

# MENU



## IMPORTANT DIETARY INFORMATION

### Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

### Plant-based (PB)/ Vegetarian (V)

Some of our plant-based/vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

### NGCI

Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

### Other notes

Our meat & fish dishes may contain bones.



## PAUL RHODES BAKERY

PAUL RHODES BAKERY PROVIDES ALL OF OUR PASTRIES AND BREAD PRODUCTS. FOUNDED IN 2003 BY PIERRE KOFFMANN PROTÉGÉ AND FORMER MICHELIN-STARRED CHEF PAUL RHODES, PAUL RHODES BAKERY IS ONE OF THE LEADING INDEPENDENT BAKERIES IN LONDON, SPECIALISING IN HANDCRAFTED BREADS AND PASTRIES, ALL MADE USING THE FINEST INGREDIENTS AND TRADITIONAL TECHNIQUES.



## LOCAL CHEESES

ALL OF OUR CHEESES ARE FROM LOCAL SUPPLIERS. SUSSEX CHARMER IS MADE BY BOOKHAM HARRISON FARMS, A FAMILY OWNED BUSINESS ON THE SUSSEX-SURREY BORDER, TWENTY MINUTES SOUTH OF GUILDFORD, IN THE VILLAGE OF RUDGWICK. SUSSEX CHARMER WON BEST NEW DAIRY PRODUCT IN 2018 AT THE BRITISH CHEESE AWARDS. LORD LONDON FROM ALSOP & WALKER WAS DEVELOPED TO COINCIDE WITH THE LONDON OLYMPICS. THIS CURVACEOUS BRIE-LIKE CHEESE IS MADE JUST A SHORT JOURNEY FROM THE CAPITAL IN EAST SUSSEX.



MILES FROM LONDON  
HEATHROW AIRPORT

PAUL RHODES  
BAKERY  
22 MILES

FORMANS  
SMOKEHOUSE  
23 MILES

## ALL DAY MENU

SERVED FROM 11AM

### MAINS

**THE EVERGREEN CALIFORNIAN BURGER 18.00**  
Marinated chicken breast, light mayonnaise, rocket, tomatoes, avocado and streaky bacon in a 'Paul Rhodes' brioche bun, served with hand-cut potato wedges 981 kcal  
*Ask your server if you'd like to swap wedges for a garden salad*

**THE EVERGREEN GOURMET BURGER 18.00**  
100% British beef patty, house burger sauce, crunchy house slaw, and 'Sussex Charmer' Cheddar fondue in a 'Paul Rhodes' brioche bun, served with hand-cut potato wedges 1217 kcal  
*Ask your server if you'd like to swap wedges for a garden salad*  
**Add bacon 159 kcal 4.00**

**THE EVERGREEN PLANT-BASED BURGER <sup>PB</sup> 17.50**  
Plant-based 'Tindle' patty, beetroot houmous, crunchy slaw, rocket, gherkins and chipotle chilli jam relish on a vegan bun, served with hand-cut potato wedges 862 kcal  
*Ask your server if you'd like to swap wedges for a garden salad*

**'FORMANS' LONDON CURE SMOKED SALMON FISHCAKE 18.50**  
A handmade fishcake made with 'Formans' London cure smoked salmon, served with tenderstem broccoli and hollandaise 906 kcal

### SIDES

**HAND-CUT POTATO WEDGES <sup>V</sup> 275 kcal 4.00**

**GARDEN SALAD <sup>PB</sup> 43 kcal 4.00**

**SOURDOUGH BREAD & BUTTER <sup>V</sup> 394 kcal 4.25**

### SPECIALITY PLATES

**CHICKEN SHAWARMA PLATE 18.95**  
Spicy chicken Shawarma topped with crispy onions, spring onions, coriander with mint yoghurt, beetroot houmous, sweet Roquito peppers and warm Khobez flatbread 584 kcal

**LOCAL ARTISAN CHEESE BOARD <sup>V</sup> 16.50**  
Selection of 'Lord London', 'Sussex Blue' and 'Sussex Charmer' cheese served with 'Paul Rhodes' cracker bread, celery, grapes and fig relish 781 kcal

**LOCAL CHARCUTERIE PLATTER 17.50**  
Selection of 'Brindisa' charcuterie. Serrano, Lomo, Chorizo and Salchichón with 'Brindisa' picante olives, Roquito chilli pearls, 1605 Manchego and 'Paul Rhodes' crispbread 697 kcal

**'FORMANS' SMOKED SALMON PLATTER 21.00**  
'Formans' London cure smoked salmon served with capers, lemon, butter and rye bread 467 kcal

### SALADS

**RAINBOW VEGETABLE SALAD <sup>PB</sup> 16.50**  
Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing 496 kcal

**KALE CHICKEN CAESAR SALAD 17.25**  
Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing 707 kcal

**ROASTED SALMON, CHICKPEA & LENTIL SALAD 19.50**  
Roasted salmon, green chickpeas, lentils, mint, rocket, coriander, sun-blushed tomatoes, sweet Roquito peppers and lemon dressing 525 kcal

*Add plant-based Greek style feta <sup>PB</sup> 121 kcal 1.50*  
*Add marinated chicken breast 104 kcal 4.00*

### DESSERTS

**MINI DESSERT PLATTER <sup>V</sup> 11.00**  
Decadent hand-crafted daily selection 213 kcal

**TIRAMISU <sup>V</sup> 9.50**  
Tiramisu served with fresh raspberries, a chocolate pencil and lemon balm 449 kcal

<sup>V</sup> = VEGETARIAN\*   <sup>PB</sup> = PLANT-BASED\*

*Adults need around 2000 kcal a day*

*\* Please read important information on the reverse of this menu relating to our Vegetarian, Plant-based and NGCI options, as well as important allergen information, to ensure they meet your personal dietary requirements*

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