERGINE | 5.5  
roasted pumpkin, chilli salad & goat's curd (V)

## FAR EAST

WON TON SOUP | 3.5  
choice of pork or prawn dumpling

CHOW MEIN NOODLES | 4.5  
add veggies (V), pork, prawn (H) or chicken (H) | 1.5

EGG FRIED RICE | 4.5  
add veggies (V), pork, prawn(H) or chicken (H) | 1.5

CHICKEN & COCONUT SATAY | 5.5  
gula melaka & peanut sauce (H)

STEAMED DUMPLINGS | 3.75  
choice of pork & prawn, prawn or vegetable (V)

VEGETABLE & TOFU PAD THAI | 4.5 (V)(H)

## MIDDLE EAST

SHISH TAOUK | 6  
with pitta bread & yoghurt mint sauce (H)

GRILLED HALLOUMI | 4.5  
mixed salad, mint sauce & pitta bread (V) (H)

LAMB KOFTA | 6.5  
grilled flatbread & saffron yoghurt (V) (H)

MEZZE PLATE | 5  
your choice of hummus, tabbouleh or moutabel or a selection of all 3  
served with grilled pitta bread (V) (H)

FOUL MADAMES | 5.25  
boiled broad bean broth, garlic, lemon & olive oil (V) (H)

JAWANEH | 6.75  
garlic & coriander marinated chicken wings

(H) DENOTES COVERED UNDER HALAL STANDARDS, (V) DENOTES VEGETARIAN.

GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM  
AWARE BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES. ALLERGEN INFORMATION IS AVAILABLE  
ON REQUEST FROM YOUR SERVER.

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