



Lunch

served in the Dining Room from Mondays to Fridays, 12pm to 3pm

APERITIF

Mimosa - Freshly squeezed orange juice, Grand Marnier, Delamotte champagne
VDQ - Vanilla infused Flor de Cana 4 yr rum, fresh lime, homemade vanilla sugar
Very Berry Smoothie - Blended strawberries, low fat yoghurt, raspberries, blueberries

STARTERS

Salad of endive with, pears, rocket, walnuts, stilton & orange dressing
Boston mussels & calamari, garlic, lemongrass, lime, coriander
Goat cheese salad with wild leaves, beetroots, pomegranate & balsamic dressing
Ham hock salad, prunes, poached egg, English mustard dressing
Roasted pepper beef salad with chipotle dressing & smoked cheddar
Beetroot & dill cured salmon with watercress, red onion, citrus dressing & caviar

MAINS

Slow braised ox-cheek, buttered mash, glazed carrots, black truffle, red wine gravy
Char-grilled AAA Canadian striploin, buttered mash, peppercorn sauce
Roast Barbary duck breast, spinach, sweet potatoes, wild berry gravy
Risotto with tiger prawns, tomato, parmesan & white wine
Fusilli with wild mushroom, shaved parmesan
Grilled yellowfin tuna, grilled asparagus, sauce vierge
Pan-roast salmon, bubble & squeak. lemon butter sauce
Whole herb roast seabass, tomato cucumber salad (allow 25 min)

ROTISSERIES

Prime angus rib eye, roast garlic & shallot with horseradish sauce for 2 (allow 30 min)
Corn-fed chicken, mixed herb, thyme, lemon, bread sauce (half or whole)

SIDES

Buttered mash	Glazed carrots	Cabbage & bacon
Beetroot & green bean salad	Wild leaf salad	Mixed bean salad with herb lemon
Grilled sweetcorn	Tomato cucumber salad	Buttered peas

DESSERTS AND SAVOURIES

Roasted pineapple, yogurt ice-cream, almond biscuit
Orange syllabub, mango & passion fruit salad
Chocolate & coffee mousse, coffee sauce, cream, vanilla shortbread
Apple & blackberry crumble, custard sauce
Strawberries, clotted cream, almond biscuit
Colston Bassett stilton, tomato & apple chutney, walnut bread

Today's Set Lunch

Cream of asparagus soup
or
Chicken salad, beetroot, tomato & beans
or
Salad of spinach with roasted garlic, walnuts, feta cheese
or
Honey roast Gammon ham, new potatoes, peas, parsley cream sauce
or
Poached sole, wild leaf salad, vine tomatoes, lemon butter sauce
or
Spaghetti, capes, black olives, tomato sauce, parmesan
or
Vanilla parfait, pear
or
Dark chocolate & Guinness cake, brandy prunes
or
Coffee / tea
3 course 165

10% service charge to be added

Executive Chef: David Tamlyn

this menu is for reference only and is subject to change without prior notice



Dinner

served in the Dining Room from Mondays to Fridays, 6pm to 12pm

APERITIF

Mimosa - Freshly squeezed orange juice, Grand Marnier, Delamotte champagne
VDQ - Vanilla infused Flor de Cana 4 yr rum, fresh lime, homemade vanilla sugar
Very Berry Smoothie - Blended strawberries, low fat yoghurt, raspberries, blueberries

STARTERS

Cream of asparagus soup with truffle oil
Salad of endive with, pears, rocket, walnuts, stilton & orange dressing
Boston mussels & calamari, garlic, lemongrass, lime, coriander
Goat cheese salad with wild leaves, beetroots, pomegranate & balsamic dressing
Ham hock salad, prunes, poached egg, English mustard dressing
Roasted pepper beef salad with chipotle dressing & smoked cheddar
Beetroot & dill cured salmon with watercress, red onion, citrus dressing & caviar

