



## BAR MENU

### Sandwiches

*All Served with Kettle Crisps & Micro Cress Salad*

#### COLD

**St James's Smoked Salmon** £ 7.50  
Pickled Cucumber, Dill

**Farmhouse Beaufort Cheese** £ 7.50  
Wendy Brandon's Award Winning Pickle

**Thinly Sliced Parma Ham on Artisan Bread** £ 7.50  
Mustard Mayonnaise, Baby Cornichons, Micro Cress, Olive Oil

#### HOT

**Hempel Club** £ 13.50  
Grilled Chicken Breast, Sweet Cured Suffolk Bacon, Baby Gem, Mayonnaise, Dried Vine Tomato, Egg Mayonnaise, Served on Artisan Bread

**Steak Sandwich** £ 13.50  
Char-grilled Steak, Red Onion, Creamed Horseradish, Served on Artisan Bread

**Hempel Burger** £ 13.50  
Rhug Estate Rare Breed Beef Burger, Seeded Bun, Sweet Tomato Chutney, Lettuce, Red Onion, Melted Cheese, Triple Cooked Chips

### Salads

**Char-grilled Chicken Caesar** £ 10.00  
Crispy Baby Gem, Marinated Anchovies, Parmesan Shavings, Croutons

**Pan Fried Shetland Salmon** £ 10.00  
Rocket, Micro Cress, Feta Cheese, Black Olives, Pine Nuts, Balsamic Dressing

### Platters

**Compose your own platter from the choices below:**

#### COLD

**Le Coquille Nicoise Olives** £ 2.00  
Herb Oil, Bread Sticks

**Petit Luques Olives** £ 2.00  
Herb Oil, Bread Sticks

**Fried Broad Bean Crisps** £ 2.00  
Celery Salt

**Cajun Spiced Nuts** £ 2.00  
Coated in Bitter Cocoa Powder & Spices

**Grilled Chilli Peppers & Slow Roasted Sweet Piquille Red Peppers** £ 2.00  
Filled with Feta Cheese, Toasted Pine nuts

**Sun Blushed Tomatoes** £ 2.00  
Anchovy & Capers

## **HOT**

**Crispy Whitebait** £ 3.00  
Rolled in Flour & Fried, Homemade Marie Rose Dressing & Lemon

**Spiced Onion Fritters** £ 3.00  
Mango & Chilli Jam

**Cheese** £ 10.00  
Selection of English & French un-pasteurised Farmhouse Cheeses  
By Eric Charriaux, Served with Biscuits & Date Chutney

**Rouleau de Provence**  
The light 'sourness' of his fresh fermier cheese blends with the aroma of the rosemary, giving it the typical taste & smell of Provence. Rouleau de Provence has lots of natural, light herbal flavour & acidity.

**Truffe de Ventadour**  
Ash coated goat cheese from Correze region in south France. Correze region is close to Perigord which is famous for truffles. An easy to eat cheese which doesn't last long on the palate.

**Chabichou**  
Chabichou comes from the limestone region 'Haut-Poitou' in Western France, a region which includes Vienne Deux-Serves & Charente. Chacichou is produced exclusively from goat's milk; the milk is treated with whey.

**Brin d'Amour**  
Brin d'Amour is the most famous of the Corsican cheeses also known under commercial name Fleur de Maquis – 'flower of the Corsican scrubland'.

**Coulommiers**  
This cheese is something between a Camembert & Brie. Coulommiers certainly originated in the Brie area, 30 miles to the east of Paris, home to present-day 'Brie de Meaux' & 'Brie de Melun'.

**Beaufort**  
Beaufort is a mountain cheese. Its name is after name of small village near Albertville, where the cheese was originally prepared. Its rind is natural, dark yellow colored & very thin. It's a very rich cheese.

**Saint Nectaire**  
For centuries, Saint Nectaire was produced in the Monts-Dore in Auvergne (Central France). Saint Nectaire has an earthy, nutty flavour of cellars it has been matured in.

**Smoked Gubeen**  
Hard Irish cows milk cheese. Before maturation Smoked Gubeen is covered with black wax, Which allows to keep a real dairy taste. Wax acts as a protection shell. This cheese has a slightly fruity flavour.

**Crozier blue**  
Irish blue cheese sweet & sharp tasting very creamy. Made with raw cows milk.

## **Bowl Food**

**Available from 6-10pm**

*Not sure what to choose?*

A small explosive taste in a bowl derived from all our menus, designed to let you enjoy a taste of our most popular dishes.

