

T H E **H** Y D E

SMALL BITES

Chicken wings served with sweet chilli sauce	£10
Salt and pepper squid with tartar sauce	£10
Charcuterie board selection of cured meats served with cornichons, olives and sourdough bread	£11

MAINS

Roseate burger crispy fried onion, back bacon, dill pickles	£19
Fish N Chips garden peas with mint, tartar sauce	£20
The Hyde club sandwich back bacon, English gem, fried egg, grilled chicken, avocado	£16
Aromatic Spicy Rack of Lamb Seared Lamb rump, Anna potato, curried cauliflower, bok choy, tomato and fenugreek sauce	£40
Vegan burger grilled pepper, fresh onion, vegan mayo	£16
Tomato and Pesto Spaghetti Sun dried tomato, pesto	£17

All mains (except pasta and lamb) are served with a side salad and chips.

DESSERTS

Vanilla Panna cotta	£17
Homemade Assam tea sorbet, Alpine strawberry and mint salsa	
Belgium Dark chocolate tart	£18
Sesame tuile, toasted hazelnuts, coconut gel, homemade cherry sorbet	
Selection of 3 cheese	£17
Quince jelly, nuts crackers, chutney	

SIDES AND SALADS

Mac & cheese truffle	£9.50
truffle, mozzarella, taleggio, gruyère, lemon herb crumbs	
Steamed broccoli & asparagus	£8.00
Sautéd or steamed spinach	£6.00
Creamed mashed potatoes	£7.00
Artisan breads	£6
served with olive oil/butter	
Skin on fries	£6
Caesar salad	£10
aged parmesan, croutons & anchovies	
Quinoa tabbouleh	£13
parsley, mint, tomato	
Add an extra to your salad	
<i>Chicken breast</i>	£7
<i>King prawns</i>	£8
<i>Avocado rose</i>	£5

T H E **H** Y D E

A LA CARTE MENU

STARTERS

Lemony quinoa tabbouleh salad	£13.00
Italian parsley, fresh mint and Roma tomatoes	
Seared hand dive Orkney scallops	£21.00
cauliflower floret, oven dried chorizo and pomegranate salsa	
Free range chicken roulade	£17.00
pickled organic vegetables, homemade crostini, prune gel and pickled yellow mustard seeds	
Heritage tomato and fresh burrata salad	£17.00
roasted pumpkin seeds, pitted black olives, aged balsamic, homemade basil and arugula oil	

MAIN COURSE

Aromatic spicy rack of lamb	£40.00
seared lamb rump, Anna potato, curried cauliflower, bok choy, tomato and fenugreek sauce	
Air dry aged sirloin of beef	£45.00
truffle pommes, port wine glazed salsify, artichoke chips, calvo nero and bordelaise jus	
Pan fried fillet of sea bass	£30.00
crispy crab bon bon, grilled baby courgette, king oyster mushroom and edamame beans salsa	
Tomato and pesto spaghetti	£17.00
sun dried tomato, pesto	
Grilled organic polenta	£23.00
tomato and fenugreek sauce, grilled courgette and asparagus	
Confit chicken breast	£22.00
mash potato, bok choy, curried cauliflower	

*A 13.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food-related allergies or intolerance*

DESSERTS

Vanilla panna cotta	£17.00
homemade Assam tea sorbet, alpine strawberry and mint salsa	
Belgium dark chocolate tart	£18.00
sesame tuile, toasted hazelnuts, coconut gel and homemade cherry sorbet	
Selection of 3 cheese	£17.00
quince jelly, nuts crackers, chutney	

SIDES

Mac & cheese truffle	£9.50
truffle, mozzarella, taleggio, gruyère, lemon herb crumb	
Steamed broccoli & asparagus	£8.00
Sautéd or steamed spinach	£6.00
Creamed mashed potatoes	£7.00

T H E **H** Y D E

AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

(contains gluten, eggs, fish, milk, mustard, sesame, soya, sulphites)

Chicken caesar
Beef and dill pickles
Spring onion egg mayonnaise
Caramelised onion and smoked cheddar
Fig relish and goats cheese

TRADITIONAL PLAIN AND FRUIT SCONES

(contains gluten, eggs, milk)

Freshly baked every day at The Hyde Kitchen. Served with Cornish clotted cream, fresh lemon curd and strawberry jam.

SELECTION OF INDULGENT HAND-MADE PASTRIES

(contains gluten, eggs, milk, soya, sulphite, tree nuts)

Tonka and pomegranate mousse
Passion fruit tartelette
Coffee opera cake
Praline macaron

BY THE RARE TEA COMPANY

Served with a selection of tea blends and infusion.

