



MENU

Availability

Nibbles, Charcuterie Boards, Bites, Cheese All day, every day

Small Plates, Large Plates, Sides, Desserts Tuesday to Friday
5.45 pm to late

Saturday
12.30 pm - 3.00 pm
and 5.45 pm to late

Please note, all menus are subject to seasonal changes.

Our food may contain or have traces of nuts. Please ask your server for clarification.

A discretionary service charge of 12.5 % will be added to your bill.

Please note, 125ml glasses of wine are available on request.

All gratuities and service charges are paid to your servers and bartenders.

VAT is included in our prices at 20 %.

NIBBLES

£2.50 each

Ideal as an accompaniment to your cocktail or aperitif

Roasted Nuts

Wasabi nuts

Cashews, spicy sambal

Peanuts, butter, vanilla

Pistachios, Maldon salt

Olives

Sicilian green olives, feta

Roasted Kalamata olives, goat's cheese

'Crisps'

Potato and sweet potato crisps, celery salt

'CHARCUTERIE' BOARDS

£4 each, or £11 for a selection of 3

We produce a selection of our own charcuterie products and work with a specialist supplier who pride themselves on sourcing the very best from individual artisan producers.

Served with vegetable a la grecque

Prosciutto di Parma DOP

Parma ham is seasoned, salt-cured and air-dried for 18-24 months. It has a deep rose colour, with a thin layer of fat that renders it sweet and salty at the same time.

Beef bresaola

House air-dried salted beef that is aged for 2-3 months. It is a lean and tender beef, with a sweet, aromatic flavour.

Duck 'prosciutto'

House smoked and cured duck breast, in a prosciutto style. Moist with a gentle smoked flavour.

Wild boar salame

This traditional horseshoe shaped wild boar salame is mixed with a little pork to enable all the flavours to come through and not be dominated by the gamey wild boar. A Sardinian speciality.

Smoked tuna loin

Thinly sliced centre loin fillet, lemon, black pepper

SMALL PLATES

£6 each

We suggest 1 - 4 plates per person depending upon your appetite. 3 plates would be similar to a normal 2 course meal. Try 1 as a starter followed by a large plate and side. Plates are brought to your table when ready rather than in courses.

Vegetarian

Roast butternut squash soup, pumpkin seed oil

Poached pear, Shropshire blue, endive, celery, spiced pecans

Exotic mushroom & pumpkin tartlet, quail egg, rocket pesto

Roasted beetroot & marinated feta, figs, walnuts, Port reduction

Cauliflower risotto, mascarpone, shallots, pine nuts, truffle oil

Seafood

Seared scallops, pancetta, cauliflower purée, peanuts

Below zero 'salt 'n' pepper' prawns, chili, garlic, coriander

Smoked salmon, pickled beetroot, caviar, wasabi crème fraîche

Pan seared mackerel, Granny Smith, raisin, capers, verjus

Crispy soft shell crab, chorizo, cucumber, avocado lime purée

Meat

Chicken liver & truffle parfait, fruit chutney, toasted brioche

Char-grilled spiced quail, fennel, olives, pea cress, sauce vierge

House smoked wood pigeon, figs, endive, almonds, maple yogurt

Braised lamb & rosemary pie, root vegetables, golden pastry

Beef carpaccio, parmesan, rocket cress, green olives, grissini

LARGE PLATES

*A more substantial, individual plate.
We recommend adding 1 or 2 sides for a full course*

Butternut squash & feta pappardelle, spinach, pine nuts, sage, Parmesan oil	£14
Grilled whole lemon sole, semi dried tomato, pea shoots, anchovy, lemon	£17
Corn fed chicken, pumpkin gnocchi, wild mushrooms, fennel, truffle jus	£16
Crispy pork belly, roasted apple, caraway kale, black pepper caramel	£18
Roasted partridge, confit red cabbage, raisins, chorizo, juniper berry jus	£19
Grilled lamb rack, shoulder boudin, ratatouille, pistachio, potato anna, jus	£21
Slow cooked beef cheeks, polenta, sprouts, bacon, chestnuts, red wine jus	£19

