

Main Courses



The Newbury Full English,
sweet cured smoked back bacon, breakfast sausage, grilled plum tomato, pan fried duck
egg & field mushroom
£13.95

Kedgerree
Indian spiced rice, sautéed peppers, peas, boiled eggs, smoked haddock & Café de Paris
butter
£12.45

Bagel
toasted poppy seed bagel, soft cream cheese, Scottish smoked salmon, pickles & rocket
salad
£11.95

Thatcham Butchers Hand Linked Steak & Ale Sausages,
parsley mash & red onion confit
£14.45

Pork & Beans
crispy pork belly, homemade beans, chorizo, spicy BBQ sauce & ciabatta
£12.45

Kids: sausages or fish goujons, straw fries with garden peas or baked beans

Large £6.50

Small £4.50

Adult £7.00 (Annual Members Only)

We politely ask that when you have finished your meal, we are able to offer your table to waiting customers;

If you require any information regarding allergenic ingredients in our foods, please ask a member of staff



THE BRASSERIE

Champagne

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| Champagne de Castellane Brut, NV | 49.50 |
| Champagne de Castellane Rosé, NV | 59.00 |
| Laurent-Perrier La Cuvée, NV | 65.00 |
| Prosecco Chio | 35.00 |
| Mini Laurent Perrier (20cl) | 17.00 |

Bottle

White Wine

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| Sauvignon Blanc, Lanya (glass £6.50) | 25.00 |
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Pale lemon with green tints - the nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh. Cate balance, with a soft finish.

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| Melodias Pinot Grigio, Trapiche (glass £7.00) | 26.00 |
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Elegant with notes of citrus fruits, flavours of peach, an apricot and orange peel followed by a slight sprinkle of spice.

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| Land Made Sauvignon Blanc, Yealands | 28.00 |
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Notes of stone fruit and guava, underpinned with notes of fresh herbs. The palate is brimming with fresh/vivacious fruit that is balanced with a long, crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.

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| Petit Chablis, Olivier Tricon | 42.00 |
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A bright, elegant Petit Chablis with traditional crisp minerality and refreshing citrus-like acidity. Beautifully balanced.

Rosé Wine

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| L'Embleme Rose, Vin de France | 25.00 |
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Pale pink in the glass with a nose of fresh red fruit such as strawberries and red cherries. Light, crisp citrusy palate with excellent balance.

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| Rioja Rosado, Ramon Bilbao | 27.00 |
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Pale salmon colour. Clean and very bright, with the presence of legs in the glass. Medium intensity on the nose. Citrus (lemon and grapefruit) and red fruit (cherry and strawberry).

Red Wine

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| Tempranillo, Campo Nuevo (glass £6.50) | 25.00 |
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Aromas of red fruits and raspberries with a hint of truffles lead to a full-bodied palate showing well balanced acidity, good structure and a long finish.

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| Melodias Malbec, Trapiche (glass £7.00) | 26.00 |
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Softly textured with notes of violets, cherries and subtle hints of vanilla.

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| Chateau Nicot Rouge, Bordeaux | 27.00 |
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Supple on the palate with good structure and substance, lifted by gorgeous red fruit and spicy notes.

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| Rioja Crianza, Ramon Bilbao | 28.00 |
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Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.