

The Milestone Hotel



STABLES BAR

Tucked away at the lobby level of the Milestone Hotel, the Stables Bar, which takes its name from the original use of this part of the building, is a cosy and intimate cocktail bar, serving a beautiful range of creative and classic cocktails, as well as fine wines, craft beers and spirits. Our team are on hand to help with any preferences you may have.

We trust that you will enjoy choosing from our extensive range of freshly prepared cocktails and dishes. Our complete Wine List is available upon request. Should you wish to enjoy a more formal meal, we recommend our Cheneston's restaurant, open daily from 12:30pm to 2:30pm, from 5:30pm to 10:30pm Monday to Saturday, and from 5.30pm to 10.00pm on Sundays.

All food and beverage prices are subject to a 12.5% discretionary service charge. VAT is included at the current rate.

In accordance with the Weights and Measures Act 1995, the measure for the sale of Gin, Vodka, Rum and Whisky on these premises is 50ml or multiples thereof. Wines are sold by the glass measured at 175ml but can also be ordered by 125ml.

25ml spirit measures are available upon request.

A selection of cigars may be purchased from the Bar.



COCKTAILS

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Artishock Cynar, St Germain, Orange Bitters, Soda Water	£16
Beethoven's Fifth Champagne, Chambord, Peach Liqueur	£18
Cloakroom Calvados, Poire Williams, Crème de Mure, Fresh Blackberries, Vanilla Syrup, Lime Juice	£16
D'abricot Fume Laphroaig, Crème d'abricot, Lemon Juice, Soda Water, Peychaud's Bitters	£16
Feline Touch Aged Rum, Dubonnet, Orgeat, Lime Juice, Egg Whites, Angostura Bitters	£16
Ruby Oak Vodka, Cherry Heering, Dry Vermouth, Apricot Brandy, Campari	£16
The Charioteer Dalmore 15, Crème De Framboise, Crème de Cacao Dark, Lime Juice, Peychaud's Bitters	£16
The Conservatory Mare Gin, Cynar, Lillet Blanc, Fresh Rosemary and Thyme	£16
The Miller's Midori, Galliano, Aperol, Orange Curaçao, Lime Juice	£16

STABLES BAR SIGNATURES

Milestone Old Fashioned A choice of house-blended and barrel-rested Whisky, Tequila or Rum, home-made Rose Bitters, Sugar	£18
Breakfast at The Milestone Chase Marmalade Vodka, Drambuie, Apple Juice, Lemon Juice, topped with Ruinart Blanc de blanc Champagne	£18



COCKTAILS

CLASSIC COCKTAILS

Aviation	£15
Gin, Marashino, Crème de Violette, Lemon Juice	
Blood & Sand	£15
Scotch Whisky, Sweet Vermouth, Cherry Heering, Freshly Squeezed Orange Juice	
Boulervardier	£15
Bourbon , Sweet Vermouth, Campari	
Classic Chapagne Cocktail	£18
Champagne, Cognac, Sugar, Angostura Bitters	
Daiquiri	£15
Rum, Lime Juice, Sugar	
El Presidente No. 2	£15
Rum, Dry Vermouth, Orange Curaçao, Grenadine	
Kir Royal	£18
Champagne, Crème de Cassis	
Margarita	£15
Tequila, Cointreau, Lime Juice	
Negroni	£15
Gin, Campari, Sweet Vermouth	
Sazerac	£15
A choice of Rye Whiskey or Cognac, Absinthe, Sugar, Peychaud's Bitters	
Sidecar	£15
Cognac, Cointreau, Lemon Juice, Sugar Rim	
The Millionaire No. 4	£15
Dark Rum, Sloe Gin, Apricot Brandy, Grenadine, Lime Juice	

CONTEMPORARY COCKTAILS

Big Mack Daddy	£15
Amaretto, Bourbon Whisky, Chambord, Cranberry Juice, Ginger Ale	
Caipirinha	£15
Cachaça, Sugar, Lime Juice	

