



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

Short rib mac & cheese / (827.83 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 & crudités / 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 & crudités, padron peppers / 1035 kcal
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ALL ABOARD CLASSICS

Roast Squash Spiced 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
Steamed British Mussels Southwest mussels, cider, nduja & fries / 1789 kcal	9.75/17	Aspall Cyder Battered Haddock Chips, tartare sauce, mushy peas / 1046 kcal	19
Cumberland 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.

Delicate & Fruity

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, Château La Coste, Provence
France | Pink Grapefruit-Raspberry-Floral
M 10.00 L 13.90 B 41.00

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-Summer Fruits
M 9.50 L 13.20 B 39.00 MG 78.50

**Château Sainte Marguerite
Symphonie Côtes de Provence** 🍷
France | Strawberry-Herbs-White Peach | 50.00 B

Stylish & Graceful

White Wines

Esprit Marin Picpoul de Pinet
France | Orange Blossom-Lemon-Green Apple
M 8.45 L 11.55 B 34.00

Violetto 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 | White Pepper-Green Fruit-Creamy | M 8.95 L 12.20 B 36.00

Babich Headwaters Sauvignon Blanc 🍷
New Zealand | Gooseberry-Grass-Passion Fruit | 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

Sonrio Cuando Lluve 'I smile when it rains' Albariño
Spain | Nectarine-Pear-Lime | 39.50 B

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 | White Peach-Citrus-Flint | B 48.50

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

Champagne & Sparkling Wines

Nyetimber Classic Cuvee
West Sussex | Honeysuckle-Red Apple-Brioche
S 13.00 B 68.00 MG 136.50

Nyetimber Rosé
West Sussex | Redcurrant-Star Anise-Red Cherry | B 78.00

Tempio Prosecco DOC
Italy | Pear-Green Apple-Lemon | S 7.20 B 36.00

Casa Canevel Prosecco Rosé
Italy | Apple-Red Cherry-Strawberry | S 7.45 B 39.00

Veuve Clicquot Brut Yellow Label Champagne
France | Pear-Tangerine-Croissant | 93.50 B

Nooh La Coste Alcohol-Free Sparkling Provence Rosé
France | Cranberry-Grapefruit-Floral | 8.60 S B 45.00

Steinbock Alcohol-Free Sparkling
Germany | White Peach-Honeysuckle-Lime | 34.00 B

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 | Black Plum-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 | Red Cherry-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-Red Plum-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 | Black Fruit-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 | Dried Fruits-Cedar-Smoke | 47.00 B

Domaine Tournon Shiraz
Australia | Bramble-Pepper-Jammy | 42.00 B

Château Gaudin, Pauillac
France | Blackberry-Oak-Earthy | 53.50 B