

PATISSERIE

take a wander over to our display counters and feast your eyes on our ever-changing mouthwatering selection of pastries, tarts, cakes, cookies and viennoiserie, all freshly prepared and baked daily in our kitchens; alternatively ask a member of the team for more details.

priced from £1.50 each

MOUTH-WATERING SANDWICHES AND WRAPS

(10am-10pm)

hollacombe farm free range egg mayonnaise and watercress £7.75 (v)

aged farmhouse cheddar and pickle £7.75 (v)

smoked scottish salmon, cream cheese and dill £9.75

honey glazed ham and pommery mustard mayonnaise £8.50

smoked chicken breast with basil mayonnaise £7.95

smoked trout, cucumber and pea shoot polar wrap £8.75

slow roasted pork, fennel, parsley and apple, honey-mustard dressing, sour dough baguette £8.95

CHUNKY CHOICES – YOU’LL NEED A KNIFE AND FORK!

rotisserie leg of lamb and tabouleh salad, soft wrap and tzatziki £10.25

stone baked aubergine, red and yellow peppers with marjoram and basil in rustic bread £8.75 (v)

pink roast rib of beef with watercress, pickled walnuts and horseradish crème fraiche in baguette £9.75

slow roast tomato and taleggio cheese melt, sundried tomato pesto and basil on grilled focaccia bread - served warm £8.95 (v)

the runnymede club - grilled chicken breast with avocado mayonnaise, tomato and bacon in toasted multigrain - served warm £10.95

cumberland ring sausage, watercress and caramelised red onions in a toasted english muffin - served warm £9.75

gluten free bread is available for the above on request

(v) denotes suitable for vegetarians.

We appreciate your patience while we prepare your meal as the majority of items are freshly prepared to order.

we cannot guarantee any of our dishes to be nut free; if you or any of your party suffer with a nut allergy, or any other food allergy please inform a member of the team.

SEASONAL SALADS

chargrilled broccoli, chickpea and roast pepper salad with rocket and lemon £9.25 (v)

crispy duck salad with asian herbs and spices, lime, coriander and chilli £10.50

nicoise salad with tuna and marinated globe artichokes £9.75

poached salmon, citrus salad with fennel, mangetout and baby spinach leaves £9.75

PLATTERS TO SHARE

asian platter

california and maki rolls, pickled ginger, wasabi and pickled radish, dim sum, mini spring rolls, thai fish cakes with chilli dipping sauce and edamame beans £15.00

mezze plate

grilled chicken wings and tahini, spiced labneh, hummus, stuffed vine leaves, marinated queen green olives and pickled vegetables with fried chick pea falafel, baked fillos, flat breads £15.00

antipasti board

charcuterie selection, cornichons, pickled vegetables, marinated olives, marinated anchovies, mushrooms a la greque and fried arancini, sour dough, grissini and dipping pot £15.00

NAUGHTY BUT DEFINITELY NICE!

sliced ice

chocolate sponge layers, chocolate, strawberry and vanilla ice-cream £5.75

the lounge sundae

chocolate and vanilla ice-cream, raspberry sauce and vanilla chantilly £5.75

RUNNYMEDE AFTERNOON TEA (3pm-5pm)

traditional finger sandwiches: smoked salmon and cream cheese, free range egg and cress, farmhouse cheddar and pickle, honey glazed ham and mustard, smoked chicken breast

buttermilk scones, cornish clotted cream, homemade strawberry jam and lemon curd

a selection of mini homemade tea pastries and cakes from our patisserie

a choice of coffee, tea or infusions

£16 per person

£22 per person inclusive of a glass of champagne

a full gluten-free afternoon tea is available on request

COFFEE

cafetiere £3.95
espresso £2.75/£3.95
cappuccino £2.95/£4.05
americano £2.95/£4.05
latte £2.95/£4.05
mocha £4.05
machiato £3.25
café canario £4.05
hot chocolate £4.50
a variety of indulgent flavours
café frappe (300ml) £4.50

