

### SUGGESTED WINES BY THE GLASS

#### LUNA AZUL SAUVIGNON BLANC

**CENTRAL VALLEY, CHILE | 12.5%**  
Expect a burst of passion fruit and guava from this delightful sauvignon blanc. A simple lifted floral finish that is clean on the palate.  
175ml 6.25 | 250ml 8.90 | Bottle 750ml 26.00

#### LUNA AZUL MERLOT

**CENTRAL VALLEY, CHILE | 13%**  
This attractive merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate.  
175ml 6.95 | 250ml 9.85 | Bottle 750ml 29.00

#### CASTELLI PROSECCO

**ITALY | 11%**  
A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.  
125ml 7.15 | Bottle 750ml 34.75

#### CHAPEL DOWN, TOUCH OF SPARKLE

**ENGLAND | 11.5%**  
A great English sparkling wine, Chapel Down sparkling Bacchus displaying aromas of pineapple, grapefruit and elderflower. The palate is tropical and floral with a crisp texture and a refreshing finish.  
Bottle 750ml 55.00

# THE HUDDLE

## GATHER . DRINK . DINE

#### MARINATED MIXED OLIVES

(Ve) 4.50

#### PADRON PEPPERS, GARLIC CITRUS CREMA

(V) 6.00

#### NIBBLES

##### SMOKED EGGPLANT HUMMUS, GARLIC FLAT BREAD

(V) 6.00

#### SWEET & SPICY ROASTED MIXED NUTS

(V) 4.50

#### TOMATO HERB FOCACCIA, OLIVE OIL & BALSAMIC

(V) 5.00

#### SIGNATURE COCKTAIL

##### 1963

THIS ROCK ‘N’ ROLL DRINK TAKES INSPIRATION FROM THE YEAR THE ROLLING STONES STARTED THEIR RESIDENCY AT EEL PIE ISLAND HOTEL IN TWICKENHAM.

We blend the Stone’s favourite spirit, smoky mezcal, with another local legend, sloe berry, to create a short and punchy sour with lemon juice, bitters and sugar.  
15.00

#### HARVEST HIGHBALL (NON -ALCOHOLIC)

Seedlip Spice non-alcoholic spirit, blended with Apple Cider Vinegar, Maple Syrup, Lemon and Apple Juice and topped with fiery Ginger Beer – Long and delicately spicy.  
12.50

#### HUGO SPRITZ

A refreshing mix of Elderflower, Mint, Lime, Prosecco and Soda - crisp and herbaceous.  
12.50

#### EARL GREY G&T

Tanqueray Dry Gin Infused with Earl Grey Tea, topped with Grapefruit & Rosemary tonic - elegant, floral, and unmistakably British.  
12.50

#### BURRATA

CONFIT VINE RIPE TOMATOES  
(V) 12.00

#### OVEN ROASTED CHICKEN TIKKA

GARLIC NAAN, MASALA ONIONS, MINT YOGHURT & LEMON  
11.00

#### SALT & SICHUAN PEPPER CALAMARI

FRIED SQUID, SPICED KIMCHI MAYONNAISE & LEMON  
11.00

### STARTERS

#### ROMA TOMATO & SWEET CORN FRITTERS

CLASSIC ROMESCO SAUCE  
(Ve) 8.00

#### MEDITERRANEAN MEATBALLS

RICH TOMATO SAUCE, MELTED BABY MOZZARELLA  
12.00

### SALADS

#### ROAST VEGETABLE & GRAIN

QUINOA, SQUASH, BROCCOLI, BEETROOT, RED ONION & PEPPERS. POMEGRANATE, EDAMAME BEANS, FETA, HERB VINAIGRETTE. ROAST PINE NUTS  
(Ve) 13.00

#### BBQ CHICKEN CHOPPED

OVEN ROAST BBQ CHICKEN, MIXED LEAVES, AVOCADO, CHARRED SWEETCORN, CHERRY TOMATO, CUCUMBER, RED RADISH, CRISPY ONIONS, BBQ & RANCH DRESSINGS  
15.00