We are delighted to introduce an exclusive range of premium, artisan and hand-crafted teas. Our tea collection has been selected with diligence and care by the world-renowned “tea-lady” Henrietta Lovell of the Rare Tea Company and has been sourced from some of the oldest tea plantations around the world. Alternatively, The Hyde’s filter coffee is also available upon request.

£35 per person

*Some foods may contain the following allergen: (G) Gluten, (D) Dairy, (N) Nuts, (F) Fish
All prices are inclusive of 20% VAT. A discretionary service charge of 12.5% will be applicable.
Please inform us if you have any food allergies or intolerance.*



VEGAN AFTERNOON TEA

SWEET CAKES

Traditional plain & fruit scones

PÂTISSERIE DELIGHTS

Carrot and walnut cake

Hyde flapjack

Dark chocolate tartelette

Seasonal macaron

FINGER SANDWICHES

Caramelized onion & vegan cheese

Sweet corn hummus

Wilted spinach & mushroom

Pickled beet & avocado salsa

Moroccan spiced carrot

Traditional Afternoon Tea - £39.95 per person

Prosecco Afternoon Tea - £46.95 per person

Moët Chandon Brut Imperial - £54.95 per person

Moët Chandon Rose Imperial - £56.95 per person

Kombucha non alcoholic - £46.95 per person

SPECIALITY TEAS

BLACK TEAS

Exclusive British Breakfast

delightfully rich and smooth with classic, deep malty tones

Elite Earl Grey

robust, bold and malty with a flowery aroma and citrusy finish

Smoky Mountain Tea

subtly smoky with floral rose notes and freshness of lime

GREEN TEAS

Sakura Green Tea

vibrant and creamy premium grade Sencha tea with a juicy and sweet berry finish

Hojicha Chestnut Tea

nutty, bold and smoky yet subtle with a light caramel finish

INFUSIONS

Chamomile Flower Blossom

a light & herbal flavour with a soothing and creamy finish

Refreshing Mint

refreshing & elegant with a sweet, fresh finish and cooling sensation

Organic Forest Fruit Tea

strong, fruity flavour perfectly balanced by floral hints

T H E **H** Y D E

BEVERAGE MENU

- CLASSIC COCKTAILS

Some drinks never go out of style, no matter what you do to them. We believe that if it's done simply and brilliantly, then these cocktails are near impossible to beat. Please inform our Bar Service for any other recommendations.

Aviation <i>Cotswolds Gin, Maraschino, Crème de Violette & Fresh Lemon Juice</i>	£14.50
French Martini <i>Belvedere Vodka, Chambord & Pineapple Juice</i>	£13.50
Roseate Whiskey Sour <i>Wolfburn Whiskey, Fresh Lemon Juice, Roseate Sugar Syrup & Egg White</i>	£14.50
Roseate Negroni <i>The Botanist, Cocchi Vermouth Di Torino & Campari</i>	£12.50
Roseate Old Fashioned <i>Four Roses Bourbon, Angostura Soaked Sugar Cube & Soda</i>	£12.50
Hemingway Daiquiri <i>Havana Club 3yo, Maraschino, Fresh Lime & Grapefruit Juice</i>	£10.50
French 75 <i>Dodds Gin, Fresh Lemon Juice, Roseate Sugar Syrup & Pommery Champagne</i>	£15.50

- THE HYDE SIGNATURE COCKTAILS

Pablo Escobar <i>Doorly's XO, Chambord, Fresh Lime Juice & Cardamom</i>	£12.50
Deep Passion <i>The Botanist, Crème de Fruit de la Passion, Elderflower St-Germain & Champagne</i>	£21.50
Marmalardier <i>Marmalade Vodka, Dry Curacao, Marmalade, Lemon & Egg White</i>	£13.50
Hazelnut White Russian <i>Mozart Vodka, Cacao Brown Liqueur, Frangelico & Cream</i>	£13.00
La Chabaca <i>Ocho Tequila, Crème d'Abricot, Dry Vermouth, Lime Juice & Rhubarb</i>	£12.50
L'Eden <i>Calvados du Breuil, Cognac Martell VSOP, Elderflower St-Germain, Lime Juice & Angostura</i>	£15.50

- THE HYDE SIGNATURE MOCKTAILS

Something different for people who would like to enjoy alcohol free masterpieces curated by our bar team.

