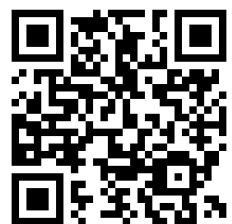


MENU



*ALLERGIES?

Please scan the QR code or speak to a member of the team if you have a question about allergens. Please do ask us on every visit, as we may occasionally need to change our products and recipes.

We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free. This includes NGCI, vegetarian and plant-based products that may come into contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that could affect children.



PAUL RHODES BAKERY

PAUL RHODES BAKERY PROVIDES ALL OF OUR PASTRIES AND BREAD PRODUCTS. FOUNDED IN 2003 BY PIERRE KOFFMANN PROTÉGÉ AND FORMER MICHELIN-STARRED CHEF PAUL RHODES, PAUL RHODES BAKERY IS ONE OF THE LEADING INDEPENDENT BAKERIES IN LONDON, SPECIALISING IN HANDCRAFTED BREADS AND PASTRIES, ALL MADE USING THE FINEST INGREDIENTS AND TRADITIONAL TECHNIQUES.



LOCAL CHEESES

ALL OF OUR CHEESES ARE FROM LOCAL SUPPLIERS. SUSSEX CHARMER IS MADE BY BOOKHAM HARRISON FARMS, A FAMILY OWNED BUSINESS ON THE SUSSEX-SURREY BORDER, TWENTY MINUTES SOUTH OF GUILDFORD, IN THE VILLAGE OF RUDGWICK. SUSSEX CHARMER WON BEST NEW DAIRY PRODUCT IN 2018 AT THE BRITISH CHEESE AWARDS. LORD LONDON FROM ALSOP & WALKER WAS DEVELOPED TO COINCIDE WITH THE LONDON OLYMPICS. THIS CURVACEOUS BRIE-LIKE CHEESE IS MADE JUST A SHORT JOURNEY FROM THE CAPITAL IN EAST SUSSEX.

FORMANS
SMOKEHOUSE
5 MILES



..... MILES FROM LONDON CITY

LOCAL
CHEESES
36 MILES

PAUL RHODES
BAKERY
6 MILES

A discretionary service charge of 12.5% will be added to your bill

ALL DAY MENU

SERVED FROM 11AM

MAINS

TRUFFLE MAC & CHEESE 18.00

A rich macaroni cheese made with 'Sussex Charmer' Cheddar fondue, infused with truffle, topped with truffle tapenade and parmesan breadcrumbs, served with a garden salad and lemon dressing *1035 kcal*

LUXURY SEAFOOD MAC & CHEESE 24.00

King prawns, Devon crab, smoked roasted salmon and macaroni in 'Sussex Charmer' Cheddar fondue, topped with parmesan breadcrumbs and parsley, served with a garden salad and lemon dressing *1018 kcal*

THE JUNIPER & CO. CALIFORNIAN BURGER 18.50

Marinated Chicken breast, plant-based mayonnaise, rocket, tomatoes, avocado, streaky bacon and cos lettuce in a 'Paul Rhodes' brioche bun served with hand-cut potato wedges or garden salad *1042 kcal*

Add bacon *139 kcal* 4.50

THE JUNIPER & CO. GOURMET BURGER 18.50

100% British beef patty, house burger sauce, crunchy Juniper slaw, 'Sussex Charmer' Cheddar fondue and cos lettuce in a 'Paul Rhodes' brioche bun served with hand-cut potato wedges or garden salad *1290 kcal*

Add bacon *139 kcal* 4.50

THE JUNIPER & CO. PLANT-BASED BURGER 18.00

Plant-based 'Tindle' patty, beetroot houmous and chipotle chilli jam, crunchy Juniper slaw, rocket, gherkins in a plant-based brioche bun served with hand-cut potato wedges or garden salad *994 kcal*

'FORMANS' LONDON CURE SMOKED SALMON FISHCAKE 18.50

A handmade fishcake made with 'Formans' London cure smoked salmon, served with tenderstem broccoli and hollandaise *926 kcal*

SIDES

HAND-CUT POTATO WEDGES 275 kcal 4.50

GARDEN SALAD 40 kcal 4.50

SOURDOUGH BREAD & BUTTER 394 kcal 4.50

DESSERTS

MINI DESSERT PLATTER 11.00

Decadent hand-crafted daily selection with fresh raspberries, a chocolate pencil and lemon balm *213 kcal*

TRIPLE CHOCOLATE MOUSSE 9.50

Indulgent triple chocolate mousse served with fresh raspberries, a chocolate pencil and lemon balm *429 kcal*

SPECIALITY PLATES

CHICKEN SHAWARMA PLATE 19.50

Spicy chicken Shawarma topped with crispy onions, spring onions, coriander with mint yoghurt, beetroot houmous, sweet Roquito peppers and warm Khobez flatbread *584 kcal*

LOCAL ARTISAN CHEESE BOARD 17.50

Selection of 'Lord London', 'Sussex Blue' and 'Sussex Charmer' cheese served with 'Paul Rhodes' cracker bread, celery, grapes and fig relish *781 kcal*

LOCAL CHARCUTERIE PLATTER 18.50

Selection of 'Brindisa' charcuterie. Serrano, Lomo, Chorizo and Salchichón with 'Brindisa' picante olives, Roquito chilli pearls, 1605 Manchego and 'Paul Rhodes' crispbread *719 kcal*

PLOUGHMANS 19.50

'Sussex Charmer' Cheddar, Wiltshire ham, 'Brindisa' country paté, with black seedless grapes, gherkins, celery, fig relish, sun blushed tomatoes and 'Paul Rhodes' cracker bread and seeded sourdough *905 kcal*

'FORMANS' SMOKED SALMON PLATTER 22.00

'Formans' London cure smoked salmon served with capers, lemon, butter and rye bread *467 kcal*

SALADS

RAINBOW VEGETABLE SALAD 16.95


Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing *502 kcal*

KALE CHICKEN CAESAR SALAD 17.95



Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing *707 kcal*

ROASTED SALMON, CHICKPEA & LENTIL SALAD 19.95

Smoked roasted salmon, green chickpeas, lentils, mint, rocket, coriander, sun-blushed tomatoes, sweet Roquito peppers and lemon dressing *525 kcal*

Add Plant-based Greek style feta  121 kcal 2.00

Add marinated chicken breast *104 kcal* 4.50

 = VEGETARIAN*  = PLANT-BASED*

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our Vegetarian, Plant-based and NGCI options, as well as important allergen information, to ensure they meet your personal dietary requirements