

brunch

served until 2pm

Head Chef: David Brown-Bolton

full english breakfast

with a toasted bloomer

£10

buttermilk pancakes (v)

with honey and blueberry compote

£8

eggs royale

with smoked salmon & hollandaise sauce

£9

one88 brunch club

bacon, avocado, sun blushed tomatoes & poached eggs

£9

seared mackarel fillet

with potato rosti, tomato, poached egg and hollandaise

£10

eggs benedict

with bacon & hollandaise sauce

£8.50

crumpets (v)

with asparagus, chilli fried egg & hollandaise sauce

£8

classic steak & eggs

with potato chip sticks

£12

eggs avocado (v)

with hollandaise sauce

£8

small plates 3 for £18

pulled beef sliders

with red cabbage

£7.50

lamb kofta lollipops

with harissa jam

£7.50

flatbread & olives (v)

with houmous

£6.50

korean chicken wings

with nori mayo and furikake

£7.25

mac and cheese bon bons (v)

with sriracha mayo

£6.50

loaded chips

with pulled beef and cheese

£7

bbq chicken skewers

with pineapple and chilli salsa

£7.25

calamari

with garlic aioli

£7

honeyglazed chipolatas

with wholegrain mustard

£7

sandwiches

all served with chips and coleslaw until 5pm

grilled steak

with cheese, mustard mayo, crispy onions
on a sub roll

£12

fish finger wrap

with baby gem and tartare sauce

£10

chicken & bacon wrap

with mayo and baby gem

£10.50

goats cheese & caramelised fig (v)

with rocket, roast onion sauce
on a ciabatta

£10

salads

chicken & chargrilled watermelon

with avocado and red onion

£10.50

heritage tomato (v)

spring onion, mozzarella, watercress and basil oil dressing

£10.50

starters

soup of the day

with locally baked bread

£6.50

king prawns

marinated with chilli, garlic, lemon
and garlic aioli

£9

slow roasted beef short rib

with celeriac remoulade and watercress

£8

chargrilled sweet potato (v)

chilli and mango salsa, yogurt
and micro coriander

£7

cauliflower & paprika fritters (vg)

with ranch dressing

£7

pan roasted scallops

with roasted cauliflower puree,
crispy cavolo nero and basil oil

£9

mains

braised featherblade of beef

saffron mash potato, chantenay carrots, baby onions and red wine sauce

£16.50

lamb rump

fondant potato, pickled red cabbage puree and tenderstem broccoli

£19

chicken, mushroom & spinach ballotine

buttered mash, chargrilled cauliflower, roasted red onion, pickled girolles
and carrot puree

£16.50

chickpea, goats cheese & sunblushed tomato roulade (v)

roasted celeriac, cucumber ribbons and courgette.

£15

red snapper

baby fondant, pickled red pepper purée and citrus avocado

£16.50

seabass

with clam chowder and charred spring onions

£15

pan seared salmon

sauteed new potato, spinach, poached egg and hollandaise

£14.50

finest quality grills

all steaks served with hand cut chips, sauteed mushrooms, onion and sundried tomato

one88 burger

6oz with lollo biondi, cheese,
homemade burger sauce, chips
and onion rings.

£12.50

10oz flat iron

£18.50

8oz ribeye

£23

8oz fillet

£32

18oz chateaubriand

for two

£58

saucers

peppercorn

diane

£2.50

sides

tenderstem broccoli with garlic oil (vg)

cheese baked mashed potato (v)

creamed cabbage and pancetta

sweet chilli fries (vg)

radicchio salad, with orange & pomegranate dressing (vg)

£3.50

desserts

baked cookie dough

with crushed oreos, toffee sauce and bueno ice cream

£6.50

hazelnut chocolate & orange crème brulee

with hazelnut crumb and orange caviar

£7

lemon tart

with raspberry coulis, biscuit crumb and lime sorbet

£6.50

chocolate brownie

with lotus biscoff crème, lotus biscuit, and ferrero ice cream

£6.50

selection of ice cream

with fresh berries

£6

regional & continental cheese

with crackers, chutney and grapes

£10

Sunday Lunch... served every sunday from 12 until it's gone!

locally reared roasts

with roast potatoes, mash, seasonal vegetables, yorkshire pudding and gravy

£14.50

sunday roast sharing platter for two

roast dinner with all the trimmings and choice of two meats

£27

we are proud to work in partnership with local and regional suppliers | please ask a member of staff for specific allergen advice (v) = vegetarian (vg) = vegan

white wine

175ml 250ml bottle
**tierra de estrellas
sauvignon blanc 2016** £5.75 £7.50 £21.50
chile. combines aromas of fresh grapefruit and lime, balanced by a subtle minerality and a crisp, refreshing finish. 12.5%.

