

② Clissold Arms Pub

Whatever the event that you are planning, we will help you make it

truly memorable.

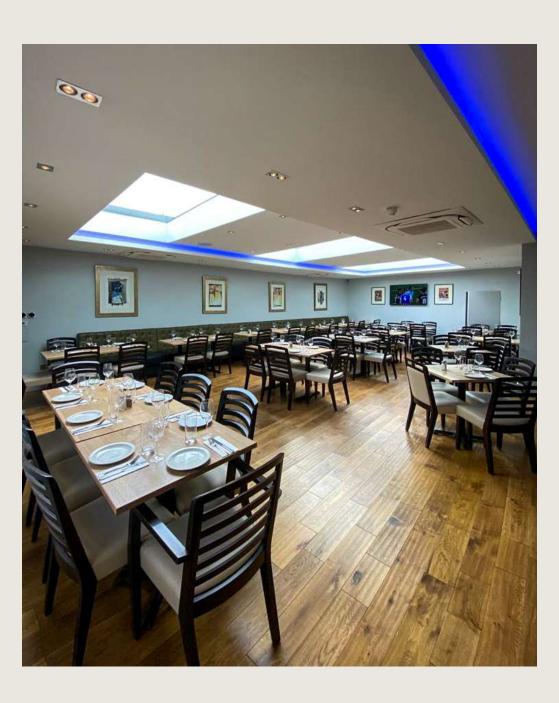
three private function rooms

choose what norks best for you









MAIN RESTAURANT

This room is an elegant space decorated in neutral tones and has a capacity of 80 people seated. It is licensed for music, be a DJ, band or a playlist of your own making plugged into our PA system. It has direct access to our beautiful Patio Garden, where we can also reserve you an area so that your guests can enjoy both an indoor and outdoor space during your event. There is a TV in the room which you can play a slideshow of photographs on through a USB stick or plug a laptop into as well. This room is can interconnect with our private room, The Shed, and both can be hired together should your numbers require more space.





INFO@CLISSOLDARMS.CO.UK

WWW.CLISSOLDARMS.CO.UK





THE SHED

The Shed is our private dining room. It is a lovely, intimate space with a capacity of 20 people seated. It also has direct access onto our Patio Garden, where we can reserve you an area so that your guests can move between both indoor and outdoor spaces throughout your event. This room is inter-connected to The Main Restaurant and can be hired together should your numbers require the extra

intimate space

space.





THE KINKS ROOM

has a capacity of 65 people seated. It is licensed for music, be a DJ, band or a playlist of your own making plugged into our PA system. It has no direct access to our Patio Garden but does have its own outside area that guests can use. There is also a TV in the room which you can play a slideshow of photographs on through a USB stick or plug a laptop into should you wish





This room has a famous history, being the place where English rock band The Kinks held their first ever public performance.

The walls are covered in Kinks memorabilia which makes it a warm, inviting and exciting space to hold an event.



MINI MEZE - £25 per person | FULL MEZE - £35 per person





CLISSOLD ARMS KIDS MENU

STARTERS £4.00

Vegetable Spring Rolls, with Thai Sweet Chilli Sauce (V, VG, G, SO) **Breaded Mozzarella Sticks**, with Mixed Leaf Salad (V, G, E, D)

MAINS

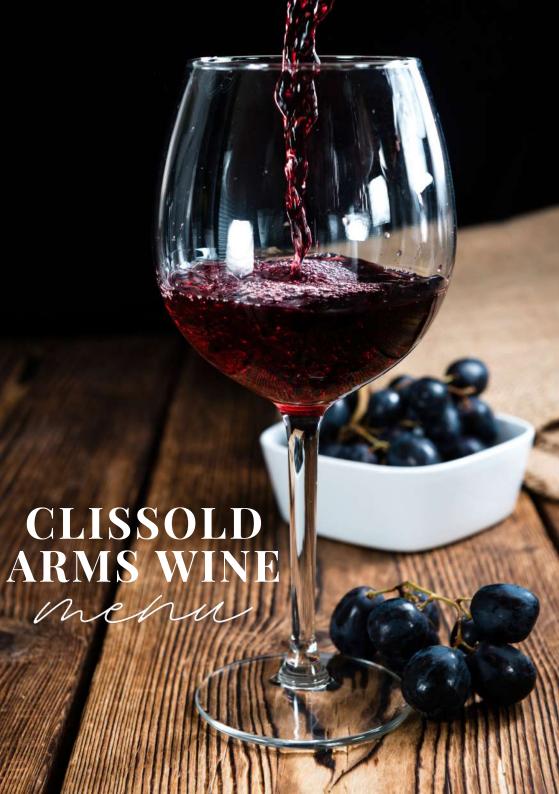
Penne Pasta, Homemade Tomato Sauce & Parmesan (V, G) £7.00
Breaded Chicken Breast "Goujons", Chips & Greens (G) £7.00
Battered Fish "Goujons", Chips & Greens (F, G) £7.00
Prime Beef Burger, Cheese, Bacon, Brioche Bun, Jerk Mayonnaise,
Gherkins, Red Onion, Tomato & Lettuce & French Fries (D, G, SO) £9.50