<b>Pea Soup (v)</b> Poached Quails Egg	<b>£ 3.00</b>
<b>Char-grilled Chicken Caesar</b> Crispy Baby Gem, Marinated Anchovies, Parmesan Shavings, Croutons	<b>£ 4.00</b>
<b>St James' Salmon</b> Rocket, Micro Cress, Feta Cheese, Black Olives, Pine Nuts, Balsamic Dressings	<b>£ 4.00</b>
<b>Fish &amp; Chips</b> Fried Seasonal White Fish Fillet, Mushy Peas, Tartare Sauce, Triple Cooked Chips	<b>£ 4.00</b>
<b>Pan Fried Scottish Diver Scallop</b> Crushed Apple Salad, Grain Mustard Jelly, Baby Leaves	<b>£ 5.00</b>
<b>Confit Duck Leg</b> Roasted Potato, Bacon, Paris Browns, Cabbage, Green Beans, Cherries	<b>£ 6.00</b>
<b>Risotto (v)</b> Mascarpone, Parmesan, Chervil & Truffle.	<b>£ 6.00</b>
<b>Ginger Parfait</b> Jade Sword Green Tea Jelly, Coconut Mousse, Crystallised Ginger	<b>£ 4.00</b>
<b>Crème Brulee</b> Madagascan Vanilla, Raspberries	<b>£ 4.00</b>

## **Signature Cocktails (All at £12.95)**

### **'Cointreaupolitan'**

Grey Goose Vodka, Cranberry Juice & Freshly Squeezed Lime.  
Molecular infused Cointreau Caviar

### **Exploding Strawberry Daiquiri**

Havana Club Blanco, Lime Juice, Strawberry Puree,  
Sugar Syrup, Crackle Crystals

### **Molecular Peach Bellini**

Taittinger Champagne, Gomme Sugar Syrup, Peach Juice, Hy-Foamer

### **Light Rum Taquini**

Bacardi Rum, Vanilla Vodka, Coconut, Pineapple Juice & Lime

### **Vega Nova**

Beija-Flor Cachaca, Apricot Brandy, Fresh Apple Juice & Lime Juice

### **H-No. 31**

Bacardi 8y Rum, Plum Wino, Lemon Juice, Ginger Cordial,  
Thai Basil Leaves, Pomegranate Juice & Tonic Water

**Oriental Mojito**

Hendrick's Gin, Lime Juice, Mint Leaves, Thai Basil, Sugar  
Ginger & Lemongrass Cordial.

**Red Collins**

Bombay Gin, Lemon Juice, Pomegranate Juice & Tonic Water

**Golden Mojito**

Havana Club Anejo Especial, Lime Juice, Mint Leaves, White Peach Puree, Sugar

**Honey Berry Caipiroska**

Honey Vodka, Cranberry Vodka, Chambord, Raspberry Liqueur, Lime, Raspberries, Strawberries & Blueberries

**Caipirinha**

Beija-Flor Cachaca, Fresh Limes, Sugar

**Champagne Cocktails (All at £13.95)****H-Side 31**

Bombay Gin, Taittinger Brut NV Champagne, Raspberries Puree, Elderflower  
Cordial & Pomegranate Juice