The Detox (Non Alcoholic) <i>Cucumber, Mint, Ginger, Wasabi, Apple & Lime Juice.</i>	£7.50
The Healthy (Non Alcoholic) <i>Fresh Mint, Cranberry Juice, Pineapple Juice, Fresh Lime Juice & Lemonade</i>	£6.50
One Minute of Nonsense <i>passion fruit juice, apple juice, honey, egg white</i>	£12.00
The Spy Princess <i>mix berries, elder flower, lemonade, mint</i>	£12.00

- THE HYDE SIGNATURE COLLECTION

The Song of Birds <i>Patron Silver Tequila, lime, honey, aloe vera, berries</i>	£18.00
Women in Love <i>Tanqueri 10, cucumber, mint, agave syrup</i>	£18.00
Lunar Eclipse <i>Italice, Moët Chandon, rosemary, grapefruit</i>	£22.00
Fou d'amour <i>Hendricks, St. Germain, sugar syrup, port wine</i>	£18.00

- CHAMPAGNE AND SPARKLING WINE BY THE GLASS

NV Prosecco Stelle d'Italia, Veneto, Italy <i>A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.</i>	125 ml £11.00
NV Champagne Moët Imperial Champagne, France <i>The vibrant intensity of green apple and citrus fruit, the freshness of mineral and white flowers.</i>	£16.00
NV Champagne Rosé Imperial Champagne, France <i>A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry), floral nuances of rose and a slight hint of pepper.</i>	£19.00
Prosecco, Spumante, DOC, La Vita Sociale, Veneto, Italy <i>An elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle.</i>	£11.50

- WHITE WINE BY THE GLASS

- 2018 Languedoc-Roussillon, Les Chiens Catalans, Languedoc, France** 175 ml £9.50
Slightly floral on the nose with a hint of minerality and pastry. Honeysuckle, peaches and herbs shine through from the Rousanne supported by lovely texture, depth and weight from the Grenache Blanc. A salivating mouth, which is slightly saline and with juicy pear notes.
- 2018 Cotes du Rhone, Guillaume Gonnet, Rhone, France** £13.00
Grapefruit, apricot, peach, citrus aromas, white floral notes, A highly expressive and complex nose, nice acidity and minerality in the mouth. A lovely saltiness at the end of the pallet.
- 2018 Riesling, Mount Edward, Central Otago, New Zealand** £16.00
A vibrant nose of apple blossom and orange zest with just a hint of ginger leads to a bracingly fresh palate of apple and lime. With surprising weight and texture, this clean, linear Riesling is a delightful shock to the palate with real purity and eternal finish.
- Sauvignon Blanc, Mayfly, Marlborough, New Zealand** £10.00
No tricks here, just a youthful and exquisite Sauvignon Blanc with prominent asparagus, mature peach and exotic fruit notes on the nose. Fresh and deliciously crisp with excellent natural acidity and a long citric and peach aftertaste as well as a rounded body and good structure.
- Chenin Blanc, Raats, Stellenbosch, South Africa** £12.50
Chenin Blanc, this has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is bursting with fresh fruit flavours ending with zesty citrus flavours and has a long mineral finish. A very clean and satisfying hand-picked Chenin Blanc that's a versatile wine for food pairing.
- Pinot Grigio, Biscardo, Veneto, Italy** £9.50
An ambrosial nose of wonderful floral aromas, on the palate there's an abundance of tropical fruit, melon, guava and peach supported by zippy acidity making it mouth-tingly moreish. A light refreshing wine for any occasion.

- ROSÉ WINE BY THE GLASS

- 2018 Pierre & Papa, IGP Pays d'Herault, Languedoc, France** 175 ml £8.50
Bright pink, this is a light and refreshing rosé bursting with red fruits, lychee and green apple, a perfect balance of roundness and length which makes for an easy drinking wine for all seasons.
- 2015 Mas Amor Rosado, Massard, Catalunya, Spain** £16.50
Light, elegant complex and dry with vibrant freshness in the glass and a powerful fruity, herby nose. In the mouth there is subtle minerality with a refreshing finish.
- Mas Donis Rosate, Do Montsant, Massard, Spain** £9.50
A rose-violet colour, fresh and aromatic with vibrant red fruit flavours of strawberry and raspberry. A hint of herby and spiciness, this is medium to full-bodied and complex; elegant glycerin sweetness; ripe and fresh; long fruity finish.