Cosmopolitan Citrus Vodka, Cointreau, Cranberry Juice, Lime Juice	£15
Dark & Stormy Dark Rum, Lime Juice, Ginger Beer, Angostura Bitters	£15
French 75 Gin, Champagne, Lemon Juice, Sugar	£18
Gran Mimosa Grand Marnier, Champagne, Orange Juice	£18
Mai Tai Dark and Gold Rum, Orange Curaçao, Orgeat, Lime Juice	£15
Moscow Mule Vodka, Lime Juice, Ginger Beer, Angostura Bitters	£15
Paloma Tequila, Grapefruit Juice, Lime Juice, Soda Water	£15
Singapore Sling Gin, Cherry Heering, Cointreau, Dom Benedictine, Grenadine, Pineapple Juice, Lime Juice, Angostura Bitters	£15

AFTER DINNER COCKTAILS

B & B Brandy, Benedictine	£15
Brandy Alexander Brandy, Crème de Cacao Dark, Double Cream	£15
Espresso Martini Vodka, Fair Coffee Liqueur, Espresso, Sugar	£15
Grasshopper Crème de Menthe, Crème de Cacao White, Double Cream	£15
Irish Coffee Irish Whisky, Coffee, Sugar, Double Cream	£15
Milestone Chocolate Martini Fair Belize Rum, Mozart Chocolate Liqueur, Double Cream	£15
Milk Punch Brandy, Dark Rum, Sugar, Vanilla Extract, Whole Milk	£15
Rusty Nail Scotch Whisky, Drambuie	£15

FRUIT COCKTAILS
(Non-alcoholic)

Furlong Orange and Pineapple Juice, Coconut and Strawberry Syrup	£9
Racing Horse Orange and Cranberry Juice, Lime Juice, Passion Fruit Syrup	£9

Royal Garden	£9
Red Berry and Rose Tea, Elderflower Cordial, Guava Juice	

Shirley Temple	£9
Lemonade, Grenadine	

WINE

BY THE BOTTLE

WHITE

Pazo das Bruxas "Albarino", Rias-baixas, Spain	2013	£34
Sancerre Domaine Michel Girard "Silex", Loire, France	2013	£48
Gavi di Gavi, Masseria dei Carmelitani, Piemonte, Italy	2013	£52
Maos "Codega do Larinho", Douro, Portugal	2013	£54
Kendal Jackson "Vintners Reserve", Chardonnay, Santa Rosa, California	2013	£58
Riesling Willi Haag "Brauneberger Juffer", Mosel, Germany	2012	£45
	2012	£60
Domaine Gérard Tremblay, Chablis 1er Cru "Montmain", Burgundy, France	2012	£80
Domaine Albert Boxler "Pinot-Gris", Alsace, France	2012	£105
Vallet Frères Meursault, Burgundy, France	2011	£128
Domaine Alain Chavy, 1 ^{er} Cru "Clavoillons" Burgundy, France		
ROSÉ		

Domaine Fernand Girard, Sancerre, Loire Valley, France	2013	£48
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RED

Domaine Curtat, Crozes Hermitage, Rhône Valley, France	2012	£76
	2012	£105
Gevrey Chambertin "Domaine Dujac " Burgundy, France	2011	£40
Lauca Grand Reserva Cabernet Sauvignon, Valle Maule, Chile	2011	£50
	2011	£60
Anton Bauer, Pinot Noir, Wagram, Austria	2010	£60
Trapiche Gran Medalla Malbec Mendoza, Argentina		
Chianti Classico Reserva "Ricasoli Brolio", Tuscany, Italy		
Stonestreet Cabernet-Sauvignon "Monument Ridge", USA	2010	£102
Bodega Fos Reserva, Rioja, Spain	2009	£58
Château Edmus, Grand Cru, St-Emilion, France	2007	£72
Tenute di Sesta Reserva, Brunello di Montalcino, Tuscany, Italy	2007	£145
Prats & Symington "Chryseia", Douro, Portugal	2005	£88

WINE

BY THE GLASS

WHITE

Bouchard Finlayson "Blanc de Mer", Western Cape, South Africa	2013	£9
Bouchard Finlayson, Chardonnay, "Sans Barrique" , Overberg, South Africa	2013	£10
Sepp Moser Gruner Veltliner "Terrassen", Kremstal, Austria	2013	£10
Bouchard Finlayson Sauvignon Blanc, Walker Bay, South Africa	2014	£11
Coopers Creek Albariño, Gisborne, New Zealand	2014	£11
Bouchard Finlayson, Chardonnay "Missionvale" , Walker Bay, South Africa	2012	£14
Chassagne Montrachet Louis Latour , Burgundy, France	2007	£20