MAINS

Slow braised ox-cheek, buttered mash, glazed carrots, black truffle, red wine gravy
Pan-roast calves liver, roast potatoes, beans, fried egg, port wine gravy
Char-grilled AAA Canadian striploin, buttered mash, peppercorn sauce
Roast Barbary duck breast, spinach, sweet potatoes, wild berry gravy
Risotto with tiger prawns, tomato, parmesan & white wine
Spaghetti with wild mushroom, shaved parmesan
Grilled yellowfin tuna, grilled asparagus, sauce vierge
Pan-roast salmon, bubble & squeak. lemon butter sauce
Whole herb roast seabass, tomato cucumber salad (allow 25 min)

ROTISSERIES

Prime angus rib eye, roast garlic & shallot with horseradish sauce for 2 (allow 30 min)
Slow roast shoulder of lamb with pot-roast vegetables & red wine gravy
Suckling pig with apple sauce, for 2
Corn-fed chicken, mixed herb, thyme, lemon, bread sauce and gravy (half or whole)

SIDES

Buttered mash	Glazed carrots	Cabbage & bacon
Beetroot & green bean salad	Wild leaf salad	Mixed bean salad with herb lemon
Grilled sweetcorn	Tomato cucumber salad	Buttered peas

DESSERTS AND SAVOURIES

Vanilla parfait, poached pear, toasted almond
Roasted pineapple, yogurt ice-cream, almond biscuit
Dark chocolate & Guinness cake, brandy prunes
Orange syllabub, mango & passion fruit salad
Chocolate & coffee mousse, coffee sauce, cream, vanilla shortbread
Apple & blackberry crumble, custard sauce
Strawberries, clotted cream, almond biscuit
Colston Bassett stilton, tomato & apple chutney, walnut bread

10% service charge to be added

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The Pawn Bubbles Brunch

Add \$ 288 and enjoy free flow of Champagne Delamotte

Add \$ 128 and enjoy free flow of white / red wine

Badet Clement (France)

Saturday and Sunday, noon-2:30pm

From The Bar

Classic peach bellini - Peach purée, Peach liqueur, Prosecco - \$ 120

Mimosa - Freshly squeezed OJ, Grand Marnier, Champagne - \$ 125

Gazpacho Bloody Mary - Blended sweet baby tomatoes,

Absolut vodka, coriander, cucumber & all the spices - \$ 90

Brunch

served in the Dining Room on Saturdays, Sundays and public holidays, 11am to 3pm

STARTERS

Cream of cauliflower soup with white cheddar
Salad of endive with, pears, rocket, walnuts, stilton & orange dressing
Boston mussels & calamari, garlic, lemongrass, lime, coriander
Goat cheese salad with wild leaves, beetroots, pomegranate & balsamic dressing
Ham hock salad, prunes, poached egg, English mustard dressing
Roasted pepper beef salad with chipotle dressing & smoked cheddar
Beetroot & dill cured salmon with watercress, red onion, citrus dressing & caviar
Irish rock oysters (dozen/half dozen)

TODAY'S BRUNCH

Sausage & mash, peas, onion gravy
Vanilla French toast with bacon, banana & golden syrup
Omelette, choice of pepper, onions, ham, mushroom, herbs, tomatoes or all, with wild leaf salad
Honey roast gammon ham, mash, fried hens eggs & piccalilli
The Pawn poached salmon salad, new potatoes, fennel, dill mayo & caviar
Scrambled eggs, Scottish smoked salmon & Irish rock
"The Pawn Breakfast" sausage, bacon, bubble & squeak, black pudding, eggs, grilled tomato, toast, beans
Buttermilk pancakes with fresh fruit & whipped vanilla cream
Toasted English muffin, poached eggs hollandaise with Loch Fyne smoked salmon
with honey roast ham

ROTISSERIES / SUNDAY ROASTS

Prime angus rib eye, roast garlic & shallot with horseradish sauce for 2 (allow 30 min)
Slow roast shoulder of lamb, rosemary, garlic, for 3ish
Crispy pork belly with apple sauce
Corn-fed chicken with leek stuffing for 2
(all the above served with roasted potatoes, Yorkshire pudding, vegetables & gravy)

