



FOOD & DRINKS MENU

WIFI PASSWORD
Ateoclock2025



TripAdvisor

Please ask a member of staff for detailed allergen advice.

BRUNCH & LUNCH

(12:00 - 17:00)

EGGS BENEDICT Toasted bread, crispy bacon & poached eggs topped with hollandaise sauce	11.50
EGGS ROYALE Toasted bread, smoked salmon & poached eggs topped with hollandaise sauce	13.50
SMOKED SALMON & SCRAMBLED EGG Served on toasted bread	13.50
SMASHED AVOCADO & POACHED EGG Served on toast with cherry tomatoes & balsamic dressing	11.00
SCOTCH PANCAKES Served with either crispy fried bacon & maple syrup OR fresh berries & mascarpone	9.50
HASH BROWN STACK Served with sliced avocado, a fried egg & your choice of: • Grilled halloumi & chilli jam • Chorizo & chipotle mayo • Sauteed wild mushrooms & garlic butter	12.50
SOUP OF THE DAY With flavoured bread & butter	7.50
CROQUE MONSIEUR SANDWICH With ham, cheese & mustard	10.50
CROQUE MADAME SANDWICH Just like the "Croque Monsieur" but with a fried egg on top	11.00
OPEN MOZZARELLA & TOMATO SANDWICH With pesto, rocket leaves & a balsamic dressing	9.00
TUNA & CHEESE MELTED SANDWICH	10.50

All sandwiches are served with coleslaw & crisps

SMALL PLATES

(AVAILABLE 12:00 - 22:00)

We recommend ordering two - three dishes per person

HALLOUMI FRIES With a sweet chilli dipping sauce & dressed leaves	8.00
GARLIC TIGER PRAWNS In a tomato, red onion, garlic & chilli sauce, served with toasted bread Pairs well with our "Nicolas Rouzet, Coteaux d'Aix en Provence"	10.50
CRISPY CHILLI BEEF With chilli jam, pak choi & sesame seeds Pairs well with our "Sugarbush Hill Shiraz"	9.50
SALT & PEPPER CRISPY PORK BELLY With a date ketchup & dressed leaves	8.50
CRISPY CHICKEN STRIPS With a chilli & saffron mayo & grilled lime	9.50
SEABASS PAKORA With a chilli & saffron mayo, sugar snap peas & a mango salsa Pairs well with our "Plo de l'Isabelle Picpoul de Pinet"	10.00

Many of our dishes can be adapted to suit a range of dietary requirements.
Please ask your server for dietary versions of our menu.

DEEP FRIED GOATS CHEESE	9.00
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With a smooth red onion marmalade, radish & dressed leaves

Pairs well with our "Henri Ehrhart Cremant Brut 'Harmonie'"

TRIO OF PORK SCOTCH EGG	9.50
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Black pudding, chorizo & pulled pork scotch egg with chilli jam & roasted red peppers

DEEP FRIED BRIE	9.00
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With a honey & fig jam & dressed leaves

SLOW COOKED CARAMELISED ONION RISOTTO POT	9.00
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With a cheddar & herb crust

SLICED STEAK	16.00
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8oz rump steak with pico de gallo & a chilli & peanut cavolo nero

Great to share with your favourite sides 

GARLIC BREAD	5.00
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Add cheese	1.00
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ROASTED MINI JACKET POTATOES	8.00
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With smoked Applewood cheddar, chilli jam & a herb crust

BAO BUNS	12.00
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Served with dressed leaves & your choice of:

- Smoked duck breast, celeriac remoulade, red onion marmalade & spiced peanuts
- Grilled halloumi, hummus & chilli jam
- Crispy chilli beef, sesame seeds & sweet chilli sauce

S O C I A L S H A R E R S

(FROM 12:00 - 22:00)

THE SOCIAL SHARER	30.00
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A selection of halloumi fries, tempura prawns, trio of pork scotch egg, crispy chicken strips, crispy chilli beef, skinny fries, onion rings, garlic bread & dips. **Perfect for two to share!**

LOADED NACHOS	10.00
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Tortilla chips topped with salsa, sour cream, guacamole, red peppers & melted cheese

