



# BEN'S YARD

## BREAKFAST

Breakfast available until 11am

### FULL ENGLISH BREAKFAST | £15

Malloy's sausage & smoked back bacon, roast tomato, buttered mushrooms, hash brown, fried egg, baked beans, toast  
(Add Fruit Pig black pudding | £2) (GF available)

### VEGGIE FULL ENGLISH BREAKFAST <sup>(V)</sup> | £15

Plant based sausages & bacon, roast tomato, buttered mushrooms, hash brown, fried egg, baked beans, toast  
(VG, GF, DF available)

### SMASHED AVOCADO <sup>(V)</sup> | £14

Toasted sourdough, smashed avocado, two poached eggs, toasted pumpkin seeds  
(Add bacon | £2) (GF available)

### AMERICAN STYLE PANCAKES | £10

American pancakes with maple syrup  
(Either with streaky bacon or blueberry compote and clotted cream <sup>(V)</sup>)

### EGGS FLORENTINE <sup>(V)</sup> | £15

Toasted English breakfast muffin, spinach, poached eggs, hollandaise sauce  
(GF available)

### EGGS BENEDICT | £15

Toasted English breakfast muffin, Malloy's back bacon, poached eggs, hollandaise sauce  
(GF available)

### EGGS ROYALE | £15

Toasted English breakfast muffin, smoked salmon, poached eggs, hollandaise sauce  
(GF available)

### BREAKFAST SANDWICH | £8

Made with sourdough toast  
(Sausage, bacon or egg <sup>(V)</sup>) (GF available)

### TOAST <sup>(V/VG)</sup> | £3.50

Sourdough toast, butter, preserve  
(GF available)

Extras must be ordered as an addition to a breakfast dish | £2 each

(Two rashers of bacon, one sausage, two eggs, two hash browns)



## FESTIVE LUNCH MENU

### STUNTNEY ESTATE SOUP | £10

Cream of caramelised onion & Stuntney Estate potato soup, crusty bread  
(VG, GF, DF available)

### MUSHROOM WELLINGTON <sup>(V/VG,DF)</sup> | £17

Roast potatoes, maple glazed carrots and parsnips, brussels sprout purée, kale and jus

### ROASTED SQUASH & SAGE TART <sup>(V/VG,DF)</sup> | £13

Caramelised shallots, plant-based cheese, rocket and balsamic  
Served with french fries

### TWO SMOKED HADDOCK FISHCAKES | £14

Smoked haddock fishcakes made with Stuntney Estate potatoes, herb & lemon sauce, tomatoes, pea shoots

### BEETROOT & GOATS CHEESE SALAD <sup>(GF)</sup> | £14

Orange and candied walnut  
(Contains nuts)

### BIG BEN BEEF BURGER | £17

Two 3oz smash burgers, brioche, onions, American cheese, burger sauce, lettuce, streaky bacon, maple syrup, french fries  
(GF available)

### CAESAR SALAD | £17

Chicken, bacon, egg, romaine lettuce, herb croutons, creamy garlic dressing, parmesan  
(GF available)

### ROAST TURKEY <sup>(GF)</sup> | £19

Cranberry and orange stuffing, pig in blanket, roast potatoes, maple glazed carrots and parsnips, brussels sprout purée, kale and jus

### MUSSELS | £16.50

With smoked streaky bacon, cider & tarragon cream sauce, served with sourdough bread

## SANDWICHES

All served with a side salad

### SMOKED SALMON & CREAM CHEESE

BAGEL | £10.95

Red onions, capers, cucumber  
(GF available)

### SALT BEEF & SWISS CHEESE

FOCACCIA | £10.95

Gherkins and American mustard  
(GF available)

### BEETROOT & CHICKPEA FALAFEL

CIABATTA | £10.95

Moho dressing, pickled red onion, tomatoes and spinach  
(GF available)

### MALLOY'S SAUSAGE & STOKES SWEET CHILLI JAM

SOURDOUGH | £10.95

Crispy onions and rocket  
(GF available)



## SIDES

FRIES <sup>(V,GF)</sup> | £4

TEMPURA VEGETABLES <sup>(V,GF)</sup> | £5

Served with garlic chilli dip

SWEET POTATO FRIES <sup>(V,GF)</sup> | £5

STUNTNEY ESTATE ONION RINGS <sup>(V,GF)</sup> | £5

Served with dill mayonnaise

## SCONES

CHEESE SCONE | £4.40

Served with butter

FRUIT SCONE | £4.50

Served with butter, jam & clotted cream

## CAKES

LEMON DRIZZLE  
COFFEE & HAZELNUT  
CARROT

CHOCOLATE FUDGE <sup>(VG)</sup>

VICTORIA SPONGE

PISTACHIO

STICKY GINGER

£3.80 per slice



## DESSERTS

### BASQUE CHEESECAKE | £9

Chestnut macaron, white port poached pears  
(Contains nuts)

### CHRISTMAS PUDDING | £9

Brandy anglaise, red currants  
(VG, DF available)

### CHRISTMAS CRÈME BRÛLÉE | £9

Tonka bean Cambridge burnt cream, mulled berry compote, almond and white chocolate crumb  
(Contains nuts) (GF, nut free available)

### FESTIVE DELUXE BROWNIE | £9

A rich and indulgent chocolate orange brownie, decorated with orange chocolate ganache, zingy candied orange disc, golden chocolate shard



\*DISHES THAT STATE: DF - DAIRY FREE | GF - GLUTEN FREE | VG - VEGAN, CAN BE MADE UPON REQUEST

Please always inform your server of any DIETARY REQUIREMENTS, allergies or intolerances before placing your order. All our food is prepared in a kitchen where all 14 allergens may be present. Full allergen information is available on request.

