

# THE SHENKMAN BAR

## Opening Hours

Monday	10.00am–11.30pm
Tuesday	10.00am–11.30pm
Wednesday	10.00am–11.30pm
Thursday	10.00am–11.30pm
Friday	10.00am–11.30pm
Saturday	10.00am–11.30pm
Sunday	10.00am–6.00 pm

Day Menu  
Available from 12pm to 6pm

Snacks

Olives | £3.50

Smoked almonds | £3.50

Sourdough roll with butter | £3.00

Small Plates

Burrata with mixed squash and hazelnut dressing | £10.00

Mushrooms on grilled sourdough with poached egg and tarragon | £8.50

Thyme marinated chicken and kale salad | £9.00

St. Ives smoked salmon with fresh, crème fraîche and soda bread | £10.50

Pork and duck liver pâté with pickles and sourdough toast | £10.50

Chicory and stilton salad (v) | £7.50

Large plates

Pumpkin and sage tortelloni with blue cheese cream sauce | £13.50

Pan fried cod with clams, samphire and Jerusalem artichokes | £19.00

Chicken Supreme, potato gratin, purple cabbage and thyme jus | £18.50

Grilled rib-eye steak tagliata | £23.50

Sides | £5.00

Sauté black cabbage | Chip & aioli | Spiced cauliflower | Potato gratin

Dessert | £6.50

Chocolate and salted caramel tart and crème fraîche

Braeburn apple crumble with hazelnut and custard

Selection of British cheeses apple chutney and crackers | £12.50

*If you have any dietary requirements please inform our staff and we will do our best to accommodate you.*