Add chilli beef	3.50
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LOADED SKINNY FRIES	
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Chilli Beef & Sour Cream	12.50
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Blue Cheese & Chilli Jam	13.00
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Add bacon	2.00
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THE SOCIAL CHEESE BOARD	
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Five cheeses served with crackers, fruits & chutney	15.00
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Seven cheeses served with crackers, fruits & chutney	18.00
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S I D E S

ANY 3 FOR 12.50

HAND-CUT CHUNKY CHIPS	5.00
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SKINNY FRIES	4.50
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CHEESY MASH	5.00
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BEER BATTERED ONION RINGS	4.50
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HOUSE SALAD	4.50
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ROCKET & SHAVED PARMESAN SALAD	4.50
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GARLIC NEW POTATOES	5.00
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COCKTAILS

PORNSTAR MARTINI

9.75

Absolut Vanilia, Passionfruit Liqueur, Pineapple Juice, Prosecco

ESPRESSO MARTINI

9.75

Absolut Vanilia, Kahlua, Espresso, Sugar Syrup, Vanilla Syrup

APEROL SPRITZ

9.25

Aperol, Prosecco, Soda

PINA COLADA

9.50

Bacardi Carta Blanca, Malibu, Coconut Syrup,
Pineapple Juice, Milk, Cream

RUM PASSION

10.00

Sailor Jerry, Malibu, Pineapple Juice, Lime, Grenadine,
Passionfruit Syrup

BLOOD ORANGE FIZZ

9.25

Beefeater Blood Orange, Lemon, Blood Orange Syrup,
Prosecco, Lemonade, Orange Juice

AFTER ATE

9.50

Baileys, Creme De Cacao, Creme De Menthe, Milk, Cream.

Our Signature Cocktail.

RASPBERRY & RHUBARB MARTINI

10.50

Absolut Citron, Giffard Rhubarb Liqueur, Raspberry Puree,
Apple Juice, Sugar Syrup

RHUBARB COOLER

9.75

Giffard Rhubarb Liqueur, Beefeater Gin, Cranberry Juice,
Sugar Syrup, Lemonade

MOJITO

9.00

Bacardi Carta Blanca, Sugar Syrup, Lime, Mint, Soda
(Something Extra? Make it passionfruit, raspberry, rose or mango for 50p more)

ZOMBIE

10.75

Havana 3, Havana 7, Wray & Nephew, Passionfruit,
Pineapple & Cranberry Juice, Grenadine, Lime

LEMON CHEESECAKE

10.00

Limoncello, Lemon, Licor 43, Apple Juice, Gingerbread Syrup, Biscuit

MANGO FIZZ

9.50

Bacardi Carta Blanca, Aperol, Mango Syrup, Lime, Pineapple Juice, Lemonade

ROSE & RHUBARB MARTINI

11.00

York Rhubarb Gin, Vermouth, Rhubarb Liqueur, Rose Syrup

COSMOPOLITAN

10.25

Absolut Citron, Triple Sec, Cranberry Juice, Lime, Sugar

DRY OR DIRTY MARTINI

9.25

Tanqueray or Absolut, Vermouth (Dirty + Olive Brine)

YORK GIN 75

9.50

York Gin, Lemon, Sugar, Prosecco

CHERRY BAKEWELL

10.50

Disaronno, Chambord, Apple Juice, Lemon, Sugar Syrup, Egg White

SALTY DOG

Monkey Shoulder, Licor 43, Honey, Salt

11.00

ELDERFLOWER TOM COLLINS

Hendricks Gin, Elderflower Cordial, Lemon, Sugar Syrup, Soda Water

9.50

THE AMERICANO

Campari, Vermouth, Soda Water

10.25

NEGRONI

Tanqueray, Antica Formula, Campari

11.00

SOCIAL 8 SOURS

Your choice of Jameson / Disaronno / Licor 43 / Aperol / Midori
With Lemon, Sugar & Egg White (Optional)