DESSERT

Baklava &Vanilla Ice Cream (E, G) £4.00
Galatopoureko & Vanilla Ice Cream (E, G) £4.00
A Selection of Gelato Mio Ice Creams and Sorbets

Vanilla, Milk Chocolate, Salted Caramel, Pistachio, Mint Choc Chip & Bacio (Chocolate & Hazelnut) (D) Sorbets are Lemon, Mango & Strawberry (VG) £2.50 per scoop





	1
red	nines

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	175ml	250ml	Bottle
Tempranillo, Pasos de la Capula 2019 Castilla La Mancha, Spain Made exclusively from Tempranillo vines planted over 30 years ago, the wine has a fantastically deep violet colour. Intense red berry fruits on the nose, clean and lively, with juicy sweetness and great length on the palate.	£6.5	£8.5	£25
Grenache/Merlot, Roc d'Opale 2019 Languedoc-Roussilon, France Garnet-red colour with purple-blue tint. The nose is dominated by ripe cherry, redcurrant and plum notes. These juicy red fruit characters are joined by a pleasant freshness on the palate with a long-lasting finish.	£7	£9	£27
Montepulciano, Villa Enzo 2018 Abruzzo, Italy The fermentation took place in stainless steel to ensure a style of wine with purity of flavour and fresh fruit characters. Made using traditional winemaking processes of the region.	£7	£9	£26
Cabernet Sauvignon, Stone Barn 2016 California, USA Ruby in the glass, our full-bodied Cabernet Sauvignon opens with aromas of blackberry, black cherry violet and black pepper. This wine is jammy and dense, boasting velvety tannins and rich flavours of boysenberry pie, black currant, clove, and subtle notes of earth extend into a lingering finish.	£8.5	£10.5	£30
Rioja Crianza, Hazaña 2015 Rioja, Spain Bright ruby red in colour. This ripe and fruity Crianza has hints of spice and vanilla on the nose. The palate delivers soft fruit and excellent structure.			£34
Pinot Noir, Domaine de Cabrials 2018 Languedoc-Roussilon, France Attractive garnet red with vibrant hints. Expressive nose with intense aromas of red fruit notes (morello cherry, blackberry) and a hint of liquorice. Round on the palate, charming, elegant, and fresh with balance and a long finish of pepper and cocoa. A beautiful Mediterranean expression of this variety.	£9.5	£12.5	£36
Malbec, Bodega Luigi Bosca 2018 Mendoza, Argentina Vivid purple colour with the concentrated red fruit and floral aromas typical Of Malbec. The fruity intensity continues through to the palate, With a rounded, smooth texture. The wine is characterful with good balance. Its sweet tannins add strength on the palate. A long, lingering finish completes an elegant and complete red wine.	£10	£13.5	£38
Barolo DOCG, Erbaluna 2014 Piedmont, Italy Brilliant ruby red in colour with soft orange notes. The wine has rich, complex aromas on the nose with floral hints. Rich, sweet and tannic on			£60

