

Serpentine Bar & Kitchen

PLEASE TAKE
NOTE OF YOUR
TABLE NUMBER AND
PLACE YOUR ORDER
AT THE BAR

WINE LIST
ON REVERSE

PIZZAS

OUR PIZZAS ARE MADE WITH ITALIAN TOMATOES AND BAKED IN A WOOD-FIRED OVEN FOR AN AUTHENTIC FLAVOUR

MARGHERITA (V) / 11.25
Pomodoro, mozzarella, oregano

DIAVOLA / 12.75
Pomodoro, Ventricina salami, roquito peppers, mozzarella

VEGETARIANA (V) / 12.50
Pomodoro, garlic-roasted broccoli, sun-blushed tomato, goat's cheese

FUNGHI (V) / 12.75
Pomodoro, garlic mushroom, baby spinach, mozzarella, Gran Moravia cheese

ORTOLANA (VG) / 12.25
Pomodoro, baby artichoke, red onion, rocket, toasted pine nuts

BBQ POLLO / 13.00
Pomodoro, BBQ chicken, red onion, jalapeños, mozzarella

SPICED LAMB / 12.75
Hummus, spiced lamb, fresh red chillies, smoked paprika-roasted chickpeas, coriander yoghurt

GARLIC, ROSEMARY AND MOZZARELLA PIZZA BREAD (V) / 6.50

SALADS

PULLED CHICKEN COBB / 13.50
Crispy bacon, avocado, tomato, soft-boiled free-range egg, Stilton, little gem, garlic croutons, blue cheese dressing

FREEKAH SALAD / 12.00
Baby kale, red chicory, raisins, radish, spring onion, rocket, lemon and garlic oil

PARK SALAD (VG) / 11.50
Purple carrot, tomato, new potato, radish, pickled red onion, red chard, mustard cress, shallot dressing

MAINS

BEER-BATTERED FISH AND CHIPS / 13.50
Battered white fish, tartare sauce, chips, mushy peas

SAUSAGE AND MASH / 11.00
Champ mash, caramelised onion gravy

VEGAN TROFIE PASTA (VG) / 11.25
Asparagus, peas, broad beans, mint and garlic oil

GRILLED CAULIFLOWER STEAK (V) / 11.75
Apricot, almond, coriander and minted bulgur wheat, lemon verbena yoghurt, gremolata

SERPENTINE BURGER / 10.50
Grilled beef burger, sticky onion relish, smoked cheddar, beef tomato, baby gem, pickled gherkin, buttermilk bun

BLACK BEAN AND QUINOA VEGGIE BURGER (VG) / 9.25
Black bean, carrot and quinoa burger, sweet pickled red onion, grilled courgette, red pepper tapenade, white floured bap

FISH FINGER SANDWICH / 9.25
Breaded white fish, tartare sauce, little gem, floured white bap

WOOD-FIRED BBQ PULLED PORK / 9.75
Barbecue-spiced pork shoulder, hot smoked paprika aioli, pickled red cabbage and carrot slaw, buttermilk bun

ADD MIXED LEAF SALAD TO ANY SANDWICH OR BURGER / £3.25

SOUP AND SIDES

SOUP OF THE DAY WITH SOURDOUGH / 5.75

BREAD AND BUTTER / 3.75
CHIPS / 4.00
CRUSHED SAUTÉED POTATO / 4.00
MIXED LEAF, TOMATO, CUCUMBER / 4.00
BUTTERED SPRING GREENS / 4.00

KIDS MENU

MINI MARGHERITA PIZZA (V) / 6.00
MINI HAM AND CHEESE PIZZA / 6.00
MINI BBQ POLLO PIZZA / 6.00
HOMEMADE FISH FINGERS AND CHIPS / 6.00
SAUSAGE AND CHIPS / 6.00
CHICKEN THIGHS, NEW POTATOES, BROCCOLI / 6.00
TOMATO PENNE (VG) / 6.00
CUCUMBER, RED PEPPER, CARROT (VG) / 2.00