**mirabello
pinot grigio 2015** £5.75 £7.50 £21.50
italy. a fresh, dry white with gentle floral and citrus aromas and a fresh, dry finish. 12%.

**woolloomooloo
chardonnay 2015** £5.95 £7.50 £21.95
australia. a deliciously rounded wine with a crisp and clean finish balanced nicely by gentle acidity. 14%.

**nuovo quadro
gavi di gavi 2015** £29.95
italy. fresh and zesty citrus notes and ripe peachy characters lead to a textured, complex finish. 13%.

**greywacke
sauvignon blanc 2016** £35.95
new zealand. created by kevin judd, whom was instrumental in the recognition which marlborough sauvignon blanc enjoys today. 13%.

rosé wine

175ml 250ml bottle
**wildwood
zinfandel rosé 2015** £5.75 £7.50 £21.50
usa. on the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. 11%.

**mirabello
pinot grigio rosé 2015** £5.75 £7.50 £21.50
italy. pale coral pink - strawberry and bramble lead onto a delicate, yet juicy palate. slight creaminess leads to a crisp dry finish. 12%.

**whispering angel 2019
côtes de provence** £41.95
france. pale in colour, its rewarding taste profile is full and lush while being bone dry with a smooth finish.

red wine

175ml 250ml bottle
**tierra de estrellas
merlot 2015** £5.75 £7.50 £21.50
chile. this superb chilean merlot combines aromas of rich black cherry and plum with hints of dark chocolate, well balanced tannins and a lingering finish. 13%.

**woolloomooloo
shiraz 2015** £5.95 £7.50 £21.95
australia. inky red in colour, this wine displays a nose of smoky rich fruits with a touch of mint. smooth and rich on the palate with spicy flavours of luscious darkberry fruits. 14%.

**bodegas artesa
rioja tempranillo 2014** £6.95 £8.95 £25.95
spain. a youthful red with ripe, juicy black fruit and hints of sweet spice. the palate is bright and fresh with white pepper. 13.5%.

**pascual toso
malbec 2013** £31.95
argentina. aromas of plums and a palate of blackberry and plummy fruit with a rich and long smokey oak and vanilla finish. 14%.

prosecco

125ml bottle
prosecco spumante nv £5.95 £25.95
italy. a deliciously light and fruity prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate. 11%.

champagne

louis roederer brut nv £60.00
france. from the maker of cristal, a deliciously rich champagne, with an overt fruitiness and nutty, yeasty notes. 12%.

laurent perrier brut nv £79.00
france. the nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit. 12%.

laurent perrier brut rosé nv £85.00
france. no.1 in the pink champagne field thanks to it's consistently appealing light, elegant fruit and delicate mousse. 12%.

Cocktails

one88 summer edition £7.95
pink gin & vodka shaken with apple juice, fresh lemon & strawberries.

social butterfly £7.95
raspberry vodka topped with lemonade, fresh raspberries and limoncello.

classic mojito £7.95
Bacardi, bombay sapphire, fresh lime, mint & sugar topped with soda.

pornstar martini £8.50
passionfruit liquor, vodka, vanilla and fresh lemon shaken with pineapple juice, served with a shot of prosecco.

espresso martini £8.50
vodka, coffee liqueur & shot of espresso and vanilla syrup shaken and fine strained, topped with coffee beans.

gins

all prices include your choice of mixer: franklin & sons light, sicilian lemon, elderflower or rhubarb tonic, lemonade or ginger beer.

gordon's pink £6.50 single £8.50 double
perfect serve:
franklin & sons elderflower tonic • franklin & sons lemonade

gordon's white peach £6.50 single £8.50 double
perfect serve:
franklin & sons elderflower tonic • franklin & sons lemonade

jj whitley pink cherry £6.50 single £8.50 double
perfect serve:
franklin & son's light tonic • franklin & son's lemonade

bombay sapphire £6.50 single £8.75 double
perfect serve:
franklin & son's light tonic • franklin & son's elderflower tonic

tanqueray flor de sevilla £6.95 single £8.95 double
perfect serve:
franklin & son's light tonic • franklin & son's lemonade

whitley neill rhubarb & ginger £6.95 single £8.95 double
perfect serve:
franklin & son's light tonic • franklin & son's ginger beer

hendricks £7.50 single £9.50 double
perfect serve:
franklin & son's light tonic • franklin & son's elderflower tonic