



THE STUDY ROOM

'FOR THE CURIOUS & THE SOCIAL'

NIBBLES

- IN-HOUSE MARINATED OLIVES** *VE GF* £3.50
Mixed Mediterranean olives marinated in herbs, citrus & extra virgin olive oil
- BREAD BOARD** *V* £5.00
Warm bread served with a selection of infused oils, vinegars & olive tapenade
- FLAKE SALTED PADRON PEPPERS** *VE GF* £5.25
Blistered padron peppers finished with flaky sea salt
- FRICKLES** *VE* £3.95
Beer-battered pickles, fried crisp and served with hickory-smoked BBQ dip

SMALL PLATES / SHARERS

Designed to share, perfect for grazing and made to pair with great drinks

- CARPACCIO** *GF* £12.00
Peppercorn-crust beef carpaccio with rocket, Parmesan shavings, balsamic and olive oil
- PRAWNS IN CHILLI & GARLIC** *GF* £9.00
Juicy fresh king prawns sauteed in chilli, garlic & olive oil
- PORK BELLY BITES** £8.50
Slow-cooked pork belly, crisped & glazed in a sticky soya sauce
- GLAZED ORANGE & HONEY HALLOUMI** *V GF* £8.00
Grilled halloumi glazed with orange and honey
- CHORIZO IN RED WINE** *GF* £8.00
Spanish chorizo gently braised in red wine, cinnamon & orange
- CALAMARI** £7.50
Lightly dusted squid, fried until crisp and tender, served with lemon and garlic alioli
- BAKED ROSEMARY & GARLIC** *V GF* £9.00
CAMEMBERT
Oven-baked Camembert infused with rosemary & garlic
- BEETROOT & GOATS CHEESE** *V GF* £8.50
Beetroot paired with creamy goat's cheese, sunflower seeds and a beetroot and balsamic reduction
- MUSHROOMS IN GARLIC** £7.00
Fresh mushrooms sauteed in chilli, garlic and olive oil
- DUCK AND ORANGE PATE** £7.50
Smooth duck pate with a hint of orange, served with melba toast
- ARANCINI** £7.50
Golden fried risotto balls with a crisp exterior and creamy centre
- BLACK PUDDING BON BONS** £6.75
Crispy black pudding bites served with a home-made brown sauce
- BANG BANG CAULIFLOWER** *VE* £6.50
Crispy cauliflower florets tossed in our signature bang-bang sauce
- CANARIAN POTATOES IN** *VE GF* £6.50
RED MOJO SAUCE
Salted new potatoes served with a traditional Canarian red mojo sauce

LARGER PLATES

- CHICKEN CAESAR SALAD** £15.95
Classic Caesar salad with grilled chicken, Parmesan and croutons
- GNOCCHI GORGONZOLA** *V* £18.50
Homemade potato gnocchi in a rich Gorgonzola cream sauce
- VALENCIAN PAELLA** *VE GF* £16.50
Traditional Valencian paella with bomba rice, saffron and smoked paprika, finished with seasonal vegetables and a crisp socarrat base
- MUSSELS IN PROSECCO** £17.95
Mussels cooked in Prosecco, garlic and cream, served with fries and crusty bread
- STEAK FRITES** *GF* £19.95
Grilled sirloin steak, sliced and with fries and compound butter
- PORK BELLY** *GF* £18.50
Slow-cooked pork belly with tarragon mash, pickled red cabbage and apple sauce, finished with salted crispy crackling
- PIE OF THE WEEK** £17.00
Chef's homemade pie of the week, served with seasonal accompaniments
- TRADITIONAL ROMAN CARBONARA** £18.00
Guanciale slowly rendered until crisp, folded through pasta with rich egg yolk, sharp Pecorino Romano and cracked black pepper. Served with a toasted garlic bread. **No cream. Ever.**
- FISH PIE** £19.00
Classic fish pie topped with creamy mash
- PAN FRIED SEA BASS** *GF* £19.50
Pan-fried sea bass served with seasonal accompaniments
- FISH PARCEL** *GF* £20.00
Hake baked in papilote with roast potatoes and seasonal vegetables
- LAMB HENRY** *GF* £24.00
Slow-braised lamb henry served with mash and seasonal vegetables

SIDES

- FRIES** £4.00
- ASPEN FRIES** *V* £5.50
White Truffle Oil & Parmesan
- SEASONAL VEGETABLES** *VE GF* £5.50
- SIDE SALAD** *V GF* £4.50
Honey Mustard dressing
- SAUCES** £3.00
Peppercorn or Blue Cheese Sauce