10.50

SOUR PASSION MARGARITA

Tequila Blanco, Triple Sec, Passionfruit, Sugar Syrup, Lemon

11.50

MAI TAI

Havana 3, Havana 7, Triple Sec, Lime, Almond Orgeat

10.50

MARGARITA

Tequila Blanco, Triple Sec, Lime, Sugar Syrup

9.75

OLD FASHIONED

Buffalo Trace Bourbon, Demerara, Angostura Bitters

10.00

SPICY MANGO MARGARITA

Chilli Infused Tequila Blanco, Spicy Mango Syrup, Triple Sec, Lime, Sugar Syrup

10.25

NON ALCOHOLIC

Tropical Punch, Virgin Mojito, Sparkling Elderflower Fizz,
Virgin Pornstar, Berry Cooler, Virgin Colada, Virgin Rhubarb Cooler

5.75 EACH

Some of our cocktails can also be made non-alcoholic.
Please ask your server for more details.

	25ml (no mixer)	50ml (no mixer)
TANQUERAY 0.0% GIN	3.00	4.50
TANQUERAY FLOR DE SEVILLA 0.0% GIN	3.50	5.50
HEINEKEN 0% BEER 330ml	4.50	

COCKTAIL SHARERS

- ZOMBIE SHARER

30.00

GIN / MARTINI TREE

105.00

Includes espresso, pornstar or raspberry & rhubarb
martini OR 50ml Beefeater blood orange, Beefeater pink
or Tanqueray gin. (includes 12 of the same drinks)

MARTINI FLIGHT BOARD

27.00

Enjoy an Espresso, Pornstar & Raspberry
& Rhubarb Martini all at once

SHOTS

PINK LEMONADE	4.50
Absolut, Lemon, Grenadine	
SNICKERS	4.50
Baileys, Kahlua, Frangelico, Salt	
CHOCOLATE ORANGE	4.50
Triple Sec, Crème De Cacao	
AFTER ATE	4.50
Baileys, Crème De Cacao, Crème De Menthe	
BABY GUINNESS	4.50
Kahlua, Baileys	
B52	4.50
Triple Sec, Kahlua, Baileys	
MELON BALL	4.50
Absolut, Pineapple, Midori	
M&M	4.50
Kahlua, Dissaronno	
TEQUILA	4.50
Rose, Silver, Gold, Coffee, Pink Grapefruit, Watermelon, Mexican Lime, Chilli Infused	
SAMBUCA	4.50

ANY 4 SHOTS FOR £14.00 (MUST BE THE SAME)

LIQUEURS

25ml (no mixer) 50ml (no mixer)

MALIBU	4.35	7.20
APEROL	4.35	7.20
COINTREAU	4.65	7.80
PEACH SCHNAPPS	4.10	6.70
KAHLUA	4.10	6.70
TIA MARIA	4.10	6.70
DISARONNO	4.35	7.20
MIDORI	4.35	7.20
LIMONCELLO		6.00
BAILEYS		6.50

BEERS & CIDER

PERONI 330ml	5.00
CORONA 330ml	5.00
RUDGATE RUBY MILD 500ml	6.50
RUDGATE JORVIK BLONDE 500ml	6.50
RUDGATE PILSNOR 500ml	6.75
BLACK SHEEP 500ml	6.25
REKORDERLIG STRAWBERRY & LIME 500ml	6.00
REKORDERLIG WILD BERRIES 500ml	6.00
BULMERS 500ml	5.50
HEINEKEN 0% 330ml	4.50
PERONI GLUTEN FREE 330ml	4.50

DRAUGHT

Half Pint Pint

BIRRA MORETTI	3.35	6.45
BEAVERTOWN NECK OIL	3.50	6.75
OLD MOUT BERRIES & CHERRIES	3.35	6.45
AMSTEL	3.00	5.75
GUINNESS	3.35	6.45

