SCRIPT

RESTAURANT & BAR

Breakfast

Every dish is made here in our own kitchen and cooked fresh to order, using produce from independent local suppliers.

The Full English

★ 18-Hole Full English 16.50
Two sausages, two rashers of back bacon, two free range fried eggs, black pudding, tomatoes, mushrooms, hash browns, baked beans & toasted bloomer

9-Hole Full English 12.00
Sausage, back bacon, free range fried egg, black pudding, tomato, mushroom, hash brown, baked beans & toasted bloomer

Veggie Full English (V) 14.50
Two veggie sausages, grilled halloumi, smashed avocado, tomato, mushroom, baked beans & toasted bloomer
Add two eggs +1.50

Eggs & Avocado

Eggs Benedict 10.00
Honey & mustard glazed ham, free range poached eggs, English muffin & hollandaise

★ Eggs Royale 12.50
Severn & Wye smoked salmon, free range poached eggs, English muffin & hollandaise

Smashed Avocado & Poached Eggs (V) 11.50
Toasted sourdough, free range poached eggs & pickled chilli

Breakfast Baps

Served with HP brown sauce or ketchup

Bacon 6.00

Bacon & egg 6.50

Sausage 8.00

Bacon & sausage 8.00

Bacon, sausage & egg 9.50

Sweet & Lighter

Brioche French Toast (V) 8.00
With mixed berry compote

Buttermilk Pancakes (V) 7.00
Made in our kitchen, with maple syrup
Add maple candy bacon +3.00 · berry compote +1.00

Banana & Walnut Granola (V) 6.00
Made in our kitchen, with Greek yogurt & berry compote

Rack of Toasted Bloomer (V) 5.50
Butter, jam & marmalade

Coffee & Tea

Espresso 2.80

Double Espresso 3.50

Americano 3.50

Flat White 4.00

Latte 4.25

Cappuccino 4.25

Iced Latte 4.25

Mocha 4.50

Hot Chocolate 4.50

Pot of English Breakfast Tea 3.50

Birchall Speciality Tea 4.25

Add a syrup ..... +0.50

Speciality teas: Earl Grey · Camomile · Green · Peppermint · Red Berry & Flower. Syrups: cinnamon · vanilla · caramel. Coffee by Kimbo of Naples, tea by Birchall. All coffee is a double shot as standard — ask for a single if you prefer.

★ **House favourite** · (V) **Vegetarian** · (VG) **Vegan** · **Free range eggs**

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Lunch

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Small Plates

ANY THREE *small plates* 24.00

Made for sharing — or keeping to yourself

★ Bourbon Glazed Chicken Wings 8.00
Sticky brown sugar & bourbon glaze

Chorizo & Manchego Croquettes 8.50
With smoked paprika mayo

★ The Script Sausage Roll 7.50
Homemade, with burnt apple ketchup

Beetroot Houmous (VG) 7.00
Pickled beets, toasted flatbread & olive oil

Padrón Peppers (VG) 7.00
Blistered, with Dorset sea salt & lemon

Crispy Chicken Bites 9.00
Sweet & spicy Korean sauce with toasted sesame seeds

Salt & Pepper Squid 9.50
Fried crisp, with sweet chilli sauce & pickled red chilli

Garlic & Chilli King Prawns 9.00
With lemon gremolata & charred lime

Mozzarella Fries (V) 8.50
Hot honey drizzle & pickled chilli

Lighter Bites

Warm Butternut Squash Salad (V) 10.50
Squash, sweet potato, red onion & lentils

Severn & Wye Smoked Salmon 12.00
With sauce gribiche — chopped egg, capers, gherkins & herbs

★ The Script Caesar Salad 12.00
Cos lettuce, garlic croutons, anchovies & parmesan
Add chicken +5.00

Sides

Koffmann fries 5.00

Caesar salad 4.50

Baby jackets, sour cream & chive 4.50

The Script winter salad 4.00

Ask for our sandwich and dessert menus

Mains

Flat Iron Steak 22.50
Skin-on fries, flat mushroom, grilled tomato & watercress
Add peppercorn sauce +3.50

★ The Script Cheeseburger 17.50
Cheese, Guinness onions, cos, tomato, pickles & burger sauce, with Koffmann fries
Add bacon +1.00

Cumberland Sausage & Mash 16.50
Clotted cream mash, winter greens & Guinness gravy

Ham, Egg & Chips 15.50
Honey & mustard glazed ham, free range eggs, hand-cut chips & watercress

Root Vegetable Lasagne (V) 14.00
Sweet potato, carrot & squash under a walnut crust

★ London Pride Battered Haddock 18.00
Hand-cut chips, mushy peas & tartare sauce

Buttermilk Fried Chicken Burger 16.50
Cos lettuce, tomato, pickled slaw & mayo, with Koffmann fries

King Prawn & Chorizo Linguine 16.50
Finished with lemon gremolata

Lentil Shepherd's Pie (V) 15.00
Lentils & vegetables under mash, with winter greens

★ **House favourite** · (V) **Vegetarian** · (VG) **Vegan** · **Free range eggs**

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Sandwiches

Made in our kitchen with bread from Flourish Craft Bakery.
Served on white or brown bloomer with a basket of fries.

