

BEVERAGES

BOTTLED BEER/LAGER/CIDER

Peroni
330ml
5.00

Heineken
275ml
4.75

Savanna
330ml
5.00

Budvar
330ml
5.00

Birra Moretti
330ml
5.00

Aspall Cyder
half pint/pint
2.65/5.20

Beck's Alcohol Free
275ml
3.75

SOFT DRINKS

Pepsi/Diet Pepsi/Lemonade
2.40

Still / Sparkling Water
330ml
4.75

Fruit Juices
200ml
2.55

Still / Sparkling Water
75cl
3.55

HOT DRINKS

Teas and Infusions
3.75

Café Latte
3.75

Double Espresso
3.75

Hot Chocolate
3.75

Cappuccino
3.75

Single Espresso
2.75

Mocha
3.75



RICHMOND HILL
HOTEL



RICHMOND HILL
HOTEL

PEMBROKES RESTAURANT MENU

AFTER DINNER DRINKS

LIQUEURS

Boulard Calvados
40%
5.10

Cointreau
40%
5.10

Drambuie
40%
5.10

Grand Marnier
40%
5.10

Tia Maria
22%
5.35

Baileys
17%
6.75

Sandeman Tawny Port
19.5%
3.35

Sandeman LBV Port
20%
4.65

WHISKY

25ml

Whyte & Mackay
40%
4.65

Johnnie Walker Black
40%
5.35

Chivas Regal
40%
5.35

Glenmorangie 10Yrs
40%
5.35

The Glenlivet
40%
5.35

Glenfiddich 12Yrs
40%
5.35

Glenkinchie
40%
5.35

Dalwhinnie
40%
5.75

Talisker
40%
7.35

WHISKEY & BOURBON

25ml

Jameson
40%
5.35

Jack Daniels
40%
5.35

Makers Mark
40%
5.35

ARMAGNAC & COGNAC

25ml

Janneau VSOP
40%
5.15

Martell
40%
5.10

Remy Martin VSOP
40%
9.35

Martell XO
40%
14.40



SOMETHING PINK

125ml / 175ml / 250ml / bottle

Le Bosq Rosé, Vin de France, France
4.00 / 5.80 / 7.60 / 23.00

Pale pink, unoaked - a refreshing summer rose

Antonio Rubini Pinot Grigio Rosé
delle Venezie, Italy
4.15 / 6.05 / 8.05 / 24.00

Simply delicate with floral and red fruit nuances

Durbanville Hills Merlot Rosé,
Durbanville, South Africa
4.90 / 7.15 / 9.50 / 26.00

*Ripe, juicy and full of summer berries
- a holiday-style rosé*

Coteaux d'Aix-en-Provence, Chateau
de Beaulieu, France
29.00

*Made for savouring, this Provence
hits the spot*

REDS

125ml / 175ml / 250ml / bottle

A STROLL IN THE PARK EVERYDAY FAVOURITES

Le Bosq Rouge, Vin de France,
France

4.00 / 5.80 / 7.60 / 23.00

*Good, honest French blend to remind
you of holidaying in the south of France*

Rare Vineyards Malbec, Pays d'Oc,
Italy

4.70 / 6.85 / 9.15 / 25.00

*From the original home of Malbec - France.
Uplifting cherry, blueberry and spice*

Viña Pomal Centenario Rioja
Crianza, Spain

5.00 / 7.25 / 9.70 / 27.00

*Modern style of Rioja - cherries sing from the
front & spicy notes linger on the finish*

Berri Estates Shiraz, South-Eastern
Australia, Australia

4.35 / 6.35 / 8.40 / 23.00

*Spicy Shiraz bursting with bramble fruit
and packing a peppery punch*

Durbanville Hills Pinotage,
Durbanville, South Africa

27.00

*Rich and soft raspberry and red
cherry flavours*

ALONG THE THAMES WINES THAT TAKE YOU ON A JOURNEY

Uno Due Cinque Primitivo del
Salento, Feudi Salentini, Italy

4.90 / 7.15 / 9.50 / 26.00

We love this Italian Zinfandel - velvet on the palate

Côtes du Rhône, Les Abeilles Rouge,
Jean-Luc Colombo, France

28.00

*Delicately perfumed and spicy with
bramble fruit*

Woodbridge by Robert Mondavi
Cabernet Sauvignon, California, USA

5.50 / 7.50 / 10.60 / 30.00

Deliciously ripe and full-flavoured with cassis

Dr. Konstantin Frank Cabernet
Franc, Finger Lakes, USA

44.00

*From the man who launched the fine wines in the Finger
Lakes comes this black cherry and gently spiced stunner*

Alpasió Malbec, Mendoza, Argentina
45.00

*The label emblazoned with the fingerprints of all contributors
shouts passion as does the sassy wine - dark
chocolate dipped blueberries. Sublime*