A 12.5% optional service charge will be added to the bill for groups of 8 people or more





## SOFT DRINKS

DIET COKE, COKE ZERO, SCHWEPPES LEMONADE | £3  
 COCA-COLA, FANTA ORANGE | £3.50  
 LONDON ESSENCE (*Elderflower Tonic, Soda, Ginger Ale, Ginger Beer, Light Tonic, Pomelo & Pink*) | £2.50  
 JUICE (*Orange, Cranberry, Tomato, Apple*) | £3  
 BOTTLED WATER (*Still or Sparkling*) 750ml £4 | 330ml £2.50

## HOT DRINKS

AMERICANO | £3  
 LATTE, CAPPUCCINO, MOCHACCINO, HOT CHOCOLATE | £3.50  
 ICED AMERICANO £3 | ICED LATTE £3.50  
 POT OF BREAKFAST TEA £3  
 POT OF SPECIALITY TEA | £3.50 (*Earl Grey, Decaf, Green Tea & Peppermint Tea*)  
 SYRUP | £0.50 (*Vanilla, Caramel or Salted Caramel*)



## BEER

CAMDEN HELLS | £5  
 Lager, 330ml, 4.6% ABV

PERONI <sup>(GF)</sup> | £5  
 Lager, 330ml, 5% ABV

SHARP'S DOOM BAR | £6.50  
 Amber ale, 500ml, 4.3% ABV

PERONI (*Alcohol Free*) | £4  
 Lager, 330ml, 0.0% ABV

BIRRA MORETTI | £5  
 Lager, 330ml, 4.6% ABV

SHARP'S ATLANTIC | £6.50  
 Pale ale, 500ml, 4.5% ABV

GUINNESS | £5  
 Stout, 330ml, 4.2% ABV

## CIDER

ASPALL SUFFOLK | £5  
 330ml, 5.5% ABV

REKORDERLIG WILD BERRIES | £6  
 500ml, 4% ABV

REKORDERLIG MANGO  
 & RASPBERRY | £6  
 500ml, 4% ABV

REKORDERLIG STRAWBERRY  
 & LIME (*Alcohol Free*) | £5  
 500ml, 0.0% ABV



## PROSECCO

DA LUCA  
 200ml £9 | Bottle £25  
*Northern Italy, 11% ABV*

CA' DI ALTE  
 Bottle £30  
*Italy, 11.5% ABV*

WILD IDOL <sup>(VG, GF)</sup>  
 200ml £7

*2021 Alcohol-free sparkling white wine, England, 0.0% ABV*

## WHITE WINE

EL COTO  
 125ml £6.75 | 175ml £7.95 | 250ml £9.50 | Bottle £25  
*2021 Rioja Blanco, Spain, 12% ABV*

PONTE DEL DIAVOLO  
 125ml £7.25 | 175ml £8.45 | 250ml £10 | Bottle £27.50  
*2021 Pinot Grigio, Italy, 12.5% ABV*

LAGUNA SECCA  
 Bottle £27.50  
*2021 Chardonnay, Italy, 13% ABV*

## RED WINE

CA' DI ALTE  
 125ml £6.75 | 175ml £7.95 | 250ml £9.50 | Bottle £25  
*2021 Merlot, Italy, 13% ABV*

MENDOZA  
 125ml £7.25 | 175ml £8.45 | 250ml £10 | Bottle £27.50  
*2020 Malbec, Argentina, 14% ABV*

CACHAPOAL VALLEY  
 Bottle £27.50  
*2021 Cabernet Sauvignon, Chile, 13.5% ABV*

## ROSÉ WINE

STUDIO ROSÉ  
 125ml £6.75 | 175ml £7.95 | 250ml £9.50 | Bottle £25  
*2021 Southern France, 12.5% ABV*

WHISPERING ANGEL  
 Bottle £35  
*2021 Côtes de Provence, Southern France, 13.5% ABV*



## COCKTAILS

ESPRESSO MARTINI | £8.50  
 The iconic blend of coffee, simple syrup, vodka, chocolate bitters

PASSION FRUIT MARTINI | £8.50  
 The crowd-pleasing combination of vodka, vanilla syrup, passion fruit puree, passion fruit liquor

BLOODY MARY | £8.50  
 Classic blend of vodka, tomato juice, Worcestershire sauce

MOJITO | £8.50  
 White rum, lime juice, fresh mint

ELDERFLOWER COLLINS | £8.50  
 Gin, elderflower liqueur, lemon juice & syrup

LYCHEE MARTINI | £8.50  
 Sweet lychee combined with vodka

APEROL SPRITZ | £8.50  
 Classic Italian cocktail. Aperol, prosecco & soda

STRAWBERRY & CRANBERRY MARTINI | £8.50  
 Strawberry gin, Cointreau, cranberry juice, lemon

CHAMBORD BRAMBLE | £8.50  
 Chambord Black Raspberry Liqueur combined with gin and lemon

AMARETTO SOUR | £8.50  
 Amaretto paired with freshly squeezed lemons

OLD FASHIONED | £8.50  
 A blend of whisky and bourbon, sweetened with sugar and aromatised with Bitters

COSMOPOLITAN | £8.50  
 A classic blend of citrus vodka, kumquat liqueur, cranberry and lime

## ALCOHOL FREE COCKTAILS

BELLINI | £6  
 White grape juice, peach juice, soda, natural fruit extracts

RASPBERRY FIZZ | £6  
 Raspberry NA gin, lemonade, cranberry juice

VIRGIN MOJITO | £6  
 Mint, lime, syrup, soda