*Note our dishes are prepared in a kitchen where nuts are present*

Whisky | 25ml

Single Malts

Glenmorangie 10yo | £5.00

Laphroaig 10yo | £6.50

Macallan Gold | £6.00

Talisker 10yo | £5.00

Achentoshan three wood | £5.00

Ardberg | £6.00

Blends & Bourbon | 25ml

Copperdog | £6.00

Buffalo trace | £5.00

Jack Daniel's Single barrel | £7.50

Rum | 25ml

Plantation 3yo | £5.00

Plantation Original Dark | £5.00

Goslings Black Seal | £5.50

Mount Gay | £5.00

Kraken Spiced | £5.50

Sagatiba | £5.00

Brandy | 25ml

Courvoisier VS | £5.00

Pierre Ferrand Cognac | £6.00

Aperitif, Digestive & Amaro | 50ml

Sipsmith London cup | £8.00

Carpano Antica Formula | £8.00

Aperol | £6.00

Campari | £6.00

Gin | 25ml

RA x ELLC London Dry | £5.50

Hepple | £6.00

Portobello rd | £5.00

Hendricks | £5.00

Tanqueray No.10 | £6.00

Sipsmith Sloe | £5.00

Fishers | £5.00

Cotswalds | £6.00

Vodka | 25ml

Black Cow | £5.50

Konik's tail | £5.50

Grey Goose | £6.00

Mezcal | 25ml

Montelobos | £6.50

Pisco | 25ml

Pisco ABA | £5.00

Tequila | 25ml

Olmeca Blanco | £5.00

Olmeca Reposado | £5.50

## Evening Menu Available from 6.00pm

### Snacks

Olives £3.50 |

Smoked almonds £3.50 |

Sourdough roll with butter | £3.00

### Plates

Grilled Khobez flat bread with a selection of dips | £6.50

Burrata with autumn squash and hazelnut dressing | £10.00

Hake goujons with sweet chilli sauce | £7.50

Chicken wings in a bourbon BBQ glaze & blue cheese dressing | £6.50

Beef burger with Montgomery cheddar, gherkins and fries | £15.50

Selection of cured meats with pickles and sourdough | £12.50

British cheese Platter with oat cakes and relish | £12.50

### Sides | £5.00

Chips with aioli | Mixed leaf salad

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## Coffee

*Made with Peyton and Byrne Specialty blend of 100% Arabica beans*

Espresso | £2.70

Americano | £3.00

Macchiato | £3.00

Flat White | £3.40

Caffe Latte | £3.20

Cappuccino | £3.20

Mocha | £3.80

Hot Chocolate | £3.80

Pot of Fine Loose Leaf Tea

English Breakfast | £3.10

*Full bodied, rich and malty*

Earl Grey Blue Star | £3.10

*Chinese and Indian teas infused with Bergamot oil*

Organic Fog Green | £3.60

*From the misty mountains of Jiangxi in China*

Chamomile | £3.60

*Soft and floral, renowned for its relaxing properties*

Assam 2nd Flush | £3.60

*Rich and complex from more mature leaves*

Darjeeling 1st Flush | £3.60

*These first picked leaves (flush) are regarded as the Champagne of tea*

Vanilla Chai | £3.60

*Cinnamon, ginger, cardamom softened with rooibos, vanilla and corn flowers*

## Rosé

Reserve Mass de Daumas Gassac, France | 2017

Domaine de Jeanne, Luberon, France | 2017

Glass | Bottle

| £27.00

£8.00 | £30.00

## Red

Nero d'Avola, Sicily, Italy | 2017

Bourgeuil 'Diptyque' Domaine Chevalerie, France | 2015

Santa Julia, Malbec, Mendoza, Argentina | 2017

Petit Clos Pinot Noir, Marlborough, New Zealand | 2016

Ventoux "La Gerine", Domaine La Ferme, France | 2016

Rioja Reserva, Bodegas Maetierra, Spain | 2012

Glass | Bottle

£6.75 | £25.00

£8.00 | £30.00

£8.75 | £32.00

£11.25 | £45.00

£7.75 | £32.00

£9.50 | £36.00

## Sparkling

RA X Coates & Seely English Brut, Hampshire,   NV	Glass   Bottle	£12.00   £66.00
Cava 'Brut Nature', Dominio de Tharsys, Requena,   NV		£6.75   £32.00
Jean Paul Deville, Champagne, France, Vintage   2005		£72.00
Ruinart Rosé, Champagne, France   NV		£95.00

## White

Trebbiano d'Abruzzo, Italy   2017	Glass   Bottle	£6.50   £26.00
Picpoul de Pinet, Château de la Mirande, France   2017		£8.00   £30.00
Petit Chablis, Domaine Tremblay, France   2016		£9.00   £40.00
Pinot Grigio, Tobolino, Italy   2017		£9.75   £39.00
Petit Clos, Sauvignon Blanc, New Zealand   2016		£10.00   £40.00

## Beers | 330ml

Freedom British Lager, Abbots Bromley, Staffordshire   4.0%   £5.00
Siren Undercurrent Pale Ale, Finchampstead, Berkshire   5.4%   £6.00
Wiper & True, Amber Pale, Bristol   5.4%   £6.00
Hawkes Urban Orchard Apple Cider   4.5%   £5.00

## Juices & Blends

Pear Lemon & Ginger Juice | £5.00  
*Freshly pressed pear juice with a touch of ginger & lemon*

Rhubarb Basil Fizz | £5.00  
*Rhubarb reduction with fresh lemon soda and basil*

Ginger Buck | £5.00  
*Hot ginger beer, fresh lime and bitters*

Citron Mint Pressé | £4.00  
*Fresh mint with lemon, lime and soda*

Seedlip & Tonic | £6.00  
*Seedlip garden 108 and Indian tonic with pea shoots*

Iced Green tea with honey | £4.50  
*Cold brew Green tea iced with a touch of honey*

Virgin Mary | £6.00  
*Worcestershire, lemon, tomato juice and celery*

## Mixers

Lemonade / Tonic / Ginger Ale / Soda / Ginger Beer | £3.00  
Coke £3.00 | Diet Coke | £2.75

## Juices

Fresh Orange £3.50 | Apple £3.00 | Cranberry £3.50 | Tomato £2.80

## Water

Blenheim Palace Mineral Water Still Glass £2.00 | Bottle £3.50  
Blenheim Palace Mineral Water Sparkling Glass £2.00 | Bottle £3.50

## Academicians' Libations

Royal Gin Fizz | £12.00

*RA x ELLc London Dry Gin with lemon, lime and RA x Coates & Seely English Brut*

The Academy Punch | £10.00

*RA x ELLc London Dry Gin, Sherry, Triple Sec, peach, lemon, ginger*

If These Walls Could Talk | £10.00

*Rhubarb reduction RA x ELLc London Dry Gin fresh lemon soda and basil*

RA G&T | £12.00

*RA own label gin with Indian tonic and pink grapefruit and rosemary*

Glass of RA Fizz | £11.00

*RA x Coates & Seely English Brut Hampshire*

## Keeper's Classics

Burlington Breakfast martini | £12.00

*RA Gin, Solerno and Burlington Marmalade and citrus*

Bramble | £11.00

*RA Gin, lemon and crème de mure over crushed ice*

Charlie Chaplin | £10.00

*Sipsmith Sloe Gin, apricot brandy and lime*

Tommy's Margarita | £10.50

*Tequila Blanco, fresh lime and agave nectar served on the rocks*

Hemmingway Daiquiri | £10.50

*Plantation 3-star Rum, Maraschino, fresh lime and pink grapefruit*

Tom Collins | £11.50

*RA x ELLc London Dry Gin, fresh lemon, topped up with soda*

RA Espresso Martini | £11.00

*Coffee liquor, vanilla bean vodka, espresso and a dash of Grand Marnier*

Mint Julep | £10.00

*Fresh mint leaves muddled with crushed ice, brown sugar and bourbon*

Old fashioned | £10.50

*Buffalo Trace Bourbon, Angostura Bitters and a twist of orange*

Whisky Sour | £11.00

*Copperdog lemon, lime and egg white and bitters*

Negroni | £11.00

*RA x ELLc London Dry Gin, Antica Formula and Campari*

El Diablo | £10.00

*Tequila, Crème de Cassis, lemon juice, sugar syrup and ginger bee*