



PROSECCO & CHAMPAGNE

	125ml	750ml
47 AD Prosecco NV, Veneto, Italy <i>Typical fruit flavour of peach and melon</i>	£8.50	£30.00
Moët & Chandon Champagne Brut Imperial <i>Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, active bubbles, with a subtle suggestion of flowers, vanilla and grapefruit.</i>	£14.00	£65.00
Moët & Chandon Champagne Ice Imperial <i>The first and only Champagne especially created to be enjoyed over ice. Remaining true to the Moët & Chandon style, a distinguished by its bright fruitiness, its seductive palate and its elegant maturity.</i>		£75.00
Moët & Chandon Champagne Impérial Rosé <i>Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness this pink champagne has a slightly golden colour with light bubbles and aromas of wild strawberries and redcurrants</i>		£80.00

WHITE WINES

	125ml	750ml
Domaine Ventenac, Colombard Chenin, 2017 <i>A bright, fresh and fruity wine with intense grapefruit and lemon flavours and aromas.</i>	£5.50	£20.00
Petit Xavier Blanc NV, Rhône Valley, Languedoc, France <i>Petit Xavier Blanc is made using the best of the noble Southern French white grape varieties – PicPoul, Sauvignon Blanc and Grenache Blanc. When blended all together you get a wonderfully aromatic white with lively acidity and a soft finish.</i>	£6.00	£25.00
Cloudy Bay, 2018, New Zealand, Sauvignon Blanc <i>The palate is concentrated and mouth-watering, with juicy stone fruit and subtle tropical characters underpinned by a fine minerality and meyer lemon acidity.</i>	£11.50	£40.00

RED WINES

	125ml	750ml
Montfrin Rouge 2015, Pont du Gard, France, Syrah, Cabernet Sauvignon <i>The key to this organic red is a little dollop of Cabernet Sauvignon which gives the wine a lovely deep red berry fruit character and a little chocolate notes paired with some pepper spice from the Syrah.</i>	£5.50	£20.00
Domaine Martinolle Pinot Noir 2015, St Hilaire, France <i>Domaine Martinolle is a beautiful family owned estate just South of Carcassonne. This single vineyard Pinot is light but without lacking any flavour. A gentle 6 months aged in oak give it additional softness.</i>	£6.00	£25.00
Excelion Crianza Rioja 2013, Rioja, Spain <i>This is a classic Rioja made using organically grown grapes. If you love Rioja then you will not be disappointed...bold blackcurrant fruit coupled with vanilla notes from the oak and a light chocolate finish.</i>	£7.50	£30.00

ROSE WINES

	125ml	750ml
Armas De Guerra Rosado Mencius, Leon, Spain <i>A light style of rose that is packed with strawberry character</i>	£7.50	£25.00
Xavier Provence Rose 2016, Cotes de Provence France <i>A beautiful blend of Cinsault and Grenache that had been made with minimal skin contact to give that famous light pink colour and bags of strawberry and raspberry fruit.</i>	£9.50	£30.00

BEER

	330ml
Peroni	£5.00



SAVOURIES

All £4.00 each

*Nocellara olives
Heritage vegetable crisps
Salted smoked almonds
Picante spiced broad beans*

OPEN SANDWICHES

Served on wholemeal sourdough bread with heritage vegetable crisps & petit salad

Coronation chicken
almonds & coriander
£9.50

Kentish egg mayonnaise
Watercress, truffle
£8.50

Yellowfin tuna mayonnaise
marinated cucumber
£9.50

John Ross smoked salmon
tarragon mayonnaise
£11.50

CAKES & PÂTISSERIE

Croissant or Danish fruit pastry
£4.50

Carrot & Walnut Cake
£5.50

Citrus polenta cake
£5.50 (gf)

Chocolate, almond & raspberry cake
£5.50 (vg)

Fruit scones, clotted cream, fruit preserve
£2.50

lemon posset & pistachio cake
£2.75

Raspberry macaroon
£2.75

AFTERNOON TEA

£20.00 person

OPEN SANDWICHES

*John Ross smoked salmon
Tarragon mayonnaise
Coronation Chicken
Kentish egg mayonnaise
Yellow tuna mayonnaise*

CAKES & PÂTISSERIE

*Fruit scone, clotted cream, fruit preserve
Carrot & walnut cake
Lemon posset & pistachio cake
Chocolate, almond & raspberry cake (vg)
Raspberry macaroon*

COFFEE

Americano
£ 3.00

Flat White
£3.00

Latte
£ 3.00

Cappuccino
£ 3.00

Espresso
£ 2.00 /£2.50

Macchiato
£ 2.20

Double macchiato
£ 2.70

Mocha
£ 3.00

Hot chocolate
£ 3.00

SOFT DRINKS

Soft drinks Mineral Water
Bottled still or sparkling
500ml £1.75
750ml £ 3.00

Coca-Cola or
Diet Coca-Cola (330ml)
£ 3.00

Fentimans beverages (275ml)
*Rose lemonade
Mandarin & Seville orange
Cool ginger beer*
all £ 3.50

Homemade lemonade
£ 3.00

Homemade cold ginger,
lemon & honey elixir
£ 3.50

*All of the furniture in the
club is available from*

Lounge & Linger.

Speak to The Wedding

*Gallery team about the full
range or visit*

www.loungeandlinger.co.uk

JUICES

All £4.50 each

Natural
*Apple, carrot,
orange or pineapple*

Ginger Cooler
Apple, carrot & Ginger

Green Detox
*Grapes, apple, Swiss chard &
ginger*

Beet It
Beetroot, apple & mint

TEA

All £ 3.50 each

English breakfast
Earl grey
Assam
Darjeeling
Ceylon
Chinese sencha
Lapsang souchong
Pai Mu Tan
Forrest Berries
Chamomile flowers
Fresh mint

Last hot and cold beverage orders will be taken 30 minutes before store closing, last food orders will be taken 45 minutes before store closing.

Additional charges may apply to special requests or variations to our standard menu items.

Please speak to your server if you have any specific dietary requirements.

We cannot guarantee that our products are nut and stone free.

Allergen information is available upon request please ask your server for more details.

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

V: Vegetarian GF: Gluten Free DF: Dairy