WHITE WINE

Country/Region 175ml 250ml Bottle

GUEST WHITE WINE **26.00**

Please ask your server for more details

LUA NOVA VINHO VERDE (VE) 3 Portugal **7.50 9.50 28.00**

Zesty, Citrus, Lightly Spritzed

OMBRELLINO PINOT GRIGIO (VE) 1 Italy **7.50 9.50 28.00**

Refreshing, Stone fruits, Citrus, Floral

**KENDERMANN'S KABINETT
RIESLING 4** Germany **7.75 9.75 29.00**

Refreshing, Peach, Grapefruit, Apple, Sweet *The team love*

**WILD OCEAN
CHARDONNAY (VE) 2** South Africa **8.00 10.00 30.00**

Balanced, Tropical & Citrus Fruits, Subtle Vanilla

**FERNLANDS SAUVIGNON
BLANC 1** New Zealand **8.75 10.75 32.00**

Gooseberry, Passionfruit, Guava, Grassy

LYRARAKIS ASSYRTIKO 2 Greece **8.75 10.75 33.00**

Crisp, Minerally, Zesty, Ripe Orchard
Fruits, White Peach *Try Something Different*

**CONDE DE CASTILE
RIOJA BLANCO (VE) 2** Spain **34.00**

Pear, Quince, Honey, Cream

VALLE BERTA GAVI (VE) 1 Italy **36.00**

Zesty Lemon, Ripe Peach, Pears, Floral, Textured *If You Love Pinot Grigio, Try this*

**PLO DE L'ISABELLE PICPOUL
DE PINET (V) 2** France **38.00**

Racy, Lemon, Lime, Melon & Green Apple

EL CANTE ALBARIÑO 1 Spain **42.00**

Balanced, Nectarine, Peach, Citrus,
Refreshing Acidity

**HENRI EHRHART ELEMENT
TERRE PINOT GRIS 3** France **45.00**

Rich, Ripe Citrus, Creamy, Spicy

**GHOST IN THE MACHINE
CHENIN BLANC (VE) 2** South Africa **47.00**

Stone fruit, Hazelnut, Almond, Smoky

LOUIS LATOUR MACON LUGNY 2 France **50.00**

Rounded, Honey, Acacia, White Fruit

**DOMAINE REVERDY
DUCROUX SANCERRE (V) 1** France **60.00**

Fresh, Silky, Citrus, Herbaceous

**VAILLONS SEGUINOT BORDET
CHABLIS PREMIER
CRU VAILLONS 2** France **92.00**

Delicate, White Peach, White Flowers, Fresh

WHITES

1

Dry

3

Medium

5

Sweet

E

Full

C

Medium

A

Light

REDS

(VE) VEGAN • (V) VEGETARIAN • (O) ORGANIC

125ml glass sizes available on request

RED WINE

	Country/Region	175ml	250ml	Bottle
GUEST RED WINE				26.00
Please ask your server for more details				
FIVE RAVENS PINOT NOIR (VE) A	Romania	7.25	9.25	27.00
Bright, Strawberry, Redcurrant, Spicy				
HILLVILLE ROAD MERLOT C	Australia	7.50	9.50	28.00
Soft, Juicy, Plums, Red Cherry, Toasted Vanilla <i>The team love</i>				
SUGARBUSH HILL SHIRAZ D	South Africa	7.75	9.75	29.00
Pronounced, Full Bodied, Blackberry, Plums, Herbaceous				
RISCOS MALBEC (VE) D	Chile	8.00	10.00	30.00
Bold, Black Fruits, Hints of Coffee				
TERRA VEGA GRAN RESERVA CABERNET SAUVIGNON (VE) E	Chile	8.75	10.75	33.00
Complex, Red & Black Berries, Nutmeg				
MOZZAFIATO PRIMATIVO (VE) E	Italy			34.00
Rich, Cherries, Chocolate, Dried Prunes & Dates				
GRATI "G" CHIANTI (VE) B	Italy			36.00
Raspberries, Blueberries, Sweet Spice, Chocolate				
DOMAINE DU SABOT BEAUJOLAIS-VILLAGES (V) B	France			38.00
Elegant, Strawberry, Raspberry, Juicy				
MARCELO PELLERITI VALLE DE UCO MALBEC, MENDOZA D	Argentina			41.00
Intense, Plum, Blackcurrant, Dried Fruit, Bramble				
DEHESA DE GAZANIA D	Spain			42.00
RIOJA RESERVA (VE)				
Red Cherry, Red Plum, Vanilla, Tobacco, Cacao Hints				
GHOST IN THE MACHINE SHIRAZ (VE) E	South Africa			47.00
Bold, Red Berries, Full Bodied, Black Pepper <i>A Natural Wine</i>				
HENRI EHRHART PINOT NOIR A	France			50.00
Silky, Elegant, Wild Berry Fruits, Vanilla, Nutmeg				
RESERVE DES DENTELLES CHÂTEAUNEUF-DU-PAPE E	France			55.00
Full Bodied, Blackberry, Damson, Baking Spices				
AMARONE CLASSICO 'VIGNETI DI ROCCOLO' CANTINA NEGRAR E	Italy			60.00
Intense, Brooding, Sweet Dark Fruit, Prunes, Indulgent				
LA RÉSERVE DE LÉOVILLE-BARTON, ST JULIEN D	France			80.00
Complex, Blackcurrent, Soft Tannins, Cedar, Earthy				
GIACOMO FONOCCHIO 'BUSSIA' BAROLO D	Italy			98.00
Robust, Wild Black Berry, Forest Floor, Mint, Rose Petal				

