

MONDAY  
TO  
SUNDAY

# SERGEANT'S MESS

## BRUNCH (10.00-14.00 SATURDAY & SUNDAY)

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
Toasted waffles, smoked bacon, syrup	£10.50
Eggs Benedict or Florentine	£10.50
Duck hash, tenderstem broccoli, poached egg, Lea & Perrins gravy	£11.50

## SNACKS AND SMALL PLATES

Nuts, rosemary & chilli	£3.50
Gordal olives	£3.00
Seaweed crackers	£3.00

## 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
Black Combe ham, cos lettuce, wholegrain mustard	£8.25
Salmon fishcake, tartare sauce, fennel pickle & watercress salad	£9.50
Sourdough, Kentish butter	£2.75
Yorkshire pudding, roast garlic butter	£3.50

## SALADS

Wedge salad, blue cheese dressing, crispy bacon	£6.50
Wholemeal couscous, lentil and pesto salad	£7.50 / £12.75
Pea, bean and mint salad, tomato, grilled halloumi cheese	£7.50 / £12.75
Spiced freekeh salad, cauliflower, sultanas, almonds	£7.50 / £12.75

## BURGERS

Cheeseburger, lettuce, tomato, gherkin in a brioche bun	£12.00
Buttermilk chicken, lettuce, gherkin & shallot mayonnaise in a brioche bun	£12.00
Breaded plaice, lettuce, tartare sauce in a floured bap	£11.50

*All burgers are served with Kaleslaw*

## MAIN COURSES

Roast free range chicken, gem salad, chips, aioli	£16.50
Cumberland sausage toad in the hole, greens, onion	£12.50
Beef and ale 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, 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 carrots	£3.50
Kaleslaw	£3.50
Tenderstem broccoli	£3.50
Mushy peas	£3.50
Minted garden peas	£3.50
Mashed potato	£3.50
Chips	£3.50
Minted new potatoes	£3.50
Sweet potato fries	£4.00

## DISH OF THE DAY £15.50

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
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Chicken, ham & leek pie, mash, mushy peas, gravy	Crispy Gressingham duck leg, broccoli, mash	Pressed beef, crushed horseradish potatoes, glazed carrots	Slow cooked pork belly, mashed potatoes, minted peas	Smoked haddock kedgeree cake, poached egg, spinach, garam masala hollandaise	Smoked bacon steak, fried egg, pineapple and chips	Roast Angus beef, Yorkshire pudding, roast potatoes, greens, horseradish (supplement of £4)

## PUDDINGS

Raspberry jam Bakewell tart, clotted cream	£5.50
Chocolate meringue, cherries, chilled vanilla custard	£8.50
Banoffee pie, passion fruit sauce	£7.75
Lemon posset, shortbread	£5.50
Hot chocolate fondant, honeycomb ice cream	£6.75
Strawberry & vanilla cheesecake	£6.50
Ice cream selection	£4.50

## CHEESE

British cheeses, pressed fig, crackers	£9.50
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## CREAM TEAS (15.00-17.00)

FROM OUR DAILY CHANGING CAFÉ SELECTION	
Scones, jam, clotted cream with tea or coffee	per person £7.00
Cake of the day with tea or coffee	per person £6.00
Scones	£4.50
Cake of the day	£3.50

## [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.**

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.

If you have a food allergy or special dietary requirement, please check with a member of the catering team for more information so that we can guide you to make a safe food choice.

# SERGEANT'S

## MESS

WINE ON TAP	175ml	250ml	500ml carafe
Catanga Blanco, Organic, Vino de la Tierra de Castilla Crisp, light and zesty	£5.85	£7.85	£15.00
Catanga Rose, Organic, Vino de la Tierra de Castilla Wild berries, light and crisp	£5.85	£7.85	£15.00
Catanga Tinto Organic, Vino de la Tierra de Castilla Smooth with wild red berries and dark spice	£5.85	£7.85	£15.00

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

CHAMPAGNE	125ml	Bottle
Champagne Dericbourg, 'Cuvée de Réserve' Brut Rich and toasty with fine bubbles	£12.00	£52.00

