



LUNCH

Battered Fish Bap 14

Beer Battered Haddock, Crushed Peas, Baby Gem Lettuce, Tartare Sauce, Brioche Bun w/ Skin on Fries

Salmon Bruschetta 13

Smoked Salmon, Toasted Sourdough, Lemon + Dill, Whipped Crème Fraîche, Pink Onion, Pomegranate, Sun Blushed Tomato + Rocket

R+G Smash Burger 15

Two 3oz Smash Patties, American Cheese, House Made Burger Sauce, Bacon Jam, Gem Lettuce, Brioche Bun

Add House Seasoned Fries 3

Make it Veggie, Swap Patty + Bacon to Halloumi w/ Chilli Jam

BBQ Chicken Quesadilla 14

BBQ Shredded Rotisserie Chicken, Charred Corn, Scallion, Coriander, Cheddar, Crispy Tortilla, Chipotle Yoghurt, Pink Onion, Jalapeno, Fried Egg

Veggie Fritter Bagel 11

Smashed Avocado, Sweet Potato + Corn Fritter, Crushed Chilli w/ Crispy Breaded Olives

Add Smoked Salmon 4

Posh Potato Salad 12

Roast New Potato, Rocket, Sun Blushed Tomato, Crispy Olives, Tenderstem Broccoli, Crispy Onion, Pesto Dressing

Caesar with a Twist 14

Shredded Rotisserie Chicken, Baby Gem Lettuce, Parmesan, Crispy Bacon, Charred Corn, Brioche Garlic Butter Croutons, Caesar Dressing

SIDES

House Seasoned Fries 5 | Parmesan Fries w/ Truffle Mayo 7 | Halloumi Fries w/ Chilli Jam 7 | Crispy Breaded Olives w/ Truffle Mayo 5
Grilled Tenderstem Broccoli 6 | Roast New Potato w/ Garlic + Chilli Butter | Bacon + Parmesan Mac + Cheese 8 | Caesar Side Salad 5

DESSERTS

Warm Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 8

Bowl 3 (per Scoop) **Cone 4.5** (one scoop)

Made with a Blend of Cotswolds Whole Milk + Fresh Cream

(ask your server for today's flavours)



DRINKS

Cocktails 10

R+G Bloody Mary | Rise Mimosa
Grind Espresso Martini | Aperol | Paloma

Draught

Hawkstone Lager 4.0% 3.20 | 6
Hawkstone Cider 5.0% 3.20 | 6

Bottles

Butty Bach 4.5% 6
Guinness 4.3% 6
Hawkstone IPA 4.8% 5
Hawkstone 0% 5

White

	175ML	BOTTLE
La Riva Pinot Grigio Catarratto, Italy	6.50	25
Kotuku Sauvignon Blanc, New Zealand	8	32
Albarino, Spain	-	35

Red

	175ML	BOTTLE
La Trochita Malbec, Argentina	6.50	25
Appassimento Primitivo Lucale, Italy	7.25	30
Cote Du Rhone, France	-	32

Rose

	175ML	BOTTLE
La Riva Pinot Grigio Rose	6.50	25
Domanie Provence Rose	8	31

Sparkling

	125ML	BOTTLE
Prosecco Spumante Vispo Allegro	7	30
Champagne Taittinger Brut Reserve Bottle	-	70

Milkshakes 6

Please Ask your Server for Today's Flavours

Fresh Juice

Fresh Orange Juice 4
Apple Juice 4
Mango + Passionfruit Smoothie 5

Soft Drinks

Coke 3.50
Diet coke 3.50
Mango Juice 3.50
Tomato Juice 3.50
Pineapple Juice 3.50
Elderflower + Mint Fizz 4
Homemade Lemonade 3.50
Strawberry Lemonade 4
Still or Sparkling Small 2.50 Large 3.95

Tea

Peach Iced Tea 3.50
Raspberry Iced Tea 3.50
Iced Matcha 4.50
Matcha Late 4
Tea 3.50
English Breakfast, Peppermint, Earl Grey, Berry, Decaf, Green

Studio Coffee

Americano 3.50
Cappuccino 4
Latte 4
Iced Latte 4
Flat White 4
Double Espresso 3
Mocha 5
Chai Latte 4
Hot Chocolate 4
Add an Extra Shot 2

ADD Syrup - 50p Caramel | Hazelnut | Vanilla | Gingerbread

ADD Cream or Marshmallows 50p

Alternative Milks (Coconut, Soya or Oat) - 50p

For Allergen Information Please Speak to a Member of Waiting Staff

An Optional Service Charge of 10% will be added to your Bill