SIDES

£3.50 each

- Flat bread & dips
- Roasted baby potatoes
- House-cut fries, paprika aioli
- Green beans, almonds
- Rocket, parmesan, vinaigrette

DESSERTS

£6 each

Macerated peach meringue, passionfruit chantilly, pistachio sable

Apple up-side down cake, candied almonds, salt caramel ice-cream

Banana pannacotta, dark rum jelly, caramelized banana, pecans

Spiced fruit roulade, ginger cream, figs, praline sauce

Chocolate tart, milk chocolate & Bailey's mousse, chocolate ice-cream

Selection of sorbets and ice-creams

CHEESE

£3.50 each, £10 for a selection of 3, £15 for all 5

Served with assorted biscuits, quince paste

Montenebro - *Avilla, Spain. Goat's milk, pasteurised.*

Magnificent goat cheese, matured in Roquefort fungus. This cheese has complex flavours, with tangy, rich and lingering pepper undertones.

Pierre Robert - *Ile-de-France, France. Cow's milk, pasteurised.*

This cheese is a decadent triple cream, with buttery, smooth and mild flavours.

Blue Monday - *Tain, Scotland. Cow's milk, pasteurised.*

This is a succulent and fairly strong blue, with steely, yet sweet flavours.

Godminster Organic - *Somerset, England. Cow's milk, pasteurised.*

This is an unusually creamy cheddar.

Reblochon De Savoie Au Lait Cru - *Savoie, France. Cow's milk, unpasteurised.*

This is a soft and creamy cheese with pungent and nutty flavours.

WHITE WINE

	Glass 175ml	Bottle
ARGENTINA		
Pinot Gris, Bodega Lurton, Valle de Uco, 2009		£26.50
AUSTRALIA		
Chardonnay, Two In The Bush, Bird In Hand, Adelaide Hills, 2007		£32.00
Chardonnay, Fraser Gallop, Margaret River, 2008		£55.00
Riesling, Willowglen, New South Wales, 2008	£6.00	£20.00
Sauvignon-Semillon, McHenry Hohnen, Margaret River, 2010	£8.00	£28.00
Viognier, Commissioner's Block, South Australia, 2008		£22.00
FRANCE		
Chablis, Hélène Perrot, Burgundy, 2009/10		£33.00
Chablis Grand Cru, Blanchots, Bois d'Yver, Burgundy, 2006		£82.00
Chassagne Montrachet, Dom. Marc Morey, 2001/05		£85.00
Côtes de Gascogne, Domaine La Salette, 2009		£22.00
Meursault, Domaine Henri Delagrange, Côte de Beaune, 2009		£57.50
Mouton Rothschild, Aile d'Argent, Pauillac, Bordeaux, 1996		£100.00
Pouilly-Fuissé, Vieille Vignes, Fussiacus, Burgundy, 2007/08		£45.00
Puligny-Montrachet, Chavy Matrin, Côtes de Beaune, 2006/07		£85.00
Sancerre, Domaine De Serge Laloue, Loire, 2009/10		£37.50
Sauvignon Blanc, Cheval D'or, Pays D'Oc		£18.50
ITALY		
Bianco del Veneto, Colle dei Tigli Cantine, Lenotti, 2010		£26.00
Chardonnay, Langhe Buscat, Fratelli Alessandria, Piemonte, 2006		£38.50
Fiano, Lunate, Sicilia, 2007/09	£6.00	£22.50
Gavi di Tassarolo, Fornaci, Castellari Bergaglio, Piemonte, 2007/10		£29.50
Pinot Grigio, Colpo di Fortuna, Veneto, 2010	£5.50	£19.00

WHITE WINEGlass
175 ml Bottle**CHILE**

Chardonnay, Ramirana, Central Valley, 2009/10		£19.50
Chardonnay-Sauvignon Blanc, Doña Florencia, Maule Valley, 2010	£5.00	£17.50

NEW ZEALAND

Chardonnay, Old Coach Road, Nelson, 2008/10	£7.50	£27.50
Pinot Grigio White Label, Morton Estate, Hawkes Bay, 2008		£28.50
Sauvignon Blanc, Craggy Range, Marlborough, 2009		£41.00
Sauvignon Blanc, Wild Rock, Marlborough, 2010	£8.00	£27.50

