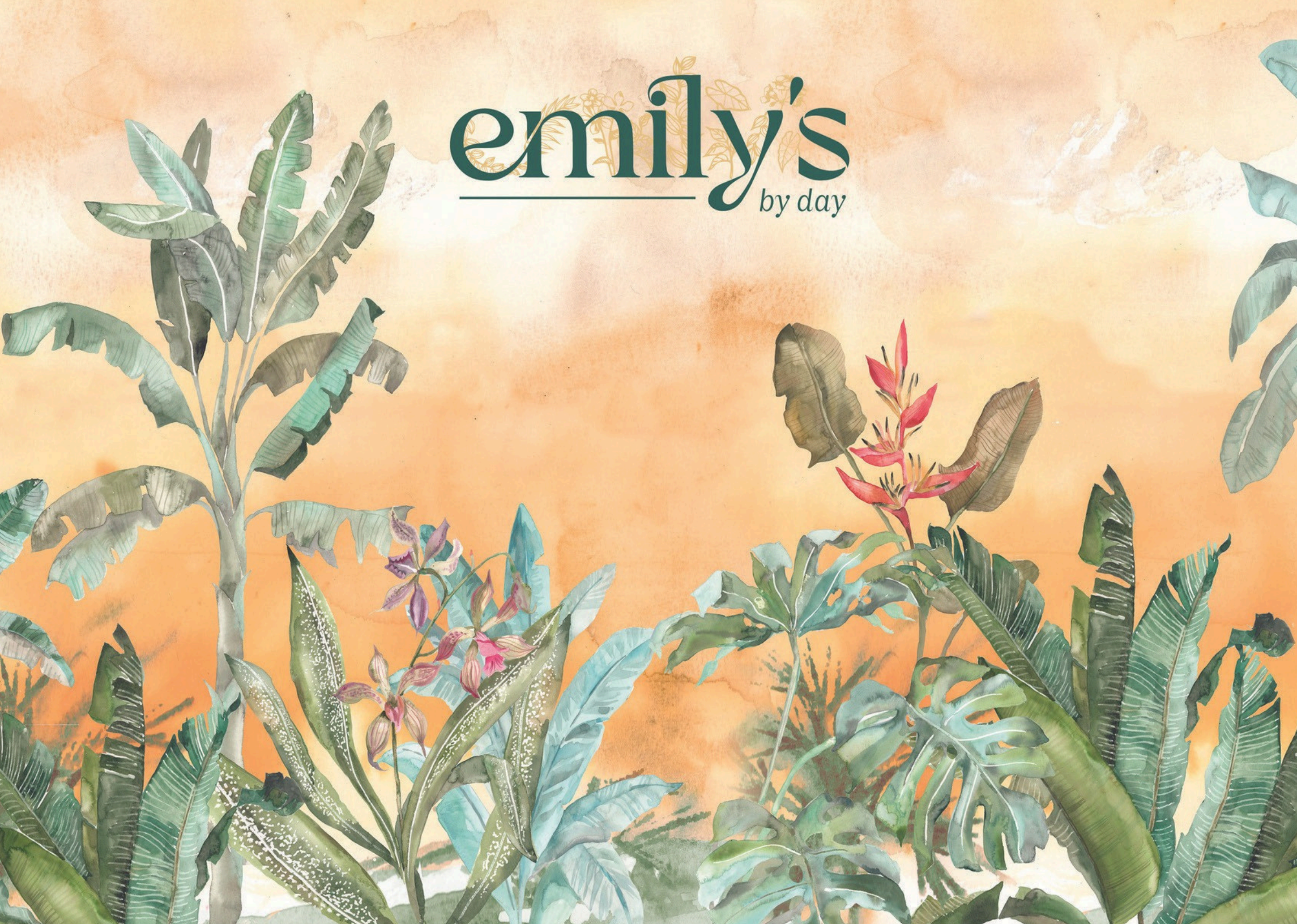


emily's
by day





Glass of Champagne - 16.50	Breakfast Margarita - 10.75
French 75 - 16.50	Mimosa - 8.50
Bloody Mary - 10.75	Irish Coffee - 7.25

BRUNCH CLASSICS

Emily's Breakfast (GFA)

2 sausages, 2 back bacon rashers, hash browns, mushroom, tomato, black pudding, beans, toast & eggs your way - 15.50

Plant Based Breakfast (VE) (GFA)

Chorizo, spinach, mushrooms, tomato, black pudding, avocado, beetroot houmous, hash browns, beans & toast - 15.50

Whipped Avocado on Toast (V) (GFA)

Whipped avocado on pumpkin seed toast, whipped feta, confit cherry tomatoes, pickled beetroot chutney, drunken onion jam, poached eggs & pomegranate dressing - 15.50

Thai Scrambled Eggs (V) (GFA)

Scrambled eggs infused with ginger, garlic, sambal oelek, coriander & Thai basil. Finished with Nam-Jim dressing, beansprouts & crispy shallots, Served on sourdough toast - 13.50

Emily's Steak & Eggs (GF)

6oz Rump steak, Potato hash, Chimichurri dressing & eggs your way - 16.95

Low Cal Steak & Eggs (GF)

6oz rump steak, tenderstem broccoli, poached eggs, roasted sweet potato & avocado - 16.95

Chorizo Scrambled Eggs (GFA)

Chorizo sauteed with scrambled egg, spinach & kale on sourdough toast served with whipped goats cheese & drunken onion jam - 14.50

Moroccan Eggs & Wild Mushrooms (V) (GFA)

Sauteed wild mushroom in garlic, sumac & parsley butter on sourdough toast with hummus, dukkah eggs & verde dressing - 13.50

Brunch Burger (GFA)

Sausage patty, crispy bacon, cheese, folded egg & tomato chutney served with potato hash - 13.00

Plant Based Brunch Burger (VE) (GFA)

Sausage patty, cheese, portabello mushroom, spinach, served with potato hash - 13.00

Emily's Hash Benny (GF)

With pulled pork, poached eggs, whole grain mustard hollandaise & shredded apple salad - 14.50

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.

SUPREME BENEDICTS

Poached eggs on toasted supreme croissant, with aerated hollandaise sauce, verde dressing & your choice of topping.

