



FUZEN MENU

BREAKFAST & BRUNCH

..... SERVED FROM 8AM UNTIL 11.30AM

<p>Porridge oats 6.5 Vanilla porridge oats, forest fruits, honey (V) (M) 364kcal</p>	<p>Eggs Benedict 12.5 Two free-range poached eggs, bacon, toasted sourdough, hollandaise sauce, fresh dill (G) (E) 470kcal</p>
<p>Toasted granola 7.5 Natural yoghurt, lavender honey, raspberries, blueberries, strawberries, banana (V) (M) (Ve on request) 329kcal</p>	<p>Eggs royale 12.5 Two free-range poached eggs, smoked salmon, toasted sourdough, hollandaise sauce, fresh dill (G) (E) (F) 329kcal</p>
<p>Açaí yoghurt bowl 10.5 Açaí yoghurt, granola, honey, kiwi, blueberries, strawberries, banana, raspberries (V) (M) 288kcal</p>	<p>Eggs Florentine 10.5 Two free-range poached eggs, toasted sourdough, hollandaise sauce, spinach, fresh dill (V) (G) (E) 240kcal</p>
<p>Full English breakfast 15.5 Two free-range eggs, bacon, sausage, baked beans, hash brown, grilled mushrooms, grilled tomato, toasted sourdough (G) (E) 857kcal</p>	<p>Omelette 12 Free-range eggs, with a choice of up to four toppings (E) (M) 274kcal</p> <p>Avocado (V) 133kcal Feta (V) 75kcal Red onion (V) 9kcal Bacon 144kcal Grilled mushrooms (V) 4kcal Chicken 111kcal Smoked salmon 92kcal Grilled tomatoes (V) 15kcal Spinach (V) 3kcal Tofu (V) 55kcal</p>
<p>Vegetarian breakfast 15.5 Two free-range eggs, hash brown, vegan sausage, grilled mushrooms, grilled tomato, baked beans, toasted sourdough, hollandaise sauce (V) (E) (Ve on request) 760kcal</p>	
<p>Avocado sourdough 12 Chilli flakes, toasted sourdough, feta crumbs, avocado, free-range poached eggs, pumpkin seeds (V) (G) (E) 411kcal</p>	

..... MYPROTEIN KITCHEN

<p>Banana protein pancakes (E) (M) (G) 9.5 Myprotein sugar-free maple syrup, Myprotein Whey 364kcal 25g protein</p>	<p>High protein omelette (E) (M) 11 Egg white omelette with garlic, red onion, cherry tomatoes & spinach 108kcal 12g protein</p>	<p>Sweet potato hash (E) (M) (GF on request)  10 Chorizo, chickpeas, two free-range fried eggs 817kcal 35g protein</p>
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..... CREATE YOUR OWN BREAKFAST

Avocado (Ve) 133kcal 2	Bacon 144kcal 3	Baked beans (V) 65kcal 2
Vegan black pudding (Ve) 70kcal 3	Feta (V) 75kcal 2	
Free-range eggs (V) 152kcal 3	Grilled mushrooms (Ve) 4kcal 2	
Grilled tomatoes (Ve) 15kcal 2	Hash brown (V) 125kcal 2	
Hollandaise sauce 36kcal 2	Sausage (Su) 206kcal 3	
Smoked salmon 192kcal 3	Spinach (Ve) 3kcal 2	
Toasted sourdough (V) 88kcal 2		

Adults need around 2,000 calories per day.



An unrivalled dining experience to complement every occasion.

The Fuzen kitchen produces innovative, expressive and delicious food that is meticulously prepared, offering an unrivalled dining experience to complement every occasion.



Hale loves. This symbol indicates dishes that are amongst our most popular choices.

Adults need around 2,000 calories per day.

GRAZING DISHES

Our grazing dishes are a lighter way to experience our Fuzen menu, whether on their own or accompanying another dish.

