

Menu



SMALL PLATES

Houmous Served with Bread and Crudités (V) (VGA)	£7
Onion Bhajis With Mint Yoghurt (V)(VE)	£6
Garlic Mushrooms Sautéed in Garlic Butter (V)(GFA)	£6
Garlic King Prawns Pan-fried in Garlic Butter (GF)	£8
Porcini Arancini Stuffed with Mozzarella, Served with Arrabbiata Dip (GF)	£9
Fried Halloumi Sticks With Honey & Mustard Dip (V)(GF)	£7
Cod Goujons With Tartar Sauce	£10
Jalapeno Poppers Parma Wrapped and Stuffed with Cheese (GF)	£11
Olives and Bread With Balsamic Olive Oil (VE)(GFA)	£7
Croquetas Serrano Ham & Cheese	£8

Cheese

With a Selection of Cheeses,
Chutneys, Nuts, Olives,
Tomatoes, Ciabatta (V)

Classic

Charcuterie with a Selection of
Cheeses, Chutneys, Nuts,
Olives, Tomatoes, Ciabatta
£21.95/£32.95

Vegan

With Chutneys, Nuts, Olives,
Tomatoes, Ciabatta, Bhajis,
Houmous

WRAPS

Served with Salad and Slaw

Curried Cauliflower With Spinach & Sweet Potato (VeA)	£10
Fried Halloumi With Cucumber & Sweet Chilli (V)	£11.90
Cod Goujons With Tartar Sauce & Pea Purée	£14.90
Smoked Salmon With Cream Cheese & Cucumber	£13.90
Coronation Chicken Goujons With Spinach	£12.90
Pulled Cajun Brisket With Pickled Red Cabbage Mayo & Spinach	£12.90
Houmous With Carrot, Beetroot & Spinach (Ve)	£10

BREAKFAST & BRUNCH

Eggs Benedict, Hollandaise Sauce on Toasted Muffin Classic - Florentine (V) - Royale (V) - Brisket (all GFA)	£12.90
Poached Eggs On Sourdough Toast Choice of toppings Feta, Tomato & Pepper Sauce - Crushed Avocado (V)(GFA)	£12.90
Crushed Avocado With Peanut Satay, Chilli Oil on Sourdough Toast (Ve)(GFA)	£11
Sautéed Mushrooms With Confit Vine Tomato and Spinach on Sourdough Toast (V) (GFA)	£11
Scrambled Eggs With Smoked Salmon on Sourdough Toast (GFA)	£12.90
Ham and Eggs With Confit Vine Tomato and Spinach	£12
Granola Bowl With Fresh Fruit, Fruit Compôte and Yoghurt (Ve)	£10

GRAZING BOARDS

SALADS

Goat's Cheese Walnut, Poached Pear, Aged Balsamic (V)(GF)	£14.90
Chicken Caesar Crispy Parma Ham, Croutons, Caesar Dressing	£13
Feta & Pomegranate Olive, Sherry Vinaigrette (V)(GF)	£11.90
Pecan Salad Maple Glazed Pecans, Apple, Celery, Grapes (Ve)(GF)	£10.90
Quinoa Orange & Mint (V)(VE)(GF)	£10.90
Tomato & Mozzarella With Avocado, Green Beans & Pesto Dressing (GF)(V)	£12.90

The Wine Garden at Hallmark Jewellers

*Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.
(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (VGA) Vegan Available*



Menu



DESSERTS

Panna Cotta of the day	£5.95
Warm Brownie With ice cream	£6
Eton Mess	£6.95
Rhubarb Meringue Pie	£7
Mango Raspberry Parfait	£5.95
Cheesecake Of The Day	£6.95
Key Lime Pie	£7
Affogato Add Amaretto & Biscotti +£3	£5.95

FLIGHTS AND BITES

WINE

Noilly Prat Dry Vermouth
Chateau du Cros Sauvignon Blanc

Louis Latour Macon-Lugny Chardonnay

Corvina Vernese Bardolino
Chateau La Croix du Duc Merlot
Dow's Late Bottled Vintage Port

