

• Gourmet Burgers & Bagels •

Served with rosemary skin on fries & pimenton aioli dip

Wagyu beef 17

Crispy brisket, caramelised onions, organic streaky bacon, gem lettuce, tomato, gherkins, grain mustard mayo, brioche bun

Cajun chicken breast 15

Jalapeños, gem lettuce, tomato, onion jam, melting mozzarella, sriracha mayo, brioche bun

Plant-based burger 15

Smoked applewood cheese, roast field mushroom, gem lettuce, chickpea verde, tomato, pickled beetroot, brioche bun (vg)

Severn & Wye smoked salmon bagel 12

Dill cream cheese, pickled cucumber, tomato, rocket leaves

Chimichurri halloumi bagel 12

Sundried tomato, confit peppers, smashed avocado, rocket leaves (v)

• Salads •

Superfood 8

Quinoa, mint couscous, pomegranate, radish, cherry tomato, muscat grapes (vg)

Botanical gin prawn cocktail 10

Red chard, pickled cucumber, compressed melon, horseradish Bloody Mary, crispbread

Oriental Gressingham duck 12

Shredded duck leg, daikon, pickled berries, red chilli, spring greens, sweet melon, sesame



• ON THE HILL •

• A La Carte menu •

Midday until 10pm

• Mains •

Chipotle lime chicken breast 18

Split pea purée, beluga lentils, heritage carrots, edamame, candied apricots, star anise

Roasted heritage courgettes 15

Artichokes, truffled semolina porridge, hasselback beet, fennel bonbon, broken cashews (v)

Chilli prawn & squid linguine 16

Habanero, hot charred confit tomatoes, kaffir lime essence, coriander

Surrey Farm 8oz butchers' steak 25

144 peppercorn sauce, rosemary fries, watercress

• Sides •

Rosemary skin on fries (v) 4

144 leafy salad, sweet balsamic vinegar (v) 4

Tomato basil salad (v) 4

Maple glazed heritage carrots, crispy onions (v) 4

Spring greens, lemon chilli (v) 5

Potato gratin, garlic popcorn (v) 5

• Small plates •

Sweet potato and lentil bon bons 6

Curried cashews, pomegranate, garlic popcorn (vg)

Organic tomato salad 6

Pine nut pesto, bocconcini, micro basil (v)

Prosciutto salad 8

Sweet melon, pomegranate, rosemary crispbread

Honey garlic chicken hotcake 7

Haricot bean houmous, charred petit pois, pomegranate molasses

Crispy burnt end beef brisket 8

Roscoff onion, sloe gin, crispy onions

Flash-fried chilli & lime calamari 8

Szechuan peppers, pink salt aioli

Duck confit fried sprill rolls 9

Wasabi orange marmalade, miso mayo, toasted sesame

Crispy lamb shoulder 9

Almond mint tabbouleh, harissa labneh

(v) Vegetarian (vg) Vegan

Discover our delicious
desserts overleaf..

• Desserts •

Very berry knickerbocker glory 8

Strawberry jam, whipped cream, rainbow meringue, bourbon vanilla cream, shortbread crunch, candy floss (v)

Nutty chocolate bomb 8

Candied hazlenut, brownie, honeycomb, milk chocolate donut, Nutella ganache, chocolate gelato, crushed Oreo (v)

Lemon & mango sundae haven 8

Golden orange, yuzu curd, broken meringue, digestive biscuits, gin mojito ice cream, pistachios

Rhubarb creme brûlée 8

Rosemary, coconut gelato (vg, gf)

Date & pecan sticky pudding 8

Butterscotch sauce, clotted cream

• Sunday Roasts •

1pm until 3.30pm

With roast potatoes, spring greens, crispy cabbage, honey roast carrots & parsnips, Yorkshire pudding, roasting jus

Dry aged Surrey farm beef striploin 20

Crispy brisket, horseradish sauce

Traditional Middle White pork 16

Apple cider compote, pork crunch

Half roast chicken 16

Garlic and herb seasoning, bread sauce

Nut roast Wellington 15

Mushroom, lentil and nut roast, black garlic cream (v)

The 144 Sunday sharer for two 45

Dry aged beef, garlic and herb roast chicken, pork, bottomless roasting jus, sauces, and condiments