ROSÉ

Domaine Boutinot "Les Cerisiers " Cotes du Rhône, France	2014	£10
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RED

Bodega Fos, Crianza, Rioja, Spain	2011	£14
Bouchard Finlayson "Hannibal", Walker Bay, South Africa	2013	£15
Il Fauno di Arcanum, Tuscany, Italy	2010	£16
Bouchard Finlayson "Galpin Peak" , Walker Bay, South Africa	2012	£17
Les Cadrans de Lassègue, Saint-Emilion, France	2011	£18
Bouchard Finlayson "Tête de Cuveé", Walker Bay, South Africa	2006	£25

ALE, BEER & CIDER

Bishops Finger, 5.4%, England	500ml	£9
Guinness, 4.2%, Ireland	330ml	£7
Kaliber, 0.05%, Ireland	330ml	£7
Meantime London Lager, 4.5%, England	330ml	£7
Meantime London Pale Ale, 4.5%, England	330ml	£7
Old Speckled Hen, 5.2%, England	330ml	£7
Peroni, Nastro Azzuro, 5.1%, Italy	330ml	£7
Sierra Nevada, 5.6%, California	175ml	£9
Viru Premium Beer, 5%, Estonia	330ml	£9
Windhoek, 4%, Namibia	330ml	£5
Cidre de Normandie France de Lion, 5%, France	500ml	£9

APERITIFS (50ML)

ANISE

Absinthe "La Fee", 68%, France	£14
Pernod, 40%, France	£9
Ricard, 45%, France	£9

Sambuca Luxardo, 38%, Italy	£9
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BITTER

Aperol, 11%, Italy	£9
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Campari, 25%, Italy	£9
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Pimm's No 1, 25%, England	£9
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VERMOUTH

Antica Formula, 16.5%, Italy	£12
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Cocchi Vermouth di Torino, 16.5%, Italy	£9
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Cynar, 16.5%, Italy	£9
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Dubonnet, 14.8%, France	£9
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Lillet, 17%, France	£9
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Martini Bianco, 15%, Italy	£9
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Martini Extra Dry, 15%, Italy	£9
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Martini Rosso, 16%, Italy	£9
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Noilly Prat Extra Dry, 18%, France	£9
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Punt & Mes, 16%, Italy	£9
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GIN (50ML)

Beefeater, 40%, England	£10
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Beefeater 24, 45%, England	£13
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Bombay Sapphire, 40%, England	£11
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Dodd's, 49.9%, England	£13
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Hendrick's, 41.4%, Scotland	£13
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Gin Mare, 42.7%, Spain	£15
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Martin Miller's 'Westbourne', 45.2%, England	£14
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Monkey 47, 47%, Germany	£15
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Plymouth, 41.2%, England	£11
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Sacred, 40%, England	£11
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Sipsmith, 41.6%, England	£15
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Tanqueray, 43.1%, England	£11
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Tanqueray 10, 47.3%, England	£16
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The Botanist, 46%, Islay	£16
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VII Hills, 43%, England	£14
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VODKA (50ML)

Absolut, 40%, Sweden	£11
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Belvedere, 40%, Poland	£14
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Beluga Gold Line, 40%, Russia	£50
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Chase, 40%, England	£14
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Chase Marmalade, 40%, England	£15
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Ciroc, 40%, France	£20
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Grey Goose, 40%, France	£14
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Ketel One, 40%, Holland	£12
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Konik's Tail, 40%, Poland	£14
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Quintessentially, 42%, England	£16
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Snow Queen, 40%, Kazakstan	£14
Stolichnaya, 40%, Russia	£11
Stolichnaya Elit, 40%, Russia	£20
Tito's, 40%, Texas	£16
Ultimate, 40%, Poland	£25
Wyborowa, 40%, Poland	£11
Wyborowa Exquisite, 40%, Poland	£14
Zubrowka, 40%, Poland	£11

WHISKIES (50ML)