£19.95

£21.95

Dr Loosen Mosel riesling
Selladore Provence Rosé
Lyme Bay Pinot Noir

£23.95

BITES

Smoked Salmon, Cream Cheese
Home Cooked Gammon with Honey and Mustard
Gruyere de Comté Cheese, Caramelised Onion, Charcoal Crackers

Rosary Goats Cheese
Swiss Emmentaler AOP
Coulton Basset Stilton

Home Marinated Olives
Crushed Avocado with Peanut Satay
Curried Cauliflower with Sweet Potato Purée

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Drinks



WHITE

Sauvignon Blanc

Chateau du Cros, Bordeaux, France

Bacchus

Wyches Vineyard, Upper Swanmore, England

Riesling

Dr Loosen, Mosel, Germany

Chardonnay

Louis Latour, Macon-Lugny, France



175ml

250ml

£9.40

£13.40

£40.20

£11.90

£17

£51

£11.50

£16.20

£48.50

£12.20

£17.40

£52.20

RED

Merlot

Chateau la Croix du Duc, Bordeaux, France

Pinot Noir

Lyme Bay Winery, Essex, England

Corvina Vernese

Bardolino, Italy

Cabernet Sauvignon

Random Shot, Padthaway, Australia



175ml

250ml

£9.10

£13

£39

£19.40

£27.70

£82.90

£10.90

£15.60

£46.60

£8.70

£12.40

£37.20

SPARKLING

Prosecco

Domiziano, Veneto, Italy

Classic Cuvee

Hambledon Vineyard, England

Classic Cuvee Rose

Hambledon Vineyard, England



£9

£42.20

£95.30

£107.10

ROSÉ

Selladore

Provence, France

£13.80

£19.70

£58.90

WINE TOPPER SKEWERS

£3.95

Charcuterie

Cheese

BELGIAN BEER

Cornet

8.5% - 350ml

£8.50

Kwak

8.4% - 330ml

£8.50

Chimay Red

7% - 330ml

£8.50

Timmermans Kriek

4% - 330ml

£8.50

Brugse Sport Zot

0.4% - 330ml

£7.50

WINE GARDEN SPRITZ

Aperol Spritz

Aperol Prosecco, Sparkling water

£9.15

Hugo Spritz

Elderflower, Liqueur, Mint, Prosecco, Sparkling water

£11.15

Pimms

Pimms, Strawberries, Cucumber, Orange, Mint, Lemonade

Glass: 6.95

Jug: 19.95

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Drinks



COCKTAILS

Espresso Martini	£11.95
Vodka, Kahlua, Espresso	
Spicy Margarita	£11.95
Tequila, Cointreau, Lime, Chilli syrup	
Passionfruit Martini	£13.95
Voda, Cointreau, Passionfruit purée, Lime Syrup, Sugar Syrup	
Negroni	£8.95
Gin, Campari, Vermouth	
Caribbean Punch	£9.95
Rum, Dark Rum, Spiced Syrup, Tropical Fruit Juices	
Pina Colada	£9.95
Rum, Coconut, Pineapple Juice	
Caipirinha	£9.95
Rum, Lime Juice, Sugar	
Mojito	£9.95
Rum, Mint, Sugar, Soda Classic - Strawberry - Rhubarb & Ginger - Cucumber & Chilli	

MOCKTAILS

Strawberry Nojito	£7.95
Strawberry ,Compôte, Mint, Lime, Soda	
Tropical Fruit Punch	£7.95
Mango, Guava, Pineapple, Orange, Lime, Spiced Syrup	



BAR SNACKS

Served after 4pm
£4.95

Maple Glazed Pecans	Home Marinated Olives	Scratchings
Biltong	Toasted Pitta & Red Pepper Dip	

PREMIUM SHAKES

Cookies and Cream	£6.95
Chocolate Brownie	£6.95
Biscoff	£6.95
Strawberry Supreme	£6.95

SOFT DRINKS

Traditional Lemonade	£3.95
Raspberry Lemonade	£3.95
Elderflower Presse	£3.95
Original Ginger Beer	£3.95
Cloudy Apple Juice	£3.95
Orange Juice	£3.95
Coca Cola	£3.95
Diet Coke	£3.95
South Downs Sparkling Water	£3.95

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