



HOVER TRAVEL SET LUNCH MENU

SNACKS TO SHARE

Warm Gordal Olives 7	Rosemary Focaccia, Olive Oil 6.5	Boquerones with Mint, Lemon and Olive Oil 7.5
Montgomery's Cheddar Cheese Gougères 7	Cockle Popcorn, Malt Vinegar 7.5	Cuttlefish Ink Crackers & Taramasalata 8.5

STARTERS

Rillettes of Confit Duck Leg, Smoked Ham Hock and Pistachio <i>sour cherry conserve, celeriac remoulade & grilled sourdough</i>	Tartare of Chalkstream Trout <i>brown crab mousse, avocado, mint, pink grapefruit & crispy plantain</i>
Spiced Local Pheasant Tortilla - <i>carrot, ginger, radish and spring onion</i> <i>-vegan style with sticky-glazed oyster mushrooms</i>	Lightly Grilled Burrata - <i>pickled butternut squash, radicchio</i> <i>candied walnuts & aged sherry vinegar</i>
Lobster Bisque - <i>with Armagnac and orange,</i> <i>shellfish crumpet, fennel & pink peppercorn</i>	Crispy Aubergine Beignets <i>romesco sauce, rocket salad & grana padano</i>

MAIN PLATES & BURGERS

Grilled Rare-Breed Pork Chop with Iberico Black Pudding - <i>watercress pomme purée, heritage carrots and cider sauce</i>
Hebridean Lamb Shepherd's Pie - <i>sticky lamb skewer, majoram roasted heritage carrots & salsa verde</i>
Hake, Crayfish, and Café de Paris Butter Kiev - <i>grilled purple sprouting broccoli & charred lemon</i>
Oven-Roasted Cauliflower Steak - <i>white beans, chimichurri & tortilla a la parrilla</i>
Grass Fed Beef Burger - <i>Raclette cheese, smoked bacon & onion marmalade, slow-roasted tomato, lettuce, pickled shallots, beef dripping mayonnaise</i>
Buttermilk Fried Chicken Burger - <i>Golden buttermilk chicken, oak-smoked pancetta, fennel & apple pickle, smoked garlic mayonnaise and wild rocket</i>
Asian Spiced Smoked Haddock Burger - <i>Panko-cruste smoked haddock & potato, sesame cabbage, cucumber pickle, lime & chilli mayonnaise</i>
Masala Cauliflower Pakora Burger - <i>Red onion & mint salad, tamarind & mango chutney, wild rocket and lime mayonnaise (vegan)</i>

PUDDINGS

Warm Treacle Tart - <i>poached forced Yorkshire rhubarb and clotted cream ice cream</i> 11
Blood Orange Posset - <i>orange & pistachio shortbread, citrus salad & pistachio ice cream</i> 12
Vhalrhona Milk Chocolate & Caramel Delice - <i>caramelised banana, salted caramel popcorn & marscapone</i> 13
Exotic Fruit Cocktail - <i>Chapel Down English sparkling, coconut mousse & mango sorbet</i> 13
Affogato - <i>vanilla ice cream with espresso (vegan option available)</i> 6.75

Food Allergens and Dietary Requirements

Please speak to any team member for details on the ingredients in each dish. We cannot 100% guarantee free-from them. Small shells and bones may be present in fish and shellfish, and small shot may be present in game. Please respect our staffing team who will do their very best for you. We do not tolerate foul and abusive language or aggressive behaviour.

SPARKLING		125ml	Bottle
50	Mano di Fiori Prosecco Spumante DOC	9	35
51	Schloss Arras Reisling Trocken	10	42
56	Chapel Down Brut	15	70
58	Chapel Down Brut Rosé	15	70
102	Laurent-Perrier La Cuvée	20	80
110	Bollinger Rosé Brut	25	100
64	Brut Dargent Sparkling White Wine 0.5%	5	17

WHITE		125ml	175ml	250ml	Bottle
200	Artis Alcohol-Free Sauvignon Blanc	4	5	7	17
201	Cuvée Jean-Paul Blanc de Blancs Sec	6	8	11.5	27
204	Chant de la Terre Chardonnay (Organic)	8	11	15	37
208	Muscadet Sevre et Maine, Generations	9	12	17	40
211	Mas Saint Laurent Picpoul de Pinet	9.5	13	18	45
213	Sillage Albarino, (Organic) Puicheric	10	13.5	19	48
254	Pinot Grigio Valparadiso Fattori	9.5	13	18	45
278	Vondeling Sauvignon Blanc	7.5	10.5	14.5	35
215	Domaine Michel Girard Sancerre	15	20	24	60
220	Chablis Domaine Tremblay	15	20	24	60
245	Trittenheimer Reisling, Trocken	8.5	11.5	16	41
252	Archivio Pecorino Abruzzo	9	12	17	42