NORTH AMERICA

Chardonnay, Stags Leap, Napa Valley, 2006/07		£68.00
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SOUTH AFRICA

Chardonnay, Jordan Estate, Stellenbosch, 2009	£9.00	£33.00
Chenin Blanc, Franschoek Cellar, Coastal Region, 2010		£24.00

SPAIN

Albariño, Lagar de Cervera, Rias Baixas, 2009		£35.00
La Bascula 'Catalan Eagle', Terra Alta, 2009		£36.00

AUSTRIA

Grüner Veltliner, Sonnhof Jurtschitsch, Kamtal, 2009		£31.50
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RED WINE

	Glass 175 ml	Bottle
ARGENTINA		
Malbec Newen Del Fin Del Mundo, Patagonia, 2010		£29.00
Merlot-Malbec-Cabernet Sauvignon, Flagtree, Patagonia, 2010	£6.00	£20.00
Pinot Noir, Reserva, Del Fin Del Mundo, Patagonia, 2009	£8.00	£29.50
Special Blend, Bodegas Del Fin del Mundo, Patagonia, 2006/07		£60.00
AUSTRALIA		
Grenache, Turkey Flat, Barossa Valley, South Australia, 2005		£40.00
Shiraz, First Step, South Australia, 2008	£7.00	£24.50
Shiraz, Grange, Penfolds, South Australia, 1995		£350.00
Shiraz, Lunatic, Heathcote, 2006		£95.00
Shiraz, 'The Stocks', Woodstock, McLaren Vale, S Australia, 2004		£49.00
FRANCE		
Beaune 1 ^{er} Cru, Vignes Franches, Louis Latour, Burgundy, 2006		£53.00
Cahors Le Vassal, Château de Mercues, Malbec, 2009		£36.00
Chateauf-neuf-du-Pape, Le Parvis, Ferraton, Rhône Valley, 2005		£55.50
Chinon Château de Bonnelière, Caves Plouzeau, 2008		£32.50
Clos de Vougeot Grand Cru, Joseph Drouhin, Burgundy, 1999		£330.00
Cos D'Estournel, Sainte-Estephe, 2nd growth, Bordeaux, 1997		£130.00
Côtes du Rhône, Samorëns, Ferraton, Rhône Valley, 2006/07/08/09		£26.00
Syrah-Monet-Chinon, Faugeres Mas Des Capitelles Vieilles Vignes, 2009		£41.00
Nuits St George 1 ^{er} Cru, Vaucrains Chavaux, Burgundy, 2003		£65.00
Pinot Noir, Domaine Fougeray de Beauclair, Burgundy, 2008		£31.00
St Emilion Grand Cru, Domaine de Peyrelongue, 2004		£46.50
SOUTH AFRICA		
Cabernet Sauvignon, Jordan Estate, Stellenbosch, 2007		£34.50
Shiraz-Mouvedre-Viognier, Dragon's Lair, S Bellingham Coastal, 2006		£26.50

RED WINEGlass
175 ml Bottle**CHILE**

Cabernet Sauvignon, 'Gran Reserva', Terra Noble, 2008		£39.00
Cabernet Sauvignon, Ramirana, Colchagua Valley, 2010	£5.50	£19.00
Carmenère, Viña von Siebenthal, Aconcagua Valley, 2008/09		£35.00
Casa Copihue Merlot, Central Valley, 2010	£5.00	£17.50
Carignan-Syrah-Merlot, Cordillera, Torres, Curico Valley, 2006		£31.00

ITALY

Barolo, Patrizi, DOCG, Piemonte, 2006		£51.50
Chianti 'Il Cortile', Castello di Poppiano, Toscana, 2006/07		£31.50
Merlot-Nero d'Avola, Lunate, Sicilia, 2009	£6.50	£22.50
Montepulciano d'Abruzzo, Santa Emanuela, 2008/09		£19.00
Primitivo Cantine Teanum Oltre, Puglia, 2008		£40.00
Tricornio IGT, Castello di Poppiano, Toscana, 2004		£70.00