- RED WINE BY THE GLASS

- 2017 Journeymaker Shiraz Cinsault, Coastal, South Africa** 175 ml
£12.50
A juicy, well-structured red blend from South Africa with the signature Shiraz black plum and spice, plus raspberries and other red fruit from the Cinsault. Un-wooded and easy-drinking this wine is great with meat dishes, pasta or for everyday enjoyment.
- 2018 Gatito Loco, Tinto Organic, Rioja, Spain** £10.50
A bright fruit-bursting wine that emphasises vineyard over bodega, which discards the hackneyed image of Rioja, everything about this wine is intentionally provocative to challenge your view on what Rioja is. Careful. This kitty has claws. This wine stands out for its red and black fruits and liquorice aromas. Fresh and round with a multitude of nuances supporting the black fruit flavours.
- 2018 Pinot Noir, Cartlidge and Browne, California, USA** £14.00
This ruby-purple Pinot is no pushover. Bold cherries, raspberries and blackberries purr with vanilla meringue and toasty oak notes. Warming on the tongue, baking spice and stone-like minerality round into a juicy, firm finish.
- Cunning plan shiraz, McLeran Vale, Australia** £12.50
Great depth of ripe plum and blackberry fruit flavours. A full bodied wine with a succulent palate, lively spices and fine velvety tannins.
- Pinot Noir Carlidge, North Coast California, USA** £14.00
Bright cherry and rhubarb flavors, vibrant acidity, centered mouthfeel and aromatics of cherry cola and vanilla. A very food-friendly wine.
- Montepulciano, D'Abruzzo Dop, Italy** £9.50
Montepulciano vines offer a wine that is ruby red with violet reflexes. Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well-structured with soft and well balanced tannins.

- GIN

- Cotswolds Dry, England** £9.00
The first release from Cotswolds Distillery, a dry gin made from wheat spirit and nine botanicals. A fruity gin with a spicy backbone.
- Plymouth Premium Navy Strength, England** £12.00
Intense, bold and fresh aroma of juniper followed by notes of coriander and cardamom. Full bodied, smooth and flavourful with a slight sweetness on the palate. Aromatic, long and rich on the finish.
- William Chase Elegant 48, England** £12.00
The most complicated gin in the world, made from organically grown cider apples and mixed with nine botanicals. The result is a full bodied fruity gin.
- Monkey 47, Germany** £16.00
Hits of fresh citrus and ripe juniper on the nose, followed by a vegetal and slightly wooded finish that's extremely complex and robust.
- Sipsmith, England** £10.00
Dry Juniper leads, then reveals lemon tart and orange marmalade, before all the flavours harmonise.
- Tanqueray No. 10, Scotland** £12.50
Tanqueray No. Ten, it set itself apart by not just using fruit peel, but fresh grapefruit, orange, lime and camomile are used to flavour.
- The Botanist, Scotland** £12.00
A huge 31 botanicals go into gin, including 22 native to Islay (the Juniper used is wild Islay Juniper). Islay isn't just about the whisky anymore. The Botanist Gin is top-notch.
- Dodds, England** £10.50
The gin itself is made exclusively with organic botanicals, including juniper, angelica, fresh lime peel, cardamom, red raspberry leaf, bay laurel, and honey from The London Honey Company.

- GIN

William Chase Pink Grapefruit, England £12.00

A spectacular pairing of fresh pink grapefruit with our award winning GB gin. Floral and zesty, a wave of tartness hits your tongue first, followed by a juicy kick of grapefruit peel. Subtle hints of juniper round out the flavour.

SipSmith VJ.O.P, England £11.50

VJ.O.P. (which of course stands for "Very Junipery Over Proof") is made in a way similar to SipSmith's regular gin, except that the juniper has been turned up to eleven. With extra juniper added to the original recipe, even more is added while the gin is in SipSmith's lovely pot still, and it's also vapour infused via their Carter Head. As if this wasn't enough to make the VJ.O.P. stand out in a crowd, it's also been bottled at 57.7% to give it a hefty, "junipery" kick.

- VODKA

Grey Goose, France £13.00

Made from wheat and water which has been naturally filtered over Grande Champagne limestone. Smooth, pure tasting Vodka with undertones of citrus.

Chase Marmalade, England £12.50

Chase Marmalade is a smooth and creamy spirit which is marinated with thickcut marmalade and ribbons of peel from Seville oranges.

Konik's Tail, Poland £10.00

Konik's Tail is named after the wild ponies of Poland's primeval forest, and is crafted from three distinct grains – spelt, rye and early winter wheat.