• ON THE HILL •



• Traditional Afternoon tea •

£38 per person | £64 for two

4 rich & buttery scones

2 classic, 2 orange blossom golden raisins, strawberry preserves, Rodda's Cornish clotted cream

4 finger sandwiches

Severn & Wye smoked salmon, horseradish, dill cream cheese
Wiltshire honey roast ham, wholegrain mustard mayo
Chicken
Coronation dressing
Chimichurri confit peppers, sundried tomato tapenade, smashed avocado (vg)

Fine patisserie selection

Lemon balm and lavender financiers (v)
Coconut and strawberry shortbreads (v)
Milk chocolate & salted caramel macaroon (v)
Butterfly pea flower tea trifle (v)
Heritage carrot and pistachio cake (v)

(v) Vegetarian (vg) Vegan

Vegan, vegetarian, gluten free and children's afternoon teas are also available

• Savoury Afternoon tea •

£38 per person | £64 for two

Savoury scones

Truffle artichoke scones, wasabi orange marmalade, miso mayo

Finger sandwiches

Severn & Wye smoked salmon, horseradish, dill cream cheese
Wiltshire honey roast ham, wholegrain mustard mayo
Chimichurri confit peppers, sundried tomato tapenade, smashed avocado (VG)

Savoury bites

Sweet potato and lentil bon bons (v)
Honey garlic chicken hotcake
Herby courgette and leek quiches (v)
Crispy lamb shoulder, harissa yoghurt, pomegranate
Pork, caramelised apple and herb sausage roll, piccalilli

Looking for a tasty tittle to enjoy with your meal? Just ask to see our full drinks list of delicious cocktails, wines, soft drinks, and more...

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.



• **Breakfast** •
8am until 10am

Continental breakfast tray 10

Freshly baked mini Danish pastries, fruit yoghurt, fruit salad jar, orange juice and filter coffee or breakfast tea (v)

144 British breakfast plate 12

Organic dry cured streaky bacon, Gloucester Old Spot sausages, fried free-range eggs, plum tomato, flat mushroom, baked beans, slice of sourdough toast

144 vegetarian breakfast plate 12

Grilled halloumi, vegetable sausages, avocado, poached free-range eggs, Hollandaise, flat mushroom, slice of sourdough toast (v)

144 vegan breakfast plate 12

Plant-based sausages, avocado, plum tomato, grains, flat mushroom, roasted heritage courgettes, slice of sourdough toast (vg)



• **Brunch** •
10am until Midday

CLASSICS & FAVOURITES

144 pancake stacks 8

- Organic dry cured streaky bacon, organic Canadian maple syrup

- Nutella, banana, whipped cream (v)

- Berry compote, whipped cream, toasted coconut (vg)

Heritage tomato 8

Sourdough, avocado, cured tomatoes, pomegranate, toasted seeds (vg)

Kippers Florentine 9

Sourdough, poached free-range egg, baby leaf spinach, lemon

Avocado Benedict 9

Poached free-range eggs, avocado, Hollandaise, organic sesame (v)



Eggs Benedict 9

Two poached free-range eggs, Wiltshire cured honey-roast ham, Hollandaise

Eggs royale 10

Two poached free-range eggs, Severn & Wye smoked salmon, Hollandaise

LIGHT & HEALTHY

Cinnamon oatmeal porridge 6

Almond milk, berry compote (vg)

Chia & coconut yoghurt 7

Mango, kiwi, pomegranate, blueberries, organic maple syrup (vg)

Honey & almond granola 7

Mixed berries, Greek yoghurt, golden raisins

Avocado & chickpea grains 7

Almonds, chilli, pomegranate, coconut flakes (vg)

• **Drinks** •

Tea & coffee 3.8

Juices 2.5

Detox smoothie 6

Carrot, beetroot, fresh ginger, banana, vanilla essence, organic yoghurt, blueberries

Summer berry smoothie 6

Mix berries, banana, organic yoghurt

**House virgin Mary 7.5
or Bloody Mary 10.5**

Chimichurri spice, lemon scented tomato juice, chilli bitters, Tabasco, Worcester sauce

Iced tea 5 or gin iced tea 9.5

Orange, lemon, mint, mango, elderflower essence

Prosecco le Atana 7.5 glass, 30 bottle

Champagne Martel 11 glass, 45 bottle

View our full list for more cocktails & other drinks