Chicken satay skewers **(GF on request) (N) (P) (M) (So)** 9
Served with a peanut dip | 639kcal

Halloumi fries **(V) (M) (Su) (Se)** 8.5
Asian-style slaw, sweet chilli jam | 811kcal

BBQ Korean chicken **(GF on request) (C) (So) (Se)** 7
Spring onion, chilli, slaw | 515kcal

Crab tacos **(E) (Cr) (C) (Su) (Mu)** 9.5
Pico de gallo, sriracha mayonnaise | 907kcal

Crispy wagyu beef **(So) (Su) (Se)** 11
Spring onions, beansprouts | 377kcal

Tempura cod **(F) (G) (Su) (Mu)** 9.5
Spiced chickpeas, wasabi pea purée, caper & tomato relish | 429kcal

Salt & chilli squid **(Mo) (G) (Se)**  9
Sweet pickled vegetables | 413kcal

Miso wakame soup **(So) (Se)** 6.5
Sesame oil, spring onions | 77kcal

Option to add protein to Miso Wakame Soup:

Chicken 195kcal | 36g protein **4** | King prawns **(Cr)** 105kcal | 20g protein **4.5**

Rump steak (4oz) 177kcal | 41g protein **5** | Tofu **(V)** 118kcal | 36g protein **3**

Shiitake mushroom **(V)** 34kcal | 2g protein **3**

PERFECT FOR SHARING

Trio of bao buns 13.5
Also available individually

Shredded beef **(G) (So) (Se)** **6**
Pickled chillis & spring onion | 699kcal

Tiger prawn tempura **(G) (Su) (Cr)** **5**
Chimichurri dressing | 512kcal

Grilled halloumi **(M) (Su)** **4.5**
Red pepper & yuzu salsa | 662kcal

Trio of gyozas 10
Served with an Asian dipping sauce and toasted sesame seeds | 413kcal

Chicken & vegetable **(G) (So) (Se)** | Vegetable **(V)** | Prawn & chilli **(G) (So) (Se) (Cr)**

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MYPROTEIN KITCHEN

Fuel your active lifestyle whilst hitting your daily protein goals with our new Myprotein Kitchen menu, created exclusively for Hale Country Club by the world's leading sports nutrition brand.

Myprotein kitchen salad **(Ve) (GF on request) (N) (P)**  13
Brown rice, quinoa, macadamia, pomegranates, pak choi, spinach, Tenderstem® broccoli, with Myprotein Peanut & Coconut Dressing 503kcal | 2g protein

Buddha bowl **(Ve) (GF on request) (F) (So) (Su) (Mu)** 12
Shiitake mushroom, sweet potato, pickled heritage carrots, pak choi, ramen dressing 432kcal | 10g protein

Miso noodle salad **(Ve on request) (E) (G) (So)** 12.5
Soba noodles, Tenderstem® broccoli, pickled egg, spring onion, chilli 179kcal | 10g protein

Option to add more protein to any of the above three dishes:

Chicken 195kcal | 36g protein **4** | King prawns **(Cr)** 105kcal | 20g protein **4.5**

Rump steak (4oz) 177kcal | 41g protein **5** | Shiitake mushroom **(V)** 34kcal | 2g protein **3**

Tofu **(V)** 118kcal | 36g protein **3**

Maple glazed salmon belly poke bowl **(GF on request) (F) (So) (Se)** 13.5
Cucumber, carrot, chilli, sesame, avocado, sriracha, edamame beans, red cabbage 424kcal | 25g protein

Spiced chipotle tiger prawn salad **(GF on request) (F) (Su)** 13
Quinoa, cucumber, chilli, spinach, sweet chilli dressing 523kcal | 38g protein

Peanut butter noodles **(Ve) (P) (E) (M) (G)** 13
Udon noodles, spring onion, ginger, peanuts, maple syrup 399kcal | 10g protein

Beef brown rice **(GF on request) (So) (Su)** 13
Brown rice, sirloin steak, spinach, spring onions 558kcal | 35g protein

Sticky wagyu beef **(So) (Su) (Se)** 17.5
Noodles, beansprouts, chilli, coriander, radish 436kcal | 26g protein

Myprotein oat-crushed katsu chicken curry **(P) (E) (M) (G) (Su)**  15.5
Crispy chicken, katsu sauce, rice, coriander 576kcal | 42g protein

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SUSHI

Half | Full roll

Our sushi menu is a showcase of our chef's creativity with imaginative dishes and exciting flavour combinations.