DESSERTS AND SAVOURIES

Vanilla parfait, poached pear, toasted almond
Home made scone, clotted cream, home made strawberry jam
Roasted pineapple, yogurt ice-cream, almond biscuit
Orange syllabub, mango & passion fruit salad
Dark chocolate & Guinness cake, chocolate mousse, brandy prunes
Apple & blackberry crumble, custard sauce
Sticky toffee pudding, toffee sauce, butterscotch ice-cream
Colston Bassett stilton, tomato & apple chutney, walnut bread

10% service charge to be added

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Living Room Food Menu

Monday - Saturday 11am - 12.30am

Sunday 11am - 10.30pm

Walnuts.
Pickled egg, onions.
Heinz beans on toast.
Scotch egg, mustard mayo.
Welsh rarebit.
Chips with chipotle mayonnaise.
Crispy pigs ear, devilled whitebait, caper and mayo.
Devils on horseback.
Bacon & egg salad.
Bowl of whitebait.Pork scratchings.

Chicken liver & foie gras parfait, onion chutney.
Beef carpaccio.
Prawns in shell with cocktail sauce (pint/half)
Scottish smoked salmon, brown bread.
Six Irish rock oysters, chorizo & shallot vinegar.
English bacon rolls.

Roast beef sandwich, horseradish mayonnaise.
Ploughman's platter with crusty bread.
Sausages, creamy mash, peas, onion gravy.
Homemade pie of the day, chips.
English breakfast, toasted open sandwich.
Lamb madras with rice.
Fish & chips with peas, homemade tartar sauce.

The Pawn sharing platter
Mini battered fish and chips, devils on horseback,
devilled whitebait, crispy pig's ears. Served with a
selection of dips.

Cheese platter
selection of cheeses, chutney, bread and pickles.

Dessert of the day (served until 10.30pm)
please ask your server for more details.

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The Pawn Collection

We have seen the evolution of cocktails from the 1920's to 1950's...this unique and refined selection of cocktails has been created for the future.

Wasabi Martini

Belvedere vodka shaken with fresh cucumber, lemon juice, wasabi and fresh ginger. A remarkable cocktail.

Pawn Broker

Grey Goose vodka, wild raspberry liqueur, shaken cold with muddled fresh raspberries and a touch of homemade raspberry syrup.

Sakura

Crushed red and green grapes, mint, sake, lime juice.

The Hustler

Tanqueray gin, Cointreau tangerine liqueur, fresh lychees, passion fruit juice and lime.

Dragon fruit Mojito

Flor de Cana 4yr rum, mint, dragon fruit pieces, lime, pear juice and soda water.

Chinese Lantern

Ginger and lime muddled with lychees, lychee liqueur, shaken with Pravda vodka. Our signature.

Figgle

Morgan's spiced rum, Grand Marnier, lime juice, orange juice, cinnamon syrup, muddled figs.

Digestivo

Amaretto almond and apricot, Baileys, espresso and grated cinnamon. A great post dinner drink.

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The Pawn Identity

The post Prohibition era saw the creation of the fruit based cocktails. The Pawn's original and authentic & aromatic cocktails combine the freshest ingredients with selection of premium spirits and infusions.

Herbal Thyme Martini

Belvedere citrus, orange marmalade, lemon juice, fresh aromatic thyme.

Bergamot (created by WONG, Wai Cheung (Kennie))

Martini Bianco vermouth infused Earl Grey tea, lychee syrup, lemon juice.

VDQ

Vanilla infused Flor de Cana 4 year old rum shaken with fresh lime juice and homemade vanilla sugar. Hemingway would be proud!

Pawn Fiction

Crushed apples, Calvados, Apple schnapps, Martell VSOP brandy, lemon juice, honey syrup, lemonade.

Brokerage

Crushed apples, Belvedere vodka, apple schnapps, apple juice, a touch of lemon juice and sugar.

Sage Lady

Cucumber, sage, Mango vodka, Cointreau, peach bitters.

Madagascan Mojito

Fresh mint muddled with passion fruit, ginger, home made mint sugar, Vanilla infused Flor de Cana 4 year old rum, crowned with soda water.

Floridian

Belvedere orange vodka, lime, grapefruit, passion juice, apricot brandy. Refreshing.

