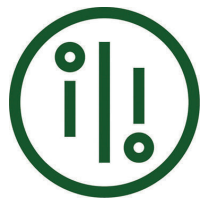


BEVERAGES



REGULAR — LARGE

OLD SPIKE COFFEE BAR

DOUBLE SHOT AS STANDARD / DECAF NO EXTRA CHARGE

Espresso	2.5
Flat White	2.9
Cortado/Macchiato	2.7
Long Black	2.9
Cappuccino/Latte	3.2
Mocha	3.2
Babyccino	1.5
Pavilion Hot Chocolate	3.5
Iced Protein Coffee	5.5

Gold Standard 100% Whey Protein

+ Vanilla + Strawberry + Chocolate

blendsmiths LATTES

Matcha	3.3
Turmeric	3.3
Beetroot	3.3
Chai	3.3
+ Extra shot	1
+ Over ice	0.3
+ Alternative Milk	0.5
+ Honey	0.5

LOOSE LEAF TEAS

English Breakfast	2.8
Decaf English Breakfast	2.8
Earl Grey	2.8
Rooibos	2.8
Ginger Root	2.8
Spearmint	2.8
Best Balance Wellness Tea	2.8
China Green	2.8
Chamomile	2.8

ALL DAY COCKTAILS

Pimp My Pimms	12
Made with Prosecco	
C.I. Rum Punch	15
Juju's Bajan recipe with locally distilled indica rum	
Bloody Mary	12
Made with Jersey Royal Mash vodka	
The Pavcante	13
Tequila, fresh chili, lime, agave & coriander	
Old Spike Espresso Martini	13
Made fresh with Old Spike beans	
Bellini	12
Strawberry or Passionfruit	

BY THE GLASS

SPARKLING (125ml)

Prosecco 'Biscardo'	Spumante Millesimato, Italy (V)	8
Prosecco 'Biscardo' Rosé	Spumante Millesimato, Italy (V)	8
Champagne Olivier Père et Fils	Brut Cuvée	14

WHITE (175ml)

Pinot Grigio 'Ponte del Diavolo'	Friuli, Italy	8
Chenin Blanc 'Secateurs'	Swartland, South Africa	9
Sauvignon Blanc 'Little Beauty'	New Zealand	11

JUICES & HEALTH SHOTS

Spicy Ginger Shot	- Ginger, apple & lemon	1.6
Detox	- Apple, beetroot, ginger & carrot	5
Mint To Be	- Celery, ginger, apple, cucumber & mint	5
Pick Me Up	- Charcoal & apple	3.5
Freshly Squeezed Orange Juice		4.2
Cranberry Juice		2.9
Apple Juice		2.9

PROTIEN SMOOTHIES

Gold Standard 100% Whey Protein

Energy Kick	- Oat milk, strawberry protein, banana, peanut butter, blueberries	6.5
Absolute Nut Job	- Almond milk, chocolate protein, oats, banana, dates, chia seeds, cacao, peanut butter	6.5
Tropical Kiss	- Coconut milk, turmeric, vanilla protein, pineapple, coconut flakes	6.5

SOFT DRINKS

Filtered Still or Sparkling Water (750ml)	3.5
* With Elderflower or Ginger Cordial	1
CBD Infused Elderflower & Lime	4
Yuzu Seltzer	4
Cucumber Seltzer	4
KTea Kombucha Pekoe or Ginger	4.5
Diet or Coca Cola	2.8
Red Bull	3.5
Lemonade	2.5
Ginger Ale or Ginger Beer	2.5

BEERS & CIDERS

	PINT	HALF
Camden Town Hell's Lager	6	3
Camden Town Pale Ale	6.5	3.25
Hooky Gold Ale 4.1%	500ml	5.5
Off The Hook IPA 4.3%	500ml	5.5
Haymaker Premium Pale Ale 5%	500ml	5.8
Corona	330ml	4.8
Lucky Saint Low Alc 0.5%	330ml	4.5
Aspalls Organic Suffolk Cyder	500ml	5.5

RED (175ml)

Cabernet-Merlot 'Buitenverwachting'	South Africa	8
Côtes du Rhône 'Roger Sabon'	Châteauneuf-du-Pape	9
Pinot Noir 'Wildsong'	Hawkes Bay, New Zealand	11

ROSÉ (175ML)

Pinot Grigio Rosé	Bella Modella La Farfalla, Provence (V)	8
'Château Minuty De Minuty' Rosé	Côtes de Provence	11

BREAKFAST 8:00AM - 11:30AM



Sourdough Toast (V) G 5

- + Jersey Butter 0.5
- + House made jam 0.5
- + Scrambled eggs 4
- + Two poached eggs 3
- + Back Bacon 4

Overnight Oats (VG) P,S 8

Organic jumbo rolled oats, oat milk, banana, dates, peanut butter, cacao & a passionfruit Mochi