WHITES

1

Dry

3

Medium

5

Sweet

E

Full

C

Medium

A

Light

REDS

(VE) VEGAN • (V) VEGETARIAN • (O) ORGANIC

125ml glass sizes available on request

ROSE WINE

	Country/Region	175ml	250ml	Bottle
PESCADERO POINT WHITE ZINFANDEL (VE) 5	USA	7.00	9.00	26.00
Vibrant, Strawberry, Watermelon, Sweet				
LUA NOVA VINHO 3 VERDE ROSÉ (VE)	Portugal	7.25	9.25	27.00
Fresh, Wild Raspberries, Citrus, Slight Spritz				
BEL CANTO PINOT GRIGIO DELLE VENEZIE (VE) 1	Italy	7.50	9.50	28.00
Delicate, Fresh, Floral, Ripe Red Berry Fruits  <i>The team love</i>				
NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE (V) 2	France	8.75	10.75	33.00
Elegant, Strawberries, Redcurrant, Lychee Hues				
HENRI EHRHART PINOT NOIR ROSÉ 1	France			43.00
Raspberries, Cherries, Floral Violet Notes  <i>A must try</i>				
WHISPERING ANGEL ROSÉ 2	France			50.00
Fresh, Peach, Rose Water, Summer Berries				
DOMAINE OTT ROSÉ (O) (VE) 1	France			80.00
Iconic, Grapefruit, Citrus, White Flowers				

SPARKLING WINE & CHAMPAGNE

	Country/Region	125ml	Bottle
PROSECCO BEL CANTO (VE) 2	Italy	6.75	31.00
Delicate Bubble, Peach, Pear, Zesty  <i>The team love</i>			
FIAMMETTA PROSECCO ROSÉ (VE) 2	Italy	6.75	31.00
Ripe, Raspberry, Floral Acacia, Violets			
HENRI EHRHART CREMANT BRUT HARMONIE 1	France		36.00
Smooth, Peach, Pear, Apple, Floral Honeysuckle			
HATON RESERVE CHAMPAGNE BRUT (VE) 1	France		56.00
Rich, Stone Fruit, Lemon, Vanilla, Toasty, Nutty			
CHAPEL DOWN ENGLISH ROSÉ 2	England		58.00
Crisp, Strawberries, Raspberry, Cherries, Rose Petals			
TAITTINGER BRUT RESERVE NV 1	France		72.00
Elegant, Peach, Citrus, Acacia, Brioche, Honey			
TAITTINGER ROSÉ NV 2	France		82.00
Fresh Raspberry, Red Cherry, Strawberry, Rose Hues			
BOLLINGER SPECIAL CUVÉE NV 1	France		100.00
Rich, Indulgent, Ripe Pear, Brioche, Biscuit, Nuts			
DOM PERIGNON NV 2	France		235.00
Exceptional Depth, Rich Texture, Brioche, Nuts			

NON-ALCOHOLIC WINE

	Country/Region	175ml	250ml	Bottle
STORMHOEK PURE SAUVIGNON BLANC 0% (VE) 2	South Africa	4.50	6.50	18.00
Fresh, Light, Gooseberry, Citrus, Floral				

(VE) VEGAN • (V) VEGETARIAN • (O) ORGANIC

Dessert wines and port available on our dessert menu. Please ask your server.