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Prohibition Speakeasies

The speakeasies were establishments which illegally sold alcoholic beverages during the Prohibition era of 1920. We have created a selection of Prohibition style classic cocktails for the modern palate.

The Martini

Served with two measures of your favorite frozen vodka or gin, stirred gently over ice and atomized with extra dry vermouth. Your choice of olives, pearl onions or lemon twist.

Dijon Sidecar

Martell Reserve VSOP Brandy, Crème de Cassis, freshly pressed lemon juice.

Roasted Orange Negroni

Valencia oranges roasted with Martini Rosso, Tanqueray gin, Campari, and Antica Formula.

Smoky Pepper Martini

Laphroig 10yr, Pepper infused vodka, honey and a touch of still water.

Cigar Rum Old Fashioned

Cigar infused aged spiced rum, organic maple syrup, angostura bitters. To be made perfect this cocktail takes time.

Gazpacho Bloody Mary

Pravda vodka, blended sweet tomatoes, coriander, cucumber, horseradish sauce, Tabasco, celery salt Worcestershire sauce, pepper. Our twist on the classic.

Raisin & Maple Cobbler

Raisin infused Makers Mark bourbon, raisins, maple syrup. A true classic!

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Sparkling Cocktails

*A selection of contemporary and classic champagne cocktails
using a combination of crushed fruits and fine spirits.*

Lavender & Peach Bellini

Puree of white peaches with a pinch of dried lavender topped with sparkling wine.

Mimosa

Freshly squeezed orange juice, Grand Marnier float charged with champagne.

Rosemary Mandarin

Belvedere orange vodka, lemon juice, honey syrup, fresh rosemary, sparkling wine.

Millionaires Mojito

Havana Club 3yr golden rum muddled with fresh mint, homemade mint syrup, freshly squeezed lime juice and topped with champagne.

CC Classic

White sugar soaked in angostura bitters, Martell Reserve VSOP cognac, Grand Marnier and charged with champagne.

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VINTAGE CIGAR SELECTION

- 1997 La Flor de Cano Corona** corona
Length: 5 inches, smoking time 25 minutes
Floral notes and woodiness are mixed to give an overall impression of a smooth soft cigar. Perfect with a Macallan Fine Oak whisky.
- 1996 Juan Lopez Petit Corona** petit corona
Length: 5 inches, smoking time 25 minutes
Nutty and slightly sweet, sharp and spicy, ginger flavors start to develop. Good with an aged malt whisky, like Benromach.
- 1992 Hoyo de Monterrey Hoyo du Prince petit corona**
Length: 4 inches, smoking time 20 minutes
Woody flavours, with creamy, toasty tobacco nuances. This cigar is an excellent post dinner smoke and highly recommended with the hazelnut flavours of the Bowmore 25 years.
- 1995 Montecristo No 4** petit corona
Length: 4 inches, smoking time 25 minutes
The cigar is characteristic for its sweet, woody, coffee flavours perfectly balanced with a toasted tobacco taste.
- 1996 Montecristo No 3** corona
Length: 5 inches, smoking time 35 minutes
Coffee and cake flavours with some pepper in the final third. An excellent cigar for the novice. Try with the vanilla flavours of Flor de Cana 7yr rum
- 1997 El Rey del Mundo** lonsdale
Length: 4 inches, smoking time 20 minutes
Woody flavours, with creamy, toasty tobacco nuances. This cigar is an excellent post dinner smoke and highly recommended with the hazelnut flavours of the Bowmore 25 years.
- 1995 Saint Luis Rey** lonsdale
Length: 7 inches, smoking time 60 minutes
This is a fresh, aromatic cigar with honey sweetness very slight hints of cocoa.
- 1988 La Gloria Cubana Medaille d'Or No 1 panatella**
Length: 6 inches, smoking time 40 minutes
A great daytime cigar, and great for beginners. Surprisingly this works well with a glass of Chardonnay.
- 1984 Diplomatico No 7** corona
Length: 6 inches, smoking time 40 minutes
Flavours of roasted nuts, coffee, wood, tobacco and leather are present from the beginning. A good choice with an Armagnac Comte Lafitte.

