

3



BAR

BAR FOOD

From 12noon to 9.30pm

SNACKS £5.00

Nocellara Olives (vg) 196kcal

Nut Selection 50g

Smoked Marcona Almonds 620Kcal

Espelette Pepper Mix 318Kcal

Truffle & Pecorino 328kcal

SMALL PLATES

Dill Cured Salmon, 611Kcal – **12.00**

horseradish cream, apple jelly, pumpernickel

Cobb Salad, 1026Kcal – **15.00**

corn-fed roasted chicken, gem lettuce, bacon, Stilton, avocado

Sweet Potato, Pickled Ginger & Coconut Soup 599Kcal – **8.00**

hazelnut & coriander pesto (VG)

Mushroom Parfait, 916Kcal – **9.00**

sourdough toast, tarragon oil, balsamic pearls (V)

Caesar Salad, 226Kcal – **9.00**

poached egg, croutons, parmesan, anchovies

Add corn-fed roasted chicken 299Kcal +£5.00

Add Loch-var roasted salmon 240Kcal +£5.00

DESSERTS

British Cheese Selection, 922Kcal – **12.00**

Damsel Miller biscuits

Apricot & Summer Berries Tart,

443Kcal – **8.50**

Raspberries, blackberries & blueberries, pistachio frangipane

SIDES £6.50

French Fries (vg) 492Kcal

Sweet Potato Fries (vg) 476Kcal

Mac'n'Cheese (v) 812Kcal

LARGE PLATES

3SP Cheeseburger, 1441Kcal – **20.00**

Applewood Cheddar, lettuce, tomato, gherkin, firecracker mayo, French fries

Beer Battered Haddock Fillet,

1236Kcal – **18.00**

mushy peas, tartare sauce, French fries

Beyond Burger, 1083Kcal – **20.00**

carrot & turmeric bun, lettuce, gherkins, firecracker sauce, French fries (VG)

Club Sandwich, 867Kcal – **12.50**

sourdough, corn-fed roast chicken, streaky bacon, boiled egg, dressed with avocado mayonnaise

Salt Beef Sandwich, 449Kcal – **12.00**

sourdough, salt beef, pickles, American style mustard

COUPES

Selection of Sorbets – 6.00 (3scoops) (VG)

Lemon 44Kcal | Passionfruit 49Kcal

Raspberry 28Kcal

Selection of Ice Cream – 6.00 (3scoops)

(VG)

Chocolate 60Kcal | Strawberry 92Kcal

Vanilla 74Kcal

3SP Banana Split - 8.50 434Kcal

VG – Vegan / V – Vegetarian - Adults need around 2000 kcal a day. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

A discretionary 15% service charge will be added to your total bill. Prices include VAT

SOUTH PLACE MOCKTAILS

ALL 10.00

Raspberry Virgin Mojito

Raspberries, Mint, Lime, Apple Juice, Ginger Ale 58kcal

Hail Cherry

Everleaf 'Mountain', Cherry Syrup, Soda Water 84kcal

Lucky Star

Caleño 0%, Passion Fruit Puree, Lime Juice, Mint, Ginger Beer 145kcal

Sunset Seeker

Caleño 0%, Grapefruit Juice, 'Spiced' Syrup, Lime juice 101kcal

Toucan's Beak

Grenadine, Lime Juice, Pineapple Juice, Soda Water 76kcal

The Pinky

Pink Grapefruit Juice, Lime Juice, Lemonade, Sugar Cube 76kcal

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SOUTH PLACE CLASSICS

Old Fashioned 14.50

Markers Mark, *Angostura Bitters, Orange Bitters*
Woodford Reserve Bourbon **16.50**
Macallan 12yrs **23**

