






PAVILION

BAR AND GRILL

Place your order at the bar inside, or see a server.

Winter warmers

Beef Bourguignon, GF		13.5
Sweet Potato & chickpea		
curry, GF	 	12.5
Soup of the day, GF	 	8.5
All served with warm crusty bread		
Portion of chips, GF		4

The labels you see on our menus are carbon labels - they give you an indication of how carbon intensive your dish is.

These labels are there to help you make informed choices about the impact your meal will have.

Look for this logo



in our menus.



Made purely from plants without any meat, dairy, eggs, or any animal products; just passion and inspiration.

Please contact your server if you require information regarding allergies or intolerances. All our dishes may contain traces of nuts and gluten.

Wine list

Sparkling

Prosecco Spumante ‘Borgo del Col Alto’
Veneto, Italy NV

Bottle - 48 125ml Glass - 10

Ridgeview ‘Bloomsbury’ Classic Cuvée,
Ditchling, East Sussex, Brut NV

Bottle - 80

Champagne De Malherbe Brut NV

Bottle - 90 125ml Glass - 17

White

Organic Passerina ‘Vola Vole’ Abruzzo,
Italy 2022

500ml Carafe - 27 175ml Glass - 9.5 125ml Glass - 6.75

Le Pionnier Blanc, Colombard / Ugni Blanc,
Languedoc, France 2023

Bottle - 35 175ml Glass - 10.5 125ml Glass - 7.5

Kew Gardens Carricante 2022

Bottle - 40 175ml Glass - 12.5 125ml Glass - 8.5

Rose

Le Tuffeau Pale Grenache Rosé, Languedoc,
France 2023

Bottle - 39 175ml Glass - 14 125ml Glass - 10

Red

Organic Montepulciano d’Abruzzo ‘Vola Vole’
Abruzzo, Italy 2022

500ml Carafe - 27 175ml Glass - 9.5 125ml Glass - 6.75

Le Pionnier Rouge, Grenache /
Carignan, Languedoc, France 2022

Bottle - 35 175ml Glass - 10.5 125ml Glass - 7.5

Kew Gardens Rosso Incognito NV

Bottle - 40 175ml Glass - 12.5 125ml Glass - 8.5

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