

The Terrace

Drinks Menu

Please ask for our extensive drinks menu if preferred

Wine By the glass/bottle

Sparkling Wines		125ml	Bottle
Silver Rein, Brut, Kent		11.5	63
Ayala, Brut Majeur, Champagne, France		15	85
Ayala, Rose Majeur, Champagne, France		16	91
White Wines		175ml	Bottle
Franschoek, Chenin Blanc, South Africa		8.9	35
Aldridge Estate, Twynham Chardonnay, Australia		9.5	38
Outnumbered, Sauvignon Blanc, Marlborough, New Zeland		9.9	41
Red Wines			
Baron D'Arignac, Cabernet Sauvignon, France	7.7	32	
Emotivo, Montepulciano D'Abruzzo, Italy	8.5	33	
Chacabuco, Malbec, Mendoza, Argentina	9.5	38	
Rosé Wines			
Ca' Lunghetta Pinot Grigio Rosé, Venet, Italy	8.5	33	
Ultimate Provence Rosé, France	12.5	56	

Cocktails

Clover Club	14.5
Down Hall Gin, Raspberry Liqueur, Lemon Juice £2 is proudly donated to our charity, St Clare Hospice, when purchasing this cocktail	
Pina Colada	14.5
Coconut Cream, White Rum, Pineapple Juice	
Elderflower Collins	14.5
Down Hall Gin, Elderflower, Lemon Juice, Soda Water	
Pornstar Martini	14.5
Vodka, Vanilla, Passion Fruit, Lime	
Strawberry Mojito	14.5
Rum, Strawberries, Soda	
Aperol Spritz	13.5
Aperol, Prosecco, Soda Water	
Limoncello Spritz	13.5
Limoncello, Prosecco, Soda Water	
Lillet Spritz	13.5
Lillet, Soda Water	
Pimms	Glass Jug
Pimms no 1, Lemonade, Fresh Fruit	11.5 35

Spirits

Gin 25ml	
Down Hall Gin, Essex	5.4
Bombay Sapphire, England	6
Pinkster, England	6
Hendricks, Scotland	6
Essex Rhubarb and Vanilla, England	5.5
Hertfordshire Lychee and Raspberry, England	5.5
Vodka 25ml	
Reyka, Iceland	5.25
Grey Goose, France	7
Rum 25ml	
Ron Calados White, Caribbean	5.25
Koko Kanu, Jamaica	5.25
Essex Spiced Rum, Essex	5.25
Whisky 25ml	
Jameson, Ireland	5.25
Johnnie Walker Black, Scotland	6
Cognac 25ml	
Courvoisier, VSOP, France	7
Tequila 25ml	
Jose Cuervo Blanco, Mexico	5
Tequila Rose, America	5

Beer and Cider

Beer 330ml Bottle	
Corona, Mexico	5.95
Beer Draught	Half Pint Pint
Staropramen, Czech Republic	3.95 6.95
Cider 500ml	
Rekorderlig, Strawberry & Lime, Sweden	9

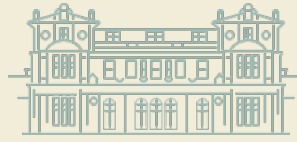
Soft Drinks

Fever Tree Mixers 200ml	3.4
Tonic, Slimline Tonic, Elderflower, Ginger Ale, Lemonade	
Carbonated Drinks 200ml	3.4
Coke, Coke Zero	
Frobisher's 100% Fresh Juice 250ml	4.7
Apple, Cranberry, Orange, Pineapple, Tomato	
Frobisher's Fusions 275ml	4.7
Apple & Raspberry, Orange & Passion Fruit	

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.

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 rate.





The Terrace

Food Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

Nibbles

Noccelara olives (VE)	5
Japanese nuts (V)	5
Chilli crackers (V)	5
Stone baked garlic and herb bread (V)	5
Homemade focaccia (V) olive oil, balsamic	5

Small Plates

Crispy calamari 14 tomato marinara, tartare sauce
BBQ glazed pork belly bites 15 Josper smoked with soy glaze, crispy onions, toasted focaccia
Baba ganoush (VE) 13.5 flatbread, pomegranate, chickpeas
Crispy buffalo cauliflower (VE) 14 creamy chive dressing
Confit chicken bao buns 15 sesame, red onion, cucumber, coriander
Spiced cod tacos 15 pickled red cabbage slaw, avocado, lime

Homemade pizza

Freshly made and stone baked in our pizza oven

Margherita (V) 19 basil, garlic cherry tomatoes
Meatless feast (VE) 20 plant-based cheese
Milano salami 20 rocket, fresh chilli, garlic oil
Farmhouse 20 using the very best vegetables from our Kitchen Garden
BBQ chicken & sweetcorn 20 roasted red onions, bbq sauce

On the side

Truffle parmesan fries (V) 7.5
Koffman fries (VE) 6.5
Tenderstem broccoli, pesto (VE) 6.5
Courgette fritters, sweet chilli jam (V) 6.5
Garden vegetables (VE) 6.5

Mains

Classic Caesar salad 15.5 baby gem, anchovies, croutons, parmesan, Caesar dressing <i>Add grilled chicken 6 / grilled king prawns 6</i>
Charcuterie sharing board 21 baked camembert, crusty bread, olives, pickles
Down Hall signature sandwich 18.5 chicken, pesto mayonnaise, bacon, tomato, avocado, Koffmann fries
Down Hall signature veggie sandwich (V) 17 halloumi, pesto, thyme Portobello mushroom, onion, tomato, pickle, avocado, Koffmann fries
Pesto linguine with cherry tomatoes (VE) 17 <i>Add grilled chicken 6 / grilled king prawns 6</i>
Chicken shish 21 tomato bulgur salad, pickled cucumber, red peppers, flatbread, lemon & mint yoghurt
Potato and cauliflower massaman curry (VE) 18.5 white rice, crispy onions, coriander, finger lime
Beer battered haddock 21 triple cooked chips, homemade mushy peas, tartare sauce
Classic niçoise salad (V) 16 baby gem, green beans, kalamata olives, new potatoes, hen egg <i>Add grilled chicken 6 / smoked salmon 6</i>
Chargrilled beef burger 20.5 toasted brioche bun, fontal cheese, bacon, salad, slaw Down Hall burger sauce, Koffmann fries

Desserts

Mixed berry Pavlova 10 Chantilly cream, berry sauce
Sticky toffee pudding 9.5 butterscotch sauce, vanilla ice cream
Chocolate brownie sundae 9.5 vanilla ice cream, brownie, chocolate sauce
Dark chocolate delice (VE) 11 brown sugar meringue, Tia Maria ice cream
Selection of British cheeses (V) 14 fig, quince, grapes, artisan crackers

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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.