the palate with vibrant powerful flavours. Excellent with red meats and medium

cheeses





	175ml	250ml	Bottle
Verdejo, Pasos de la Capula 2019 Castilla La Mancha, Spain Expressive nose of gooseberry, apples, and white fruits. Impressively rich with good acidity and fine balance on the palate. Perfect paired with seafood, pasta dishes and salads.	£6.5	£8.5	£25
Les Acacias Sauvignon Blanc 2018 Loire Valley, France Bright yellow in appearance with green reflections. The nose is full of zesty, lemony citrus aromas. The citrus and gooseberry fruit on the palate is well balanced with the crisp, refreshing acidity and minerality of the wine.	£7	£9	£26
Pinot Grigio, Prima Alta 2018 Veneto, Italy Gently scented on the nose with acacia and white blossom flowers. The palate is dry, light to medium bodied with restrained peach and citrus fruit. There is a refreshing underlining acidity with a polished and persistent finish.	£8	£10	£28
Picpoul de Pinet, Guillemarine 2018 Languedoc-Roussillon, France The palate is crisp, refreshing, and full of flavour with pear, lemon and pineapple fruits mingled with floral notes. Just the thing with fresh seafood or as an aperitif.	£8.5	£10.5	£30
Puzzle Bay Sauvignon Blanc 2018 Marlborough, New Zealand A classic note of Gooseberry and Guava with fresh stone fruit flavours and a mouth-watering acidity.	£9	£11.5	£32
Chardonnay, Stone Barn 2017 California, USA Golden in colour, this medium-bodied Chardonnay opens with aromas, of tangy lemon curd, sweet apricot, baked apple and pear, followed by bright flavours of Meyer lemon, pineapple, peach and hints of toasted brioche. Bright fruit flavours are balanced by good acidity, wrapping up into a juicy finish.	£9.5	£12.5	£36
Chablis, Domaine Sebastian Dampt 2018 Burgundy, France Beautiful youthful white gold colour with green hues bright, luminous, and clear. The nose is rich, ripe, and initial displaying floral notes before revealing fruity aromas with soft and sweet scents. The palate is powerful with a nice mineral footprint that enhances the fruity and vegetal finish. The soft texture balances perfectly with the liveliness in a strong structure.			£38
Sancerre, Domaine Pierre Girault 2019 Loire Valley, France A golden hue and an expressive citrus fruit nose being unique in its minerality, finesse and freshness. To finish, the palate is fruit-driven revealing citrus aromas whilst maintaining the typical roundness typical of its distinct terroir.			£40



rose	nines

rose wines			
	175ml	250ml E	Bottle
Tempranillo, Pasos de la Capula 2019 Castilla la Mancha, Spain, Certified Organic Made exclusively from Tempranillo vines planted over 30 years ago, the wine has a fantastically. Intense red berry fruits on the nose, clean and lively, with juicy sweetness and great length on the palate.	£6.5	£8.5	£25
Sentina Pinot Grigio Blush 2019 A beautiful strawberry colour and delicious red berry aromas this is a clean, crisp, elegant, and well-balanced Sicilian rosé.	£6.5	£8.5	£27
spark	lii	ng	
Spumante Prosecco 'Ekuò', Cielo et Terra Veneto, Italy Beautiful straw yellow colour in the glass. The bouquet is fresh and fragrant with subtle notes of fresh stone fruit, which is mirrored on the palate.	£7		£30
Rosé Prosecco Frizzante, La Jara Veneto, Italy Delicate scent of strawberry and raspberry, it is fresh and fruity with gooseberry and redcurrant flavours.			£33
champagnes & bubbles			
Joseph Perrier Cuvée Royale NV Brut Champagne, France Pale yellow gold in appearance, with reflected tints of rich red gold. Delicate mousse, lively with small bubbles.		£5	5
Veuve Clicquot Yellow Label Brut Champagne, France, NV, 12% ABV The strength of this iconic Champagne is immediately pleasing to the nose while its complexity explodes on the palate. Notes of fruit followed by more discreet aromas of brioche and vanilla.		£6	0

Moët & Chandon Rose Imperial Champagne, France, NV, 12.5% ABV Luminous, pale gold in appearance, pure and distinct – a truly unique Blanc de Blancs created by the very first Champagne house in 1729.