TEA AND INFUSIONS

assam tea £3.75
speciality teas and infusions £3.95
(earl grey, darjeeling, classic green tea, wellness,
sweet camomile, roibosh orange, fruit power and
refreshing mint)

* decaffeinated coffee and tea are also available

BOTTLED BEER

hogs back tea (traditional english ale), surrey (500ml) 4.2%	£4.50
deuchar's ipa, caledonian brewery, edinburgh (500ml) 3.8%	£4.95
harviestoun bitter and twisted blond beer, scotland (500ml) 4.2%	£5.25
stella artois, belgium (330ml) 5.2%	£3.60
becks, germany (275ml) 5.0%	£3.60
kasteel cru, alsace (330ml) 5.2%	£3.75
meantime organic pilsner, greenwich (330ml) 5.4%	£4.25
duvel, belgium (330ml) 8.5%	£4.75
innis and gunn oak aged beer, scotland (330ml) 6.6%	£4.50
low alcohol becks, germany (275ml) 0.1%	£3.60
guinness stout, ireland (330ml) 4.2%	£3.60
stowford press cider, herefordshire (330ml) 4.5%	£3.95
westons organic pear cider, herefordshire (500ml) 6.0%	£4.95

REFRESHERS

bottlegreen sparkling presses (300ml) £2.75
(apple and plum, elderflower and mint)
belvoir fruit farm presses (250ml) £3.50
(ginger beer, summer cooler)
homemade frozen mint
lemonade (300ml) £3.00
thick shakes (300ml) £3.75
vanilla seed, peanut butter and banana,
rich dark belgian chocolate or coconut
red berry fruit smoothie (300ml) £3.95
tomato sunrise (300ml) £3.25
organic english yellow cherry tomato
juice and red tomato juice, spicy or not
soft drinks from £1.95

We have selected a range of wines to give you a choice of vibrant, balanced and quality wines. All our wines are sourced from small estates that produce wines true to style and typical of their region. To help you choose a wine to your liking we have listed them in an order progressing from lighter to fuller bodied.

CHAMPAGNES AND SPARKLING

by the glass (125ml) and bottle

2	ayala brut majeur nv, champagne [12.0%]	£7/£38
17	besserat de bellefon grande tradition rose, nv, champagne [12.5%]	£8/£42
11	bellenda prosecco di conegliano-valdobbiadene, veneto, italy [11.5%]	£5/£28

WHITE

by the glass (175ml), carafe (500ml) or bottle

337	madregale bianco, abruzzo, italy 2008 [12.0%]	£4/£11/£15
23	cortese, ca del matt, piemonte, italy 2008 [12.5%]	£5/£13/£19
24	juniper hill, denbies, england 2007 [11.5%]	£6/£15/£22
212	chenin blanc, vinum, stellenbosch, south africa 2007 [14.0%]	£7/£18/£24
30	sauvignon blanc, tinpot hut, marlborough, new zealand 2008 [13.0%]	£7/£18/£26
36	chardonnay, de loach california series, sonoma, california 2007 [13.5%]	£7/£18/£25

ROSE

by the glass (175ml), carafe (500ml) or bottle

292	masciarelli rosato, abruzzo, italy 2008 [12.5%]	£6/£15/£20
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RED

by the glass (175ml), carafe (500ml) or bottle

338	madregale rosso, abruzzo, italy 2008 [13.0%]	£4/£11/£15
56	garnacha, las rocas, castilla leon, spain 2006 [14.5%]	£6/£15/£23
105	malbec, viu manent, colchagua, chile 2007 [14.0%]	£5/£13/£19
59	zinfandel, de loach california series, sonoma, california, usa 2006 [13.5%]	£7/£18/£26
55	azamor, alentejo, portugal 2005 [13.8%]	£6/£15/£22
312	cabernet sauvignon, vinum, stellenbosch, south africa 2006 [14.0%]	£7/£18/£24

SPIRITS

we have far too many brands available to list here; please ask a member of the team for your favourite! prices start from £4.10

in accordance with the 1985 weights and measures act the standard measure for sale of spirits on these premises is 35ml or multiples there of.