Grilled Ham Benedict (GFA)

Grilled ham with crispy pancetta - 13.00

Smoked Salmon (GFA)

With beetroot cured salmon & red avruga - 14.50

Mushroom & Spinach (V) (GFA)

With sauteed wild mushrooms, spinach & crispy enoki mushrooms - 12.50

SWEET TREATS

Pancake Stack (VA)

Three fluffy pancakes topped with your choice of THREE toppings: Toppings: Biscoff spread, Biscoff crumb, banana, blueberries, strawberries, maple syrup & hazelnut praline.(V): Nutella, whipped cream, chocolate sauce, Oreo soil, peanut butter, pistachio cream, Bueno sauce, vanilla soft serve & chocolate brownie - 11.50
Add streaky bacon or sausage - 3.00

Emily's Classic French Toast (V)

Triple stacked Brioche loaf slices in vanilla batter griddled in cinnamon sugar, with winter berry compote, maple syrup, vanilla soft serve & hazelnut praline - 13.50
Add streaky bacon - 2.50

SIDES

Salt & Pepper Hash Browns (V) (GF)

Hash brown pieces with salt & pepper seasoning, peppers, onions & coriander - 6.50

Greek Fries (VA) (GF)

Fries tossed in feta, oregano, garlic & herb olive oil - 6.50

Rebel Seasoned Fries (V) (GF) - 4.50

Nduja Fries (GF)

Fries tossed in nduja, with garlic aioli & finished with hot honey - 6.50

Salt & Pepper Fries (V) (GF)

Fries topped with salt and pepper seasoning, peppers & onions & kewpie mayo with coriander - 6.50

LUNCH CLASSICS

Upgrade to Loaded Fries - 2.50

Rebel's Famous Club Sandwich

Chicken, bacon, cheese, egg, crisp baby gem leaf & tomato with mayonnaise on toasted granary loaf served with Rebel seasoned fries - 16

Rebel's Famous Grilled Cheese (V)

Three cheese & spring onion mix with tomato pesto on thick cut bloomer. Served with Rebel seasoned fries - 12.50 Add ham(+2.00)

Chopped Chicken Caesar Wrap

Chicken, bacon, gem lettuce & parmesan cheese finely chopped & tossed in Caesar dressing, folded in a sun dried tomato wrap. Served with Rebel seasoned fries - 15.50

Cubano Roll

Sliced gammon, mojo pulled pork, mustard, pickles & cheese served with mojo mayonnaise & Rebel seasoned fries - 16.00

Philly Cheese Steak Sandwich

Onions, peppers & ribeye strips sauteed then finished with cheddar cheese & steak sauce on a hoagie roll with Rebel seasoned fries - 17.00

SALADS

Emily's Caesar Salad (GFA)

Crisp baby gem lettuce, parmesan shavings, focaccia croutons, crispy bacon & caesar dressing - 9.50

Charred Chicken & Rice Salad (GFA)

Blackened marinated chicken thighs, avocado, sesame red cabbage slaw, mango & chilli salsa, corn ribs with jasmine rice topped with soy & lime dressing - 15.00

Nutrition Bowl (VE)

Tenderstem broccoli, sweet potato, crispy baby gem leaf, spinach, tomato & mango salsa, charred corn, hummus, cous cous, smashed avocado, edamame beans with vierge dressing - 11

Add Proteins:

Beetroot Falafel - 3.00 Crispy Halloumi (V) - 3.50
Grilled Chorizo - 4.00 Teriyaki 6oz rump - 6.50 Grilled Chicken Breast- 5.00 Smoked Salmon - 5.50



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(VE) Vegan - (V) Vegetarian - (VA) Vegan Alternative
(GF) Gluten Free - (GFA) Gluten Free Alternative

emily's

by night



NIBBLES

Gordal Olives (VE)

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Warm Ciabatta Loaf (VE)

With balsamic vinegar & extra virgin olive oil - 6.50

STARTERS

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw - 11.00

Mozzarella Sticks (V)

With Napoli sauce & hot honey - 9.50

Seared Scallops (GF)

Cauliflower puree, popped pork crackling with chorizo & tomato sofrito - 14.00

Sticky Beef Cheek Rosti Nest (GF)

Pulled braised beef cheek in red wine jus served on a rosti nest with finely grated parmesan & chives - 14.00

Lamb Koftes

Served on a Lebanese flatbread with tabbouleh, sun dried tomato & goats cheese - 13.00

Spinach & Herb Falafel (VA) (GFA)

Roasted onion hummus, chunky tabbouleh salad, tahini & garlic dressing, buffalo sauce served on a garlic flatbread - 9.00

Monkfish Scampi

Cooked in bahji batter, served with homemade lime pickle & tartare - 11.00

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & garlic labnah with sesame filo shards - 11.50

Spiced Gochujang Chicken Croquettes

Kimchi mayo, Habanero & mango puree - 11.00

Emily's French Onion Soup (VA) (GFA)

Served with a gruyere croute - 9.00

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter - 8.50 // 15.50

MAINS

Champagne Fish & Chips

Haddock fillet in Champagne tempura batter with pea puree, triple cooked chips & tartare sauce - 17.50

Wagyu Smash Burger (VA) (GFA)

Two 4oz Wagyu smash patties, Emily's signature burger sauce, bacon jam, Monterey Jack cheese, butter leaf lettuce, gherkin & tomato. Served on a brioche bun with triple cooked chips - 19.00.

Lamb Rump Wellington

Pomme puree, honey glazed carrot brunoise, pea salsa & red wine jus - 28.50

Chicken Katsu (GFA)

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.50

Cauliflower Katsu (VE) (GFA)

Crumbed cauliflower fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.00

Beef Short Rib Lasagne

Served in a skillet pan with vodka Napoli sauce & smoked mozzarella. Topped with milled parmesan - 17.00

Penelope's Parm

Penelope's signature chicken parm with nduja, burrata & pesto. Served with spaghetti tossed in vodka Napoli sauce - 19.50

Seabass Fillet (GFA)

Torched corn, corn puree, spinach velouté, chorizo jam & saffron roast potatoes - 20.50

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata - 16.00 (Add pulled chicken - +5.00)

'Duchess' Slow Braised Beef Shortrib (GF)

Topped with duchess potato, charred hispi cabbage, treacle & red wine jus - 23.50

St Jacques Fish Pie (GF)

Scallops, salmon, hake & prawns in ginger infused velouté, with spinach & roasted sweet potatoes. Topped with parmesan mash & served with sauteed green beans - 21.50

Emily's Steaks (GF)

All our steaks are served with onion rings, dressed watercress, tomato & shallot salad, triple cooked thick cut chips and tarragon butter.