THE SUNDAY ROAST CLUB

EVERY SUNDAY 12-8PM



THE STUDY ROOM

'FOR THE CURIOUS & THE SOCIAL'

SIGNATURE COCKTAILS

*House cocktails inspired by later nights, good books
and better company*

INK & IVY Gin, Lavender, Rose, Lemon, Citrus Foam	£12.00
THE LIBRARIAN'S GARDEN SOUR Amaretto, Peach, Lemon, Kiwi Foam	£9.00
STUDENT UNION SPRITZ Limoncello, White Vermouth, Prosecco, Soda	£8.50
THE RARE BOOK OLD FASHIONED Bourbon Whisky, Walnut Bitters, Orange Zest	£8.00
THE LATE SUBMISSION NEGRONI Seasoned & Barrel-Aged Gin, Campari, Sweet Vermouth	£8.00

CLASSIC COCKTAILS

Well-known favourites, made properly and served with care

PORNSTAR MARTINI Vodka, Passoa, Passionfruit & Lime, Served With a shot of Prosecco	£8.00
ESPRESSO MARTINI Vodka, Coffee Liqueur, Demarara, Espresso	£8.50
MARGARITA Silver Tequila, Triple Sec, Lime, Agave, Saline	£8.00
MOJITO White Rum, Mint, Lime, Demarara	£8.00
LONG ISLAND ICED TEA Vodka, Gin, White Rum, Triple Sec, Tequila, Lemon & Cola	£8.50
THE OG FOG CUTTER Light Rum, Gin, Brandy, Lemon, Orange, Orgeat & Amontillado Sherry Float	£9.50
FROZEN STRAWBERRY DAIQUIRI White Rum, Strawberry, Lime	£8.00
PINA COLADA White Rum, Pineapple, Coconut, Lime	£8.00
APEROL SPRITZ Aperol, Prosecco, Soda	£7.50
HUGO SPRITZ Elderflower Liqueur, Prosecco, Soda	£8.00
AMARETTO SOUR Amaretto, Lemon, Foamer	£8.00
SEX ON THE BEACH Vodka, Peach Schnapps, Orange, Cranberry	£7.50
WOO WOO Vodka, Peach Schnapps, Cranberry	£7.50
BLOODY MARY Vodka, Tomato, Celery, Lemon, Smoked Paprika	£8.50
SPICY MARGARITA Chilli Infused Tequila, Triple Sec, Lime, Agave, Saline	£9.25
WHITE RUSSIAN Vodka, Coffee Liqueur, Cream	£8.00
MAI TAI Aged Rum, Dry Curacao, Lime, Orgeat, Demarara	£8.00

DRAUGHT BEERS

CRUZCAMPO	£6.50
MORETTI	£6.50
RED STRIPE	£6.20
HEINEKEN	£6.00
AMSTELL	£5.80
GUINNESS	£6.40
NECK OIL IPA	£6.20
INCH'S CIDER	£5.20
OLD MOUT CHERRIES & BERRIES	£6.50
HEINEKEN 0.0%	£4.80

BOTTLED BEERS

HEINEKEN	£3.80
TIGER ASIAN LAGER	£4.00
SOL	£3.50

HOUSE-INFUSED CIDERS

*Freshly infused order using INCH's cider and real fruit,
herbs & botanicals*

MANGO Bright, juicy mango with a clean, crisp finish	£6.00
STRAWBERRY & KIWI Fresh strawberry sweetness balanced with zesty kiwi acidity	£6.00
RASPBERRY & VANILLA Sharp raspberry up front, softened with smooth vanilla notes	£6.00
PEACH & ELDERFLOWER Soft stone fruit with delicate floral sweetness	£6.00
PINEAPPLE Tropical, lightly tangy and ultra-refreshing	£6.00
MINT & LIME Crisp citrus with cooling mint - sharp, clean and sessionable	£6.00
HIBISCUS & ELDERFLOWER Floral, lightly tart and beautifully aromatic	£6.00
BLACKBERRY & LAVENDER Deep berry fruit balanced with soft floral notes	£6.00

SHARING COCKTAILS

RUM PUNCH
STRAWBERRY & BASIL SMASH
PINK GIN COOLER

£21 EACH

FRIDAY STEAK NIGHT EVERY FRIDAY!

BOOK ONLINE