Teriyaki beef (So) (Su) (Se) 11 | 18

Miso marinated asparagus, cucumber, carrots, teriyaki beef with wasabi ponzu mayonnaise and diced shallots 394kcal | 789kcal

Sakura denbu roll (F) (Cr) (G) (So) (Su) 12 | 19

Soft shell crab tempura, cucumber and avocado with teriyaki gel and watercress 276kcal | 512kcal

Hale crunch roll (E) (Cr) (G) (So) (Su) (Mu) ^H 11 | 18

Prawn tempura in a California reverse roll with teriyaki gel, Thai syrup and spicy mayo 292kcal | 585kcal

Torched salmon roll (F) (Su) (Se) 12 | 19

Soft cheese, avocado, salmon with unagi mayonnaise and togarashi 322kcal | 644kcal

Fuzen maki roll (N) (P) (M) (So) 18

Chicken satay, cucumber, coriander, candied peanuts, satay sauce 265kcal | 530kcal

Crispy duck roll (E) (G) (So) (Mu) (Se) 12 | 19

Crispy duck with plum, sesame and orange dressing, gem lettuce and Japanese mayonnaise dipped in breadcrumbs 300kcal | 600kcal

Sesame tempura tofu Cali roll (G) (So) (Su) (Se) 10 | 17

Tofu with green beans and carrots with teriyaki gel dipped in black and white sesame seeds 235kcal | 470kcal

SUSHI BASKET BITES ^H

Ten bites for 12

Ten miniature sushi bites topped with our 'Chef's Choice' of ingredients. **(V on request)**

Tempura nobashi prawn, spicy mayonnaise (Cr) | 28kcal

Cod, wasabi, pea (F) | 30kcal

Salmon, teriyaki (F) (So) | 29kcal

Teriyaki beef, wasabi ponzo mayonnaise (So) | 31kcal

Chicken satay, satay sauce (M) (So) (P) | 31kcal

Shiitake mushroom, cucumber, ramen dressing (So) | 20kcal

Fried kimchi (So) (Se) | 21kcal

Avocado, Japanese mayonnaise (Mu) (E) (So) | 26kcal

Spinach, Goma dressing (Se) (So) | 18kcal

Halloumi, Asian slaw, chilli jam (M) (So) (Se) (Su) | 24kcal

Adults need around 2,000 calories per day.

BURGERS & SANDWICHES

Served with a choice of hand-cut chips, skinny fries, sweet potato fries or house salad.

Crispy buttermilk chicken burger (E) (M) (G) (Se) 18

Crisp lettuce, tomato, American cheese on a brioche bun | 485kcal

Teriyaki steak sandwich (E) (M) (G) (Su) 17.5

Fried egg, onions, watercress served on ciabatta | 815kcal

Waygu beef burger (E) (M) (G) (Se) 19

Caramelised shallots, American cheese, miso ketchup on a brioche bun | 689kcal

Club sandwich (E) (M) (G) (So) (Su) (Mu) ^H 16

Chicken, bacon, soft boiled egg, mayonnaise, baby gem & tomato, served on an artisan baguette | 849kcal

Crispy bean burger (V) (E) (M) (G) (So) (Su) (Se) 17

Slaw served on a brioche bun | 462kcal

SIDES

The perfect accompaniment to your Fuzen favourites.

Padron peppers (E) (Su) (Mu) (Se) 5

With chilli dressing | 317kcal

Fried kimchi (G) (So) (Se) 4.5

With toasted sesame seeds | 210kcal

Mixed greens 6

Pak choi, cabbage, Tenderstem® broccoli in a Tonkatsu sauce | 171kcal

Chilli & ginger glazed corn (M) 5.5

With coriander butter | 285kcal

Chopped house salad (Su) (Mu) 4

With honey and mustard dressing | 86kcal

Chips All served with rosemary salt or truffle and parmesan. 4.5

Hand-cut chips 414kcal	Skinny fries 527kcal	Sweet potato fries 360kcal
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Adults need around 2,000 calories per day.

DRINKS

..... TEA COFFEE

English breakfast	2.75	Americano	3.5
Earl grey	2.75	Latte	3.5
Green tea	2.75	Cappuccino	3.5
Lemon & ginger	2.75	Flat white	3.5
Peppermint	2.75	Mocha	3.5
Superfruit	2.75	Macchiato	3.5

Hot chocolate 3.5
Add cream & marshmallows 1

Add an extra shot 1.5

Milk options

- Oat | 120kcal
- Coconut | 66kcal
- Almond | 50kcal
- Soya | 82kcal
- Semi | 92kcal
- Skimmed | 70kcal
- Full | 140kcal

Espresso Single 2.6 | Double 3.3

Syrups 0.5 per shot

Sugar-free syrups available

- Vanilla | 30kcal
- Hazelnut | 32kcal
- Caramel | 30kcal

..... SOFT DRINKS

		200ml
Coke		3
Coke Zero		2.75
Fever-Tree Lemonade		3
Fever-Tree Indian Premium Tonic		3
Fever-Tree Light Tonic		2.75
Fever-Tree Elderflower Tonic		3
Fever-Tree Ginger Beer		3
Orange Juice (Freshly Squeezed)		4.5