NEW ZEALAND

Merlot-Malbec, Wild Rock Gravel Pit, Hawkes Bay, 2005/06/08		£30.50
Pinot Noir, The Edge, Escarpment Winery, Martinborough, 2009		£35.00
Pinot Noir, Mount Difficulty, Central Otago, 2007		£64.00
Syrah White Label, Morton Estate, Hawkes Bay, 2007		£28.00

SPAIN

Carramimbre Roble Bodgas Pingon Ribera del Duero, 2007		£36.00
Rioja, Gentes de Forastia, Bodegas Anaite, Navajas, 2009	£7.00	£26.00
Rioja Reserva, Beronia, 2005/06		£36.00
Syrah Monastrell 'Turret Fields', La Bascula, 2006/08		£41.00

ROSÉ WINE

	Glass 175 ml	Bottle
AUSTRALIA		
Shiraz-Cabernet, Riddle Creek, New South Wales, 2010	£5.50	£19.00
FRANCE		
St Sidoine, Côtes de Provence, 2009/10		£29.00
ITALY		
Pinot Grigio Ramato, Cipriano, Veneto, 2010	£6.50	£22.00

SHERRY

	Glass 125 ml	Bottle
La Gitana Manzanilla, Jerez, 750 ml	£5.50	£28.00
Oloroso Sec, Faraon Bodegas Hidalego, Jerez, 750 ml	£6.00	£30.00

DESSERT WINE

	Glass 50 ml	Bottle
'Elysium Black Muscat', California, 2009, 375 ml	£4.00	£28.00
Eiswein, Grüner Veltiner, Helmut Lang, Austria, 2008, 375 ml	£6.00	£45.00
Pedro Ximenez, Triana, 750 ml	£3.50	£47.00
Sauternes, Château Lafon, France, 2008, 375 ml	£4.00	£28.00

PORT

	Glass 50 ml	Bottle
Noval LBV, Douro, Portugal, 750 ml	£3.00	£35.00
Noval Tawny 10 yo, Oporto, Portugal, 750 ml	£3.80	£48.00

CHAMPAGNE

	Glass 125 ml	Bottle
Pommery Brut Royal, NV	£9.80	£55.00
Pommery Brut Rosé, NV	£12.50	£70.00
Dom Perignon, 2002		£210.00
Dom Perignon, 2000, Magnum		£450.00
Krug, Grand Cuvée, NV		£235.00
Laurent Perrier Rosé, NV		£102.00
Louis Roederer Cristal, 2000		£400.00
Moët et Chandon Brut, NV		£67.00
Perrier-Jouët Grand Brut, NV, Magnum		£150.00
Pommery Brut Royal, NV, Magnum		£135.00
Pommery Brut Vintage, 2000		£110.00
Pommery Cuvée Louise Blanc, 1999		£150.00
Veuve Clicquot, NV		£74.00
Veuve Clicquot, NV, Magnum		£140.00

PROSECCO

	Bottle
Botter, Prosecco Di Valdobbiadene, DOC, Italy	£35.00

SPARKLING ROSE WINE

	Bottle
Pinot Noir, Bird In Hand, South Australia	£41.00

COCKTAILS

Champagne

APRICOT FRIZZ	£9.70
Champagne, Crème de Apricot, Campari, white sugar	
EVERGREEN	£9.70
Champagne, Midori, fresh cucumber, fresh mint, Orgeat syrup, orange bitter	
MANGO 75	£9.70
Champagne, Wyborowa apple vodka, mango purée, lemon juice, vanilla syrup, ginger syrup	
MARANELLO	£9.70
Champagne, lychee and strawberry liqueur, fresh strawberry, fresh lychee, lychee juice	
RASPBERRY ROYAL	£10.70
Champagne, Absolut Raspberri vodka, fresh raspberries, raspberry liqueur, orange juice	
SILVER LINING	£9.70
Champagne, Cariel vanilla vodka, pear purée	

