

The Classics



Gin & tonic 25ml
Audermus Pink Pepper £6,
Dodds £5.50
Da Mhile Seaweed £5.50

Death in Venice £9
Campari & Prosecco

Light Caxton Negroni £14
Vermouth & Campari

Boulevardier £14
Bourbon, Vermouth & Campari

Classic Caxton Negroni £16
Barrel fermented with the usual suspects

Make your own

The Lakes Distillery 20cl £25
Vodka or gin with your choice of mixer, limes
and ice

Pimm's

Glass/Pitcher - £12/£25
Pimm's, lemonade, fresh fruit, mint



Champagne & Sparkling

Prosecco, Italy
125ml £10 Bottle £39

Extremarium Cava Reserva NV Brut, Spain
175ml £11 Bottle £45

Nyetimber, English sparkling wine, Sussex
125ml £13 Bottle £55

Laurent-Perrier Brut NV, France
125 ml £15 75cl £69

Laurent-Perrier Cuvée Rose NV, France
Bottle £90

Laurent-Perrier Grand Siecle, France
Bottle £230

CAXTON TERRACE



Nibbles

£4 each or 3 for £10

Mixed Italian olives

Rosemary roasted mixed nuts

Luxury potato crisps

Black truffle

Caviar

Iberian ham

Popcorn

Truffle

Sweet & salt

Toffee apple & cinnamon

Mini pretzel knots



Wines

Pink

Real Rubio Rosado (Rioja) Spain
175ml £7 Bottle £24

Clos du Canalet (Orse) France
175ml £8.50 Bottle £26

Sancerre Rose (Loire) France
Bottle £36

White

Pinot Grigio (Friuli) Italy
175ml £8.50 Bottle £29

Sauvignon Blanc (Marlborough)
Australia
175ml £9 Bottle £32

Gruner Veltiner (Kamptal) Austria
175ml £9.50 Bottle £36

Red

Real Rubio Red (Rioja) Spain
175ml £8 Bottle £35

Malbec (Mendoza) Argentina
175ml £9 Bottle £40

Chianti Classico (Tuscany) Italy
Bottle £48

Beer & Cider

£5 each



Peroni
Corona
Craft beer
Aspall's

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items

CAXTON TERRACE

Food available from 12-6pm
Tea on the terrace available from 12-5pm



Small bites

We recommend 3 to 4 snacks per person

Fries and dips -garlic, chipotle & tomato (v)

£5

Pork pie with pickles and mustard

£8

Braised shoulder of lamb croquettes
with mint & sage

£7

Sauté king prawns with garlic, herb butter &
soft white bread

£9

Spinach & mushroom slider
with blue cheese or cheddar cheese (v)

£3

Wagyu beef slider with pulled pork
and cheese

£5

Season your own calamari
with garlic mayonnaise

£7

Chilli fried cauliflower (v)

£5

Pea & ham soup with crusty bread

£7

Deep fried duck egg with prosciutto ham
and avocado

£9



Tea on the Terrace with unlimited Prosecco £35

Savoury bites

Cream cheese & beetroot bagel

Chicken liver terrine

with fig & hibiscus compote

Pastrami with juniper pickled cabbage

Gin cured salmon with
dill mayonnaise & cucumber

British brie with an onion,
ginger & apricot chutney

Scones

Plain & fruit scones with clotted cream and a
selection of jams

Sweet treats

Cucumber & gin jelly with
verbena panna cotta

Raspberry & juniper berry mousse
on sable biscuit

Chocolate & orange torte

Vanilla choux bun with red crumble
Gingerbread cake with gin & lime cream

GF, V menus available on request

Sharing platters for two

£15 each

Mixed platter of British cured meats
& cheese with pickles,
chutney & bread

Fried fish platter of crispy white
bait, calamari & prawns with lemon,
watercress & tartare sauce

Selection of British cheeses,
St. Ermin's chutney,
fruit & nut bread

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