Champagne Cocktail 20.00

Remy Martin, Lanson Brut, Sugar Cube, Angostura Bitters

Truffle Negroni 18.00

Cambridge Distillery Truffle Gin, Campari, Antica Formula Carpano Vermouth

Thirsty Monk 16.00

Makers Mark, Chartreuse Green, Bénédictine, Lemon, Peychaud's Bitters

Hazelnut Espresso Martini 14.50

Grey Goose Vodka, Frangelico, Kahlua, Espresso

White Lady 14.50

No.3 Gin, Cointreau, Lemon

Rum Old Fashioned 14.50

Clément VSOP Rhum, Angostura Bitters

Hemingway Daiquiri 14.50

Damoiseau White Rum, Luxardo Maraschino, Grapefruit Juice, Lime

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GIN - 50 ml		RUM - 50 ml	
Beefeater 24	12	Angostura 1919	13
Cambridge Gin	12	Brugal 1888	16
Cambridge Japanese Gin	14.5	Damoiseau	12
Cambridge Truffle Gin	18	Diplomático Reserva Exclusiva	14
Gin Mare	14	Flor de Caña 12 Yrs Old	13
Hendricks	14	Flor de Caña 25 Yrs old	36
Hendricks Neptunia	14	Goslings Black Seal	12
Ki No Bi	14	Havana Club 3	11
Malfy Gin Rosa	11	Havana Club 7	13
Mirabeau Rosé Dry Gin	12	Havana Club Cuban Spiced	11
Monkey 47	17	Havana Club Añejo Especial	12
Nàdar Gin	13	Havana Club Selección de Maestros	18
No. 3	15	Koko Kanu	11
Palma Gin	12	Mount Gay 1703	38
Roku Japanese Gin	14	Santa Teresa 1796	17
Sipsmith Dry Gin	13	Zacapa 23 Solera	18
Sipsmith Lemon Drizzer	12.5	Zacapa XO	30
Tanqueray	11	Cachaca Leblon	12
Tanqueray Rangpur	13	TEQUILA - 50 ml	
Tanqueray Royale	13	Altos Reposado	13
Tanqueray Sevilla	11	Casamigos Blanco	15
Tanqueray Ten	14	Cazcabel Coffee	12
Tarquin's	12	El Jimador Blanco	11
Tarquin's Rhubarb Gin	13	El Jimador Reposado	11
The Botanist	14	Don Julio 1942	35
Villa Ascenti	12	Don Julio Añejo	16
VODKA - 50 ml		Don Julio Blanco	15
Absolut Flavours	12	Don Julio Reposado	15
Cîroc	13	Jose Cuervo Reserva De La Familia	35
Grey Goose	14	Kah Blanco	12
Grey Goose Essence	13.5	LIQUEURS - 50 ml	
Haku Vodka	14	Amaretto Disaronno	9
Ketel One	11	Baileys	9
Ketel One Flavours	11	Chambord	9
Nàdar Vodka	13	Frangelico	9
Sauvelle Vodka	13	Grand Marnier	9
Stolichnaya Elit	14	Jägermeister	9
VERMOUTH - 50 ml		Kahlua	9
Martini Amber/Rubino	9	Limoncello	9
Noilly Prat	9	Molinari Sambuca	9
MEZCAL - 50 ml		Tia Maria	9
Del Maguey Vida	15		
Lost Explorers	16		

All mixers 1.50 when served with a spirit

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WHISKY - 50 ml

Scotch Blended

Johnnie Walker Black	11
Johnnie Walker Blue	40
Johnnie Walker Platinum	20
Johnnie Walker Gold	14.5

Lowlands

Glenkinchie 12	13
Auchentoshan 21	32
Rosebank 21 – Bottled 2011	100

Islay

Ardbeg	18
Bowmore 12	13
Bruichladdich, Port Charlotte	14
Caol Ila	13
Lagavulin 16	20
Laphroaig 10	13
Port Askaig 19	30

Highland

Dalmore 12	13
Dalmore King Alexander III	50
Dalwhinnie 15	15
Fettercairn 12	13
Glenlivet 12	15
Glenlivet 18	25
Glenlivet Caribbean	12
Glenmorangie 18	25
Glenmorangie La Santa	16
Glenmorangie Nectar D'Or 15	18
Glenmorangie Original	13
Glenmorangie Quinta Ruban	14
Macallan 12	17
Oban 14	15
Brora 30	350
Macallan 15	35

Speyside

Copper Dog	14
Glenfiddich 12	13
Glenfiddich 15	14

Island

Jura 10	12
Talisker 10	12

North America

Bulleit Bourbon 10	18
Makers Mark	12
Elijah Craig Small Batch	13
Evan Williams Single Barrel	14
Jack Daniel's Apple	12
Jack Daniel's Gentleman Jack	14
Jack Daniel's Honey	12.5
Jack Daniel's No.7	12
Jack Daniel's Single Barrel	16
Maker's Mark Private Selection	18
Rittenhouse 100 Proof Rye	12
Sazerac Rye	14
Woodford Reserve Bourbon	12
Woodford Reserve Rye	12

Ireland

Jameson	11
Redbreast 12	14
Roe & Co	14
Slane	12

Japan

Nikka from the Barrel	14
Suntory Hakushu 12	25
Suntory Hibiki Harmony	18
Suntory Toki	14
Suntory Yamazaki 12	25

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APERITIF - 50 ml

Aperol	9
Campari	9
Cocchi Di Torino	9
Italicus Rosolio di Bergamotto	9
Pimms	9
Lillet	9

EAUX DE VIE – 50ml

Grappa Tradizione 1897, Nonino	10
Pisco ABA	10.5

Cognac

Remy Martin 1738	15
Remy Martin VSOP	13
Remy Martin XO	40
Louis XIII	350

Armagnac

Bas-Armagnac, Baron de Sigognac	12
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Calvados

Pere Magloire V.S.O.P.	12
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SAKE – 50ml