**Raspberry Champagne**

Crème de Framboise, Taittinger Brut NV Champagne & Raspberries

**Citron Iced Champagne**

Grey Goose Citron, C-Ice Tea, Cranberry Juice & Taittinger Brut NV

**Dazzle**

Grey Goose Orange, Taittinger Brut NV Champagne, Lemon & Elderflower Cordial

**Champagne Lamore**

Champagne, Wyborowa Rose Petal Vodka, Passion Liqueur

**White Peach Bellini**

Taittinger Brut NV Champagne, Crème de Peche & Peach Puree

**Single Lush**

Ciroc Vodka, Chambord Liqueur & Taittinger Brut NV Champagne

**Fraise Royal**

Crème de Fraise, Taittinger Brut NV Champagne & Strawberries Puree

**Champagne**

Taittinger Brut NV Champagne Strawberry, Ginger, Elderflower

**Elderbubble**

Cucumber Vodka, Elderflower Cordial, Lemon Juice & Taittinger Brut NV Champagne

**Non Alcoholic Cocktails (All at £8.50)****Cocobella**

Coconut Cream, Spice Berries, Pineapple Juice, Orange Juice & Grenadine

**H-Virgin Mary**

Tomato Juice, Wasabi Sauce, Japanese Salt, Chilli & Worcester Sauce

**Elderflower Raspberry Mojito**

Elderflower, Raspberry, Mint, Lemonade & Rose Petal

## **Martinis (All at £12.95)**

### **Honey-Passion**

Passion Vodka, Passion Liqueur, Honey Vodka, Chambord, Lime, Mint Leaves

### **Blue Moon**

Wyborowa Vodka, Blue Orange Curacao & Evangelista Limonchello

### **Watermelon Martini**

Polstar Cucumber Vodka, Passion Syrup & Watermelon

### **Evangelista**

Limoncillo, Mandarin Vodka, Lemon, Cranberry Juice & Lemon

### **Cucumber Martini**

Polstar Cucumber Vodka, Passion Syrup, Cucumber & White Grapes

### **Lemongrass & Ginger Martini**

Lemongrass Vodka, Ginger Vodka, Lemongrass & Ginger Cordial, Fresh Thai Basil, Lime & Sugar

### **Perfect Martini**

Zubrowka Bison Vodka, Martini Extra Dry, Martini Rosso & Cherry

### **Apple's Martini**

Wyborowa Apple Vodka, Apple Schnapps, Green Apple Pure & Sugar

### **Bangoktini**

Galangal Gin, Bombay Gin, Thai Basil & Sugar

### **Deep Water Martini**

Havana Club Anejo Especial, Lychee Liqueur, Passion Fruit & Lime

### **Cap Martini**

Finland Mango Vodka, Pepper Vodka, Passion Puree & Sugar

## Wine & Champagne by the Glass

	Glass	Bottle
<b><u>WHITE (250ml)</u></b>		
700. Flamingo Bay Chenin Blanc, 2008, 12%	£ 7.50	£ 24.00
701. Pinot Grigio Provincia Di Pavia, 2007, 11.5%	£ 9.00	£ 25.00
702. Reserva Chardonnay Tricao, 2007, 14.5%	£ 10.00	£ 27.00
703. Sancerre Clos De Bouffants, 2007, 12.5%	£ 15.00	£ 45.00
704. Pegasus Bay Sauvignon Semillion, 2006, 14%	£ 16.00	£ 45.00
<b><u>RED (250ml)</u></b>		
705. Flamingo Bay Cinsaut Cabernet, 2007, 14.5%	£ 8.00	£ 24.00
706. Onyx Pinotage Darling Cellars, 2004, 14.5 %	£ 10.00	£ 30.00
707. Ballast Stone Cabernet Sauvignon, 2007, 13.5%	£ 13.00	£ 38.00
708. Chateau Du Seuil, Graves Rouge 2005, 13%	£ 14.50	£ 43.00
709. Reserva Pinot Noir Apaltagua, 2004, 13.5%	£ 10.00	£ 28.00
<b><u>ROSE (250ml)</u></b>		
709. Pink Pinot Grigio Maresco, 2007, 12%	£ 8.00	£ 25.00
710. Bailly Rose, 2007, 12.5%	£ 13.50	£ 38.00
<b><u>CHAMPAGNE (175ml)</u></b>		
711. Taittinger Brut, NV 12%	£ 13.00	£ 50.00
712. Taittinger Rose Brut NV 12%	£ 15.00	£ 60.00
<b><u>BEER &amp; CIDER</u></b>		
Peroni 5.3%		£ 5.00
Corona 4.6%		£ 5.00
Asahi 5%		£ 5.00
Michelob 5.2%		£ 6.00
Erdinger 5.6%		£ 6.00
Magners Cider 4.5%		£ 5.00
<b><u>APERITIF (50 ml)</u></b>		
		£ 6.50
Campari, Dubonnet, Martinis, Pernod, Pimm's, Ricard		
<b><u>LIQUEURS (50 ml)</u></b>		
		£ 7.00
Amaretto, Baileys, Benedictine, Chartreuse, Cointreau, Drambuie, Galliano, Grand Marnier, Kailua, Kummel, Malibu, Sabula, Schnapps, Southern Comfort, Tia Maria, Crème de Menthe, Limon cello, Passoa		

*A discretionary 12.5% service charge will be added to all bills, vat inclusive.*

*Please advise a member of the team should you have any dietary requirements or allergies*