HIGHLAND

Dalmore, 40%	15yrs	£18
Dalmore King Alexander III, 40%		£35
Dalmore Constellation, Cask No. 6, 53%	1989	£289
Glenmorangie, 40%	10yrs	£12
Glenmorangie Lasanta, 46%	12yrs	£17
Glenmorangie Quinta Ruban, 46%	12yrs	£17
Glenmorangie D'or, 46%	15yrs	£18
Glenmorangie, 43%	18yrs	£24
Royal Lochnagar, Selected Reserve, 43%	18yrs	£40

ISLANDS

Highland Park, 40%, Orkney	18yrs	£23
Isle of Jura, 40%, Jura	10yrs	£11
Scapa, 40%, Orkney	14yrs	£25
Talisker, 45.8%, Skye	10yrs	£14

ISLAY & CAMPBLETOWN

Bowmore, 40%	12yrs	£14
Bunnahabhain, 40%	12yrs	£15
Caol Ila, 43%	18yrs	£22
Lagavulin, 43%	16yrs	£17
Laphroaig, 40%	10yrs	£13
Port Ellen, 60.7%	1979	£90
Springbank, 58.5%	1969	£60

LOWLAND

Auchentoshan 3 Woods , 43%		£14
Glenkinchie, 43%	12yrs	£15

SPEYSIDE

Balvenie, Double Wood, 40%	12yrs	£13
Balvenie, 40%	15yrs	£17
Craigellachie, 54.9	1989	£23
Cragganmore, 40%	12yrs	£14
Dalwhinnie, 43%	15yrs	£14
Glenfiddich 'Special Reserve', 40%	12yrs	£12
Glenfiddich 'Solera Reserve', 40%	15yrs	£17
Glenlivet, 43%	12yrs	£13
Knockando, 43%	12yrs	£13

Macallan, 40%	18yrs	£22
Oban, 43%	14yrs	£15

SCOTTISH BLENDED WHISKY

Chivas Regal, 40%	12yrs	£14
Compass Box 'Asyla', 40%		£13
Dewar's, 40%		£12
Famous Grouse, 40%		£11
Johnnie Walker 'Black Label', 40%		£14
Johnnie Walker 'Blue Label', 40%		£38
Whyte and Mackay, 40%	30yrs	£42

CANADIAN WHISKY

Canadian Club, 40%		£11
Crown Royal, 40%		£12
Seagrams VO 'Very Own'		£13

KENTUCKY BOURBON

Blanton 'Special Reserve', 40%		£16
Eagle Rare, 45%	10yrs	£14
Marker's Mark, 45%		£13
Noah's Mill, 57.1%		£19
Sazerac, 45%	18yrs	£29
Van Winkle, 45.2%	12yrs	£33
Woodford Reserve, 42.5%		£14

IRISH & WELSH WHISKY

Bushmill 'Black Bush', 40%		£13
Jameson, 40%		£11
Penderyn, 46%		£15

JAPANESE WHISKY

Nikki Yoichi Single Malt, 45%	12yrs	£25
Hibiki, 43%	17yrs	£25
Hakushu, 43%	12yrs	£18
Yamazaky, 43%	18yrs	£38
Yamazaky, 43%	12yrs	£18

TENNESSEE WHISKEY

Jack Daniel's, 40%		£12
Jack Daniel's 'Single Barrel', 45%		£18

LIQUEURS (50ML)

PLANT LIQUEURS

Benedictine 'DOM', 40%, France		£11
Chartreuse 'Jaune', 40%, France		£11
Drambuie, 40%, Scotland		£11
Fernet Branca, 40%, Italy		£11
Frangelico, 24%, Italy		£11

Galliano, 35%, Italy	£11
Jagermeister, 35%, Germany	£11
Kummel, Wolfschmidt, 39%, Latvia	£11
Strega, 40%, Italy	£11
Zwack, 30%, Hungary	£11

FRUIT LIQUEURS

Amaretto, Disaronno, 28%, Italy	£10
Archer's Peach, 23%, England	£10
Chambord, 16.5%, France	£10
Cherry Heering, 25% , Denmark	£10
Cointreau, 40%, France	£10
Grand Marnier, 40%, France	£12
Grand Marnier 'Cuvée Cent-Cinquanteaire', 40%, France	£28
Limoncello Luxardo, 27%, Italy	£10
Malibu, 21%, Caribbean	£10
Maraschino Luxardo, 32%, Italy	£10
Midori, 20%, Japan	£10
Sloe Gin, 26%, England	£10
Southern Comfort, 35%, U.S.A.	£10