Belvedere Black Unfiltered, Poland £14.00

Belvedere Unfiltered is made from Dankowskie Diamond rye. It's distilled four times and then left unfiltered to preserve the unique flavour of the grain.

- RUM

Angostura No.1 16 Years Old Cask Collection, Trinidad £22.00

This is the second release of Angostura No.1 cask collection rum. This one has been aged for 16 years, 10 years in American oak then a further 6 years in once used French oak casks. It has aromas of peach and candied apricot, nuts and a hint of oak.

Diplomatico, Venezuela £13.00

A fabulous Venezuelan dark golden rum, distilled from molasses in a copper potstill before 12 years of ageing. Rich, sweet and fruity, just how we like 'em.

Plantation 3 Stars, Caribbean £7.75

Plantation 3 Star Rum is a blend of rums from the '3 Stars of the Caribbean' (Jamaica, Barbados and Trinidad). These rums have been expertly blended by the Cognac Ferrand Cellar Master.

Plantation 69% O.F.T.D, Caribbean £13.00

Plantation O.F.T.D (Old Fashioned Traditional Dark) is a high-strength blend of rums from Barbados, Guyana and Jamaica. Rich and warming with notes of spice, coffee, orange and clove, this is excellent in cocktails.

Plantation Pineapple, Trinidad and Tobago £11.50

This pineapple-flavoured rum was created by Plantation's Alexandre Gabriel as a tribute to Reverend Stiggins, a character in Charles Dickens' Pickwick Papers. This has notes of banana, citrus peel, spice and a hint of smoke, along with the pineapple.

- TEQUILA

Ocho Reposado, Mexico £8.50
This has a subtle nutty, vanilla character from two months gentle ageing in oak.

Don Julio 1942, Mexico £25.00
Aged for at least 30 months in American white-oak, this is a remarkably smooth and incredibly complex tequila with notes of tropical fruit, agave and a hint of cinnamon spice.

Siete Leguas Anejo, Mexico £22.50
A truly excellent 100% agave anejo aged for 18 months. Full-bodied, dense and complex with really authentic spicy agave character and persistent sweet oak notes.

- MEZCAL

Meteoro Joven, Mexico £13.50
Meteoro Joven is an unaged Mezcal from Oaxaca. Made entirely from Espadin agave, it is double distilled in the traditional way. A typically smoky and complex Mezcal.

San Cosme Oaxaca, Mexico £11.00
Produced in small batches in Oaxaca, Mexico, Mezcal San Cosme is made with 100% Espadin agave and possesses a beautiful, complex palate with smokiness and caramel sweetness.

- RAICILLA

La Venenosa Sur, Mexico £19.00
La Venenosa Sur is made in Sur de Jalisco from both foraged Angustifolia and Cenizo agave. An earthy and herbaceous raicilla that makes a great sipper.

- PISCO

Barsol Primera Quebranta, Peru £12.00
The entry level expression for the Barsol pisco range, the Primero Quebranta is made with 100% quebranta grapes from the Ica region of Peru.

- EAU-DE-VIE

Capovilla Distillato di Pesche Saturno, Italy £22.00
Made using Saturno peaches, this is another excellent eau-de-vie from Capovilla. Rich and intensely fruity with a pleasant sweetness.

Capreolus Barrel Aged Apple Eau de Vie 2015, England £14.00
Gloucestershire-based Capreolus's apple eau-de-vie is made by fermenting and double distilling locally grown Harry Masters Jersey apples. The result is a sweet and spicy spirit with notes of apple and cinnamon.

- CALVADOS

Château du Breuil 12 Year Old, France £18.50
Made using Pays d'Auge cider apples and double distilled before maturation to produce a finer, more subtle spirit, this is presented in the Chateau's elegantly-shaped bottle.

- COGNAC AND ARMAGNAC

Tesseron Trésor XO

£60.00

An exceptional expression from the Tesseron Cognac range. Trésor is made with around 100 different Grande Champagne eaux-de-vie aged for two generations, presented in a stunning decanter. They recommend enjoying it with a Cuban cigar.

Tesseron Royal Blend

£83.00

An incredibly rich Cognac created by the House of Tesseron, originally crafted for a European royal family (no hints as to which one in particular). It comes presented in a bottle that looks like the sort of thing you'd see held aloft majestically by a statue near the end of an Indiana Jones film, which is wonderful.

Tesseron Extrême

£155.00

The Extreme expression sits at the very top of the Tesseron Cognac range, made with eaux-de-vie from the Grande Champagne region using Ugni Blanc, Folles Blanche and Colombarde grapes. The spirits are allowed to age Tesseron's twelfth-century cellars before blending, and this particular expression has been made using some of the House's oldest stocks.