Adults need around 2,000 calories per day.
(V) Vegetarian (Ve) Vegan (GF on request) Gluten-free on request

If you have an allergy to any of the following ingredients, please scan the QR code below:
(G) Gluten (DF) Dairy free (P) Peanuts (N) Nuts (C) Celery (Mu) Mustard (E) Eggs (M) Milk (S) Sesame (F) Fish
(Cr) Crustaceans (Mo) Mollusc (So) Soya (Su) Sulphates (Lu) Lupin

Please advise your server if you require any additional information. All the above dishes are inclusive of VAT.
A discretionary charge of 10% will be added to the bill.



Scan the QR code to also browse our full drinks selection,
or visit halecountryclub.co.uk/menu-drinks



SWEET TREATS

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Banoffee sticky toffee pudding (V)(Lu)(E)(M)(G)(So)(Su)
Caramelised banana, miso salted caramel, vanilla ice cream | 476kcal

8

Matcha crème brûlée (V)(GF on request)(Lu)(E)(M)(G)(So)
Mini warm white chocolate cookie with blueberry compote | 591kcal

8

Chocolate & Myprotein peanut butter mousse (GF)(V)(N)(P)(E)(M)(So)
Dark chocolate and avocado cake, toasted peanuts and caramel | 603kcal

8

Myprotein layered cheesecake (Lu)(E)(M)(G)(So)
Raspberry & vanilla cheesecake, berries, oat & poppy seed granola
with Myprotein Whey Protein | 483kcal

8

Exotic fruit salad (Ve)(GF)(N)
Vegan coconut ice cream, toasted almonds | 150kcal

6

Chef's selection
Minature selection of sweet treats | 544kcal

10

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CHILDREN'S MENU

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STARTERS

- Three cheese omelette (V)(E)(M) 5
Crepes with blueberries and honey (V)(E)(M)(So) 5
Sausage and beans on toast (G)(Su) 5
Porridge with strawberries (G)(M) 5

MAINS

- Breaded chicken (G)(E) 8
Grilled prawns (Cr) 8
Sausages (G)(Su) 8
Tofu 8

Choose your side:

Choose a side below to accompany your main.

- Broccoli
Sticky rice (Su)
Mixed leaf salad
Fries
Sticky rice
Noodles (G)

Choose your sauce:

Choose any sauce below to accompany your main.

- Satay (P)(M)(So)
Teriyaki (G)(So)(Su)
Sweet chilli

SUSHI SELECTION

- Cucumber maki (So)(Su) 4.5
Avocado maki (So)(Su) 4.5
Salmon maki (So)(Su) 4.5

DESSERTS

- Ice cream sundae (M) 5
Chocolate pave with raspberry sorbet (E)(M) 5
Freshly baked chocolate chip cookies (G)(M)(So) 5

(V) Vegetarian (Ve) Vegan (GF on request) Gluten-free on request

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(Cr) Crustaceans (Mo) Mollusc (So) Soya (Su) Sulphates (Lu) Lupin

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THE DRINKS SELECTION

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COFFEE

Americano		Mocha	
Regular	3.5	Regular	3.5
Extra shot	1.5	Extra shot	1.5
Latte		Macchiato	
Regular	3.5	Regular	3.5
Extra shot	1.5	Extra shot	1.5
Cappuccino		Espresso	
Regular	3.5	Single	2.6
Extra shot	1.5	Double	3.3
Flat White			
Regular	3.5		
Extra shot	1.5		

HOT CHOCOLATE

Hot Chocolate	3.5
Cream & marshmallow	1

MILKS & SYRUPS

Milks	
Oat Coconut Almond Soya	
Syrups (Per shot)	0.5
Vanilla Hazelnut Caramel	
Sugar-free options available.	

TEA

English Breakfast	2.75
Earl Grey	2.75
Green Tea	2.75
Green Tea with Fresh Mint	2.75
Lemon and Ginger	2.75
Peppermint	2.75
Superfruit	2.75

THE DRINKS SELECTION

SIGNATURE LATTES

Charcoal Latte	4.5
One shot of espresso, agave syrup, coconut milk.	
Matcha Latte	4.5
Vanilla syrup, coconut milk.	
Chai Latte	4.5
Coconut milk.	
Golden Latte	4.5
Oat milk, vanilla syrup.	