Cinnamon French Toast (V) G,E,D 11

Maple syrup, berries, homemade jam

Minted Grapefruit & Granola Bowl (V,GF*) G,E,D 10

Half ruby grapefruit topped with fresh mint, served with a bowl of Jersey Yoghurt, homemade granola, maple syrup & berries

All our eggs are local free-range organic eggs from the De La Haye family at La Croisiere Farm

8:00AM - 2:45PM BRUNCH

Pavcakes (GF) E,D 11

Fluffy buttermilk vanilla pancakes made-to-order, fresh off the plancha with a choice of:

- + Whipped maple butter & pancetta
- + Nutella & sliced banana (V)
- + Honeycomb, fresh berries & cream (V)

Benedict (V,GF*) G,D,E 10

Two runny poached eggs on Vienna bakery English muffins with Jersey butter hollandaise

- + Dry-cured back bacon 3
- + Flaked kiln roasted salmon & asparagus 6

Butcher's Dry-Cured Back Bacon (GF*) E,G,D 12

Organic scrambled eggs, chilli relish, basil oil, sourdough

- + Roasted local cherry tomatoes 3
- + Feta 3
- + Truffled Wild Mushrooms 4
- + Two Butchers Sausages 4

Flaked Kiln-Roasted Salmon (GF*) E,G,D 14

Organic scrambled eggs & grilled sourdough

- + Roasted local cherry tomatoes 3
- + Asparagus 3
- + Pea & herb smash 3

Full Pavilion Breakfast G,E,D,O 16

Dry-cured back bacon, two butcher's pork sausages, creamy scrambled eggs, truffled wild mushrooms, roasted local cherry tomatoes served with griddled sourdough and homemade chilli relish

Jersey Hash (V,GF*) N,D,S,Se,O,E 13

Two perfectly poached eggs, on a bed of crispy baby Jersey Royals, harissa pesto & tahini yoghurt, piquillo peppers, salsa Verde, basil oil & feta

- + Chorizo 4
- + Roasted local cherry tomatoes 3

The Notorious Croque G,D,M,O,E 14

Serrano ham, Comte sauce, rocket & harissa pesto in toasted milk loaf, topped with a fried egg & shaved Grana Padano

Pea & Herb Smash (VG,GF*) G,E,D,O 12

Smashed peas, roasted cherry tomatoes, preserved lemon hummus, harissa pesto on griddled sourdough with homemade basil oil

- + Two poached eggs 3
- + Feta 3
- + Halloumi 4

Shakshuka (V,GF*) G,E,D,O 14

Spiced local tomato, roasted pepper & chickpea ragu, rose harissa, baked eggs, with a side of garlic & chilli flatbread

- + Chorizo 4
- + Feta 3
- + Halloumi 4

BIT ON THE SIDE

- Perello Gordal Picante Olives 7
- Marinated Harissa Chicken 5
- Flaked Kiln-Roasted Salmon 5
- Two Butchers Sausages 4
- Truffled Wild Mushrooms 4
- Scrambled Eggs 4
- Two Poached Eggs 3
- Griddled Chorizo 4
- Crispy Pancetta 4
- Dry-Cured Back Bacon 4
- Pea & Herb Smash 3
- Halloumi 4
- Feta 3
- Roasted Cherry Tomatoes 3
- Grilled Asparagus 3

11:30AM - 2:45PM LUNCH

Burrata Caprese (V) D,G,O,Se 14

Local Heritage tomatoes, whole fresh burrata, with basil oil & balsamic reduction

- + Crispy Pancetta 4
- + Asparagus 3

Harrisa Chicken or Halloumi Skewer Kebab G,E,D,O 14

Marinated harissa chicken or halloumi, pickled red cabbage, lemon hummus, harissa, salsa Verde, tahini yogurt, raddish, corriander & lime on a flatbread

Buddha Bowl (V) G,E,D,O 13

Honey roasted butternut squash, spinach, cherry tomatoes, chickpeas, pickled cabbage, piquillo peppers, tahini yogurt & harissa pesto

- + Halloumi 4
- + Feta 3
- + Harissa chicken 5
- + Flaked kiln roasted salmon 5

Open Rib-Eye Sandwich (GF*) G,Se,M,O 16

Open steak sandwich, beef dripping fried sourdough, slow roasted sweet red onions, truffled rocket & parmesan

V = Vegetarian

VG = Vegan

GF* = can be made GF on request and will be charged at a supplement of 80p



GLUTEN (G)



EGGS (E)



FISH (F)



CRUSTACEANS (C)



PEANUT (P)



SOYA (S)



CELERY (Ce)



MILK (D)



TREE NUTS (N)



MUSTARD (Mu)



SESAME (Se)



SULPHUR DIOXIDE (O)



LUPIN (L)



MOLLUSCS (M)

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.

A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive 5% GST. Registration no. 0119317