KEW GARDEN DELIGHT SOPHISTICATED CLASSICS

Luis Felipe Edwards Gran Reserva
Merlot, Colchagua Valley, Chile

5.35 / 7.70 / 10.25 / 28.00

*Merlot taken up a few notches - full of baked
plum and warming spice*

Gamay-Pinot Noir Coteaux
Bourguignons Rouge, Louis Jadot,
France

35.00

*Classic earthy, red fruit, smokey Pinot
Noir - beautiful.*

The Federalist Cabernet Sauvignon,
Lodi, USA

44.00

*The Federalist range are all named after America's
founding fathers - they would certainly be proud
of this wine*

Châteauneuf-du-Pape, Les
Cornalines, France

44.00

*Like Jean Luc himself this is bold,
traditional and precise*

Château Teyssier, Saint-Émilion
Grand Cru, France

62.00

*Top class Bordeaux from the Merlot -
dominant right bank - smooth and supple*

Nederburg The Motorcycle Marvel
Grenache-Carignan-Shiraz,
Western Cape, South Africa
37.00

Spicy hedgerow fruit; intense and silky.

SOMETHING SWEET

75ml / 125ml / bottle

Errázuriz Late Harvest Sauvignon
Blanc, Casablanca Valley, Chile

2.20 / 3.50 / 19.00

*Unctious but with fresh acidity
- perfectly balanced*

Sauternes Les Garonnelles, Lucien
Lurton et Fils, France

2.90 / 4.60 / 25.00

Honeyed, linear, decadent

Graham's Late Bottled Vintage Port,
Portugal

3.05 / 4.90 / 26.50

Wonderfully rich dark fruit, spice and medicinal hints

Cockburn's Fine Tawny Port,
Portugal

3.80 / 6.05 / 33.00

Dried fig and nutty, spicy notes

STARTERS

Bread & Oil

Homemade Sourdough, warm from
the oven.

3.50

Soup of the Day

served with warm bread

6.50

Scottish Smoked Salmon

Award winning from Springs Smokery in Sussex,
served with dill cream

7.50

Grilled Asparagus and Quinoa Tabbouleh (v)

6.95

Prawn Tagliatelle with Chilli

7.50

Warm Chorizo

with Red Onion and Potato Salad. Smoked
Paprika Dressing

6.50

Burrata (v)

with Heritage Tomato Salad.

Basil Oil

9.50

MAINS

Beer Battered Fish

with Triple Cooked Chips. Tartare Sauce and

Mushy Peas

15.50

Organic Salmon

with Hollandaise Sauce and New Potatoes

16.75

Lemon Chicken Tagine

with Moroccan Couscous

16.50

Stone Bass

with Shellfish and Ribbons of Courgettes
and Carrots

17.50

Grilled Teriyaki Steak

with Asparagus, Mangetout and Chilli on a
bed of Noddles

16.00

Chicken Caesar Salad

14.50

Pasta Primavera (v)

12.75

GRILLS

Posh Cheese Burger

14.75

Add: Cheese, Bacon or Gherkin

1.00 each

Chicken Burger

14.75

Rib Eye Steak and Sirloin Steak

8oz Sirloin 18.00 - 8oz Rib eye 19.50

10oz Sirloin 24.00 - 10oz Rib eye 25.50

12oz Sirloin 28.00 - 12oz Rib eye 29.50

Add a sauce: Peppercorn, Blue Stilton, Béarnaise or Diane

2.50 each

🍷 Alpasió Malbec

Aubergine, Pepper and Mozzarella Burger (V)

14.75

Add: Cheese, Bacon or Gherkin

1.00 each

Steak, Egg and Chips

18.50

SIDES

all 4.50 each

Triple Cooked Chips | Sweet Potato Fries | Basmati Rice | Green Beans | Baked Potato | French Fries
Mixed Vegetables | Green Salad | Spinach | Tomato and Onion Salad | Onion Rings | Mac n Cheese

Please remember, we produce our food in a kitchen where all allergens are handled and whilst we aim to keep food separate during delivery to service, we are unable to guarantee that food is completely allergen free.

A 12% discretionary service charge will be added to the bill All prices include VAT

SOMETHING SWEET

Pina Colada - Caramelised
Pineapple
with Coconut Marshmallows, Pina Colada Gel,
Coconut Sorbet
7.50

Apple Pie
and Vanilla Ice Cream
7.50

Raspberry and White Chocolate
Cheesecake
7.50

Chocolate Delice, Almond Biscuit,
Salted Caramel Sauce
7.50

Passion Fruit Mousse
with Mango Sorbet and Caramelised White
Chocolate
7.50

Lemon and Vanilla Parfait-Pistachios,
Lemon Curd, Pistachio Sponge Cake
7.50

CHEESE SELECTION

1 piece for 5.00 | 3 pieces for 9.00 | 5 pieces for 12.50

A choice of British sourced cheeses served with Quince Paste, Celery, Grapes and Biscuits

Tornegus
Surrey

Tornegus is a pungent cheese: made in
Caerphilly and is washed in wine and
marinated in mint and verbena until it turns
creamy, semi soft and absolutely delicious.
Goes well with a glass of Port or a lively red
like Rioja.