Vodka

NEWGRONI	£8.20
Krupnik, Carpano Antica Formula, Kummerling ginseng liqueur, Old Fashion Bitter	
BUDDHA'S HAND	£11.20
Hangar One Citron 'Buddha's Hand', Angostura bitters, fresh lemon	
CHERRY MARTINI	£9.20
Effen Black Cherry, Maraschino syrup, cherry liqueur, orange peel	

Vodka

CRUMBLE	£8.20
Cariel vanilla, fresh blackberries, ground cinnamon, blackberry purée, vanilla syrup, apple juice	
APPLE MAC	£8.20
Wyborowa, Remy Martin VSOP, Cherry Herring, fresh apple, Agave syrup, apple juice, pineapple juice	
FIGARO	£9.20
Ketel One, fig liqueur, fresh fig, pear purée, apple juice	
LYCHEE LOVE MACHINE	£8.20
Ketel One, lychee liqueur, fresh chilli, fresh lemongrass, ginger, lychee, lemon juice	
VANILLA & APRICOT SOUR	£8.20
Cariel vanilla, Crème de Apricot, lime juice, lemon juice, egg white, Angostura bitters	
PURPLE RAIN	£8.20
Absolut Kurant, Cointreau, blackberry liqueur, fresh lime, fresh blackberries	
RUBY PUNCH	£8.70
Absolut Apeach, Crème de Apricot, fresh peach, pomegranate juice, passionfruit juice, peach purée, Prosecco	
SUICIDE BLONDE	£9.20
Ketel One, fresh lime, elderflower cordial, Prosecco	
EXOTIC	£8.20
Absolut Raspberry, Pomegranate liqueur, fresh raspberry, fresh passion fruit, lime juice, passionfruit juice, pineapple juice	
WHITE CHOCOLATE	£8.20
Cariel vanilla, Mozart White Chocolate liqueur, vanilla syrup, half 'n' half	

COCKTAILS

Rum

BLUEBERRY MOJITO	£9.20
Blueberry infused Pampero Blanco, brown sugar, fresh lime, fresh mint leaves, fresh blueberries, Chambord liqueur	
DARK SIDE	£8.70
Havana Club 7 yo, dark cacao liqueur, raisins, pineapple juice, lime juice, Orgeat syrup, ground cinnamon	
RASPBERRY MOJITO	£8.20
Pampero Blanco, white sugar, fresh lime, fresh mint leaves, fresh raspberry, raspberry liqueur	
PASSION MOJITO	£8.20
Pampero Especial, white sugar, fresh lime, mint leaves, fresh passion fruit, Passoã liqueur, passionfruit juice	
ZACAPA 23 OLD FASHIONED	£16.00
Zacapa 23, brown sugar, Dark Chocolate Bitter, Old Fashion Bitter	
TROPICAL STORM	£8.70
Ron Barcelo, Grand Marnier, Wray & Nephew overproof, fresh passionfruit, pineapple juice, grenadine syrup	
PEAR'D UP	£12.20
Zacapa 23, Poire Williams liqueur, Whiskey Barrel Bitter, lemon juice, gomme syrup, fresh William's pear	

Tequila

CHICH	£12.20
Cuervo Platino, Wild Rock Sauvignon Blanc, lemon juice, gomme syrup, orange marmalade, fresh mint	
CACTUS BANG	£7.70
Cuervo Tradicional, fresh white grapes, elderflower cordial, lime juice, apple juice	
DON JUAN	£13.00
Don Julio Blanco, Agave syrup, lime juice	

COCKTAILS

Cachaça

BANANATIDA	£7.70
Sagatiba, Gosling's Black Seal, banana liqueur, pineapple juice, coconut cream, fresh banana, half 'n' half	
PRESSURE DROP	£7.70
Sagatiba, Triple Sec, Butterscotch Schnapps, lemon juice, Agave syrup, passionfruit syrup, fresh cumquats, tonic water	
MANGO BATIDA	£7.70
Sagatiba, mango purée, fresh mango, half 'n' half	
STRAWBERRY CAIPIRINHA	£8.20
Sagatiba, fresh strawberries, fresh lime, white sugar	