8oz Birchstead Fillet - 38.00

12oz Thick Cut Birchstead Ribeye - 38.00

28 day aged Chateaubriand (to share) - 85.00

SIDES

Nduja Fries

Fries tossed in nduja with garlic aioli & finished with hot honey - 6.50

Triple Cooked Chips (GF) - 5.00

Beef Dripping & Chimichurri Potatoes (VA) (GF)

With garlic aioli & sumac - 6.00

Greek Fries (VA) (GF)

Feta, oregano, garlic & herb olive oil tossed fries - 6.50

Peppercorn Sauce - 3.50

Katsu Curry Sauce - 3.50

Bearnaise Sauce - 3.50

Charred Greens (GF) - 5.50

Charred Hispi Cabbage (GF)

With chorizo jam - 6.00

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(V) - Vegetarian (VE) - Vegan (VA) - Vegan Alternative

(GF) - Gluten Free (GFA) - Gluten Free Alternative

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DESSERTS

Citrus Pannacotta (GFA)

Honey & oat crumble, blood orange sorbet & pistachio - 9.50

Billionaire Tart

Chocolate pastry, salted caramel, chocolate mousse with creme fraiche & chocolate tuille - 9.50

Sticky Chocolate Guinness Pudding

Stout chocolate sauce & whipped sour cream - 9.50

Key Lime Semifreddo (GFA)

Pretzel crumb, lime sorbet, toasted meringue & almond lace cookie - 9.50

Knickerbocker Glories (VA)

Strawberry, Meringue, Chantilly cream & soft serve with caramel biscuit crumble - 9.50

-or-

Chocolate pudding, Praline, Chantilly cream, Caramel sauce & soft serve with Oreo crumble - 9.50

AFTER DINNER DRINKS

Rebel Mud Slide

Absolut Vanilla, Liqueur 43, Mozart Chocolate Cream, Vanilla Ice Cream & Chocolate Sauce - 9.50
Make it alcohol free - 6.50

Jaffatini

Mozart Dark Chocolate, Gran Marnier, Cream, Orange, Marmalade & Condensed Milk - 10.50

Espresso Martini

Absolut Vodka, Kahlua, Espresso - 10.50

Chocolate Orange Old Fashioned

Woodford Reserve Bourbon Whiskey, Grand Marnier, Dark Chocolate, Angostura & Cacao Bitters - 12.50

Irish Coffees

Jameson Black Barrel or Jameson Orange - 7.25



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(V) - Vegetarian (VE) - Vegan (VA) - Vegan Alternative

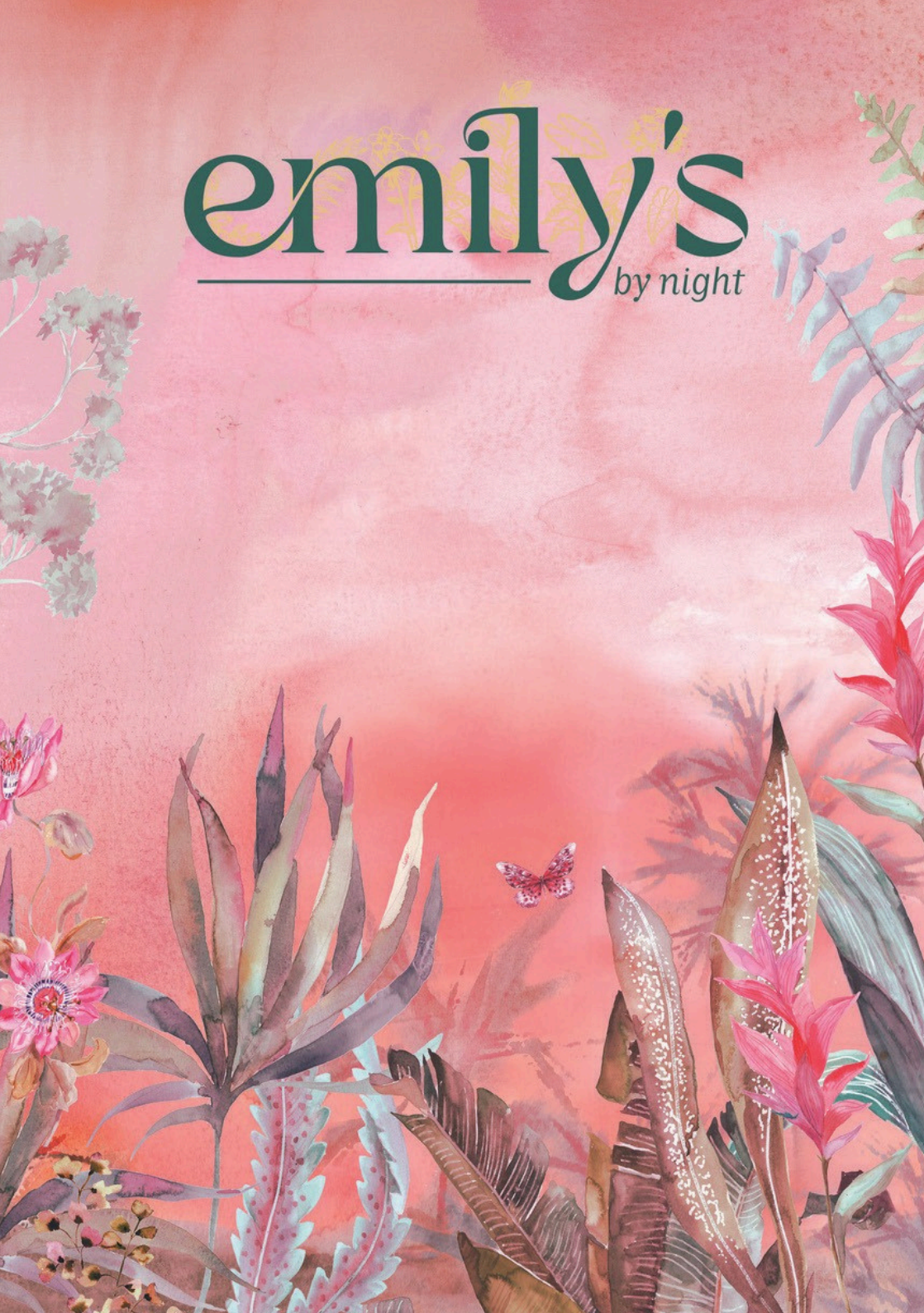
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emily's

by night



emily's

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SUNDAY MENU

NIBBLES

Gordal Olives (VE)