RED		125ml	175ml	250ml	Bottle
400	Artis Alcohol Free Merlot	4	5	7	17
401	Cuvée Jean-Paul Rouge	6.5	8.5	12	29
450	Boutinot ‘Les Coteaux’ Côtes du Rhône	9	12	17	42
405	Le Versant Pinot Noir	10	13.5	18.5	46
406	Domaine Lalaurie Merlot	10	13.5	18.5	46
410	Chateau de Fleurie, La Chapelle de Guinchay	13	16	22	53
600	Gran Cerdo Tempranillo	8	11	15.5	38
474	Cantata Primitivo, Passito	10.5	14.5	20	50
475	Scuola Grande Valpolicella Ripasso DOC	10.5	14.5	20.5	51
802	Hacienda de Calidad Malbec	8.5	12	17	41

ROSE		125ml	175ml	250ml	Bottle
600	Artis Alcohol Free Syrah Rose	4	5	7	17
902	Lalaurie Tandem Rose	9.5	13	17.5	43
903	AIX Rosé, Coteaux d’Aix-en-Provence	12.5	16	22	55

DRAUGHT		half	pint
Asahi Super Dry		3.75	7.5
Peroni Nastro		3.75	7.5
Fuller’s London Pride		3.5	7
Cornish Orchards Gold Cider Draft		3.25	6.5

NON-DRAFT		NON - ALCOHOLIC	
Peroni Gluten Free 330ml	6.5	Brewdog Punk 0.0% 330ml	7
Peroni Capri 330ml	6	Asahi Dry 0.0% 330ml	5.5
Doom Bar 500ml	8	UNLTD Lager 0.5% 330ml	6
Ale of Wight 500ml	8	UNLTD IPA 0.5% 330ml	6
Guinness 440ml	7	Guinness 0% 538ml	7
Annings Berry Cider 500ml	7.5		

COCKTAILS

MARTINIS	
Vodka Martini	15
Dirty Martini	15
Gin Martini	14
Sake Martini	16
French Martini	13
Pornstar Martini	15
Espresso Martini	13
Salted Caramel Espresso Martini	14

SPARKLING & CHAMPAGNE

French 75	12/17
Kir Royale	10/22
Classic Champagne Cocktail	23
Spiced Pear Bellini	10
Hugo Spritz	14
Aperol Spritz	11
Apple Gin Spritz	13
Cranberry Mimosa	10

MARGARITAS	
Classic Margarita	12
Picante Margarita	12
Passion Fruit Margarita	13
Spiced Cranberry Margarita	13

CLASSICS & SIGNATURES

Paloma	10
Negroni Sbagliato	12
Negroni	12
Whisky Sour	14
Mai Tai	10
Cosmopolitan	12
Manhattan	15
Old Fashioned	15
Dark ‘n’ Stormy	12

MOJITOS	
Classic Mojito	12
Passion Fruit Mojito	13
Spiced Pumpkin Mojito	13

BLOODY MARY’S	
Vodka Bloody Mary	12
Gin Bloody Mary	15
Tequila Bloody Mary	14
Bloody Caesar	13

SOBER SIPS

Virgin Mojito	8
Virgin Cranberry Mimosa	7
Shirley Temple	7
Virgin Aperol Spritz	8
Virgin Mary	8
Virgin Dark & Stormy	12
Virgin Espresso Martini	13
Virgin Amerertto Sour	13
Virgin Margarita	12

Tanqueray 0%	7.5/10
Botivo - herbal, bittersweet and citrus notes	7

FEVER-TREE MIXERS		4
Ginger Ale, Ginger Beer, Tonic Water, Naturally Light Tonic, Lemonade, Spring Soda, Mediterranean Tonic		
Coca-Cola	4	Diet Coke 4
Frobishers Juices	4.5	
Grapefruit, Apple, Orange, Pineapple, Cranberry, Mango, Tomato		
Frobishers Sparkling	5.5	
Ginger Lemonade, Elderflower, Sicilian Lemonade, Raspberry & Rhubarb		

For wines by the bottle & a extensive drinks lists,
please ask a member of staff for our Cellar List & Liquid Alchemy