Gin

ANCIENT FORMULA (NEGRONI)	£8.20
Tanqueray, Carpano Antica Formula, Campari	
BREAKFAST MARTINI	£7.70
Whitley Neill, Cointreau, orange marmalade	
CUCUMBER BLUSH	£8.90
Hendrick's, fresh cucumber, fresh chilli, lime cordial, lime juice, pineapple juice, gomme syrup	
PASSIONFRUIT MARTINI	£7.70
Tanqueray, Passoa liqueur, passionfruit juice, passionfruit syrup, lemon juice, fresh passionfruit	
TOM GIBSON	£7.70
Old Tom, Martini Dry, pickled onions	
PINK LADY	£7.70
Tanqueray, cherry liqueur, maraschino cherries, lemon juice, ginger beer	

COCKTAILS

Bourbon & Whisky

BLUE ECLIPSE	£8.70
Johnny Walker Black, fresh blueberries, pear purée, pomegranate juice, cranberry juice, gomme syrup	
TRUSTY NAIL	£9.70
Johnny Walker Black, Amaretto, Drambuie	
FIGMENT	£8.70
Four Roses bourbon whiskey, fresh fig, vanilla syrup, fig liqueur	
WHITE BUFFALO	£8.70
Buffalo Trace, Amaretto liqueur, dark cacao liqueur, cinnamon syrup, half 'n' half	
TENNESSEE SWIZZLE	£12.20
Jack Daniels Single Barrel, Pedro Ximenez sherry, lemon juice, vanilla syrup, Whiskey Barrel Bitter	
RED ROSE	£7.70
Four Roses bourbon whiskey, fresh strawberries, coconut cream, lychee juice	
PINEAPPLE SOUR	£7.70
Four Roses bourbon whiskey, vanilla syrup, egg white, fresh pineapple, pineapple juice, lime juice	
CHARMER	£7.70
Four Roses bourbon whiskey, lime, orange zest	

Cognac

COGNAC LOVER	£12.30
Warmed Martel XO, Drambuie, Chambord liqueur	
GOLDEN KISS	£10.00
Remy Martin VSOP, vanilla syrup, fresh grapes, apple juice, Prosecco	
PORT-RICO	£8.70
Remy Martin VSOP, Noval Port wine, Agave syrup, pineapple juice, lime juice	
ROYAL HERITAGE	£10.00
Remy Martin VSOP, Chambord liqueur, Campari, passionfruit juice, vanilla syrup	

Warm Martinis

APPLE AND BLACKBERRY PIE	£7.70
Cariel vanilla vodka, blackberry liqueur, cinnamon syrup, apple juice	
CHOCOLATINI	£7.70
Cariel vanilla vodka, dark cacao liqueur, Butterscotch Schnapps, half 'n' half	
JUST PEACHY	£7.70
Absolut Raspberri vodka, peach liqueur, peach purée, pomegranate juice	
RUM BLAZER	£8.70
Grand Marnier, Ron Barceló rum, Wray & Nephew rum, blackberry liqueur, fresh berries, ground cinnamon	

Non-Alcoholic Cocktails

GINGERLICIOUS	£5.60
Fresh lime, fresh ginger, apple juice	
BERRY MULE	£5.60
Fresh strawberries, fresh raspberries, vanilla syrup, Orgeat syrup passionfruit juice, pineapple juice	
ALIBI	£5.60
Fresh melon, mint, passionfruit juice, pineapple juice	
BLACK FOREST	£5.60
Fresh berries, blackberry purée, apple juice, lychee juice, lime cordial, elderflower cordial, ginger beer	

PUNCH BOWLS (serves approx 12-15 people) £65.00

TINSEL TOWN	
Absolut Apeach vodka, Crème de Apricot, peach purée, passionfruit juice, pomegranate juice, fresh peaches, Prosecco	
CHARLIE MAY	
Tanqueray gin, Martini Rosso, Crème de Framboise, Earl Grey tea, blood orange juice, lemon juice, fresh raspberries, mint	
LAZY DAYS	
Pampero Blanco rum, Passoa liqueur, passionfruit juice, pineapple juice, fresh strawberries, fresh pineapple, fresh lime, Prosecco	

