

MONDAY  
TO  
SUNDAY

# SERGEANT'S MESS

Sunday - Thursday  
0800 to 2200  
Friday - Saturday  
0800 to 2230

## BREAKFAST (8-11AM)

Selection of pastries	£8.75
Fruit compote, granola and yoghurt "Sundae"	£7.50
Smoked haddock kedgeree cake, poached egg	£9.50
Smoked salmon, avocado, poached egg on rye toast	£10.50
Sargeant's Mess full English breakfast	£14.50
Sargeant's Mess full vegetarian breakfast	£13.50
Cumberland sausage bun, caramelised onions	£6.50
Toasted waffles, smoked bacon, syrup	£10.50
Eggs Benedict or Florentine	sml £6.50/lrg £10.50

## SNACKS AND SMALL PLATES

Nuts, rosemary & chilli	£3.50
Gordal olives	£3.00
Sourdough, Kentish butter	£2.75
Smoked cod's roe, toast	£4.50
Yorkshire pudding, roast garlic butter	£3.50
Seaweed crackers	£3.00
Smoked salmon pâté, soldiers	£4.50

## STARTERS

Today's soup with rosemary croutons	£5.50
Smoked mackerel pâté, cucumber pickle, toast	£9.50
Atlantic prawn cocktail	£9.75
Pressed smoked chicken and herbs, cornichon, garlic mayonnaise, toast	£9.50
Haggis Scotch egg, tomato chutney, gem	£8.75
Hot smoked pork belly, cos lettuce, wholegrain mustard	£8.25
London smoked salmon, fennel pickle, rye bread	£9.50

## SALADS

Wedge salad, blue cheese dressing, crispy bacon	£6.50
Kale, red cabbage, avocado, carrot, almonds, apple	£7.50/£12.75
Sprouting raw salad with peas	£7.50/£12.75
Lentil, green olive, sun-dried tomato, feta, walnuts	£7.50/£12.75

## MAIN COURSES

Roast free range chicken, gem salad, chips, aioli	£16.50
Cumberland sausage toad in the hole, greens, onion	£12.50
Today's steamed suet pudding, mash, mushy peas, gravy	£16.50
Sirloin steak, grilled mushroom, tomato, cress	£23.50
Lamb curry, rice pilaf, paratha	£19.75
Atlantic cod, dripping chips, mushy peas, tartare	£17.50
Poached Scottish salmon, new potato salad, watercress	£19.50
Whole grilled Cornish plaice, herb butter	£14.50
Baked sweet potato, spiced mixed bean stew, mint yoghurt	£11.75
Roast red onion & Gruyère tart, celery, chicory and apple salad, walnut pesto	£13.50

## SIDES

Baby gem salad	£3.00
Buttered Chantenay carrots	£3.50
Seasonal greens	£3.50
Tenderstem broccoli	£3.50
Mushy peas	£3.50
Minted garden peas	£3.50
Mashed potato	£3.50
Dripping chips/fries	£3.50
Minted new potatoes	£3.50

## DISH OF THE DAY £15.50

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Boiled salt beef, carrots, cabbage, potatoes	Crispy Gressingham duck leg, broccoli, mash	Pressed shoulder of lamb, minted potatoes and mushy peas	Slow cooked pork belly, mashed potatoes, minted peas	Atlantic cod dripping chips, mushy peas and tartare	Smoked bacon steak, fried egg, pineapple and dripping chips	Roast Angus beef, Yorkshire pudding, roast potatoes, greens, horseradish (supplement of £4)

## PUDDINGS

Raspberry jam Bakewell tart, clotted cream	£5.50
Sargeant's Mess chocolate meringue, cherries	£6.00
Treacle tart, vanilla ice cream	£5.50
Lemon posset, shortbread	£5.50
Dark chocolate mousse, peanut brittle	£6.00
Strawberry & vanilla cheesecake	£6.50
Ice cream selection	£4.50

## CHEESE

British cheeses, pressed fig, crackers	£9.50
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The discretionary 12.5% service charge is paid to and shared by all members of staff involved in the preparation and service of your meal. All monies received, less HMRC taxes owing are paid to the staff with nothing retained by the company.

We take cash, Visa, Mastercard, Amex and Maestro.

