



The Terrace

Drinks Menu

Please ask for our extensive drinks menu if preferred

Wine By the glass/bottle

Sparkling wines	125ml	Bottle
Silver Reign, Brut, Kent	12.25	64
Ayala, Brut Majeur, Champagne, France	17	90
Ayala, Rose Majeur, Champagne, France	18	96
White wines	175ml	Bottle
Franschhoek, Chenin Blanc, South Africa	9.7	40
Matahiwi, Sauvignon Blanc, New Zealand	10.25	42
Chablis, Pierre Andre, France	16.5	69
Red wines		
Baron D'Arignac, Cabernet Sauvignon, France	8.7	35
Emotivo, Montepulciano D'Abruzzo, Italy	8.9	37
Chacabuco, Malbec, Lujan De Cuyo, Argentina	10.25	42
Rosé wines		
Château de Berne Rosé, France	11.5	45
Ultimate Provence Rosé, France	14.5	59

Cocktails

Down Hall bramble	16
Down Hall Garden Gin, Crème de Mûre, lemon juice, simple syrup	
£2 is proudly donated to our charity of the year, Grove Cottage, when purchasing this cocktail	
Pina colada	16
coconut cream, white rum, pineapple juice	
Elderflower collins	16
Down Hall Garden Gin, elderflower, lemon juice, soda	
Pornstar martini	16
vodka, vanilla, passionfruit, lime	
Espresso martini	16
vodka, coffee liqueur, espresso, sugar syrup	
Strawberry mojito	16
rum, strawberries, soda	
Aperol spritz	16.5
Aperol, Prosecco, soda	
Gin-o-cello spritz	16.5
lemon gin, Prosecco, soda	
Lillet spritz	16.5
Lillet rosé, lemonade	
Hugo spritz	16.5
elderflower liqueur, Prosecco, soda	
Summer Cup	Glass Jug
Summer Cup, lemonade, fresh fruit	11.5 38



In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisk(e)y in these premises is 25ml and multiples thereof. Champagne and sparkling wines are sold by the glass measured at 125ml. Still wines are sold by the glass measured at 175/250ml. 125ml measure is available on request. Sweet wines are sold by the glass measured at 100ml. Fortified wines are sold by the glass measured at 50ml.

Spirits

Gin 25ml	
Down Hall Garden Gin, Essex	5.75
Down Hall Raspberry Garden Gin, Essex	5.75
Silent Pool, England	6.5
Bombay Sapphire, England	6
Hendricks, Scotland	6
Whitley Neill Yuzu & White Strawberry, England	6
Essex Rhubarb and Vanilla, Essex	6
Vodka 25ml	
Down Hall Vodka, Essex	5.75
Reyka, Iceland	6
Grey Goose, France	7
Rum 25ml	
Ron Calados White, Caribbean	5.75
Koko Kanu, Jamaica	5.75
Sailor Jerry Spiced Rum, America	6
Whisky 25ml	
Jameson, Ireland	5.75
Johnnie Walker Black, Scotland	6.5
Iron Wheel, America	5.75
Cognac 25ml	
Courvoisier, VSOP, France	7
Tequila 25ml	
Jose Cuervo Blanco, Mexico	5.5
Tequila Rosé, America	5.5

Beer and cider

Beer 330ml Bottle	
Madri, England	6.9
Corona, Mexico	6.9
Cider 500ml Bottle	
Rekorderlig, strawberry & lime, Sweden	9
Beer/Cider Draught	Half Pint Pint
Pravha, beer, Czech Republic	4.2 7.9
Aspall, cider, England	4.2 7.9

Soft drinks

Fever Tree mixers 200ml	3.7
tonic, slimline tonic, elderflower, ginger ale, lemonade	
Carbonated drinks 200ml	3.7
Coke, Coke Zero	
Frobisher's 100% fresh juice 250ml	4.9
apple, cranberry, orange, pineapple, tomato	
Frobisher's Fusions 275ml	4.9
apple & raspberry, orange & passionfruit	

A discretionary 10% service charge will be added to your invoice. This is shared entirely with the team. Prices are inclusive of vat at the prevailing



The Terrace

Food Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

Nibbles

Nocellara olives (VE)	6.5
Japanese nuts (V)	6.5
BBQ crackers (V)	6.5
Stone baked garlic and herb bread (V)	7
Homemade focaccia (V) cold pressed rapeseed oil & balsamic	7

Small plates

Crispy calamari tomato marinara, tartare sauce	16
Sticky sweet chilli chicken mixed peppers, sesame seeds, coriander	16.5
Houmous & flat bread (VE) chickpeas, piquillo peppers, capers, parsley	14
Crispy cauliflower (VE) truffled Buffalo sauce, blue cheese dressing	14.5
Beef brisket bao buns chipotle mayonnaise, pickled ginger	16
Lemon & herb king prawns spring onions, parsley, sourdough	16.5

Homemade pizza

Freshly made and stone baked in our pizza oven

Margherita (V) basil, garlic oil, cherry tomatoes	20
Farmhouse (V) using vegetables from our Kitchen Garden	21
Vé-du-ya & rocket (VE) plant based mozzarella	21
Calabrese spicy n'duja, rosemary, salami	22
BBQ pulled pork spring onions, rocket	22

On the side

Truffle parmesan fries (V)	9.5
Koffmann fries (VE)	7.5
Crispy halloumi, sweet chilli jam (V)	9
Rocket & parmesan (V)	7
Garden vegetables (VE)	7.5

Allergies & intolerances: If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. To find out more about our allergens, please scan the QR code.



Mains

"Seacuterie" sharing platter dressed Cromer crab, smoked salmon, lemon & herb king prawns, cockles, mussel meat, sourdough	48
Caesar salad (V) romaine lettuce, egg, sourdough croutons, anchovies, parmesan crisps, caesar dressing <i>Add grilled chicken 6 / grilled king prawns 6</i>	17
Sharing board sliced charcuterie, baked Camembert, sourdough, Nocellara olives, artichoke, pickles	35
Down Hall signature sandwich chicken, pesto mayonnaise, bacon, tomato, avocado, Koffmann fries	22.5
Down Hall vegetarian signature sandwich (V) halloumi, pesto, thyme, Portobello mushroom, onion, tomato, pickle, avocado, Koffmann fries	21.5
Watermelon and feta salad (V) pickled red onion, cucumber, mint, rocket	16.5
Creamy mushroom linguine (VE) garlic white wine sauce, shallots, parsley <i>Add grilled chicken 6 / grilled king prawns 6</i>	22
Lamb koftas tomato & roasted red pepper bulgur salad, lemon & mint yoghurt, pomegranate, flatbread	25
Beer battered haddock triple cooked chips, homemade mushy peas, tartare sauce	24
Chargrilled cheese & bacon burger British beef patty, toasted brioche bun, cheese, smoked bacon, salad, slaw, relish, Koffmann fries	24
Plant protein burger (VE) toasted brioche bun, plant based cheese, salad, slaw, mustard, ketchup, Koffmann fries	23.5
Katsu chicken burger fried chicken burger, toasted brioche bun, katsu curry sauce, salad, slaw, Koffmann fries	24

Desserts

Down Hall pavlova (V) Kitchen Garden rhubarb, strawberries, Chantilly	13.5
Sticky toffee pudding (V) butterscotch sauce, vanilla ice cream	10.5
Chocolate brownie sundae (V) vanilla ice cream, brownie, Chantilly cream, chocolate sauce	10.5
70% Guanaja chocolate ganache (VE) sesame, coffee ice cream	13
Selection of British cheeses (V) Down Hall garden chutney, grapes, artisan crackers	16

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