ROSÉ	125ml	Bottle
Three Choirs Rose, Gloucestershire Fresh strawberries and summer fruits		£33.00
Mas Fleurey Rosé, Côtes de Provence Delicate cranberry and peach		£36.00

WHITE WINES	125ml	175ml	250ml	Bottle
<b>LIGHT &amp; CRISP</b>				
Tarabilla Blanco Bodegas Gallegas, Galicia Fresh green apple, citrus and pear		£5.00	£7.00	£22.00
Galassia Garganega-Pinot Grigio, Veneto Refreshing grapefruit aromas		£6.75	£8.75	£27.00
Clef d'Argent Sauvignon Blanc, Côtes de Gascogne Gooseberry, lemon, refreshing		£7.25	£9.00	£29.00
Clarence River Sauvignon Blanc, Marlborough Intense elderflower and green apple				£34.00
Picpoul de Pinet 'Les Courtelles', Languedoc Bone-dry, nutty with peaches				£35.00
Lyme Bay Sandbar, Devon Balanced, notes of guava and elderflower				£42.00

RIPE & AROMATIC	125ml	175ml	250ml	Bottle
The War Horse Chenin Blanc, Stellenbosch Tropical fruits and ripe apple	£7.50	£9.15	£28.50	
Charquiño Albariño, Rias Baixas Intense passion fruit and pineapple				£36.00

RED WINES	125ml	175ml	250ml	Bottle
<b>FRESH &amp; RIPE</b>				
Tarabilla Tinto Bodegas Gallegas, Galicia Ripe, spicy and smooth	£5.00	£7.00	£20.00	
Rocca Sangiovese, Puglia Red cherries with balanced acidity	£6.25	£8.75	£24.00	
Cosmina Pinot Noir Juicy red fruit, soft and velvety	£6.95	£9.00	£25.00	
Goleta Merlot, Valle Central Fruity red with plums and blackcurrants	£7.35	£9.15	£24.50	
Bellavista Cabernet Sauvignon, Curicó Full bodied with ripe cassis with coffee				£35.00
Castellani, 'Mirapiana' Maremma Toscana Warming with hints of cherries and white chocolate				£29.00
Lacrimus, Rioja Bright fruit with a hint of oak				£30.00

BEER	250ml	500ml
Mahon draft beer pint / half pint	£2.75	£5.50
London Pale Ale	£4.50	
Brick Lane Lager	£4.75	
Orpens Craft Cider	£4.50	

COCKTAILS	250ml	500ml
Mark's Margarita Patron Reposado Tequila, Fair Kumquat Liqueur, agave, fresh lime		£9.00
Bakewell Sour Amaretto, Frangelico, Maraschino, lemon juice, sugar syrup		£8.00
Tower Bridge Bramble Beefeater Gin, Marie Brizzard Triple sec, lemon juice, syrup, egg white		£8.50
A very English Espresso Martini Black Cow Vodka, crème de cassis, fresh espresso coffee		

Enjoy our Happy Hour  
(Monday to Sunday 17.00-19.00)  
Two for one on selected cocktails

We serve a great selection of premium spirits including	250ml	500ml
Beefeater 24		£8.00
Monkey 47		£8.50
Chase Vodka		£7.00
Santa Teresa 1796 Golden Rum		£8.50
Woodford Reserve		£8.50

HOT DRINKS	250ml	500ml
Espresso		£2.00
Double espresso		£2.25
Macchiato		£2.50
Americano		£3.50
Latte		£3.50
Cappuccino		£3.50
Mocha		£3.75
Hot chocolate		£4.50
Pot of tea		£3.50

SOFT DRINKS	250ml	500ml
Orange, apple, cranberry, pineapple or tomato juice		£3.50
Pepsi / Diet Pepsi		£3.50
Fevertree Soda, Tonic, Slim Line Tonic, Ginger Ale, Ginger Beer		£3.00

SMOOTHIES	250ml	500ml
Available on request		£4.50