SPIRITS

	Abv	25 ml	50 ml
House Spirits			
Cuervo Tradicional tequila	38%	£3.40	£6.80
Four Roses bourbon whiskey	40%	£3.90	£7.80
Johnny Walker Black whisky	40%	£3.40	£6.80
Ketel One vodka	40%	£3.40	£6.80
Pampero Especial rum	40%	£3.40	£6.80
Remy Martin VSOP cognac	40%	£3.90	£7.80
Tanqueray gin	43%	£3.40	£6.80

Tequila

Cuervo 1800 Anejo	38%	£5.10	£10.20
Cuervo 1800 Blanco	38%	£3.90	£7.80
Cuervo 1800 Reposado	38%	£4.40	£8.80
Cuervo Platino	40%	£6.70	£13.40
Cuervo Tradicional	38%	£3.40	£6.80
Don Julio Anejo	38%	£6.90	£13.80
Don Julio Blanco	38%	£6.10	£12.20
Don Julio Reposado	38%	£6.40	£12.80
Gran Centenario Anejo	38%	£5.90	£11.80
Gran Centenario Blanco	38%	£4.40	£8.80
Gran Centenario Reposado	38%	£4.90	£9.80
Cuervo Reserva De La Familia	38%	£7.50	£15.00

Gin

Bombay Sapphire	40%	£3.90	£7.80
Hendrick's	41%	£4.10	£8.20
No. 209	46%	£6.10	£12.20
Old Tom	40%	£3.90	£7.80
Plymouth	41%	£3.90	£7.80
Tanqueray	43%	£3.40	£6.80
Tanqueray Rangpur	41%	£3.90	£7.80
Tanqueray No. 10	47%	£4.70	£9.40
Whitley Neill	40%	£3.40	£6.80

SPIRITS

	Abv	25 ml	50 ml
Super Premium Vodka			
Belvedere	40%	£4.40	£8.80
Ciroc	40%	£5.40	£10.80
Grey Goose	40%	£4.40	£8.80
Smirnoff Black	40%	£3.40	£6.80
Stoly Elite	40%	£6.40	£12.80
Ultimat	40%	£7.10	£14.20
Wyborowa Estate	40%	£4.90	£9.80

Flavoured Vodka

42 Below Kiwi	42%	£3.90	£7.80
Absolut Apeach	40%	£3.90	£7.80
Absolut Kurant	40%	£3.90	£7.80
Absolut Raspberri	40%	£3.90	£7.80
Blackwood's cucumber	37.5%	£4.40	£8.80
Cariel vanilla	37.5%	£3.40	£6.80
Effen Black cherry vanilla	40%	£4.40	£8.80
Hangar One citron 'Buddha's Hand'	40%	£5.40	£10.80
Hangar One mandarin blossom	40%	£5.40	£10.80
Ketel One Citroen	40%	£4.40	£8.80
Ketel One Oranje	40%	£4.40	£8.80
Krupnik honey	40%	£3.90	£7.80
Wyborowa apple	40%	£3.90	£7.80
Żubrówka Bison Grass	40%	£3.90	£7.80

Single measure spirits (25 ml) served with a bottled mixer will incur a supplement of £0.50

SPIRITS

	Abv	25 ml	50 ml
Rum			
Angostura 1824	40%	£6.40	£12.80
El Dorado 15 yo	43%	£6.40	£12.80
Elements Eight Gold	40%	£4.40	£8.80
Elements Eight Platinum	40%	£4.40	£8.80
Gosling's Black Seal	40%	£3.40	£6.80
Gosling's Family Reserve	40%	£4.90	£9.80
Havana Club 7 yo	40%	£3.90	£7.80
KoKo Kanu	37.5%	£3.90	£7.80
Lamb's Spiced	37.5%	£3.70	£7.40
Pampero Anniversario	40%	£5.90	£11.80
Pampero Blanco	40%	£3.40	£6.80
Pampero Especial	40%	£3.40	£6.80
Ron Barceló	38%	£4.90	£9.80
Sagatiba Cachaça	40%	£3.40	£6.80
Sailor Jerry Spiced	37.5%	£3.90	£7.80
Wray & Nephew Overproof	63%	£5.90	£11.80
Zacapa 23 yo	40%	£7.50	£15.00