GLUTEN FREE OPTIONS

PARK SALAD (VG) / 11.50
CHIPS / 4.00
CRUSHED SAUTÉED POTATO / 4.00
MIXED LEAF, TOMATO, CUCUMBER / 4.00
BUTTERED SPRING GREENS / 4.00

KIDS
CHICKEN THIGHS, NEW POTATOES, BROCCOLI / 6.00
CUCUMBER, RED PEPPER, CARROT (VG) / 2.00

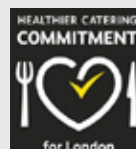
Gluten free bread available on request.
Gluten free pizza bases available for Margherita, Diavola and Ortalana.

BY PURCHASING YOUR FOOD AND DRINK WITH US TODAY YOU HAVE HELPED CARE FOR OVER 5,000 ACRES OF HISTORIC PARKLAND IN THE HEART OF LONDON. WE HOPE YOU ENJOY THE ROYAL PARKS AS MUCH AS WE DO.

(V) = VEGETARIAN / (VG) = VEGAN. We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

SERPENTINE ROAD, HYDE PARK, LONDON W2 2UH T 020 7706 8114 / E SERPENTINE@BENUGO.COM



	125ML	BOTTLE
SPARKLING AND CHAMPAGNE		
GLERA FRIZZANTE NV, VENETO, ITALY A light, soft, dry Frizzante with pear and stone fruit flavours and a delicate, fresh finish	6.50	-
NV PROSECCO SPUMANTE EXTRA DRY DOC, CA' DI ALTE, VENETO, ITALY A lovely dry Prosecco, with floral notes and a hint of pear	-	32.00
NV GRANDE RÉSERVE, DEVAUX, CHAMPAGNE, FRANCE Beautiful Pinot Noir richness, with aromas of baked apples and vanilla	-	48.00

	175ML	250ML	BOTTLE
WHITE WINE			
2016 MACABEO CASONA DI CASTANO, MURCIA, SPAIN Soft, juicy and fresh, this wine has notes of green apple and citrus	5.75	7.50	21.00
2016 SAUVIGNON BLANC, VILLA MONTES, VALLE CENTRAL, CHILE Bright and lifted, with a good balance of zesty citrus fruit and racy acidity	6.50	8.50	25.00
2016 PICPOUL DE PINET COTEAUX DU LANGUEDOC, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE A lovely balance of fresh lime, crisp acidity and green apple notes	6.75	9.25	27.00
2016 `P` PINOT GRIGIO, ALPHA ZETA, VENETO, ITALY Wonderfully balanced, with aromas of ripe peach and pear and a touch of flint	7.50	9.50	28.00

ROSÉ WINE			
2016 ROSÉ DE SYRAH IGP PAYS D'OC, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE A wonderful colour, with intense notes of strawberry and cassis	6.25	8.25	24.00

RED WINE			
2016 MONASTRELL CASONA DE CASTAÑO, MURCIA, SPAIN Ripe plum and cherry notes with soft tannins and a delicate, fruity finish	5.75	7.50	21.00
2016 MONTEPULCIANO D'ABRUZZO, IL FAGGIO, ABRUZZO, ITALY Soft, ripe tannins with a hint of mocha and delicious chocolate-cherry finish	6.25	8.25	24.00
2015 MENDOZA MALBEC, KAIKEN RESERVE, ARGENTINA Deep, ripe black fruits with extraordinary balance, freshness and soft tannins	6.75	9.25	27.00

DRAUGHT BEER 1/2 PINT / PINT

HEINEKEN, 5% ABV / 2.50 / 4.85
AMSTEL, 4.1% ABV / 2.50 / 4.85
SYMONDS CIDER, 4.5% ABV / 2.40 / 4.75
DEUCHARS IPA, 3.8% ABV / 2.30 / 4.50

BOTTLES

SOL, 4.6% ABV / 4.75
PERONI, 5.1% ABV / 4.75
OLD MOUT FLAVOURS, 4.0% ABV / 5.50
FENTIMANS GINGER BEER / 3.50