



Haxells

LUNCH SERVED FROM 12PM - 5PM

NIBBLES

Three nibbles of your choice £10

Mixed Socca Nuts (V) (GF)	£4
Mixed Pitted Olives in Herbs de Provence (V) (GF)	£4
Sliced Suffolk Salami with butter, gherkins & focaccia	£4
Sliced Suffolk Chorizo with butter, gherkins & focaccia	£4
Red Peppers stuffed with Feta (V) (GF)	£4
Bread Selection & Butter (GF)	£4

SANDWICHES

Served with Salad or Fries

Club Sandwich Chicken, bacon, tomato, fried egg, lettuce, sourdough bread & mayonnaise	£14
Flank Steak Sandwich Rare flank steak, mustard, red pepper, rocket & sourdough bread	£14
Mushroom Burger & Chimichurri (V) (GF)	£18
West Country Beef Burger Truffle mayonnaise, pickled red cabbage & Cajun fries	£22

SALADS

Chicken Caesar & Bacon Salad Grilled chicken breast, crispy bacon, lettuce, garlic dressing, Parmesan & croutons	£15
Smoked Salmon & Anchovy Caesar Salad Smoked salmon, anchovies, lettuce, garlic & dressing, Parmesan & croutons	£16
Chopped Avocado & Cashew Nut Salad (V) (GF)	£12
Chicken & Avocado Salad (GF)	£15

DESSERT

Pecan Pie & Blueberry Sauce (V)	£6
Chocolate Torte Slice (GF)	£6
Ice Cream Selection (V)	£5
Sorbet Selection (GF)	£5
Chocolate Fondant & Raspberry Coulis (GF)	£6

DINNER SERVED FROM 5PM - 10PM

NIBBLES

Three nibbles of your choice £10

Mixed Socca Nuts (V) (GF)	£4
Mixed Pitted Olives in Herbs de Provence (V) (GF)	£4
Sliced Suffolk Salami with butter, gherkins & focaccia	£4
Sliced Suffolk Chorizo with butter, gherkins & focaccia	£4
Red Peppers stuffed with Feta (V) (GF)	£4
Bread Selection & Butter (GF)	£4

SMALL PLATES

£20 for 3 Plates | £30 for 5 Plates

Salt & Pepper Squid with spicy mayonnaise	£8
Fried Prawns with Aioli	£8
Pea & Parmesan Croquettes (V)	£8
Quinoa Falafel Sliders (V)	£8
Flat Bread (V)	£8
Beef Sliders & Smoked Cheddar with pickled red cabbage & lettuce	£8
Chicken Skewers (GF)	£8
Beef Carpaccio (GF)	£8

GRILL

Our Steaks are matured for 35 days

Flank Steak 6oz (GF)	£18
Rump Steak 6oz (GF)	£22
Ribeye Steak 8oz (GF)	£28

All served with Maître D' Butter

LARGE PLATES

Chicken Caesar & Bacon Salad Grilled chicken breast, crispy bacon, lettuce, garlic dressing, Parmesan & croutons	£15
Wild Mushroom Gnocchi (V)	£18
Grilled Salmon Fillet Steamed tenderstem broccoli, chimichurri sauce & lemon	£18
West Country Beef Burger Truffle mayonnaise, pickled red cabbage & Cajun fries	£22
Mushroom Burger & Chimichurri (V) (GF)	£18
Mixed Seafood Linguini Prawns, mussels, clams, crayfish, squid, linguini, bisque, cherry tomatoes & chopped parsley (contains Shellfish)	£25
Grilled Fillet of Sea Bream & Roasted new potatoes	£18

SIDES

Fries	£5
Sweet Potato Fries	£5
Rocket & Parmesan Salad	£5
Tenderstem Broccoli	£5

SAUCE

Béarnaise	£3
Peppercorn	£3
Wild Mushroom	£3
Chimichurri	£3

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. A full list of allergens is available on request.

All prices are in GBP & are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

(V) Vegan (VG) Vegetarian (GF) Gluten Free



Haxells

WINES

SPARKLING

Vaporetto Prosecco Brut NV

Veneto, Italy 11%

Flavours of apple and hints of apricot and citrus.