VINTAGE CIGAR SELECTION

- 1996 Romeo y Julieta Belicoso** figuardo
Length: 5.5 inches, smoking time 35 minutes
A remarkable cigar. The flavor of the cigar reminded me of strawberries, creams and biscuits. A good choice with a spicy aged cognac, like Hankey 1856 cognac.
- 1997 Saint Luis Rey Churchill churchill
Length: 7 inches, smoking time 60 minutes
Aromatic and rich, with a taste of almonds and citrus. One of the best Churchills around. Try with a Glenmorangie
- 1998 Punch Churchill** churchill
Length: 7 inches, smoking time 60 minutes
A mild smoke with great flavor. A little sweet and salty!! Very good.
- 1997 Vegas Robaina Don Alejandro** double corona
Length: 8 inches, smoking time 60 minutes
This medium to strong cigar is balanced in great harmony with subtle sweet, woody, earthy taste. Try with the lemon and pear flavours from the Oban whisky.
- 1994 Hoyo de Monterrey Epicure No 2** robusto
Length: 5 inches, smoking time 35 minutes
This robusto is an excellent burn with smooth, intense tobacco taste, blended with cocoa, cinnamon and dried fruits.
- 1995 Cohiba Siglo V** lonsdale
Length: 5.5 inches, smoking time 35 minutes
This cigar was brought to the market to commemorate the 500th anniversary of the arrival of Columbus to the New World. Works well with the mango flavours of Highland Park.
- 1986 Gispert Coronas** corona
Length: 5.5 inches, smoking time 35 minutes
This cigar has faint, herbal flavours, very subtle and sweet. A great cigar for the ladies. Try with a glass of Quinta Port.
- 1995 Partagas Lusitanias** double corona
Length: 8.5 inches, smoking time 55 minutes
Often termed the 'king' of all cigars with earthy, peppery aromas. Very complex. We would recommend with a good quality Armagnac like 1953 Casterade.
- 1991 Ramon Allones Specially Selected** robusto
Length: 5 inches, smoking time 30 minutes
A perfect balance of nuts, honey, sweetness, and herbal flavours. Try with Havana club 7 year rum.

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VINTAGE CIGAR SELECTION

- 1996 Montecristo No 2** figurado
Length: 6 inches, smoking time 40 minutes
The best selling cigar in the world. Splashes of coffee and cedar are prevalent with a spicy taste. Recommended with the smokiness of a Glen Grant aged whisky.
- 1991 Partegas Serie D No.4** robusto
Length: 5 inches, smoking time 30 minutes
One of the best robusto in its format. The draw is even with a creamy cocoa, honey, caramel taste. Perfect with the cream toffee flavours of Girvan 1964.
- 1976 Bolivar Corona Extra** corona gorda
Length: 6 inches, smoking time 40 minutes
The flavours of this smoke are tangy bean flavours, with cedar and dark. A suggest pairing would be with an excellent XO cognac like Hennessy.
- 1950's, Ramon Allones White Ash No 1** petit corona
Length: 6.5inches, smoking time 40 minutes
This excellent cigar has floral, exotic nutty notes, honey sweetness, and is very well balanced. We suggest it be paired with sweet mellow malt taste of Laguvulin malt whisky
- 1973, Rafael Gonzalez Coronas Extra** corona gorda
Length: 6 inches, smoking time 40 minutes
Grassy and dark chocolate notes, very well balanced. We suggest this great cigar be paired with a toffee and vanilla flavours of 26 year old 1964 Signatory malt whisky.
- 1984, Davidoff No 2** panetella
Length: 6 inches, smoking time 40 minutes
An excellent mild daytime smoke, superbly built with fragrances of cocoa and spice. Would recommend with the smoky, melon flavours of our Glen Grant 1965.
- 1988, Davidoff Dom Perignon** churchill
Length: 7 inches, smoking time 60 minutes
Exotic woods, herbs, nuts, mild sweetness and peppers in this well balanced cigar. An ideal pairing would be our Girvan 1964 which offers toasted almonds, cream toffee, and berry fruits.

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