Other milks are available upon request.

LIQUEUR COFFEE

Irish Coffee	6.5
Calypso Coffee	6.5
Baileys Coffee	6.5
Tia Maria Coffee	6.5

AUTUMN WARMERS

Peppermint Mocha	5.5
Chocolate powder, espresso, peppermint tea, milk, whipped cream.	
Pumpkin Spiced Latte	5.5
Pumpkin purée, vanilla syrup, milk, espresso, whipped cream, cinnamon.	
Red Velvet Latte	5.5
Cocoa powder, beetroot juice, vanilla syrup, espresso, milk.	

THE DRINKS SELECTION

SOFT DRINKS

	200ml
Coke	3
Coke Zero	2.75
Fever-Tree Lemonade	3
Fever-Tree Indian Premium Tonic	3
Fever-Tree Light Tonic	2.75
Fever-Tree Elderflower Tonic	3
Fever-Tree Ginger Beer	3
Orange Juice (Freshly Squeezed)	4.5

FRUIT JUICES

Orange Juice	3
Apple Juice	3
Cranberry Juice	3
Pineapple Juice	3

WATERS

	330ml	750ml
Still Water	2.7	4.5
Sparkling Water	2.7	4.5

BOOSTERS

Ginger Ninja Ginger and apple.	3.5
Kiwi Cleanser Kiwi, apple and spinach.	4.5

THE DRINKS SELECTION

SMOOTHIES

Detox Green 15.1g protein, 18g dietary fibre, 435mg vitamin C Spinach, pear, apple, avocado, broccoli, mixed with pineapple juice.	6
Rainy Day (M) 4.2g protein, 49mg vitamin C, 24g carbs Mango, banana, vanilla yoghurt, mixed with orange juice.	6
Potassium 6g protein, 2.5mg Niacin, 1509mg potassium White peach purée, kiwi, banana, strawberry, honey, ginger, mixed with coconut water.	6
Almond Berry Blast (N) 5.5g protein, 100mg magnesium, 22mg vitamin K, 0.41mg iron Blueberries, banana, almond butter, mixed with almond milk.	6
Cherry Berry Bonanza (N) 48mg vitamin C, 1.8mg niacin equivalents, 4.9g dietary fibre Mixed berries, cherries, almond butter, banana, cinnamon, mixed with almond milk.	6

For allergens contained in the smoothies please ask a member of staff.

BOTTLED BEERS & CIDERS

	330ml	500ml
Asahi	5.5	
Corona	5.5	
Estrella	5.5	
Kirin	5.5	
Peroni 0%	5.25	
Peroni	5.5	
Rekordelig Strawberry & Lime Mixed Berries		6.5

THE SPARKLING SELECTION

CHAMPAGNE

Laurent-Perrier La Cuvée (Ve)
Champagne, France

A perfect balance between freshness and delicacy with hints of fresh citrus and white flowers. Complex fruity flavours on the finish.

125ml 15.5 Bottle 85

Laurent-Perrier La Cuvée Rosé (Ve)
Champagne, France

Elegant colour and precise nose that offers the sensation of plunging into a basket of freshly picked red berries.

Bottle 115

PROSECCO

Sea Change Prosecco (Ve)
Veneto, Italy

The elegant mousse gives way to tempting notes of acacia flowers, ripe apple and stone fruit. There is an uncommon depth to the flavour that follows through on the crisp and lengthy finish.

125ml 8.5 Bottle 42

Sea Change Prosecco Rosé (Ve)
Veneto, Italy

Supremely drinkable Prosecco: soft, aromatic and fresh with the perfect balance between crisp apple and floral blossom notes, carried by the gentle, seductive mousse.

125ml 10.5 Bottle 45

THE WINE SELECTION

WHITE WINE

Castel Firmian Pinot Grigio, Mezzacorona (Ve)
Trentino-Alto Adige, Italy

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

125ml 5.95 175ml 7.95 Bottle 31

Family Reserve Sauvignon Blanc, Babich (Ve)
Marlborough, New Zealand

Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum.

125ml 6 175ml 8 Bottle 35

Gewurztraminer Orchidées Sauvages, Muré (Organic) (Ve)
Alsace, France

Controlled yet expressive, this wine offers the characteristic exotic aromas of Gewurztraminer rose petals, lychee and gingerbread in an elegant, medium-bodied style.

