

CAXTON TERRACE

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 £10.50 Bottle £42

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

Nyetimber, English sparkling wine, Sussex
125ml £13 Bottle £55 Magnum £110

Laurent-Perrier La Cuvee, France
125 ml £15 75cl £70

Laurent-Perrier Cuvee Rose NV, France
Bottle £90

Laurent-Perrier Grand Siecle, France
Bottle £230

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

The Negroni Board

£39 for two

Two classic Negroni's
& a selection of nibbles

Gorgonzola arancini,
Parma ham & melon,
Gnocco fritto & paprika salt,
Fried courgette,
Bruschetta & fresh caponata,
Bruschetta & cherry tomato, garlic, basil
Marinated black olives &
balsamic baby onions

Negroni not your thing? Enjoy our board
and a bottle of Prosecco for £49.

Wines



Pink

Real Rubio Rosado (Rioja) Spain
175ml £9 Bottle £30

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 £9.50 Bottle £32

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

Sossego Alentejo Rose, Portugal
Bottle £32

Red

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

Malbec (Mendoza) Argentina
175ml £9.75 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

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



Strawberries & Cream

£15

with a glass of Laurent Perrier
La Cuvée Champagne

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

CAXTON TERRACE



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

Available from 12-5pm

Savoury bites

Lemon prawn roll with chilli & coriander

Ham with tomato chutney and rocket

Hot smoked salmon roll with
cream cheese & dill

Egg mayonnaise with cucumber

Salt beef with horseradish & watercress

Scones

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

Sweet treats

Apricot, almond & thyme delice

Strawberry jelly & hibiscus panna cotta

Rhubarb & custard bavarois with rhubarb crisp

Passion fruit tartlette with
whipped white chocolate ganache

Milk chocolate mousse with mango
& Szechuan pepper

GF, V menus available on request

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