

WINE

SPARKLING

Bouvet Ladubay Saumur Brut, Loire Valley, France

Hundred Hills Preamble No 2, Oxfordshire, England, 2017

CHAMPAGNE

Devaux Grande Réserve Brut, Champagne, France

Billecart-Salmon Brut Rosé, Champagne, France

WHITE

Familia Castaño, Macabeo, Murcia, Spain

974, Viognier, Ventoux, France

Domaine du Haut Perron, Sauvignon Blanc, Touraine, France

Lössterrassen, Grüner Veltliner, Kremstal, Austria

Dessus la Carrière, Gilbert Picq, Chardonnay, Chablis, France

Nassitis, Vassaltis, Assyrtiki, Aidani & Athiri, Santorini, Greece

RED

Le Paradou, Château Pesquié, Grenache, Ventoux, France

Ben Haines, Syrah, Victoria, Australia

Rocca di Montegrossi, Chianti Classico, Sangiovese, Italy

Somm In The Must, Zweigelt, Kremstal, Austria

Zorah, Karasì, Areni Noir, Vayots Dzor, Armenia

Chateâu Le Prieuré, Pomerol, Bordeaux, France

ROSÉ

Cadet De La Bégude Rosé, Banvol, France



SAMPLE DINNER MENU

STARTERS

Roasted Beets, *Cashew Nut Hummus, Za'atar, Lime Dressing (vg)*

Pan-Seared Scallops, *Crispy Pancetta with Pumpkin Purée*

Crabmeat Salad, *Honey Mustard Vinaigrette*

Bresaola Carpaccio with *Caperberries and Parmesan*

Asparagus with *Valencia Almond Crumble & Hollandaise (v)*

MAINS

Roast Delica Pumpkin, *Green Herb Quinoa, Chilli, Salsify, Smoked Almonds*

Breast of Duck, *Tropea Onion, Polenta, Green Sauce*

Chalk Stream Trout, *Buttered Cucumber, Watercress, Tartare Hollandaise*

Grilled Onglet, *Bone Marrow, Red Wine Sauce, Parsley Salad, Chips*

Chargrilled Lamb Chops with *Mint Pesto & Spring Greens*

Roast Corn Fed Chicken Breast, *Crushed Potatoes, Spring Onion, Creamy*

Tarragon Sauce

PUDDING

Brioche Bread and Butter Pudding with *Cinnamon Crème Anglaise*

Chocolate St. Emilion, *Crème Fraiche*

Poached Apricots, *Vanilla, Orange, Praline Cream*

English Strawberry & Elderflower Mess (vg)

COCKTAILS

BEEHIVE

Monkey 47 Gin shaken with fresh lemon and our honey and meadowsweet cordial, topped with fizz

HOT HONEY MARGARITA

Altos Blanco tequila, orange liqueur, hot honey and citrus.

ROSE & NECTARINE COOLER

Lillet Rosé, Nectarine liqueur, Luxardo bitter bianco and rosé wine, topped with raspberry & orange blossom soda

APPLE & APRICOT SPRITZ

Apple aperitif, served with dry vermouth topped with a combination of grape & apricot soda and fizz

NO CUCUMBER AS COOL

Cedars Classic shaken with Everleaf Marine, homemade cucumber & mint shrub, fresh lemon, topped with soda.

SPRING NO-GRONI

Cedars Crisp stirred with Everleaf Forest, Aecorn Bitter, Aecorn Dry, and corn & sage syrup.

CANAPES, SNACKS & BOWLS

Nocellara del Belice Olives

Roasted Nuts with Sundried Rosemary

Padron Peppers

Jambon de Bayonne & Cornichons

Jesus de Lyon Salami

Ham & Comte Beignets, Smoked Mayonnaise

Haddock Goujons, Green Nam Jim Sauce

Hot Cocktail Chorizos

Chips, Aioli

British Farmhouse Cheeses

Beetroot, Goats Cheese Arancini (v)

Rosemary Chicken Skewer, Bagna Cauda

Seared Scallop, Pea Puree, Mint

Steak and Chip, Bearnaise

Smoked Salmon, Dill, Crème Fraiche Tartare on Rye

Asparagus Tips, Herb Mayonnaise (v)

Beef carpaccio, Rocket, Parmesan

Celeriac Remoulade, Quails Egg (v)

Prosciutto, Fig, Basil

Spiced Aubergine Salad, Mint Yoghurt (v)

Beetroot Risotto, Pea Shoots, Lemon Dressing (veg) (vg on request)

Buffalo Mozzarella, Roast Delica Pumpkin, Tomato, Basil (v)

Grilled Tiger Prawns, Spinach, Lemon & Caper Dressing

Rare Beef, Spinach, Crisp Potatoes, Bearnaise



BRUNCH DRINKS



MICHELADA IPA mixed with tomato juice, fresh lime and house spice mix

B&H VERDITA: Pineapple, fresh mint, coriander, jalapeño, ginger and fresh lime Served long with a choice of Tequila or Mezcal

ICED DIRTY CHAI LATTE : Homemade Chai syrup and espresso shot

LIMONCELLO SPRITZ: Limoncello, Vermouth, Blanc and Homemade Lemon thyme liqueur, topped with bubbles

ICED PEANUT BUTTER & BANANA LATTE: Oat milk and Demerara syrup (vg)

BOTTOMLESS

CLASSIC BOTTOMLESS - £27
Bottomless Bloody Marys & Bellinis

BOTTOMLESS PLUS - £30
Bottomless Spritz, Bloody Marys & Bellinis

SPARKLING BOTTOMLESS - £33
Bottomless Fizz, Spritz, Bloody Marys & Bellinis



BRUNCH DISHES

CRUSHED AVOCADO SOURDOUGH TOAST
Roast Plum Tomatoes, Peashoots, Extra Virgin Olive Oil

EGGS ROYALE
Two Poached Eggs, Scottish Smoked Salmon, Hollandaise Sauce, Toasted English Muffin, Chives, Aleppo Pepper

HUEVOS BENEDICTUS
Poached Eggs, Chorizo, Crushed Avocado, Hollandaise sauce, Pico de Gallo, Toasted English Muffin

FULL ENGLISH BREAKFAST
Two Eggs Made to Your Preference, Sourdough Toast, Streaky Bacon, Cumberland Sausage, Roast Plum Tomato, Portobello Mushroom, Baked Beans

VEGETARIAN BREAKFAST
Two Eggs Made to Your Preference, Sourdough Toast, Crushed Avocado, Marinated Feta, Roast Plum Tomato, Portobello Mushroom, Baked Beans

STACKED AMERICAN STYLE PANCAKES (GF)
Streaky Bacon, Maple Syrup

RACLETTE CHEESEBURGER
Brioche Bun, Dill Pickle, Tomato, Red Onion, B&H Burger Relish, Mixed Leaf Salad, French Fries

LATKE POTATO CAKES
Avruga caviar, creme fraiche

STACKED AMERICAN STYLE PANCAKES £9.50 (GF)
Blueberry Compote, Vanilla Whipped Cream