COFFEE LIQUEURS

Kalhua, 26.5%, Mexico	£10
Tia Maria, 26.5%, Jamaica	£10
Fair Coffee Liqueur	£10

CREAM LIQUEURS

Amarula, 17%, South Africa	£10
Bailey's, 17%, Ireland	£10
Mozart, 17%, Austria	£10

SAKE, Japan (720ml)

Akashi, 15%, Tai Honjozo	£50
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CACHAÇA, EAUX DE VIE, GRAPPA, PISCO, RUM, TEQUILA & MEZCAL (50ML)

CACHAÇA & PISCO

Velho Barriero, 39%	£11
Leblon, 40%	£12
ABA, 40%, Chile	£11
Porton, 43%, Peru	£13

EAUX DE VIE, France

Mirabelle, Miclo, 43%	£11
Framboise, Miclo, 40%	£13
Poire William, Miclo, 44%	£15

GRAPPA, Italy

Monovitigno Picolit Cru, 50%	£23
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Reserva Antica Cuvee, 43%		£14
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RUM

Bacardi, 40%, Bahamas	8yrs	£12
Diplomatico "Reserva Exclusiva", 40%, Venezuela		£15
Havana Club "Anejo Especial", 40%, Cuba		£12
Havana Club, Cuba	7yrs	£11
Gosling "Family Reserve", 40%, Bermuda		£17
Mount Gay, 43%, Barbados	XO	£15
Myers, 40%, Jamaica		£10
Pampero "Aniversario", 40%, Venezuela		£19
Zacapa "Centenario", 40%, Guatemala	23yrs	£22
Fair Belize Rum, 40%, Belize		£12

TEQUILA & MEZCAL, Mexico

Don Julio, Blanco, 38%		£13
Herradura, "Reposado", 40%		£14
Jose Cuervo, "Reposado", 38%		£14
Jose Cuervo, "Reserva de la Familia" EA, 38%		£35
Jose Cuervo, "Platino", 40%		£17
Patron "Silver", 40%		£15
Patron "Anejo", 40%		£16
Tapatio, "Excelencia", 40%		£31
La Penca Mezcal, 36%		£14

ARMAGNAC, CALVADOS & COGNAC (50ML)

ARMAGNAC

Baron de Lustrac, 40%	1893	£165
Baron de Lustrac, 40%	1888	£175
Castarede, 40%	1972	£25
Dartigalongue, 40%	VSOP	£14
Dartigalongue, 40%	15yrs	£18
Dartigalongue Louis Philippe, 42%		£40
Laberdolive, 46%	1976	£45
Laberdolive, 43%	1946	£115
Marcel Trepout, 40%	1929	£98

CALVADOS

Adrien Camut "Réserve d'Adrien", 40%	VO	£42
Chateau Du Breuil		£15
Lecompte, 40%	12yrs	£19
Lemorton "Grande Réserve", 40%	1968	£45
Roger Groult "Réserve Ancestrale", 40%	VO	£50

COGNAC

Bons Bois, Borderies & Fins Bois

La Gabare, Jean Groperrin, 49.4%	1975	£28
La Gabare, Jean Groperrin, 49.6%	1965	£38
Edgar Leyrat "Elite", 40%	XO	£32

Grand-Champagne

A E Dor, 40%	VSOP	£18
Courvoisier, 40%	XO	£26
Croizet, 40%	XO	£25
Hennessy, 40%	XO	£30
Hennessy Paradis Impérial, 40%	XO	£165
Leroch, 42.5%	XO	£18
Martell, 40%	XO	£25
Martell Cordeau Bleu, 40%		£30
Ragnaud Sabourin "Gaston Briand", 40%	Paradis	£130
Remy Martin, 40%	VSOP	£15
Remy Martin, 40%	XO	£30
Remy Martin "Louis X111"	XO	£190

FRUIT JUICES & MINERALS

FRUIT JUICES

Apple, Cranberry, Grapefruit, Pineapple and Tomato	£4
Freshly Squeezed Orange Juice	£5