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Warm Ciabatta Loaf (VE)

With balsamic vinegar & extra virgin olive oil - 6.50

STARTERS

Roast Pumpkin Risotto (VA) (GF)

with toasted pumpkin seeds, hazelnut & sage butter. - 8.50 / 15.50

Mozzarella Sticks (V)

With Napoli sauce & Hot honey. - 9.50

Lamb Koftas

Served on a Lebanese flatbread with tabbouleh, sun dried tomato goats cheese. - 13.00

Spinach & Herb Falafel (VA) (GFA)

Roasted onion hummus, chunky tabbouleh salad, tahini & garlic dressing, buffalo sauce served on a garlic flatbread. - 9.00

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw. - 11.00

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & Garlic Labnah with sesame filo shards - 11.50

Emily's French Onion Soup (GFA) (VA)

Served with a gruyere croute. - 9.00



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

(VE) - Plant Based (V) - Vegetarian

(VA) - Vegan Alternative

(GF) - Gluten Free (GFA) - Gluten Free Alternative

MAINS

Cauliflower Potato Katsu (VE) (GFA)

Crumbed cauliflower fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce. -17.00

Wagyu Smash Burger (VA) (GFA)

Two 4oz Wagyu smash patties, Emily's signature burger sauce, bacon jam, Monterey Jack cheese, butter leaf lettuce, gherkin & tomato. Served on a brioche bun with triple cooked chips - 19.00

St Jacques Fish Pie (GF)

Scallops, salmon, hake & prawns in ginger infused veloute with spinach & roasted sweet potatoes topped with parmesan mash served with sauteed green beans. - 21.50

Chicken Katsu

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce - 17.50

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata. - 16.00 (Add pulled chicken) - 5.00

Champagne Fish & Chips

Haddock fillet in Champagne tempura batter with pea puree, crispy marrowfat peas, triple cooked chips & tartare sauce - 17.50

EMILY'S ROAST DINNERS

All of our roast dinners are served with roast potatoes, seasonal mixed vegetables, yorkshire pudding & red wine jus. Roasts are gluten free with exclusion of yorkshire pudding.

Roast Chicken - 18.95

Roast Sirloin of Beef - 22.50

Cumbrian Lamb Rump - 22.50

Roast Cauliflower Steak - 16.95

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SIDES

Nduja Fries

Fries tossed in nduja with garlic aioli & finished with hot honey - 6.50

Thick Cut Chips (GF) - 5.00

Charred greens (GF)

With honey soy dressing. - 5.50

Greek Fries (VA) (GF)

Feta, oregano, garlic & herb olive oil tossed fries - 6.50

Cauliflower Cheese (V) - 5.50

Roast Potatoes (GF) - 5.50

Yorkshire Pudding - 1.50

Pigs in Blankets

In maple syrup and rosemary salt - 6.50

DESSERTS

Citrus Pannacotta (GFA)

Honey & oat crumble, blood orange sorbet & pistachio. - 9.50

Billionaire Tart

Chocolate pastry, salted caramel, chocolate mousse with creme fraiche & chocolate tuille. - 9.50

Sticky Chocolate Guinness Pudding

Stout chocolate sauce & whipped sour cream. - 9.50

Key Lime Semifreddo (GFA)

Pretzel crumb, lime sorbet, toasted meringue & almond lace cookie. - 9.50

Knickerbocker glories (VA)

Strawberry, Meringue, chantilly cream & soft serve with caramel biscuit crumble. 9.50

Or

Chocolate pudding, Praline, chantilly cream, Caramel sauce & soft serve with oreo crumble 9.50

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.



Drinks Menu

Cocktails

Breakfast Margarita - 10.75

Blanco Tequila, Triple Sec, Lemon & Marmalade.

Little Rebel - 10.75

Beehive Pink Gin, Cassis, Raspberries, Agave, Lemon & Apple.

Emily's Bow - 10.75

Absolut Vodka, Strawberries, Grapefruit, Cranberry & Jasmine.

Pink Dragon Punch - 10.75

Havana 3yr Rum, Velvet Falernum, Apricot, Grenadine, Dragonfruit, Lime & Pineapple.

Chocolate Orange Old Fashioned - 13.50

Woodford Reserve Bourbon Whiskey, Grand Marnier, Dark Chocolate, Angostura & Cacao Bitters.

Bloody Mary - 10.75

Absolut Vodka, Lemon, Tobasco, Worcestershire Sauce, Tomato Juice, Salt & Pepper.

Peach Negroni - 10.75

Peach gin, Campari & Cocchi Torino.

Summer Breeze - 10.75

Absolut Pear, St Germain, Pear Syrup, Lemon & Apple Juice.

Flamingo Sour - 10.75

Malibu Pink Grapefruit Gin, Pamplemousse, Hibiscus Syrup, Egg White, Lemon & Pink Grapefruit Juice.

Peachcolada - 10.95

Malibu, Wray & Nephew, Peche, Peach, Pineapple Juice & Coconut Ice Cream.

Cherry Amaretto Sour - 10.75

Disaronno Amaretto, Cherry Syrup, Lemon Juice.

Watermelon Sugar - 10.75

Absolut Watermelon Vodka, Manzana Verde, Watermelon, Apple, Agave, Lemon & Mint.



Cocktails

Passionfruit & Pineapple Mojito - 10.75

Havana 3 yr Rum, Passoa, Pineapple, Mint, Lime, Passionfruit & Soda.

Espresso Martini - 10.75

Absolut Vodka, Kahlua, Espresso.

French 75 - 16.50

Gin, Fresh Lemon Juice & Sugar Syrup topped with Laurent Perrier Champagne.

Mimosa - 8.50

Orange & Prosecco.

Pornstar Martini - 10.95

Absolut Vanilla, Passoa, Passionfruit & Pineapple, with a shot of Prosecco.

Hot Honey & Strawberry Margarita - 10.75

El Jimador Blanco, Fraise, Lime Juice, Hot Honey & Strawberries

Extra Extra Spicy Mango Margarita - 10.75

Homemade Habanero Tequila, Triple Sec, Mango, Spicy Mango Syrup & Lime Juice.

Jaffatini - 10.75

Mozart Dark Chocolate, Gran Marnier, Cream, Orange, Marmalade & Condensed Milk.