## CAKES & AFTERNOON TEA (3-5PM)

FROM OUR DAILY CHANGING CAFÉ SELECTION	
Scones, jam, clotted cream	£4.50
A selection of soft centre filled muffins	each £2.50
Lemon drizzle or chocolate orange loafs	£2.50
Red Velvet or cappuccino cake	£3.00
A selection of cakes, tarts & scones with tea or coffee to share	per person £7.50

## [MESS] noun

1. A room or building in which members of the armed forces have their meals or spend their free time:

**They spent their evenings in the mess, drinking and playing cards.**

# SERGEANT'S

## MESS

	125ml	175ml	250ml	Bottle
<b>SPARKLING WINES</b>				
Vino Vispo, Enrico Bedin, Veneto	£5.00			£27.00
Classic Prosecco flavours of aromatic melon and pear				
Pont de Ferro Cava Brut	£6.50			£35.00
Light and lively with a hint of citrus and peach				
Fidora Prosecco Spumante NV, Organic, Tenuta Cirvanetta, Veneto				£38.00
Fruity with golden apple and lemon				
Harrow & Hope, Thames Valley				£46.00
Brioche, lemon and a hit of green apple				
Harrow & Hope Rose, Thames Valley				£52.00
Light fine bubbles with hints of vanilla and raspberry sorbet				

<b>CHAMPAGNE</b>				
Champagne Dericbourg, 'Cuvée de Réserve' Brut	£12.00			£52.00
Rich and toasty with fine bubbles				
Laurent Perrier, Tours Sur Marne				£65.00
Complex with citrus fruits and white flowers				
Laurent Perrier Rose, Tours Sur Marne				£85.00
Salmon pink in colour with fresh red berries				

<b>WHITE WINES</b>				
<b>LIGHT &amp; CRISP</b>				
Tarabilla Blanco Bodegas Gallegas, Galicia	£5.00	£7.00		£22.00
Fresh green apple, citrus and pear				
Catanga Blanco, Organic, Vino de la Tierra de Castilla	£5.85	£7.85		£38.54
Crisp, light and zesty				
Galassia Garganega-Pinot Grigio, Veneto	£6.75	£8.75		£27.00
Refreshing grapefruit aromas				
Clef d'Argent Sauvignon Blanc, Côtes de Gascogne	£7.25	£9.00		£29.00
Gooseberry, lemon, refreshing				

	125ml	175ml	250ml	Bottle
<b>WHITE WINES</b>				
Azumbre Verdejo, Cuatro Rayas, Rueda				£30.00
Fresh with citrusy flavours				
Clarence River Sauvignon Blanc, Marlborough				£34.00
Intense elderflower and green apple				
Picpoul de Pinet 'Les Courtelles', Languedoc				£35.00
Bone-dry, nutty with peaches				
Lyme Bay Sandbar, Devon				£42.00
Balanced, notes of guava and elderflower				

<b>RIPE &amp; AROMATIC</b>				
The War Horse Chenin Blanc, Stellenbosch		£7.50	£9.15	£28.50
Tropical fruits and ripe apple				
Maison de la Paix Reserve Viognier, Pays d'Oc				£31.00
Rich peach and apricot				
Vaquero Chardonnay, California .				£30.00
Ripe, fruity, hints of citrus				
Bolfan Riesling, Biodynamic, Zagorje				£35.50
Rich, zesty and refreshing				
Charquiño Albariño, Rias Baixas				£36.00
Intense passion fruit and pineapple				
Mâcon 'La Roche Vineuse', Château de la Greffiere, Burgundy				£38.00
Rounded with great minerality				

<b>ROSÉ</b>				
Catanga Rose, Organic, Vino de la Tierra de Castilla		£5.85	£7.65	£38.54
Wild berries, light and crisp				
Three Choirs Rose, Gloucestershire				£33.00
Fresh strawberries and summer fruits				
Mas Fleurey Rosé, Côtes de Provence				£36.00
Delicate cranberry and peach				

	125ml	175ml	250ml	Bottle
<b>RED WINES</b>				
<b>FRESH &amp; RIPE</b>				
Tarabilla Tinto Bodegas Gallegas, Galicia	£5.00	£7.00		£20.00
Ripe, spicy and smooth				
Catanga Tinto Organic, Vino de la Tierra de Castilla	£5.85	£7.85		£38.54
Smooth with wild red berries and dark spice				
Rocca Sangiovese, Puglia	£6.25	£8.75		£24.00
Red cherries with balanced acidity				
Cosmina Pinot Noir	£6.95	£9.00		£25.00
Juicy red fruit, soft and velvety				
Goleta Merlot, Valle Central	£7.35	£9.15		£24.50
Fruity red with plums and blackcurrants				
Maison de la Paix Old Vine Carignan, Pays d'Oc				£28.00
Concentrated plum and spice				
Bellavista Cabernet Sauvignon, Curicó				£35.00
Full bodied with ripe cassis with coffee				
<b>RICH &amp; SMOOTH</b>				
Sotherton Shiraz, South East				£26.00
Complex with blackcurrant and vanilla				
Valcheta Malbec, Mendoza				£29.00
Ripe fruits with hints of dark chocolate				
Montepulciano d'Abruzzo 'Era', Organic, Botter, Abruzzo				£35.00
Medium bodied with sour cherries and soft tannins				
Castellani, 'Mirapiana' Maremma Toscana				£29.00
Warming with hints of cherries and white chocolate				
Lacrimus, Rioja				£30.00
Bright fruit with a hint of oak				
Château La Verriere, Bordeaux Superieur				£42.00
Great structure with blackberries and smooth tannins				