Chapel Down Brut NV

Kent, England 12%

Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

Belstar Prosecco Rosé Brut NV

Cartizze, Italy 12%

The elegant flavour and fruity and floral bouquet echoing the beauty of being immersed in the mellow Venetian hills.

ROSÉ

Petit Papillon Rosé

Languedoc-Roussillon, France 12%

A fresh and aromatic nose of raspberries and spices, lively and rich on the palate.

The Bulletin Zinfandel Rosé

California, USA 10%

Plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.

Whispering Angel Chateau D'Esclans

Provence, France 13%

Flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality.

RED

Petit Papillon Rouge

Languedoc-Roussillon, France 13%

Intense nose of cherries and blackcurrants, with violet notes. Round and soft on the palate with a long, lingering finish.

Villa del Fiori Montepulciano d'Abruzzo

Abruzzo, Italy 12.5%

Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine, bursting with red berry flavours.

Tilia Malbec

Mendoza, Argentina 13.5%

Medium-bodied, easy-drinking red wine with aromas and flavours of plum, blackberry and dark chocolate, with a hint of pepper and spice.

Valdivieso Merlot

Curicó Valley, Chile 13.5%

Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate.

Basciano Chianti Ruffina

Toscana, Italy 13.5%

Full of juicy, ripe black cherry flavours with notes of vanilla and summer herbs.

Vivanco Crianza

Rioja, Spain 13.5%

With aromas and flavours of violets and red fruits, with a hint of vanilla spice.

Journey's End The Huntsman Shiraz

Mourvedre, Stellenbosch, South Africa 14%

Medium-bodied with a deep ruby colour, a fruity wine with aromas and flavours of forest fruits, cassis and blackberries.

Angelo Veglio Barolo

Piedmont, Italy 13%

This Barolo has aromas of cherry, rose and orange, medium weight with ripe yet juicy red fruit cherry-like flavours with soft tannins.

125ml | Bottle

£8 | £36

£55

£8 | £36

175ml | 250ml | Bottle

£7 | £9 | £26

£7 | £9 | £26

£55

175ml | 250ml | Bottle

£7 | £9 | £26

£8 | £10 | £28

£9 | £12 | £34

£9 | £11 | £32

£11 | £13 | £35

£12 | £15 | £38

£40

£45

CHAMPAGNE

Laurent-Perrier La Cuvée

Champagne, France NV 12%

A superb marriage of citrus, peach and toast with a light mousse.

Laurent-Perrier Cuvée Rosé

Champagne, France NV 12%

Ripe red fruit aromas, a high intensity and great freshness.

Moët et Chandon Brut NV

Champagne, France NV 12%

Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes.

Ruinart Blanc de Blanc

Champagne, France NV 12.5%

Elegant, reflecting fresh citrus fruits, white flowers and peach on the nose.

WHITE

Operetto Garganega Pinot Grigio

Veneto, Italy 12%

Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate.

Valdivieso Sauvignon Blanc

Curicó Valley, Chile 12%

Crisp and refreshing on the palate, with lemon and lime flavours, and a steely mineral quality.

Petit Papillon Blanc

Languedoc-Roussillon, France 13%

Fresh with aromas and flavours of peach and pineapple, as well as almonds and white flowers.

Tilia Chardonnay

Mendoza, Argentina 13%

Full and rich, with concentrated pear and tropical fruit flavours with layers of vanilla and sweet spice from light oak aging.

Castillo Viento Blanco

Rioja, Spain 12%

Exotic fruit, vanilla and clove flavours. Rich and creamy, with a fresh finish.

Tuffolo Gavi DOCG

Piemonte, Italy 12%

Delicate, clean and fresh with a long, lingering citrusy finish.

Mantlerhof Grüner Veltliner

Weltgasse, Austria 12%

Apple peel, hazelnuts, tree resin and lemon aromas; with down-to-earth flavours of earthy minerality, and again apples and pear skin.

Domaine de la Chezatte Sancerre Blanc

Sancerre, France 13%

Bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish.

Domingo Martin Albariño

Rias Baixas, Spain 12.3%

Rich and generous flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity.

125ml | Bottle

£14 | £80

£18 | £95

£110

£140

175ml | 250ml | Bottle

£8 | £10 | £28

£9 | £11 | £32

£7 | £9 | £26

£9 | £12 | £34

£9 | £11 | £32

£35

£45

£49

£49



We are now
card only