Rebel Mud Slide - 10.75

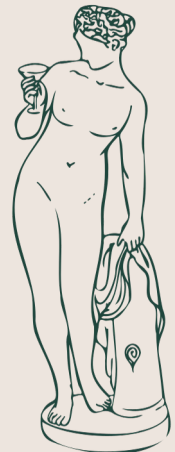
Absolut Vanilla, Liquor 43, Mozart Chocolate Cream, Vanilla Ice Cream & Chocolate Sauce.

Frozen Mango Aperol Spritz - 10.95

Aperol, Mango Sorbet, Mango syrup, Orange Juice & Prosecco.

Frozen Raspberry & Hibiscus Margarita - 10.75

El Jimador Blanco, Framboise, Raspberries, Hibiscus Syrup, Lime & Cranberry Juice.



Spritz

Aperol Spritz - 10.75

Aperol, Orange & Soda, topped with Prosecco.

Hugo Spritz - 10.75

St Germain Elderflower Liqueur, Lime, Mint & Prosecco.

Sarti Spritz - 10.75

Tropical flavoured alternative to an Aperol spritz.

Limoncello Spritz - 10.75

Limoncello, Fresh Lemons, Soda & Prosecco.

Sharers | Served in a chilled carafe.

Pineapple Sangria - 19.95

White Wine, Agnes Arber Pineapple Gin, Pineapple Liqueur & Pineapple Juice, topped with Ginger ale.

Watermelon Sangria - 19.95

Rosé Wine, Absolut Watermelon, Watermelon Liqueur & Watermelon Juice, topped with Lemonade.

Peach Sangria - 19.95

Rose Wine, Raspberry Gin, Peche, Peach Syrup, Raspberry, Lemon Juice topped with Peach & Jasmine Soda.



Mocktails

Crodino Spritz - 7.50

Alcohol free version of an Aperol spritz.

Soft Pornstar - 6.75

Vanilla, Passionfruit, Pineapple & Lemon Juice served with a shot of zero alcohol fizz.

Cucumber & Basil Ting - 6

Cucumber, Basil Syrup & lime juice Topped with Ting.

Raspberry & Apple Cooler - 6.25

Fresh Raspberries, Agave & Hibiscus syrup, Apple & Lemon Juice.

AF Mimosa - 5.95

Orange Juice topped with zero alcohol fizz.

Passionfruit & Pineapple Mojito-no Alcohol - 6.25

Passionfruit, Mint, Pineapple & Lime Juice Topped with Lemonade.

Smoothies - All 6.25

Mango Tango

Strawberries, Mango & Orange Juice.

Dragon Passion

Passionfruit, Pineapple, Mango, Dragonfruit & Agave.

Berry Burst

Blueberries, Blackberries, Banana, Milk & Chia Seeds.

Green Machine

Apple Juice, Pear, Lime, Mint & Agave.

Red Rebel

Strawberries, Raspberries, Cranberry & Pink Grapefruit Juice.

Glow Up Smoothie - 8.50

Strawberries, raspberries, açai berry, lemon juice, pink Himalayan salt, agave syrup & coconut water served with a shot of Elle Sera collagen.

Add a shot of Elle Sera collagen to go along side your smoothie or cleanser - 3

Beers & Cider

Draught | Half / Pint

Estrella - 3.25 / 6.50
4.6%, Lager, Spain

Poretti - 3.40 / 6.75
4.8%, Lager, Italy

Guinness - 3.25 / 6.50
4.2%, Stout, Ireland

Kronenbourg 1664 Blanc - 3.40 / 6.75
5%, Wheat Beer, France

Somersby Apple Cider - 2.75 / 5.50
4.5%, Cider, UK

Brooklyn IPA - 3.25 / 6.50
5.2%, IPA, USA

Estrella 0% - 3.25 / 6.50
0%, Lager, Spain

Beer Bottles | 330ml

San Miguel - 4.95
5%, Lager, Spain

Corona - 4.95
4.5%, Lager, Mexico

1664 Kronenburg Blanc - 4.95
5%, Lager, France

San Miguel Gluten Free - 5.25
5.4%, Lager, Spain

Noam - 6.75
5.3%, Lager, Germany

Cider Bottles | 500ml

Rekorderlig, Mixed Fruit - 6.50
4.0%, Fruit Cider, Sweden

Rekorderlig, Strawberry & Lime - 6.50
4.0%, Fruit Cider, Sweden



Alcohol Free Beer & Cider

San Miguel Alcohol Free - 4.50

0%, Lager, Spain.

Estrella 0% (Draught) - 3.25 / 6.50

0%, Lager, Spain.

Corona Cero 0% - 4.75

0%, Lager, Mexico.

Beavertown Lazer Crush IPA - 6

0.3%, IPA, England.

Rekorderlig Strawberry & Lime Cider - 5.50

0%, Cider, Sweden.

Wine

White | 125ml / 175ml / 250ml / Bottle

Tempus Two Silver Series Sauvignon Blanc - Australia - 5 / 7.50 / 10 / 30

A medium crimson colour with cherry hues married to a nose of red berry fruit lead into a generous palate of ripe plums and bramble fruit with lingering flavour.

Willowglen, Riesling - Australia - 5.40 / 7.60 / 10.80 / 32

A fantastic blend with the soft sweetness of the Gewurztraminer and the crisp, zesty Riesling, making a really refreshing fruity white.

Bericanto, Pinot Grigio - Italy - 5.85 / 8.75 / 11.70 / 35

Brilliant in colour, intense ripe fruit aromas with slightly aromatic notes gentle in the mouth, refreshing taste with an elegant finish. SWA Silver Award.

Villa Blanche Picpoul de Pinet - France - 6.20 / 8.56 / 12.30 / 37

Gleaming and bright, with a subtle nose of citrus and white flowers, elderberry and aniseed underscored by a fresh salinity. Zippy and intense on the palate.

3 Passo Blanco - Italy - 39

Vegan. Fresh, balanced, soft and round with light fruity notes. SWA Commended.

Entreflores Albarino - Spain - 45

Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh, intense finish.

Vouvray Saget, Chenin Blanc - France - 46

From the Loire valley with an enticing nose and notes of honey, melon, peach and apricot on the palate with a refreshing acidity from this off-dry Chenin.

Tempus Two, Wilde Chardonnay - Australia - 47

Alusciuous, mouth filling creamy Chardonnay made in a Burgundian style, ripe stone fruit flavour, multi layered and complex.