MINERALS

Coke / Diet Coke, Icon	330ml	£4
Coke / Diet Coke, Profile	200ml	£3
Fever Tree Bitter Lemon	200ml	£4
Fever Tree Ginger Beer	200ml	£4
Fever Tree Ginger Ale	200ml	£4
Fever Tree Lemonade	200ml	£4
Fever Tree Soda Water	200ml	£4
Fever Tree Tonic Water	200ml	£4
Fever Tree Light Tonic Water	200ml	£4

WATER

STILL

Belu Still Water	33cl/75cl	£4/£6
Voss	80cl	£8
Fiji	1lt	£7

SPARKLING

Belu Sparkling Water	33cl/75cl	£4/£6
Voss	80cl	£8
San Pellegrino	75cl	£7

ICED DRINKS

Iced Tea	£7
Strong tea served on ice garnished with lemon	
Iced Vanilla Latte	£7
Espresso, Vanilla syrup, Milk	
Iced Americano	£7
Espresso, Ice, Mineral Water	

COFFEE SELECTION

Our coffee is made using Starbucks House blend and served with our Chef's home-made biscuits



Coffee	£6
Single Espresso	£5
Double Espresso	£6
Cafetière of Decaffeinated Coffee	£6
Cappuccino	£6
Regular or Skinny	
Caffé Latte	£6
Regular or skinny with flavours vanilla, hazelnut or	+ 50p
Iced Coffee	£6
Hot Chocolate	£6
Glass of Milk (hot or cold)	£3

TEA SELECTION

Choose from a selection of traditional and speciality teas served with milk or lemon and our Chef's home-made biscuits

Traditional English	£5
Traditional English Decaffeinated	£5
Signature Earl Grey	£5
Second Flush Darjeeling	£5
Second Flush Assam	£5
Peppermint	£5
Blackcurrant, Blackberry, Raspberry	£5
Long Jing Green	£5
Jasmine Pearls	£5
Golden Tips	£5
Jin Shang Tian Hua – Flowering Tea	£5



STABLES BAR

Our talented Executive Chef, Alexandros Diamantis, has put together a range of appetisers, light bites and main course dishes for your dining pleasure.

Should you wish to enjoy a more formal meal, we recommend our Cheneston's restaurant, which is open daily:

12:30pm to 2:30pm: Monday to Saturday

5:30pm to 10:30pm: Monday to Saturday

5.30pm to 10.00pm: Sundays

We also serve Afternoon Tea in our Park Lounge or contemporary Conservatory at 1pm, 3pm and 5pm daily.

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. A full list of ingredients, including possible allergens per dish, is available upon request when placing your order.

If you are allergic to any food products, please advise a member of the service team.

ALL DAY DINING

Available from 11am until 11pm

We use only free-range eggs and chicken in our dishes and we are committed to using sustainable fisheries for our fish supplies. A full list of ingredients, including possible allergens per dish, is available upon request when placing your order. If you are allergic to any food products, please advise a member of the service team.

APPETISERS

Chef's Home-made Soup of the Day £10

Prawn & Crayfish Cocktail £15

Crispy lettuce drenched with Marie Rose Sauce

Orkney Scallops £19

Classic Caesar Salad £14

(Add grilled free-range chicken breast) £7 Supplement

Crisp baby gem leaves, croutons, anchovies and shaved Grand Padano cheese

Chopped Salad £14

A colourful and beautifully layered salad of baby gem lettuce, red radishes, beetroot, plum tomatoes, spring onions, carrots, celery and avocado. Served with a choice of dressings: Lemon & Olive Oil, Soy Sauce & Mayonnaise, Red Wine Vinegar and Caesar Salad dressing

Customise your Chopped Salad by adding any one of the following:

£1	£4	£7
Sun-dried Tomatoes	Anchovies	Seared Tuna
Crunchy Onions	Crispy Bacon Bits	Grilled Chicken
Boiled Egg	Bresaola	Sautéed King Prawns
Sweet Corn	Parmesan Cheese	Parma Ham
Basil Leaves	Cheddar Cheese	Steamed Crayfish
Walnuts	Marinated Olives	
Pumpkin Seeds	Brie	

