



We're proud to be championing British farmers and producing fresh food sustainably.

AT THE PLATFORM

Cobble Lane Charcuterie 6.5 Cornichons / 102 kcal	Focaccia & Oil (v) 6.5 Rapeseed oil & balsamic (pb) / 664 kcal	Nocellara Olives 5 150 kcal (pb)	Padron Peppers (v) 6.5 Maldon sea salt / 128 kcal
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ENGINE STARTERS

Chicken Wings Choose 6, 9, or 1kg of wings and your choice of Frank's Hot or Korean glaze 479 / 1110 kcal	9 / 15 / 20	Korean-Spiced Pork Belly Taco Chilli, coriander, spring onion, jalapeño / 536 kcal	9.75
Crispy Salt & Pepper Squid Chipotle vegan mayo / 472 kcal	9.75	Sumac-Roast Cauliflower Taco Chilli, coriander, spring onion, jalapeño, coconut raita / 256 kcal	9.75
Courgette Shoestring Fries Chipotle vegan mayo / 500 kcal	7.5	Grilled Prawns Chilli, garlic, parsley, sourdough / 861 kcal	12
Ox Cheek Croquettes Marmite mayo / 670 kcal	10.5	Burrata & Heritage Tomato Salad Isle of Wight tomato, basil oil / 354 kcal	10.5
Pea & Mint Hummus Flatbread & crudités / 430 kcal	9	Smoked Salmon Crème fraîche, pickled cucumber, lemon, sourdough / 328 kcal	10.5
Pressed Ham Hock Terrine Fennel, apple & celeriac remoulade / 325 kcal	10.5		

SHARERS

Roundhouse Ploughman's 28 Pork Scotch eggs, sausage rolls, pressed ham hock terrine, Stilton, ox cheek croquette / 1700 kcal	Fritto Misto 21.50 Calamari, prawns, haddock, whitebait, green aioli, lemon, chilli, spring onion, coriander / 609 kcal	Roundhouse Veggie Board 18 Pea & mint hummus, marinated Nocellara olives, flatbread & crudités, courgette shoestring fries / 1035 kcal
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ALL ABOARD CLASSICS

Seafood Linguine Devon crab, Southwest mussels, prawn, and squid / 725 kcal	21	Chicken Schnitzel Parmesan crust, fried St Ewe's egg, sautéed broccoli & caper butter / 835 kcal	18
The Roundhouse Fish Pie Crushed Jersey Royals, sautéed greens / 387 kcal	18.5	Sirloin Steak Koffman's chips, peppercorn sauce / 1033 kcal	28.5
Heritage Tomato Panzanella Salad Isle of Wight heritage tomatoes, focaccia croutons / 383 kcal	16.5	Aspall Cyder Battered Haddock & Chips Tartare sauce, curry sauce, mushy peas / 1046	19
Pork & Fennel Sausages Crushed Jersey Royals, kale, crackling, and red wine jus / 1132 kcal	17.5	The Roundhouse Beef Burger Davidstow cheddar, tomato, lollo biondo, watercress mayo, red onion & Young's ale chutney, gherkin, French fries / 1470 kcal	18
		The Roundhouse Plant Burger Vegan cheddar, tomato, lettuce, watercress mayo, red onion & Young's ale chutney, gherkin, French fries / 1146 kcal	18

SIDE TRACKS

Aspall Cyder Battered Onion Rings (v) 533 Kcal	5.25	Koffmann's Chips (v) 667 kcal	5
Tomato & Shallot Salad 182 Kcal	6	French Fries (v) 291 kcal	5
Crushed Jersey Royals Parsley Oil 191 Kcal	6.75	Sautéed Tenderstem Broccoli (v) Burnt Miso Butter / 489 kcal	8

v (vegetarian) vg (vegan)

Adults need around 2000 kcals a day. If you have an allergy, please let us know, full allergen information available on request. Dishes may not contain specific allergens; however our food is prepared in an open kitchen and there may be a risk of cross contamination. A discretionary 12.5% service charge will be added to your bill.



WINE LIST

RED

	175ML	250ML	BOTTLE
Sierra Cantabria Rioja Crianza, Spain	10.80	14.95	44.00
Susana Balbo Crios Malbec, Argentina	8.60	11.75	34.50
Rometta Sangiovese, Italy	6.80	9.25	27.00
Domain Barrais Saint Chinian, France			29.50
De Martino Estate Carmenere, Chile	8.40	11.55	34.00
Gilles Robin Organic Crozes-Hermitage Papillon, France			50.00
Talevera Tempranilo Granacha, Spain	6.40	8.65	25.25
Polizzano Rosso di Montalcino, Italy			40.00
Jealousy Pinot Noir, France	7.95	10.85	32.00
Morande Coleccion Privada Merlot, Chile	7.35	10.00	29.00
Bonterra Organic Cabernet Sauvignon, USA	11.20	15.45	45.50

WHITE

	175ML	250ML	BOTTLE
Vialetto, Pinot Grigio DOC, Italy	7.25	9.80	28.50
Summerhouse Sauvignon Blanc, New Zealand	8.90	12.15	35.75
Chablis Domaine Brocard, France			44.75
Picpoul De Pinet Reserve, France	7.25	9.85	29.00
Vinho Verde Quinta da Lixa, Portugal	7.45	10.15	30.00
Sutherland Chardonnay, South Africa	10.50	14.45	42.50
Regaleali Bianco, Tosca, Sicily	8.85	12.05	30.50
Martin Codax Albarino Rias Baixas, Spain	10.80	14.95	39.50
Cuvée des Vignerons, France	6.40	8.70	25.25
Sauska Furmit Tokaji, Hungary	9.20	12.55	37.00
Pfaffl Gruner Veltliner Vom Haus, Austria			39.00

ROSÉ

	175ML	250ML	BOTTLE
Sessola Pinot Grigio Rosato, Italy	7.25	9.80	28.50
Whispering Angel Cotes de Provence, France			46.00
Lady A, Chateau La Coste, France			40.00
M de Minuty Rosé, Cotes De Provence, France	9.45	12.90	38.00
Sauska Rosé, Hungary			35.00
Cuvee Florette, Cotes e Provance	7.95	10.85	32.00
Leitz Eins Zwei Zero Rose - Zero	5.60	7.55	22.00

SPARKLING

	125ML	BOTTLE
Santa Fosca Prosecco, Italy	6.70	33.50
Il Baco Rosé Prosecco, Italy	6.90	33.75
Scavi + Ray Non Alcoholic Prosecco		22.50
Veuve Clicquot Brut Yellow Label Champagne, France		91.50
Baron De Villeboerg Champagne, France		47.50

SPRITZ

Aperol Spritz - Aperol, Prosecco, soda	11.50
St Germain Spritz - St Germain, Prosecco, soda	11
Campari Spritz - Campari, Prosecco, soda	11
Crodino - The Italian non-alcoholic Aperitivo	6.10

CHECK OUT THE DRINKS LIST FOR OUR FULL COCKTAILS SELECTION

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