Havoc & Harmony Sauvignon Blanc - New Zealand - 47

The nose has typically vibrant aromas of ripe gooseberries, herb and nettle. By carefully selecting parcels, an expressive dry white is created that exhibits tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance the richly textured palate.

Chablis Domaine Dupriete - France - 55

A fine elegant nose, a beautiful minerality and citrus notes. The palate is precise with a lingering finish.

Pouilly Fume Les Logres - France - 60

Delicate aromas of freshly cut grass and blackcurrant leaf follow through to a crisp, dry and refreshing palate of citrus flavours and green apple.

Wine

White - Sommelier Selection | *Bottle Only*

Châteauneuf du Pape Blanc - 80

Magnificent dry white from the southern Rhone valley. Producing an elegant, full bodied wine full of flavours of peach and mango with some floral undertones.

Meursault Louis Latour - France - 185

Pretty pale yellow colour, offers a nose plenty of fruit flavours: peach, melon and exotic fruits. The palate is also very intense with a superb biscuity finish.

Rosé | 125ml / 175ml / 250ml / Bottle

Primi Soli Pinot Grigio Blush - 5 / 7.25 / 10 / 30

A light, delicate style of rose wine with a soft, refreshing burst of summer red fruits.

Chemin de Provence - France - 6.75 / 9.75 / 13.65 / 41

A blend of Grenache, Syrah, Cinsault. On the nose, red fruits like raspberries and strawberries, with more exotic fruits like guava in the background. The palate is fresh and clean, emphasising ripe strawberries and perfectly balanced acidity.

Whispering Angel, Côtes de Provence - France - 60

This pale pink rose wine has appealing floral light fruity aromas of strawberries, peaches and lemon zest. On the palate it is crisp and dry with note of peach, cherry citrus fruit and an exotic touch of mango.

Please find Reds and Sparkling wine on the next page.



Wine

Red | 125ml / 175ml / 250ml / Bottle

Tempus Two Silver Series Merlot - Australia - 4.95 / 7 / 9.9 / 30

Medium bodied. Deep red velvet colour with notes of cherry and raspberry.

Bodega, Malbec - Argentina - 5.85 / 8.75 / 11.70 / 35

Bright ruby. Red summer fruit aromas dominate with a touch of black pepper. On the palate there is a concentration of ripe red fruits which gives volume to the wine.

3 Passo Rosso - Italy - 6 / 8.5 / 12 / 36

Vegan. The wine is deep garnet-red in colour and offers intense notes of ripe fruit on the nose. A powerful palate with rich fruit aromas and slight notes of vanilla. SWA Gold Award.

Maestro Primitivo - Puglia - 6.35 / 8.75 / 12.65 / 38

Fruity notes of berries and plum jam, with spicy notes like chocolate, vanilla and tobacco. The palate is full and round, with soft tannins and aromas of red berries, herbs and coffee in the lingering finale.

Primitivo di Manduria DOC Gran Maestro - Italy - 40

With notes of ripe red fruit, it has good consistency and structure.

Tempus Two, Grenache Shiraz - Australia - 44

Blending the very best of the Barossa Valley, rich and vibrant with a medium to full body and complex flavours of red berries, chocolate and coffee.

Marques del Atrio Reserva DOCa Rioja -Spain - 50

Deep red with violet tinges. High aromatic intensity, hints of red and black fruit with vanilla notes due to barrel ageing. Firm and rounded tannins from good ripening.

Bericanto, Gran Riserva - Italy - 52

Fragrant aromas of cassis and blackberry, hints of vanilla, slightly spicy. Elegant and harmonic wine with full and rich body. Sweet tannins and a long finish.

Scotto Lodi Old Vine, Zinfandel - USA - 52

Rich and full with elegant plum flavours balanced with vanilla and a hint of spice.

Xige Estate. Jade Dove Red - China - 52

Youthful and lively with blackcurrant and raspberry. Firm but with rounded power.

Louis Latour, Pinot Noir - France - 59

A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.

Amarone, Casa Giona - Italy - 80

Rich in colour and firmly structured. A very balanced wine with notes of currants and wild berries well blended with oak aromas.

Châteauneuf du Pape, Beauchêne - France - 80

A flagship wine with a firm structure and full, rich flavours and harmonious tannins.

Emily's Exceptional Red Wines | *Bottle Only*

Chateau D'Anglet - France - 140

Blackberries and freshly ground spice evoke in to a beautifully restrained chewy palate of bramble fruit with a creamy elegance from this sensational vintage.

Chateau Talbot - France - 199

Stunning St-Julien, saturated purple colour and a cassis-scented nose lead in to a fat and opulent palate of blackcurrant and sumptuous berries.

Alcohol Free Wine | *All 250ml - 8.50 / Bottle - 25.50*

Torres Natureo White - Muscat

Torres Natureo Red - Syrah

Torres Natureo Rosé - Syrah

Champagne | Glass / Bottle

Laurent-Perrier, La Cuvée - France - 16.50 / 99

Laurent-Perrier's signature Champagne. LaCuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

Bollinger Brut - France - 120

This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.

Laurent-Perrier, La Cuvée Rosé -France - 170

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

Dom Pérignon - France - 400

Stylish and seductive, open and expressive with delicate ripe stone fruit and floral touches. Beautifully palate, with hints of honey leading to a polished finish and a touch of crisp grapefruit. Complete and harmonious with an irresistible vibrancy and energy.

Dom Pérignon, Vintage Rosé - France - 500

Dominated by a sensation of balance, consistency and integration.

Prosecco | Glass / Bottle

Bericanto - Italy - 8.50 / 39.50

Fresh and balanced with fruity notes.

Serenello, Rosé - Italy - 40.00

Apale, bright pink colour with a lively persistent foam and intense floral scents accompanied by fruity notes of strawberries.

Sea Change, 0% Alcohol Prosecco - Italy - 6 / 27



Soft Drinks

Draught | Glass / Pint

Coca-Cola - 3.25 / 4.25

Diet Coke - 3.25 / 4.25

Lemonade - 3.25 / 4.25

Lime & Soda - 1.75 / 3.00

Blackcurrant & Soda - 1.75 / 3.00

Juice | Glass / Pint

Apple - 3.25 / 4.25

Cranberry - 3.25 / 4.25

Orange - 3.25 / 4.25

Pineapple - 3.25 / 4.25

Tomato - 3.25 / 4.25

Bottles & Cans | 330ml

Coca-Cola Bottle - 3.75

Diet Coke Bottle - 3.75

Coca Cola Zero Bottle - 3.75

Ginger Beer - 3.00

Bottled Water | Small / Large

Still - *Aequa Panna* - 3.50 / 5.50

Sparkling - *San Pellegrino* - 3.50 / 5.50

Hot Drinks | Dairy, Soy, Almond, Oat & Coconut Milk Available.

