



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

AT THE PLATFORM

Nocellara Olives 5 150 kcal (pb)	Baked British Camembert 20 Cornichons, focaccia / 1243 kcal	Focaccia & Oil (v) 6.5 Rapeseed oil & balsamic (pb) / 664 kcal	Padron Peppers (v) 6.5 Maldon sea salt / 128 kcal
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ENGINE STARTERS

Ox Cheek Croquette Chipotle mayo / 472 kcal	9.75	Butternut Squash Soup Sourdough / 354 kcal	8
Pan Fried Chorizo Chipotle mayo / 670 kcal	10.5	Grilled Prawns Paprika, garlic, parsley, sourdough / 861 kcal	12
Roasted Butternut Squash Harissa Hummus Flatbread & crudité / 430 kcal	9	Chicken Liver Pâté Chutney, sourdough toast / 325 kcal	10.5
Crispy Salt & Pepper Squid Chipotle mayo / 472 kcal	9.75	Fish Finger Taco Tartare sauce, chilli, coriander, spring onion, jalapeño, 256 kcal	9.75
Chicken Wings Choose 6, 9, or 1kg of wings and your choice of Frank's Hot or Korean glaze 479 / 1110 kcal	9 / 15 / 20	Korean-Spiced Short Rib Taco Chilli, coriander, spring onion, jalapeño / 536 kcal	9.75

SHARERS

Fritto Misto 21.5 Calamari, prawns, haddock, whitebait, green aioli, lemon, chilli, spring onion, coriander / 609 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. Ask your server for this week's selection.	Roundhouse Veggie Board 18 Roast butternut squash, marinated Nocellara olives, flatbread & crudité, padron peppers / 1035 kcal
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ALL ABOARD CLASSICS

Roast squash, spiced ricotta ravioli Sage, toasted hazelnuts, capers / 1477 kcal	17.5	Pork Chop Anchovy mustard butter, mash & crispy capers / 1319 kcal	20.5
Short Rib Pie Creamy mash, sautéed greens / 855 kcal	19.5	Sirloin Steak Koffman's chips, peppercorn sauce / 1033 kcal	28.5
Turkey Schnitzel St ewes fried egg, tenderstem broccoli, caper butter / 760 kcal	18	Aspall Cyder Battered Haddock Chips, tartare sauce, curry sauce, mushy peas / 1046 kcal	19
Pork & Apple Sausages Creamy mash, sautéed greens, crackling, red wine jus / 1132 kcal	17.5	The Roundhouse Beef Burger / Plant option Davidstow cheddar, tomato, lollo biondo, watercress mayo, red onion & Young's ale chutney, gherkin, french fries / 1470 kcal	18
Heritage Beetroot & Radicchio Salad Heritage beetroot, vegn feta, pumpkin seeds / 700kcal	12		

SIDE TRACKS

Aspall Cyder Battered Onion Rings (v) 533 Kcal	5.25	Sautéed Tenderstem Broccoli (v) Burnt Miso Butter / 489 kcal	6
Creamy Mash Parsley Oil 191 Kcal	6.75	Mix Leaf Salad 182 Kcal	5
French Fries (v) 291 kcal	5	Koffmann's Chips (v) 667 kcal	5

v (vegetarian) vg (vegan)

Adults need around 2000 kcals 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.

Stylish & Graceful
Delicate & Fruity

Rosé Wines

Lady A, Château La Coste, Provence
France | Pink Grapefruit-Raspberry-Floral 40.00

Sessola Pinot Grigio Rosato
Italy | Redcurrant-Clementine-Grapefruit 7.25 / 9.80 / 28.50

Cuvée Florette Côtes de Provence
France | Strawberry-Raspberry-Guava 7.95 / 10.85 / 32.00

M de Minuty Côtes de Provence
France | Redcurrant-Peach-Summer Fruits 9.45 / 12.90 / 38.00

Whispering Angel Côtes de Provence
France | Lime-Strawberry-Rosemary 46.00

White Wines

Vinho Verde Anjosde Portugal, Quintada Lixa
Portugal | Apple, Grapefruit, Herbs 7.45 / 10.15 / 30.00

Vialetto Pinot Grigio DOC
Italy | Lime, Apple, Slate 7.25 / 9.80 / 28.50

Featherdrop Bay, Sauvignon Blanc
New Zealand | Green Pepper, Gooseberry, Passion Fruit 8.65 / 11.80 / 34.75

Esprit Marin Picpoul De Pinet
France | Orange Blossom, Lemon, Green Apple 8.30 / 11.25 / 33.25

Assyrtiko, Kintonis Winery
Greece | Lemon, Orange Blossom, Stone Fruit 38.00

Morandé Colección, Privada Sauvignon Blanc
Chile | Pineapple, Grapefruit, Grass 7.40 / 10.10 / 29.75

Thornhill Chardonnay
Australia | Guava, Lemon, Melon 7.85 / 10.70 / 31.50

Chablis Domaine Brocard
France | Pear, Toast Honeysuckle 44.75

Viña Torcida Rioja Blanco
Spain | Melon, Grapefruit, Pear 28.00

Regaleali Bianco, Tasca
Sicily, Italy | Apple-Peach-Grapefruit 8.85 / 12.05 / 35.50

Wild Spell, Pinot Gris
Australia | Peach, Honeysuckle, Lime 36.25

Muller's Valley, Chenin Blanc
South Africa | Apricot, Apple, Slate 34.75

Sonrío Cuando Lluve Albariño
Spain | Nectarine-Pear-Lime 38.50

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

Champagne & Sparkling Wines

Nyetimber Classic Cuvee | West Sussex 12.75 66.50

Santa Fosca Prosecco DOC | Italy 6.70 33.50

Veuve Clicquot Champagne France 91.50

Scavi & Ray Alcohol-Free Sparkling | Italy 5.70 28.50

Red Wines

The Chocolate Block
South Africa | Complex-Dark Fruits-Savoury 12.20 / 16.95 / 50.00

Roccalanna Montepulciano d'Abruzzo
Italy | Earthy-Cherry-Juicy 27.50

La Tournée Syrah Grenache
France | Raspberry-Strawberry-Blackberry 8.95 / 12.20 / 36.00

Conde Valdemar Rioja Reserva
Spain | Black Plum-Fig-Cloves 44.00

Domaine Tournon Shiraz
Australia | Bramble-Pepper-Jammy 41.00

Te Henga Pinot Noir
New Zealand | Strawberry-Herbs-Earthy 39.25

Morandé Colección Privada Merlot
Chile | Soft-Vanilla-Raspberry 7.35 / 10.00 / 29.00

Salt + Stone Zinfandel
USA | Dark Fruit-Herb-Mocha 44.50

Bodega Norton Porteño Malbec
Argentina | Red Cherry-Violet-Coffee 7.70 / 10.50 / 31.00

Jealousy Pinot Noir
France | Jammy-Spicy-Blackberry 7.95 / 10.85 / 32.00

Artisan's Blend Shiraz Cabernet, Deakin Estate
Australia | Blackberry-Pepper-Floral 33.00

Bodega Norton Finca La Colonia Colección Malbec
Argentina | Jammy-Complex-Spicy 9.20 / 12.55 / 37.00

Viña Torcida Rioja
Spain | Fig-Red Plum-Cranberry 7.85 / 10.70 / 31.50