£65



CLASSIC MARTINI

'Shaken or Stirred' Gin or Vodka and dry Vermouth £8.5

ESPRESSO MARTINI

Vodka, Kahlua, Espresso Shot & Vanilla Syrup £9.5

CHOCOLATE ESPRESSO MARTINI

Vanilla Absolut, Kahlua, Espresso Shot & Homemade Chocolate Syrup. £10

PORN STAR MARTINI

Vodka, Passoa, Passion Fruit Puree, Vanilla Sugar Syrup, Fresh Lime Juice & a Shot of Prosecco £9.5

CLISSOLD BLOODY MARY

Vodka, Tomato Juice, Worcestershire Tabasco, Horseradish, Celery Salt & Pepper, Fresh Lemon Juice £8.5

WHITE RUSSIAN

Vodka, Kahlua & Double Cream £9

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice £9

MOSCOW MULE

Vodka, Ginger Beer & Fresh Lime Juice £9

APPLETINI

Vodka, Apple Schnapps, Cointreau, Fresh Lime Juice £9





WHISKY SOUR

Bourbon, Lime Juice, Eggnog £9

THE GODFATHER

Smoky Scotch Whiskey & Disaronno £9.5

NEGRONI GIN

Martini Rosso & Campari £9.5

AMARETTO SOUR

Disaronno, Egg White, Sugar Syrup, £9 Fresh Lemon Juice £9

MINT JUI FP

Bourbon Whiskey, White Sugar, Mint & Water £9.5

OLD FASHIONED

Bourbon Whisky, Angostura Bitters & Brown Sugar £9.5





DARK & STORMY DARK RUM

Dark Rum, Ginger Beer, Angostura Bitters & Lime £9

LONG ISLAND ICED TEA

White Rum, Gin, Vodka, White Tequila, Triple Sec, Fresh Lime Juice & Coke £10

CLISSOLD RUM PUNCH

Wray & Nephew, White Rum, Dark Rum, Orange Juice, Pineapple Juice, Peach Syrup, Grenadine & Fresh Lime Juice £10

MOJITO

White Rum, Fresh Muddled Mint & Lime, Brown Sugar Cube & Lemonade £8.5

PASSION FRUIT MOJITO

White Rum, Muddled Mint & Lime, Brown Sugar, Lemonade, Passion Fruit Puree £9

STRAWBERRY MOJITO

White Rum, Muddled Mint & Lime, Brown Sugar, Lemonade, Strawberry Fruit Puree, Fresh Passion Fruit & Vanilla Sugar Syrup £9

STRAWBERRY DAIQUIRI

Strawberry Fruit Puree, White Rum, £9

PINA COLADA

A tropical blend of rich coconut cream, white rum and tangy pineapple £8.50





CLASSIC MARGARITA

White Tequila, Cointreau & Fresh Lime Juice £9

HONFYCOMB MARGARITA

Gold Tequila, Homemade Honey Syrup, Cointreau & Fresh Lime £10

BELLINI

Prosecco & Peach Syrup £8

KYR ROYAL

Prosecco & Chambord £8

PIMMS

Pimms, Lemonade & Fresh Fruit £7.5

PIMMS JUG

Pimms, Lemonade & Fresh Fruit £20

CAMPARI SPRITZ

Campari, Prosecco & Soda £7.5

APEROL SPRITZ

Aperol, Prosecco & Soda £7.5

FRENCH 75

Gin, Prosecco, Fresh Lemon Juice & Sugar Syrup £8





SHIRLEY TEMPLE Lemonade & Grenadine £3.5

VIRGIN MOJITO

Apple Juice, Lemonade, Brown Sugar Cube, Fresh Muddled Mint & Lime £4.5

VIRGIN MARY

Tomato Juice, Worcestershire Sauce, Tabasco, Horseradish Sauce, Celery Salt & Pepper, Fresh Lemon Juice £4

OUR BEER

menu







BOTTLES

Blue Moon, 5.4% £4.50
Hop Lager, 5% £4.50
Heineken 0%, Non-Alcoholic £4.50
San Miguel 0%, Non-Alcoholic £4.50
Peroni, Gluten Free 5.1% £4.80
Corona, 4.5% £4.80
Budweiser, 4.5% £4.80
Old Mout Cider, 4% £5.50
Aspall, 5.5% £6.50

DRAUGHT

Thatchers Gold, 4.8% £5.20
San Miguel, 5% £5.20
London Pride, 4.1% £5.20
Timothy Taylor's Landlord, 4.3% £5.20
Meantime London Pale Ale, 4.3% £5.20
Guinness, 4.3% £5.50
Amstel, 4.1% £5.50
Birra Moretti, 4,5% £6.00
Beavertown Neck Oil, 4.3% £6.50