Coronation Chicken 10.00
Chicken in a lightly spiced, fruity coronation mayo with crisp cos lettuce

Free Range Egg Mayo (V) 9.00
Free range egg mayonnaise with fresh watercress

Honey & Mustard Glazed Ham 10.00
Thick-sliced, with tomato, rocket & mustard mayo

Red Leicester & Branston (V) 9.50
Sliced Red Leicester with a generous spread of Branston pickle

BLT 10.00
Crisp back bacon, sliced tomato, cos lettuce & mayo

The Ultimate Grilled Cheese (V) 9.50
Melted cheese between buttered bloomer, griddled until golden & crisp

The Script Triple Deck Club 14.50
Three layers of grilled chicken, back bacon, tomato, crisp cos lettuce & mayo

Triple Deck Veggie Club (V) 13.00
Three layers of beetroot houmous, tomato, roasted red peppers & avocado with vegan mayo

Steak Ciabatta 16.50
4oz flat iron steak, Guinness onions, a flat mushroom, rocket & Dijon mayo in toasted ciabatta

★ **House favourite** · (V) **Vegetarian** · (VG) **Vegan** · **Free range eggs**

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Sunday Lunch

Slow-roasted, carved to order and served the way Sundays should be. Every dish is made here in our own kitchen and cooked fresh to order, using produce from independent local suppliers.

Small Plates

To start — made for sharing, or keeping to yourself

Severn & Wye Smoked Salmon 7.00
With sauce gribiche — chopped egg, capers, gherkins & herbs

Beetroot Houmous (VG) 7.00
Pickled beets, toasted flatbread & olive oil

Salt & Pepper Squid 9.50
Fried crisp, with sweet chilli sauce & pickled red chilli

Chorizo & Manchego Croquettes 8.50
With smoked paprika mayo

★ **The Script Sausage Roll** 7.50
Homemade, with burnt apple ketchup

Crispy Chicken Bites 9.00
Sweet & spicy Korean sauce with toasted sesame seeds

Mozzarella Fries (V) 8.50
Hot honey drizzle & pickled chilli

The Sunday Roasts

Every roast comes with garlic & thyme King Edward roast potatoes, braised red cabbage, carrot & swede mash, maple-roasted parsnips, mixed greens, Yorkshire pudding & gravy

★ **Aged English Sirloin** 24.50
Roasted, rested & carved to order

Slow-Roasted Pork Belly 19.50
Cooked low & slow, finished with crackling

Lemon & Thyme Half Chicken 22.00
Roasted with lemon & fresh thyme

Squash & Spinach Wellington (VG) 17.50
Butternut squash, sweet potato & spinach in puff pastry

Mains

★ **London Pride Battered Haddock** 18.00
Hand-cut chips, mushy peas & tartare sauce

★ **The Script Cheeseburger** 17.50
Cheese, Guinness onions, cos, tomato, pickles & burger sauce, with Koffmann fries
Add bacon +1.00

Buttermilk Fried Chicken Burger 16.50
Cos lettuce, tomato, pickled slaw & mayo, with Koffmann fries

Ham, Egg & Chips 15.50
Honey & mustard glazed ham, free range eggs, hand-cut chips & watercress

Lentil Shepherd's Pie (V) 15.00
Lentils & vegetables under mash, with winter greens

Add to your roast

Pigs in blankets 7.00
Red Leicester cauliflower cheese (V) 5.00
Koffmann fries 5.00
Sage & onion pork stuffing 5.00
Sage & onion stuffing (VG) 4.50

Kids

For little appetites

Little Sunday Roast *beef, pork, chicken or vegan wellington, with all the trimmings* 11.00
Kids' Burger *in a toasted bun* 9.00
Fish Bites *with fries & peas* 9.00
Chicken Bites *with fries & beans* 8.00
Linguine (V) *with tomato sauce* 7.00

★ **House favourite** · (V) **Vegetarian** · (VG) **Vegan** · **Free range eggs**

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Desserts

Every dish is made here in our own kitchen and cooked fresh to order, using produce from independent local suppliers.

Desserts

★ Sticky Toffee Pudding 5.50
Warm date sponge, toffee sauce & Lewis of London vanilla ice cream

Chocolate Brownie (VG) 5.00
With raspberry sorbet & warm chocolate sauce

Cheesecake of the Day 6.00
Ask your server what's on today

Ice Cream & Sorbets 4.50
Three scoops by Lewis of London · single scoop 1.50

Liqueurs & Cognac

25ML / 50ML

Liqueurs ..... 5.00 / 9.25
Baileys · Disaronno Amaretto · Frangelico · Kahlúa · Tia Maria · Mozart White Chocolate · Chambord · Cointreau

Martell VS Cognac ..... 7.00 / 12.95

Port & Dessert Wine

Tawny Port 4.00

White Port 4.00

Finca Antigua Moscatel 4.00
The perfect partner for sticky toffee pudding

★ **House favourite** · (V) **Vegetarian** · (VG) **Vegan** · **Free range eggs**

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Our Food Story

Nothing here arrives ready-made. Every dish is prepared in our own kitchen and cooked fresh the moment you order it, using ingredients from independent local businesses we know by name — kept simple, so good ingredients taste like themselves.

Crafted by Head Chef David Howard

1 **Grown & reared**
By farmers, growers and butchers close to home

2 **Delivered fresh**
Straight to our kitchen door, every morning

3 **Made in-house**
Prepared from scratch by our own chefs

4 **Cooked to order**
Cooked the moment you order, then straight to your table

Meet our suppliers