**CAVIAR SELECTION
WITH SUGGESTED VODKA**

Served with traditional garnishes and mini blinis

Beluga Caviar (30g) £300.00 / Ultimate Vodka £25.00
Oscietra Caviar (30g) £250.00 / Stolichnaya Elite Vodka £20.00

LIGHT BITES & SANDWICHES

Bea's Chicken Noodle Soup £12
'A simple but deliciously comforting dish'

Smoked Scottish Salmon Platter £20
Served with crisp red onions, capers and lemon

Selection of Artisan Cheese £12
Served with fennel seed crackers and pear chutney

Bea's Fried Sesame Seed Chicken Strips £17
Served with your choice of a mixed leaf salad or French fries

Selection of Finger Sandwiches £12
Smoked Scottish salmon and Cream cheese on wholemeal
Free-range egg mayonnaise and Hampshire watercress on white
Roast ham and English mustard on granary
Croxtton Manor mild Cheddar and tomato on wholemeal
Salted cucumber and Greek yoghurt on white
Chicken mayonnaise and chopped almonds on white

Royal Club Sandwich £19
Grilled corn-fed chicken breast, smoked streaky bacon and sliced boiled free-range egg, mayonnaise, sliced beef tomato and crisp baby gem lettuce on toasted hand-sliced white bloomer. Served with pickles, cherry tomatoes and French fries

Minute Steak Sandwich £17
Char-grilled 4oz Angus beef steak with caramelised onions and beef tomato served with French fries and mustard mayonnaise

MAIN COURSES

Pasta Perfection £17
A choice of penne or spaghetti topped with a choice of meatballs in tomato sauce or Napoletana sauce and grated Parmesan

Linguine Pasta Primavera £19
Seasonal vegetables cooked in a light cream herb sauce with grated Parmesan

McCarty Salad £17

Finely chopped chicken breast, tomato, avocado, Cheddar cheese, shredded lettuce, hard-boiled egg, crispy bacon with a balsamic vinaigrette dressing

Chicken Pot Pie £24

Succulent chicken, lardons and vegetables in a flavoursome cream sauce with a puff pastry lid served with creamed potatoes

Posh Fish Fingers £18

Fish coated in Panko breadcrumbs served with French fries, tartare sauce and lemon

Milestone Burger Selection

Wagyu £27 / Chicken £18 / Vegetarian £16

Choose from an 8oz Wagyu beef burger, cooked medium-well, an 8oz grilled chicken burger or breaded Portobello mushroom burger, all with beef tomato, crisp red onion, lettuce, pickled cucumber on a brioche bun and served with French fries

Or, also available, is a mini slider selection of the above burgers £19

Durban-style Curried Chicken £23

Served with saffron rice, lime chutney, mint and cucumber raita, tomato and onion sambal and Naan

Shrimp Stroganoff £24

Served with steamed rice

Steak Frites £28

28-day matured 10oz ribeye steak served with Béarnaise sauce or Café de Paris butter and straw fries

DESSERTS

Bea's Baked American Cheesecake £11

Selection of Ice-cream (3 scoops) £9

Flavours include honeycomb, strawberry, chocolate and vanilla

Fresh Fruit Salad £9

With a choice of ice-cream or fresh cream

Rice Pudding £9

Vanilla rice pudding folded into Chantilly cream with salted caramel and candied nuts

GLUTEN-FREE DINING

Main menu items available from 11am until 11pm

Many of our signature dishes on our menu can be easily modified to create a gluten-free option and our chefs are more than happy to prepare bespoke dishes to suit your taste.



APPETISERS

Selection of Artisan Cheese £12
Served with gluten-free bread and pear chutney

Smoked Scottish Salmon Platter £20
Served with crisp red onions, capers and lemon

LIGHT BITES

Classic Caesar Salad £14
Crisp baby gem leaves, croutons, anchovies, shaved Grand Padano cheese
(Add grilled free-range chicken breast) £7.00 Supplement

Orkney Scallops £19

Prawn and Crayfish Cocktail £15
Crispy lettuce drenched with Marie Rose Sauce

Bea's Fried Sesame Seed Chicken Strips £17
Served with your choice of a mixed leaf salad or French fries

MAIN COURSES

Linguine Pasta Primavera £19
Gluten-free linguine with seasonal vegetables cooked in a light cream herb sauce topped with shaved Parmesan