🍷 Vina Pomal Centenario Rioja
Crianza

Stinking Bishop
Gloucestershire

This rich milk and cream cheese has a meaty,
sweet buttery flavour. it is washed in Perry
cider during ripening, which gives its lovely
sweetness and less than lovely smell.

🍷 Nederburg The Beautiful Lady
Gewurztraminer

Golden Cross
East Sussex

A delectably creamy goats cheese, a little
sweeter than others, coated in ash it has an
edible rind, a fine soft texture and delicate
flavour.

🍷 Sancerre Les Collinettes or
Chapel Down Brut

Isle of Mull Cheddar
Isle of Mull

This pale cheddar has a lovely sharp fruity
tang, thanks to the unusual diet of the cows,
who eat the fermented grain from the
nearby Tobemory Whisky distillery. It is well
matched with a glass of full bodied red or a
shot of single malt whisky.

🍷 Gamay-Pinot Noir Coteaux
Bourguignons Rouge, Louis Jadot

Colston Basset Stilton
Shropshire

This handmade Stilton is strong in flavour yet
remains smooth and creamy with distinctive
blue veins. Tawny Port has been a traditional
match for Stilton for many years.

🍷 Sandeman Tawny Port

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WINES THAT SPARKLE

125ml / bottle

Le Altane Prosecco Extra Dry, Italy
7.00 / 30.00
*Brimming with orchard fruit and
floral touches*

Chapel Down Brut, England
9.00 / 45.00
*One of the founding houses of English
sparkling wines - crisply delightful*

Chapel Down Brut Rose, England
50.00
Gently tart summer berries

Moët & Chandon Brut Impérial, France
10.50 / 61.00
*Simply a classic - no introduction
necessary*

Moët & Chandon Rosé Impérial, France
88.00
*A Champagne with elegant red
fruit finesse*

Moët & Chandon Ice Impérial, France
75.00
*Best served over ice, a lively infusion that blends
the sweetness of fruit with a crisp zest.*

Veuve Clicquot Yellow Label Brut, France
85.00
Fully delicious, richly powered and buttery biscuits.

Dom Pérignon Brut, France
195.00
*Iconic, like its namesake monk who was responsible
for the fizz in Champagne*

WHITES

125ml / 175ml / 250ml / bottle

A STROLL IN THE PARK
EVERYDAY FAVOURITES

Le Bosq Blanc, Vin de France, France
4.00 / 5.80 / 7.60 / 23.00
*A white you would drink holidaying in the
south of France, crisp and refreshing*

Red Knot Chardonnay, McLaren Vale, Australia
4.95 / 6.85 / 9.95 / 29.00
*Deliciously rounded Chardonnay, the
taste of sunshine*

Parini Pinot Grigio delle Venezie, Italy
4.35 / 6.35 / 8.40 / 23.00
Delicate, floral and elegant

Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley, Chile
26.50
Herbaceous with zingy lemon notes

Dashwood Sauvignon Blanc, Marlborough, New Zealand
6.00 / 8.80 / 11.75 / 32.00
*Classic New Zealand Sauvignon -
bright with passionfruit & lime*

ALONG THE THAMES
WINES THAT TAKE YOU
ON A JOURNEY

La Campagne Viognier, Pays d'Oc, France
4.35 / 6.35 / 8.40 / 23.00
For those who like a little exotic spice

Durbanville Hills Chenin Blanc, Durbanville, South Africa
4.70 / 6.85 / 9.15 / 27.00
*Uplifting with lemon freshness and honeydew
melon touches*

Picpoul de Pinet, Petite Ronde, France
4.90 / 7.15 / 9.50 / 26.00
Zesty and fresh, a perfect match for seafood

Uno Due Cinque Malvasia del Salento, Feudi Salentini, Italy
27.00
*For the adventurous, this floral,
perfumed wonder caught us off guard*

Te Awa Left Field Albariño, Gisborne, New Zealand
35.00
Zesty, zippy Albarino given a Kiwi twist

Dr. Konstantin Frank dry Riesling, Finger Lakes, USA
39.00
*This Riesling from New York State was an instant
hit - citrus & fresh minerality*

KEW GARDEN DELIGHT
SOPHISTICATED CLASSICS

The Federalist Chardonnay, Sonoma County, USA
44.00
*For those who like unashamedly
buttery Chardonnay - sublime*

Sancerre, Les Collinettes, Joseph Mellot, France
43.00
*Herbaceous, grapefruit and gooseberry, the
sophisticated partner for white fish*

Chablis Cellier da le Sablière, Louis Jadot, France
44.00
*As Chablis should be - clean and crisp
with chalky minerality*

Meursault, Louis Jadot, France
69.00
*Jadot are key players in Burgundy and
Meursault - rich, rounded with a delightful
toasty-vanilla finish*

Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa
37.00
*Rich with pronounced aromas of rose,
lychee and pineapple.*