Camus Dark and Intense

£49.00

Dark & intense is a special edition of Camus Extra, finished in re-toasted casks, resulting in a rare, rich and spicy Cognac with notes of butter and dark chocolate.

Louis Royer Eloge

£158.00

The Louis Royer Eloge Cognac is a limited edition, very unique, Grande Champagne delight. Every drop that's gone into creating Eloge has been carefully aged for decades in the Paradis Cellar of the house, which has truly enhanced the richness and complexity of the cognac. Eloge is an exquisite and unique Cognac, extraordinarily powerful with both intense and mellow aromatic notes. It's remarkable bouquet unveils a rich and complex 'rancio', the signature aroma of grand old cognacs, and offers an exceptionally long lasting finish... the holy grail for all cognac lovers.

Bas-Armagnac Francis Darroze 20 Years

£22.00

AA full-bodied 20 year old blended Bas Armagnac from Darroze, bottled as part of their Grands Assemblages range, this is showing real maturity and complexity after two decades of ageing, while still retaining impressive freshness and bite.

- LIQUEURS AND FORTIFIED WINES

The Hyde Bar selections from £4.25 onwards

- BOTTLED BEER

Portobello London Pilsner 4.6% £6.50
London Pilsner brewed in the least six weeks of cold fermentation in a tank, Crisp, and refreshing with a delicious herbal complexity.

Innis & Gunn The Original 6.6% £7.00
A eureka moment; the flavors imparted by Single Malt Whisky casks are beautiful honey-hued, malty, golden Scottish beer with incredible smoothness and depth of flavor with hints of vanilla, toffee, and oak.

Kronenbourg 5.0% £7.00
Kronenbourg 1664 Blanc is a premium, refreshing French wheat beer brewed with a hint of citrus. 1664 Blanc has subtle aromas and a beautiful haziness.

- WELLNESS SMOOTHIES AND LATTE

Green Detox £8.00
A blend of spinach, kale, cucumber, green apple, lemon juice and a touch of ginger for a refreshing and cleansing drink.

High Protein Smoothie £8.00
Prepared with strawberries, blueberries, Greek yogurt, soaked chia seeds and peanut butter; the smoothie is rich in vitamins and minerals, antioxidants and healthy fat with fibre.

Berry Blast Smoothie £7.00
Prepared with mixed berries, almond milk, chia seeds, and a splash of honey, this smoothie has antioxidants, fibre, and plant-based protein.

Matcha Latte £6.00
Provides a metabolism boost and energy for a healthy mind.

Turmeric Latte £6.00
Lowers blood pressure and supports your immune system.

Beetroot and Cacao Latte £6.00
A rich, rejuvenating latte that boosts stamina

Turmeric Spice Latte £7.00
Espresso or coffee with steamed milk, turmeric, cinnamon and a touch of honey. Good for bone health, blood sugar regulation and immune support.

Matcha Mint Delight £7.00
A nutrient-rich blend of matcha green tea with steamed almond milk, a hint of peppermint and agave syrup. Good for heart health and blood sugar regulation.

Honey Lavender Latte £7.00
Espresso or coffee with lavender-infused milk and a drizzle of honey. It has antimicrobial properties and is good for the heart health and digestive aid.

- SOFT DRINKS

Coca-Cola 200ml	£3.00
Diet-Cola 200ml	£3.00
Fever Tree Selection 200ml	£3.00
<i>Tonic Slim light tonic Lemonade Ginger ale Spring soda Ginger beer</i>	
Juices Selection 200ml	£3.00
<i>Apple Orange Cranberry Pink grapefruit Pineapple Tomato</i>	
The Hyde Filtered Water	
<i>Still/sparkling</i> 750ml	£4.00
<i>Still/sparkling</i> 330ml	£2.50
Kingsdown water	
<i>Still/sparkling</i> 750ml	£5.00
<i>Still/sparkling</i> 330ml	£3.00

- ALCOHOL BY VOLUME

Champagne 12.0% -13.0%
White wine 12.0% -14.0%
Red wine 12.0% - 14.5%
Beer 0.05% - 5.1%
Vermouth 14.7% -18.0%
Campari 15.0%
Pernod 40.0%
Ricard 45.0%
Sherry 15.5% -17.5%
Gin 37.5% - 49.3%
Vodka 37.5% - 40.0%
Rum 37.5% - 40.0%