Coffee | Hazelnut, Caramel, Vanilla, Strawberry & Blueberry Syrup Available - 65p

Double Espresso - 3.50

Americano - 3.50

Cortado - 3.50

Latte - 4.15

Chai Latte - 4.15

Chai Latte with Espresso - 4.50

Matcha Latte - 4.65

Strawberry Cold Foam Matcha - 6.25

Fresh strawberries, strawberry syrup, milk, matcha topped with a strawberry cold foam.

Add a shot of Elle Sera collagen to go along side your coffee - 3

Irish Coffees - 7.50

Jameson Black Barrel

Jameson Orange

Teas | All 3.50

English Breakfast

English Breakfast Decaf

Earl Grey

Green Tea

Chamomile

Lemon & Ginger

Cranberry & Raspberry

Cappuccino - 4.15

Pistachio Cappuccino - 5.25

Flat White - 4.15

Mocha - 4.50

Hot Chocolate - 4.50

Served with cream & marshmallows

Spirits

Whiskey

Jameson - 4.50

Jim Beam Honey - 4.50

Jim Beam White - 4.50

Makers Mark - 4.50

Southern Comfort - 4.50

Woodford Reserve - 5.50

Macallan 12yr - 9.00

Black Bush Irish - 9.00

Bowmore 15yr - 9.00

Glenmorangie 10yr - 7.00

Brandy

Martell - 5.00

Hennessey XO - 18.00

Gin

Agnes Arber - 4.50

A.Arber Pineapple - 4.50

A.Arber Rhubarb - 4.50

Beefeater - 4.50

Beefeater Pink - 4.50

Beefeater 24 - 5.00

Hendricks - 5.00

Tanqueray - 4.50

Tanqueray 10 - 5.75

Warners Elderflower - 4.50

W. Neil Blood Orange - 4.50

W. Neil Raspberry - 4.50

Rum

Bacardi - 4.50

Havana 3yr - 4.50

Havana Especial - 4.50

Havana Spiced - 4.50

Sailor Jerrys - 4.50

Kraken Spiced - 4.50

Diplomatico Reserva - 7.00

El Dorado 12yr - 7.00

Ron Zacapa 23yr - 8.50



Spirits

Tequila

Cazcabel Blanco - 5.00

Cazcabel Coconut - 5.00

Cazcabel Honey - 5.00

Don Julio Reposado - 6.50

Olmecca Altos Blanco - 5.00

Olmecca Altos Reposado - 5.25

818 Blanco - 6.50

818 Reposado - 7.00

Vodka

Absolut - 4.00 / 8.00

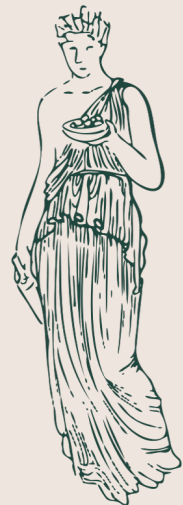
Absolut Mango - 4.00 / 8.00

Absolut Raspberry - 4.00 / 8.00

Absolut Vanilla - 4.50

Ciroc - 5.50

Grey Goose - 5.50



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Kids Menu

Suitable for our guests under 12

Available During Brunch Service

Mini Cooked Breakfast
Sausage, Bacon, Egg, Hash Browns, Beans & Toast - £7.50 (VA)

Pancakes with Your Choice of Two Toppings - £7.50 (V)

Breakfast Bun
Bacon or Sausage with Scrambled Egg, on a Brioche Bun - £7.50

Eggs on Toast - £5.50 (V)

Kids Beans on Toast, with or without cheese - £7.50 (VA)

Available All Day

Buttermilk Chicken Strips with Chips & Beans - £7.50

Sausages, Mash & Beans - £7.50 (VA)

Fish Goujons, Chips & Peas £7.50

Mini Nutrition Bowl with Grilled Chicken - £7.50 (VA)

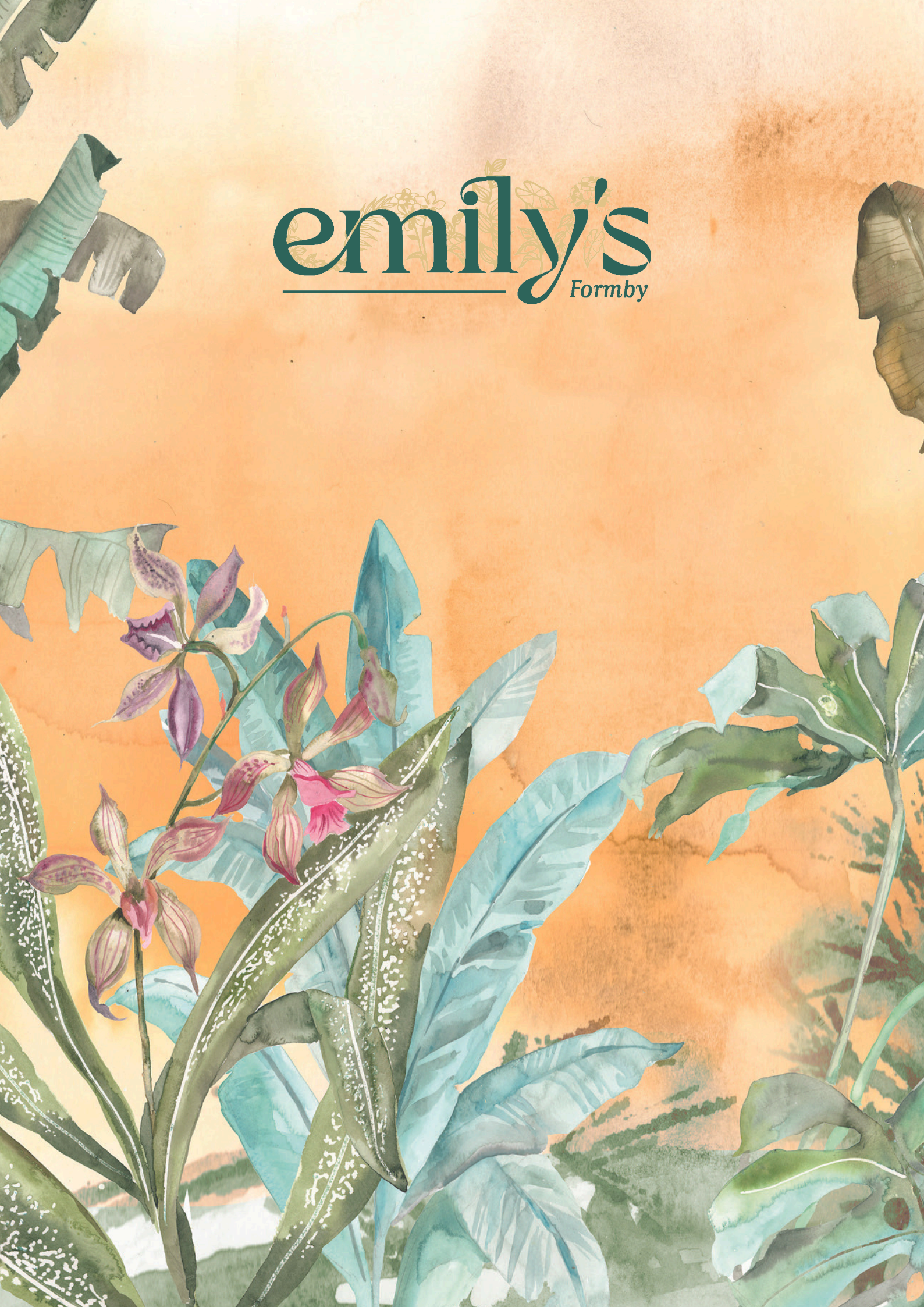
Kids Sunday Roast (Sundays Only) £9.95 (VA)