125ml 7 175ml 9 Bottle 40

EQ Quartz Chardonnay, Matetic (Ve)
Aconcagua, Chile

The nose reveals ripe, elegant aromas, including notes of tropical and citrus fruit and a salty-savoury character. A fresh, lively palate follows, showing excellent integration of oak to offer a seamless hazelnut-pastry character alongside vivacious lemon.

125ml 7.25 175ml 8.95 Bottle 42

THE WINE SELECTION

RED WINE

Finca La Colonia Colección Malbec, Norton (Ve)
Mendoza, Argentina

Deep red colour with violet hues. Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.

125ml 6.25 175ml 8 Bottle 33

Pinot Noir, Spinyback (Ve)
Nelson, New Zealand

Black cherry and red berry aromas are followed by succulent red fruit flavours on the palate. The tannins are soft and support the bright fruit, and subtle notes of spices.

125ml 5.5 175ml 7.5 Bottle 43

Montipagano Montepulciano d'Abruzzo, Umani Ronchi (Ve)
Abruzzo, Italy

Plentiful fresh red berries lead onto pleasing herbal flavours and subtle notes of spice from the oak. The palate is medium-bodied, with elegant, well-rounded tannins and a long, fresh finish.

125ml 5.5 175ml 7.5 Bottle 35

Côtes-du-Rhône Samorëns rouge, Ferraton (Ve)
Rhône, France

Medium to full-bodied, the bright, fresh cherry and berry fruit is followed by a savoury earthy note and lifted by floral, peppery aromas. The tannins are silky and well rounded and the finish is fresh.

125ml 5.75 175ml 7.75 Bottle 34

THE WINE SELECTION

ROSÉ WINE

Whispering Angel Côtes de Provence Rosé (Ve)
Provence, France

A beautifully pale pink, which is pleasing to the eye and draws one in. Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.

125ml 9.5 175ml 12.5 Bottle 60

Minuty Prestige Côtes de Provence Rosé (Ve)
Provence, France

Intense aromas of citrus and white flowers give way to flavours of grapefruits and red berries. There is texture and structure here and a saline, mineral streak running through the wine which gives substance and adds interest.

125ml 8 175ml 11 Bottle 55

Château Minuty 281 Côtes de Provence Rosé
Provence, France

The most serious and structured of Château Minuty's bottlings, with intense peach and melon fruit flavours perfectly complemented by saline and iodine notes on the mid-palate and a lengthy, mineral-laced finish.

Bottle 135

THE SPIRITS SELECTION

Spirits are served in measures of 25ml - With 50ml available on request.

W H I S K E Y

Jameson	6
Jack Daniel's	5.5
Glenlivet 15y	8
Makers Mark	5.5
Hibiki	7.5

V O D K A

Absolut Blue	5.5
Absolut Citron	5.5
Absolut Vanilla	5.5

B R A N D Y

Cognac Hennessy XO	19
Courvoisier VS Cognac	7
Remy Martin VSOP	8

G I N S

Tanqueray	5
Tanqueray N° Ten	6
Manchester Gin	5.5
Raspberry Blackberry	
Hendricks	6.5
Roku	6

R U M

Havana 3yo	5
Kraken	6
Diplomatico Reserva Exclusiva 12y	7.5

THE COCKTAIL, SPRITZ & FIZZ SELECTION

S I G N A T U R E C O C K T A I L S

The Hale Spritz	12.5
Manchester Raspberry Gin, pink soda, Passoã.	
Hale Royal	15
Champagne, Tanqueray Gin, lemon juice, peach liquor, gomme.	

C L A S S I C C O C K T A I L S

Espresso Martini	11
Vanilla Absolut Vodka, Kahlúa, espresso, gomme.	
Pornstar Martini	11
Vanilla Absolut Vodka, Passoã, Prosecco, gomme.	
Hugo Spritz	11
St-Germain Liqueur, mint, soda water, Sea Change Prosecco.	
Aperol Spritz	11
Aperol, soda water, Sea Change Prosecco.	
Mojito	11
Havana 3 Rum, lime, mint, soda water, gomme. Optional strawberry or passionfruit flavours.	
Pimm's	11
Pimm's, lemonade, mixed fruits.	

M O C K T A I L S

The Hale Sunset	6.5
Passion fruit purée, cranberry juice, blood orange syrup, gomme.	
Tropic Thunder	6.5
Pineapple juice, orange juice, orgeat syrup, lime juice, grenadine.	
The Country Fizz	5.5
Tanqueray 0.0% Gin, pink soda.	