V O D K A

	25ml	50ml
ABSOLUT BLUE	4.35	7.20
ABSOLUT VANILIA	4.35	7.20
ABSOLUT RASPBERRI	4.35	7.20
BELVEDERE	5.50	9.50
GREY GOOSE	6.25	11.00

G I N

	25ml	50ml
YORK GIN	5.40	9.30
YORK ROMAN FRUITS	5.40	9.30
YORK MEDITERRANEAN LEMON	5.40	9.30
YORK RHUBARB	5.40	9.30
TANQUERAY	4.65	7.80
TANQUERAY FLOR DE SEVILLA	5.75	10.00
BEEFEATER PINK	4.65	7.80
BEEFEATER BLOOD ORANGE	4.65	7.80
HENDRICK'S	5.50	9.50
MONKEY 47	7.00	12.50

R U M

	25ml	50ml
BACARDI	4.35	7.20
SAILOR JERRY	4.35	7.20
KRAKEN	4.90	8.30
HAVANA 3	4.35	7.20
HAVANA 7	4.45	7.40
WRAY & NEPHEW	6.00	10.50
DIPLOMATICO RESERVA	7.40	13.30
OLD J SPICED	4.65	7.80

B R A N D Y

	25ml	50ml
HENNESSY VS COGNAC	5.45	9.40
REMY MARTIN VSOP	6.25	11.00
MARTELL VS COGNAC	5.00	8.50

Add Mixer (exc J20)	1.00
Add Fever Tree Tonic	2.50

W H I S K E Y

	25ml	50ml
JACK DANIEL'S	4.65	7.80
JAMESON	4.65	7.80
GLENFIDDICH 12YO	6.00	10.50
GLENMORANGIE 12YO	6.50	11.50
BUFFALO TRACE	4.90	8.30
MAKERS MARK	5.20	8.90
DEAD RABBIT	7.95	14.40
BALVENIE 12YO	7.95	14.40
MONKEY SHOULDER	5.50	9.50

S O F T D R I N K S

J20	Apple & Mango / Orange & Passionfruit	4.00
JUICE	Apple, Orange, Pineapple, Cranberry	2.70
FEVER-TREE	Ginger Ale, Ginger Beer	2.70
FEVER-TREE TONIC WATERS		2.70
BOTTLED WATER	Still, Sparkling 330ml	3.00
BOTTLED WATER	Still, Sparkling 750ml	4.50
BOTTLED COKE	330ml	4.00
COKE	Draught	3.25
DIET COKE	Draught	3.00
LEMONADE	Draught	3.00
SPARKLING ORANGE	Draught	3.00
SODA WATER	Draught	1.25

HOT DRINKS & LIQUEUR COFFEES

ESPRESSO	3.00
MACCHIATO	Single Shot 3.00
DOUBLE ESPRESSO	3.25
AMERICANO	3.25
LATTE	3.25
MACCHIATO	Double Shot 3.25
CAPPUCCINO	3.50
FLAT WHITE	3.50
MOCHA	3.50
CORTADO	3.50
HOT CHOCOLATE	3.50
ADD SYRUPS	0.50
Vanilla, Toffee Nut, Caramel, Hazlenut, Orange, Gingerbread	
TEA	2.75
English Breakfast Tea, Earl Grey, Green Tea, Peppermint Tea, Camomile Tea, Fruit Tea, Decaf Tea	
Oat milk and decaf coffee available on request	
ICED COFFEE	3.50
LIQUEUR COFFEE	7.50
With Baileys, Tia Maria, Martell, Jameson, Cointreau or Frangelico	

SOCIAL & LOUNGE

— BY ATE O'CLOCK —

BAR SNACKS

RED ONION MARMALADE HUMMUS & SALTED TORTILLA CHIPS	4.50
MARINATED OLIVES	4.50
BAR JARS (Please ask your server for todays selection)	4.50

**A discrestionary 10% service charge will be added to your final bill.
100% of which will be distributed amongst the staff working here today.**

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

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