All Day Desserts

Chocolate Brownie & Ice Cream - £7.50

Kids Ice Cream Sunday - £7.50

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Wednesday to Friday
Available from 5pm
Two courses £22.00 - Three Course £27.00

NIBBLES

Gordal Olives (VE)

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Roasted Onion Hummus (VE) (GF)

With chunky tabouleh salad, toasted pine nuts, pesto & Lebanese flat bread - 8.50

STARTERS

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter.

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw.

Mozzarella Sticks (V)

With Napoli sauce & Hot honey.

Lamb Koftas

Served on a Lebanese flatbread with tabbouleh, sun dried tomato goats cheese.

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & Garlic Labnah with sesame filo shards.

SIDES

Triple cooked Chips (GF) - 5.00

Onion Rings (VE) 4.50

Greek Fries (VA)

Feta, oregano, garlic & herb olive oil tossed fries - 6.50

Charred greens (GF)

With honey soy dressing - 5.50

Nduja Fries

Fries tossed in nduja with garlic aioli & finished with hot honey- 6.50

Chared Hispi Cabbage (GF)

with Chorizo jam - 6.00

Beef Dripping & Chimichurri Potatoes (VA) (GF)

With garlic aioli & sumac - 6.00

MAINS

Marry Me Gnocchi (VE) (GFA)

Sun dried tomato, olives, oregano & macadamia cream with garlic & herb pangrattata.

Wagyu Smash Burger (GFA) (VA)

Two 4oz Wagyu smash patties, Emily's signature burger sauce, bacon jam, Monterey Jack cheese, butter leaf lettuce, gherkin & tomato. Served on a brioche bun with triple cooked chips.

Chicken Katsu (GFA)

Crumbed crispy chicken fillet with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce.

8oz Steak Frites (GF)

8oz Rump steak with rebel seasoned fries & peppercorn sauce.

Champagne Fish & Chips

Haddock fillet in Champagne tempura batter with pea puree, triple cooked chips & tartare sauce.

Cauliflower Katsu (GFA) (VE)

Crumbed cauliflower fritter with steamed jasmine rice, house pickled vegetables & Emily's katsu sauce.

Roast Pumpkin Risotto (VA) (GF)

With toasted pumpkin seeds, hazelnut & sage butter.

DESSERTS

Citrus Pannacotta (GFA)

Honey & oat crumble, blood orange sorbet & pistachio.

Sticky Chocolate Guinness Pudding

Stout chocolate sauce & whipped sour cream.

Key Lime Semifreddo (GFA)

Pretzel crumb, lime sorbet, toasted meringue & almond lace cookie.

Knickerbocker glories (VA)

Strawberry, Meringue, chantilly cream & soft serve with caramel biscuit crumble.

Or

chocolate pudding, Praline, chantilly cream, Caramel sauce & soft serve with oreo crumble

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

(VE) - Plant Based (V) - Vegetarian
(VA) - Vegan Alternative
(GF) - Gluten Free
(GFA) - Gluten Free Alternative



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Set Menu

Wednesday to Friday
Available from 5pm
Two courses £22.00 - Three Course £27.00

Any three for £19.00 between 3:30pm & 6pm

SMALL PLATES

Gordal Olives (VE)

Perello picante gordal olives with rock salt - 5.50

Truffle & Parmesan Crisps (V)

Truffle crisps, with garlic truffle aioli & grated parmesan - 4.50

Warm Ciabatta Loaf (VE)

With balsamic vinegar & extra virgin olive oil - 6.50

Roast Pumpkin Risotto (VE) (GF)

with toasted pumpkin seeds, hazelnut & sage butter - 8.50

Buttermilk Chicken Goujons

Honey & ginger buffalo glaze, smoked garlic aioli with dill pickles & red cabbage slaw - 11.00

Mozzarella Sticks (V)

With Napoli sauce & hot honey - 9.50

Lamb Koftas

Served on a Lebanese flatbread with tabbouleh, sun dried tomato goats cheese - 13.00

Roasted Onion Hummus (VE) (GF)

With chunky tabbouleh salad, toasted pine nuts, pesto & Lebanese flat bread - 8.50

Roasted Salmon, Spinach & Feta Cakes (GFA)

Lemon & Garlic Labnah with sesame filo shards - 11.50

Spiced Gochujang Chicken Croquettes

Kimchi mayo, Habanero & mango puree - 11.00

Spinach & Herb Falafel (VA) (GFA)

Roasted onion hummus, chunky tabbouleh salad, tahini & garlic dressing, buffalo sauce served on a garlic flatbread - 9.00



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

(VE) - Vegan (V) - Vegetarian

(VA) - Vegan Alternative

(GF) - Gluten Free (GFA) - Gluten Free Alternative

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Small Plates