



We're proud to be championing British farmers and producing fresh food sustainably.

AT THE PLATFORM

Lamb & Mint Mini Pie 8.5
Chips & Gravy / 448 Kcal

Nocellara Olives 5
/ 163 Kcal (v)(gf)

Pint or ½ Pint Prawns 8/5
Lemon, 216/112 Kcal (gf)

Focaccia & Oil 6.5
Rapeseed oil & balsamic
/ 552 Kcal (v)(pb)

ENGINE STARTERS

Grilled Plum with Burrata
Rocket & Parma Ham / 299 Kcal (gf)

9.75

Chicken Kiev Bites
Confit garlic butter / 828 Kcal (gf)

10

Corn Ribs
Confit garlic, chive butter / 565 Kcal (v)(vg)(gf)

6.75

Padron Peppers
/ 398 Kcal (v)(vg)(gf)

6.5

Confit Garlic & Pea Hummus
Flatbread & crudité / 363 Kcal (v)(pb)

9

Spiced Cauliflower Scraps
Green harissa / 652 Kcal (v)(vg)(pb)

8

Crispy Salt & Pepper Squid
Chipotle mayo / 385 Kcal (gf)

10

Fish Finger Taco
Tartare sauce, chilli, coriander, spring onion, jalapeño,
/ 733 Kcal (gf)

10

Chicken Wings
Choose 6, 9, or 1kg of wings and your choice of Frank's
Hot (gf) or Korean Glaze 800/1106/1870 Kcal

9/15/30

Pulled Lamb Shoulder Taco
Pickled shallots, coriander, mint yoghurt, jalapeño
/ 280 Kcal (gf)

10

SHARERS

Fritto Misto 21.5
Calamari, prawns, haddock, whitebait,
green aioli, lemon, chilli, spring onion,
coriander / 732 Kcal

Roundhouse Cheese & Meats 15 / 30
Selection of 2 cheeses & 1 meat, or 4 cheeses & 3 meats.
Served with cornichons, silverskin pickled onions, focaccia
& chilli jam / 726/1243 Kcal
Ask your server for this week's selection.

Roundhouse Veggie Board 18
Confit garlic and pea hummus, marinated
Nocellara olives, flatbread & crudité, padron
peppers / 756 Kcal (pg)

ALL ABOARD CLASSICS

Day Boat Fish
Jersey Royals and Tomato Concasse / 372 Kcal (gf)

19

Sirloin Steak
Koffman's chips & peppercorn sauce / 820 Kcal (gf)

28.5

Prawn Linguine
Garlic, parsley, chilli / 944 Kcal

19

Roasted Beetroot & Walnut Salad
mixed leaf, chickpea, Stilton, honey dressing
add harissa chicken £5 / 667 Kcal (gf)

17.5

Lamb Shoulder Pie
Creamy mash, spring greens / 1088 Kcal

19.5

Aspall Cyder Battered Haddock
Chips, tartare sauce, mushy peas / 1043 Kcal (gf)

19.5

Cumberland Sausages
Crushed Jersey Royal, spring greens, crackling, red wine
jus / 791 Kcal (gf)

17.5

The Roundhouse Beef Burger / Plant option 18.5
Short rib & brisket British beef burger, sesame seeded bun, cheese,
pickles, burger sauce, crispy onions, french fries / 1730/1492 Kcal
add bacon £2 - 139 Kcal
add stilton cheese £2 - 150 Kcal

Hertfordshire Chicken Caesar Salad
Soft St. Ewes egg, brioche croutons, anchovies 536 / 701
Kcal

9.75/17.5

SIDE TRACKS

Pickled Onion Rings
Pecorino / 481 Kcal (v)(gf)

6

Sautéed Tenderstem Broccoli
Confit garlic, chives butter / 251 Kcal (v)(vg)(gf)

6

Heritage Tomato Salad
Shallot & house dressing / 169 Kcal (v)(vg)(gf)

6

Mix Leaf Salad
House dressing / 156 Kcal (v)(vg)(gf)

5

Jersey Royal Potato Salad
/ 164 Kcal (v)(gf)

6

Koffmann's Chips / French Fries
/ 816/841 Kcal (v)(vg)(gf)

6

Apple & Fennel Slaw
/ 41 Kcal (v)(gf)

6

v (vegetarian) vg (vegan) gf (gluten free)

Adults need around 2000 kals a day. If you have an allergy, please let us know, full allergen information available on request. Dishes may not contain specific allergens; however our food is prepared in an open kitchen and there may be a risk of cross contamination. A discretionary 12.5% service charge will be added to your bill.

Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Rosé Wines

Cuvée Florette Côtes de Provence

France|Strawberry-Raspberry-Guava
M 8.20 L 11.20 B 33.00

Quercus Merlot Rosé

Slovenia| Raspberry-Pear-Lemon
M 7.70 L 10.50 B 31.00

Te Henga Rosé

New Zealand| Raspberry-Jasmine-Peach
M 9.10 L 12.35 B 36.50

Lady A, Provence

France | Pink-Grapefruit-Raspberry-Floral
M 10.00 L 13.90 B 41.00

Wednesday's Domaine Aprèm Rosé

Spain|Strawberry-Citrus-Melon| M 8.85 L 12.05 B 35.50

Whispering Angel Côtes de Provence

France | Lime-Strawberry-Rosemary
M 11.70 L 16.25 B 48.00 MG 94.50

M de Minuty Côtes de Provence

France|Redcurrant-Peach-SummerFruits
M 9.50 L 13.20 B 39.00 MG 78.50

Château Sainte Marguerite

Symphonie Côtes de Provence 🍷

France|Strawberry-Herbs-WhitePeach| B 50.00

White Wines

Wednesday's Domaine Doré

Spain|Citrus-Melon-Pineapple| M 8.85 L 12.05 B 35.50

Esprit Marin Picpoul De Pinet

France|OrangeBlossom-Lemon-GreenApple
M 8.45 L 11.55 B 34.00

Vialetto Pinot Grigio DOC

Italy | Lime-Apple-Slate|M 7.25 L 9.85 B 29.00

Featherdrop Bay Sauvignon Blanc

New Zealand|Green Pepper-Gooseberry-Passion Fruit
M 8.85 L 12.05 B 35.50

Vinho Verde Anjos de Portugal, Quinta da Lixa

Portugal|Apple-Grapefruit-Herbs| M 7.60 L 10.35 B 30.50

Zero-Gravity Grüner Veltliner 🍷

Austria | WhitePepper-GreenFruit-Creamy|M 8.95 L 12.20 B 36.00

Babich Headwaters Sauvignon Blanc 🍷

NewZealand|Gooseberry-Grass-PassionFruit| B 42.00

Assyrtiko, Kintonis Winery

Greece|Lemon-Orange Blossom-Stone Fruit
M 9.50 L 13.20 B 39.00

Thornhill Chardonnay

Australia|Guava-Lemon-Melon|B 32.00

Viña Torcida Rioja Blanco

Spain | Melon-Grapefruit-Pear|M 7.10 L 9.65 B 28.50

Ca'Di Mezzo Gavi

Italy|Almond-Grapefruit-Melon
M 8.95 L 12.20 B 36.00

Chablis Domaine Brocard

France|Pear-Toast-Honeysuckle
M 11.20 L 15.60 B 46.00

Sonríó Cuando Lluve 'I smile when it rains' Albariño

Spain|Nectarine-Pear-Lime| B 39.50

Angelo Catarratto

Sicily | Tangerine-Jasmine-Lemon|M 6.60 L 8.95 B 26.00

Morandé Colección Privada Sauvignon Blanc

Chile|Pineapple-Grapefruit-Grass| M 7.60 L 10.35 B 30.50

Muré Riesling 🍷

France |WhitePeach-Citrus-Flint| B 48.50

Champagne & Sparkling Wines

Nyetimber Classic Cuvée

West Sussex|Honeysuckle-RedApple-Brioche
S 13.00 B 68.00 MG 136.50

Nyetimber Rosé

West Sussex | Redcurrant-StarAnise-Red Cherry | B 78.00

Tempio Prosecco DOC

Italy | Pear-GreenApple-Lemon| S 7.20 B 36.00

Casa Canevel Prosecco Rosé

Italy | Apple-RedCherry-Strawberry| S 7.45 B 39.00

Veuve Clicquot Brut Yellow Label Champagne

France |Pear-Tangerine-Croissant | B 93.50

Nooh La Coste Alcohol-Free Sparkling Provence Rosé

France |Cranberry-Grapefruit-Floral| S 8.60 B 45.00

Steinbock Alcohol-Free Sparkling

Germany|WhitePeach-Honeysuckle-Lime| B 34.00

Red Wines

La Tournée Syrah Grenache

France | Raspberry-Strawberry-Blackberry|M 9.20 L 12.55 B 37.00

Montipagano Montepulciano, Umani Ronchi 🍷

Italy |Plum-Cherry-Raspberry | M 9.40 L 13.05 B 38.50

The Chocolate Block

South Africa |Complex-Dark Fruits-Savoury
M 12.45 L 17.30 B 51.00 MG 102.50

Conde Valdemar Rioja Reserva

Spain | BlackPlum-Fig-Cloves| M 10.95 L 15.25 B 45.00

Te Henga Pinot Noir

New Zealand | Strawberry-Herbs-Earthy|M 9.75 L 13.55 B 40.00

Morandé Colección Privada Merlot

Chile |Soft-Vanilla-Raspberry |M 7.45 L 10.15 B 30.00

Jealousy Pinot Noir

France | Jammy-Spicy-Blackberry| B 33.00

Bodega Norton Porteño Malbec

Argentina |RedCherry-Violet-Coffee| M 7.95 L 10.85 B 32.00

Artisan's Blend Shiraz Cabernet, Deakin Estate

Australia |Blackberry-Pepper-Floral
M 8.45 L 11.55 B 34.00

Viña Torcida Rioja

Spain | Fig-RedPlum-Cranberry| B 32.50

Roccalanna Negroamaro

Italy | Dark Fruits-Spicy-Liquorice|M 6.60 L 8.95 B 26.00

Beaujolais-Villages Cœur de Presse, Georges Duboeuf

France|BlackFruit-Marmalade-Cherry| M 10.00 L 13.90 B 41.00

Bodega Norton Finca La Colonia Colección Malbec

Argentina| Jammy-Complex-Spicy
M 9.25 L 12.90 B 38.00

Pulenta Estate Cabernet Franc

Argentina|DriedFruits-Cedar-Smoke | B 47.00

Domaine Tournon Shiraz

Australia |Bramble-Pepper-Jammy |B 42.00

Château Gaudin, Pauillac

France |Blackberry-Oak-Earthy |B 53.50