### SANDWICHES

#### BEEF BRISKET

TENDER ROAST BRISKET, SAUERKRAUT, MIX LEAVES, HORSERADISH MAYONNAISE, JUS, FRENCH FRIES, CIABATTA  
16.00

#### ROAST CHICKEN

PULLED ROAST CHICKEN, BASIL PESTO, BEEF TOMATO, RANCH DRESSING, WILD ROCKET, FRENCH FRIES, CIABATTA  
14.50

### BURGERS

#### THE HUDDLE BURGER

6oz HAND-PRESS PATTY, BACON, TOMATO, CHEDDAR, BIBB LETTUCE, HUDDLE SPECIAL SAUCE, FRENCH FRIES, TOASTED SOURDOUGH BUN  
19.00

#### PORTOBELLO BURGER

HERB-GARLIC-GRILLED PORTOBELLO MUSHROOM, AVOCADO, TOMATO, BLUE CHEESE, HARISSA MAYONNAISE, BIBB LETTUCE, FRENCH FRIES, PRETZEL BUN  
(V) 15.00

### THE HUDDLE PIZZA

TRUE NEAPOLITAN PIZZA, HAND TOSSED AND BAKED IN OUR FEATURE OVEN. EAT IN OR TAKE AWAY!

#### CLASSIC MARGHERITA

TOMATO SAUCE, FRESH BASIL, PARMESAN CHEESE  
(V) 12.00

#### ITALIAN MEATBALL

SPICED BEEF MEATBALL, ROQUITO PEPPERS, MOZZARELLA, BASIL PESTO  
16.00

#### SPICY PEPPERONI

PEPPERONI, TOMATO SAUCE, MOZZARELLA AND RICOTTA  
13.00

#### GRILLED VEGETABLE

GRILLED VEGETABLES, JALAPEÑOS, OLIVES, TOMATO SAUCE & MOZZARELLA  
(V) 14.00

### MAINS

#### GRILLED CHICKEN SKEWERS

LEMON GARLIC CHICKEN, TZATZIKI, ROASTED VEGETABLE, GARLIC FLAT BREAD  
21.00

#### BEER BATTER FISH & CHIPS

BEER BATTERED COD, TRIPLE COOKED CHIPS, GRILLED LEMON, TARTAR SAUCE, CRUSHED PEAS  
20.00

#### BAKED BEEF LASAGNE

HOUSE MADE. LAYERED, TOMATO & CHEESE SAUCE, PARMESAN CHEESE, OVEN BAKED  
18.00

#### STEAKS

**RIBEYE - 10oz**  
30.00

**NEW YORK STRIP LOIN – 8oz**  
25.00

HERB BUTTER, GRILLED, STEM CHERRY TOMATOES, DRESSED WATERCRESS & FRENCH FRIES

#### SAUCES

3.50

- RED WINE REDUCTION (Ve)
- THREE PEPPERCORN (Ve)
- WILD MUSHROOM (V)

### SIDES

#### SWEET POTATO FRIES (Ve)

5.00

#### FRENCH FRIES (Ve)

4.00

#### FRIED ONION RINGS (Ve)

4.00

#### WHIPPED GARLIC MASH (V)

4.00

#### CHERRY TOMATO SALAD (Ve)

4.00

#### FLAT GARLIC BREAD (Ve)

4.00

#### GRILLED TENDERSTEM BROCCOLI WITH LEMON DRESSING (Ve)

5.00

(V) Vegetarian | (Ve) Vegan | **FOOD ALLERGIES & INTOLERANCES:** Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. | Wine by the glass is available in 125ml measures on request. | All prices include VAT at the current rate. | A 12% service charge will be added to your bill. If you feel we have not met your expectations please let us know and we will deduct this charge. | **CALORIES:** Adults need around 2000 kcal a day. | Please scan to view all allergens, ingredients and Kcal.



THE  
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