Akashi-Tai Shiraume Plum	11
Akashi-Tai Ginjo Yuzushu	11

BOTTLED BEER & CIDER

Meantime Brewing Company	6.85
London Lager 330ml 4.5%	
Peroni Nastro Azzurro	6.85
Italy 330ml 5%	
Portobello Brewing & Co Pilsner	6.85
London 330ml 4.6%	
Noam Bavaria Berlin Lager	8
Germany 340ml 5.2%	
Meantime Brewing Company	6.85
London Pale Ale 330ml 4.3%	
Aspalls Draught Cider	6.85
Suffolk, UK 330ml 5.5%	

DRAFT BEER

Peroni Nastro Azzurro	6.85
Italy 380ml 5%	

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CHAMPAGNE & SPARKLING	Glass 125ml	Bottle
NV Chandon Brut <i>Méthode traditionnelle Argentina</i>	12	70
NV Nyetimber Classic Cuveé <i>Sussex, England</i>	15	90
NV Lanson Père et Fils Brut, <i>Champagne, France</i>	16.5	96
NV Lanson Le Rosé Brut, <i>Champagne, France</i>	20	120
NV Lanson Le Blanc de Blancs Brut, <i>Champagne, France</i>		142
NV Nyetimber, Classic Cuvée Rosé <i>Sussex, England</i>		108
2014 Nyetimber, Blanc De Blancs <i>Sussex, England</i>		112
NV Laurent- Perrier, La Cuvée <i>Tours Sur Marne, France</i>		118
NV Laurent- Perrier Rosé <i>Tours Sur Marne, France</i>		135

ROSÉ	Glass 175ml	Glass 250ml	Bottle
Mirabeau Azure Rosé <i>Côtes De Provence, France</i>	12	18	48
Mirabeau Etoile Rosé <i>Côtes De Provence, France</i>	14	20	59

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WHITE	Glass 175ml	Glass 250ml	Bottle	RED	Glass 175ml	Glass 250ml	Bottle
Premier Ballerine Blanc, France 2022	7.5	11	33	Premier Ballerine Rouge,France 2022	7.5	11	33
Chardonnay Star Crossed, Australia 2021	8	12	36	Rioja Crianza, Ontonon Tempranillo, Spain 2020	9.5	13.5	40
Pinot Grigio Vernacoli, Cavit 2022	8.5	12.5	38	Malbec Turno de Noche, Mendoza, Argentina 2021	11.5	16.5	48
Sauvignon Blanc Sileni Estate Marlborough, New Zealand 2022	9.5	13.5	40	D&D Cuvée 11 Merlot France, 2022	8.5	12.5	38
Albariño Orballo La Val Spain, Rias Baixas 2022	11	15.5	46	Bourgogne, Illumine Genetie, Burgundy, France 2020	15	21	60
Chablis Domaine De La Motte, Burgundy, France 2022	13.5	19	58	Clos De La Cure GC St Emilion, Bordeaux, France 2019	18	25	76
The Courtesan Riesling, Clare Valley, Australia 2021			62	Brunello Campogiovanni, Toscana, Italy 2017			134

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NON-ALCOHOLIC & LOW ALCOHOL

BEER

Peroni Nastro Azzurro 0.0%

75kcal

Italy, 330ml, 0%

Bottle

6.85

SPARKLING WINES

Copenhagen Sparkling Tea Blue

150kcal

Denmark, 0%

Bottle

45

Big Drop Paradiso Citra IPA

61kcal

UK, 330ml, 0.5%

6.85

0% SPIRITS - 50 ml

Caleño Light & Zesty *20kcal* 9

Caleño Dark & Spicy *20kcal* 9

Everleaf Forest *20kcal* 9

Everleaf Mountain *20kcal* 9

Everleaf Marine *20kcal* 9

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COFFEE

Latte	158kcal	4.5
Hot Chocolate	379kcal	4.5
Americano	85kcal	4.5
Cappuccino	125kcal	4.5
Double Espresso	52kcal	4.5
Espresso	26kcal	3.5
Flat White	151kcal	4.5

TEA

English Breakfast	33kcal	5
Earl Grey	33kcal	5
Spicy Indian Chai	33kcal	5
Yunnan Green	0kcal	5
Moroccan Mint	0kcal	5
Lemon & Ginger	0kcal	5
Decaffeinated	0kcal	5

JUICES

Orange	123kcal	5
Apple	125kcal	5
Pineapple	125kcal	5
Cranberry	158kcal	5
Grapefruit	114kcal	5
Tomato	75kcal	5
Rise & Shine	144kcal	5
Pure Green	114kcal	5

FEVER-TREE

Tonic water	60kcal	4
Lemonade	70kcal	4
Slim Light Tonic	30kcal	4
Elderflower Tonic	68kcal	4
Mediterranean Tonic	72kcal	4
Ginger Ale	66kcal	4
Ginger Beer	74kcal	4
Soda water	0kcal	4

OTHER

Coca Cola	138.6kcal	4
Diet Coke	1.32kcal	4

WATER

Decantae Still	330ml	2.5
Decantae Sparkling	330ml	2.5
Decantae Still	750ml	4.75
Decantae Sparkling	750ml	4.75

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