



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

## AT THE PLATFORM

Nocellara Olives 5 /163 Kcal (v)(gf)	Pint or ½ Pint Prawns 8/5 Lemon, 1000/500 Kcal (gf)	Padron Peppers 6.5 /160 Kcal (v)(vg)(gf)	Focaccia & Oil 6.5 Rapeseed oil & balsamic /459 Kcal (v)(pb)	Smoked Anchovy 6.5 Maldon sea salt / 76 Kcal (gf)
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## ENGINE STARTERS

Grilled Peach with Burrata Rocket & Palma Ham / 195 Kcal (gf)	9.75	Chicken Kiev Bites Wild garlic butter / 646 Kcal (gf)	10
Corn Ribs Confit garlic, chive butter / 355 Kcal (v)(vg)(gf)	6.75	Prawns Skewers Garlic, parsley, chilli, lime, sourdough / 217 Kcal	10
Pea & Wild Garlic Hummus Flatbread & crudités / 291 Kcal (v)(pb)	9	Spiced Cauliflower Scraps Green harissa / 493 Kcal (v)(vg)(pb)	8
Crispy Salt & Pepper Squid Chipotle mayo / 400 Kcal (gf)	10	Fish Finger Taco Tartare sauce, chilli, coriander, spring onion, jalapeño, / 485 Kcal (gf)	10
Chicken Wings Choose 6, 9, or 1kg of wings and your choice of Frank's Hot (gf) or Korean Glaze or Hot Honey (gf) 800/1106/1870 Kcal	9 / 15 / 20	Pulled Lamb Shoulder Taco Pickled shallots, coriander, mint yoghurt, jalapeño / 236 Kcal (gf)	10

## SHARERS

Fritto Misto 21.5 Calamari, prawns, haddock, whitebait, green aioli, lemon, chilli, spring onion, coriander / 525 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 / 738/1043 Kcal Ask your server for this week's selection.	Roundhouse Veggie Board 18 Wild garlic and pea hummus, marinated Nocellara olives, flatbread & crudités, padron peppers / 628 Kcal (pg)
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## ALL ABOARD CLASSICS

Clam Linguine Garlic, parsley, chilli / 605 Kcal	19	Lamb Cutlets Chimichuri, crushed Jersey Royal & crispy capers / 765 Kcal (gf)	25
Lamb Shoulder Pie Creamy mash, spring greens / 1088 Kcal	19.5	Sirloin Steak Koffman's chips & peppercorn sauce / 820 Kcal (gf)	28.5
Hake Kiev Broccoli, hollandaise sauce / 534 Kcal (gf)	18.5	Aspall Cyder Battered Haddock Chips, tartare sauce, mushy peas / 1090 Kcal (gf)	19.5
Cumberland Sausages Crushed Jersey Royal, spring greens, crackling, red wine jus / 1029 Kcal (gf)	17.5	Wild Garlic & Pea Gnocchi / 325 Kcal (v)	17.5
Hertfordshire Chicken Caesar Salad Soft St. Ewes egg, brioche croutons, anchovies / 701 Kcal	18	The Roundhouse Beef Burger / Plant option Short rib & brisket British beef burger, sesame seeded bun, cheese, pickles, burger sauce, crispy onions, french fries / 1280/1076 Kcal add bacon £2 - 139 Kcal	18.5

## SIDE TRACKS

Pickled Onion Rings Pecorino / 224 Kcal (v)(gf)	6	Sautéed Tenderstem Broccoli Confit garlic, chives butter / 156 Kcal (v)(vg)(gf)	6
Heritage Tomato Salad Shallot & house dressing / 169 Kcal (v)(vg)(gf)	6	Mix Leaf Salad House dressing / 149 Kcal (v)(vg)(gf)	5
Crushed Cheese Jersey Royal / 166 Kcal (v)(gf)	6.50	Koffmann's Chips / French Fries / 546/733 Kcal	5.50
		Creamy Mash / 247 Kcal (v)(gf)	5

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

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-WhitePeach| 50.00 B

Stylish & Graceful

## White Wines

**Esprit Marin Picpoul De Pinet**  
France|OrangeBlossom-Lemon-GreenApple  
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 | 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-ToastHoneysuckle  
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 |WhitePeach-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-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 | 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|WhitePeach-Honeysuckle-Lime| 34.00 B

## Red Wines

**LaTournéeSyrahGrenache**  
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 | 47.00 B

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

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