

SUGGESTED WINES BY THE GLASS

SOLINO BIANCO

ITALY | 11%

Light, fresh and easy drinking with gentle citrus, white peach and a soft zesty finish.
175ml 6.75 | 250ml 9.50 | Bottle 750ml 28.00

PRIMI SOLI, SANGIOVESE PUGLIA

ITALY | 13.5%

Bright and juicy with red cherry, subtle spice and a savoury finish.
175ml 6.90 | 250ml 9.80 | Bottle 750ml 29.00

EMOTIVO, PROSECCO ITALY

ITALY | 11%

Crisp and refreshing with green apple and pear.
125ml 7.50 | Bottle 750ml 38.00

CHAPEL DOWN, TOUCH OF SPARKLE

ENGLAND | 11.5%

Tropical and floral with a crisp refreshing finish.
125ml 12.00 | Bottle 750ml 60.00

THE HUDDLE

GATHER . DRINK . DINE

MARINATED MIXED OLIVES

(Ve) 4.50

FETA & CREAM CHEESE STUFFED CHERRY PEPPERS

(V) 6.00

NIBBLES

SWEETCORN & JALAPENO CROQUETTES, HARISSA AIOLI

(V) 6.00

SWEET & SPICY ROASTED MIXED NUTS

(V) 4.50

HALLOUMI BITES WITH HOT HONEY

(V) 6.00

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 Rolling Stones' 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

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

KOREAN CAULIFLOWER

GOCHUJANG GLAZED, SPRING ONION, SESAME, LEMON
(Ve) 10.00

BEEF TACO

BRAISED BRISKET, CHIPOTLE MAYONNAISE, AVOCADO GUACAMOLE PICO DE GALLO
13.00

SALT & SICHUAN PEPPER CALAMARI

SRIRACHA MAYONNAISE
12.00

STARTERS



ATLANTIC PRAWN COCKTAIL

POACHED KING PRAWNS, GEM LETTUCE, SMOKED PAPRIKA, BLOODY MARY SAUCE, LEMON WEDGE, GRILLED SOURDOUGH
13.00

KARAAGE CHICKEN

JAPANESE FRIED CHICKEN WINGS, PICKLED CUCUMBER, KEWPIE MAYONNAISE
13.00

SALADS

BBQ CHOPPED

AVOCADO, CHARRED SWEETCORN, CHERRY TOMATOES, CUCUMBER, BABY RADISH, MIXED LEAF, BBQ & RANCH DRESSING, CRISPY ONION HAYSTACK.
13.00

CLASSIC CAESAR SALAD

HERB, GARLIC ROAST CROUTONS
10.00

ADD ONS

- GRILLED HALLOUMI 5.00
- GRILLED CHICKEN 7.00
- GRILLED SHRIMP 9.00

SANDWICHES

BBQ BEEF BRISKET

BRITISH SLAW, SLOW-COOKED SMOKED BEEF BRISKET, PICKLE, MUSTARD AIOLI, FRENCH FRIES, CIABATTA
16.00

CUMBERLAND SAUSAGE

CHARRED ANGUS CUMBERLAND, VIDALIA ONIONS, ROASTED RED PEPPER, WILD ROQUETTE, TOMATO RELISH, FRENCH FRIES, CIABATTA
14.00

BURGERS

THE HUDDLE BURGER

8OZ ANGUS BURGER, GEM LETTUCE, CARAMELIZED ONION, PLUM TOMATO, BURGER SAUCE, TOASTED SOURDOUGH BUN, FRENCH FRIES
18.00

FRIED CHICKEN BURGER

BUTTERMILK MARINATED, CHIPOTLE LIME MAYONNAISE, PLUM TOMATO, GEM LETTUCE, TOASTED SOURDOUGH BUN, FRENCH FRIES
17.00

FALAFEL BURGER

HARISSA HUMMUS, PICKLED RED ONION, TOMATO, WILD ROQUETTE, MINT MAYONNAISE TOASTED SOURDOUGH BUN, FRENCH FRIES
(V) 16.00

TOPPINGS

- BACON 3.00
- GOUDA 2.00

THE HUDDLE PIZZA

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

CLASSIC MARGHERITA

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, PARMESAN, BASIL
(V) 15.00

ROAST VEGETABLES

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, COURGETTE, AUBERGINE, ONION, ARTICHOKE, BASIL
16.00

MUSHROOM & TRUFFLE

FIOR DI LATTE MOZZARELLA, RICOTTA, TRUFFLE PASTE, PORTOBELLO
17.00

PROSCIUTTO ROSSO

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, PROSCIUTTO HAM, SEMI-DRIED TOMATO, ROQUETTE
17.00

SPICY PEPPERONI

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SPICY PEPPERONI & NDUJA
17.00

ITALIAN MEATBALL

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BEEF MEATBALL, BASIL PESTO
17.00

THAI CHICKEN PIZZA

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, THAI SPICED CHICKEN, PEPPERS, ONION, SPRING ONION, RED CHILLI, SPROUTS, PEANUT & HOISIN DRIZZLE
17.00

ITALIAN SAUSAGE & BURRATA

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BURRATA, ITALIAN SAUSAGE, RED ONION, MUSHROOM, HOT HONEY
18.00

MAINS

LAMB KOFTA

AEGEAN GREEK SALAD, POMEGRANATE, GARLIC BREAD, TZATSIKI
23.00

ROASTED CORN- FED CHICKEN BREAST

CREAMY LEEK & CORN, OVEN ROASTED LEMON POTATO
21.00

BEER BATTER FISH & CHIPS

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

BAKED BEEF LASAGNE

HOUSE MADE, LAYERED, BRAISED BEEF RAGU, TOMATO & CHEESE SAUCE, OVEN BAKED
20.00

STEAKS

RIBEYE - 10oz

32.00

NEW YORK STRIP LOIN - 8oz

HERB BUTTER, GRILLED, STEM CHERRY TOMATOES, DRESSED WATERCRESS & FRENCH FRIES
27.00

SAUCES 3.00

- RED WINE JUS (Ve)
- THREE PEPPERCORN (V)

SIDES

SWEET POTATO FRIES

(Ve) 6.00

FRENCH FRIES

(Ve) 4.00

FRIED ONION RINGS

(Ve) 5.00

CHERRY TOMATO & CUCUMBER SALAD

(Ve) 5.00

GRILLED TENDERSTEM BROCCOLI

(Ve) 6.00





THE
HUDDLE