Durban-style Curried Chicken £23
Served with saffron rice, lime chutney, mint and cucumber raita, tomato and onion sambal and Naan

Shrimp Stroganoff £24
Served with steamed rice

Steak Frites £28
28-day matured 10oz ribeye steak served with Café de Paris butter and straw fries

DESSERTS

Selection of Ice-cream (3 scoops) £9
Flavours include honeycomb, strawberry, chocolate and vanilla

Fresh Fruit Salad £9

With a choice of ice-cream or fresh cream

Rice Pudding £9

Vanilla rice pudding folded into Chantilly cream
with salted caramel and candied nuts

LATE NIGHT DINING

Available from 11pm until 7am

APPETISERS

Chef's Homemade Soup of the Day £10

Bea's Chicken Noodle Soup £12

Smoked Scottish Salmon Platter £20
With crisp red onions, capers and lemon

Classic Caesar Salad £14
(Add grilled free-range chicken breast) £7 Supplement
Crisp baby gem leaves, croutons, anchovies and shaved Parmesan

LIGHT BITES & SANDWICHES

Mezze Platter £20
Grilled haloumi, hummus, aubergine and olives served with warmed pitta bread

Selection of Artisan Cheese £12
With fennel seed crackers and pear chutney

Bea's Sesame Seed Chicken Strips £17
Served with your choice of a mixed leaf salad or French fries

Selection of Finger Sandwiches £12
Smoked Scottish salmon and Cream cheese on wholemeal
Free-range egg mayonnaise and Hampshire watercress on white
Roast ham and English mustard on granary
Croxtton Manor mild Cheddar and tomato on wholemeal
Salted cucumber and Greek yoghurt on white
Chicken mayonnaise and chopped almonds on white

MAIN COURSES

Pasta Perfection £17
A choice of penne or spaghetti topped with a choice of meatballs in tomato sauce
or Napoletana sauce and grated Parmesan

Chicken Pot Pie £24
Succulent chicken, lardons and vegetables in a flavoursome cream sauce with
a puff pastry lid, served with creamed potatoes

Milestone Burger Selection
Wagyu £27 / Chicken £18 / Vegetarian £16
Choose from an 8oz Wagyu beef burger, cooked medium-well, an 8oz grilled chicken burger
or breaded Portobello mushroom burger, all with beef tomato, crisp red onion, lettuce,
pickled cucumber on a brioche bun
and served with French fries

Durban-Style Curried Chicken £23
Served with saffron rice, lime chutney, mint and cucumber raita,
tomato and onion sambal and Naan

DESSERTS

Bea's Baked American Cheesecake £11

Selection of Ice-cream (3 scoops) £9
Flavours include honeycomb, strawberry, choc-mint and vanilla

Fresh Fruit Salad £9
With a choice of ice-cream or fresh cream

Rice Pudding £9
Vanilla rice pudding folded into Chantilly cream with
salted caramel and candied nuts

CHILDREN'S DINING

Main menu items available from 11am until 11pm

We use only free-range eggs and chicken in our dishes and we are committed to using sustainable fisheries for our fish supplies. A full list of ingredients, including possible allergens per dish, is available upon request when placing your order. If you are allergic to any food products, please advise a member of the service team.

Our children's menu includes a choice of two small bites or one big bite,
a dessert and a soft drink
£20

SMALL BITES

Crudités with Yoghurt & Cucumber Dip

Soup in a Cup

House Salad with Skewered Cherry Tomatoes and Grana Padano Bites

Breaded Chicken Strips or Fish Fingers

BIG BITES

Spaghetti and Meatballs

Grilled Free-Range Chicken Breast

Served with peas, carrots and a choice of French fries or mashed potato
The Milestone 'Happi Meal'
Presented in a take-away box, the 'Happi Meal' includes a cheese burger,
French fries and a Kinder Egg

Grilled Salmon Fillet with Stir Fry Vegetables

Mac & Cheese

DESSERTS

Selection of Ice-cream (2 scoops)

Honeycomb, strawberry, chocolate and vanilla

Banana Split

'Decorate your Own' Cupcakes

Mini Chocolate Fondue with Chunky Fresh Fruit and Marshmallows