Cognac

Courvoisier Exclusif VSOP	40%	£4.40	£8.80
Martell XO	40%	£9.20	£18.40
Rémy Martin Louis XIII	40%	£56.20	£112.40
Rémy Martin VSOP	40%	£3.90	£7.80
Rémy Martin XO	40%	£9.20	£18.40

Digestif

Absinthe La Fée	45%	£4.40	£8.80
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SPIRITS

Abv 25 ml 50 ml

Canadian Whisky

Canadian Club 40% £3.90 £7.80

Irish Whisky

Jameson 40% £3.90 £7.80

Malt Whisky

Dalwhinnie 15 yo 43% £6.10 £12.20

Glenkinchie 12 yo 43% £4.90 £9.80

J&B Rare 40% £3.40 £6.80

Johnnie Walker Black 40% £4.40 £8.80

Johnnie Walker Blue 40% £20.40 £40.80

Johnnie Walker Gold 40% £7.80 £15.60

Johnnie Walker Green 43% £4.90 £9.80

Singleton 12 yo 40% £5.70 £11.40

Talisker 10 yo 46% £5.70 £11.40

Bourbon Whisky

Buffalo Trace 45% £4.40 £8.80

Four Roses bourbon whiskey 40% £3.90 £7.80

Four Roses Single Barrel 50% £6.10 £12.20

Four Roses Small Batch 45% £4.60 £9.20

Jack Daniel's Single Barrel 45% £5.70 £11.40

Maker's Mark 45% £4.40 £8.80

Woodford Reserve 45% £4.40 £8.80

Aperitif

Campari 25% £2.60 £5.20

Carpano Antica Formula 16.5% £4.30 £8.60

Martini Bianco/Dry/Rosso/Rosato 15% £2.60 £5.20

Pimm's 25% £3.10 £6.20

Ricard 45% £3.10 £6.20

SPIRITS

	Abv	25 ml	50 ml
Liqueur			
Amaretto Disaronno	28%	£3.40	£6.80
Baileys Irish Cream	17%	£3.40	£6.80
Chambord	16.5%	£3.90	£7.80
Cherry Heering	24%	£3.90	£7.80
Cointreau	40%	£3.40	£6.80
Drambuie	40%	£3.90	£7.80
Dom Benedictine	40%	£3.90	£7.80
Frangelico	24%	£3.40	£6.80
Galliano	30%	£3.40	£6.80
Grand Marnier	40%	£3.90	£7.80
Jägermeister	35%	£3.90	£7.80
Kahlúa	20%	£3.40	£6.80
Limoncello	28%	£3.40	£6.80
Midori melon	20%	£3.40	£6.80
Mozart dark chocolate	15%	£3.40	£6.80
Mozart white chocolate	15%	£3.40	£6.80
Opal white sambuca	38%	£3.90	£7.80
Opal black sambuca	38%	£3.90	£7.80
Passoã	20%	£3.40	£6.80
Patron XO cafe	35%	£5.40	£10.80
Plymouth Sloe Gin	28.5%	£3.90	£7.80
Southern Comfort	35%	£3.40	£6.80
St Germain elderflower	20%	£3.90	£7.80
Tia Maria	35%	£3.40	£6.80

Single measure spirits (25 ml) served with a bottled mixer will incur a supplement of £0.50

RED BULL

Red Bull		£3.30
Smirnoff Black vodka & Red Bull	25 ml	£6.00
	50 ml	£8.30

BOTTLED BEERS

Ballards Best	500ml	£5.80
Blue Moon	355 ml	£4.80
Chalky's Bark	330ml	£5.80
Estrella	330 ml	£4.00
Hoegaarden	330 ml	£4.80
Staropramen	330 ml	£4.00
Taiphooon	500ml	£5.50

CIDER

Cidre Bouchè, Brut de Normandy	750 ml	£15.00
Rekorderlig Pear Cider	500ml	£5.80
Thatchers Cox's Apple Cider	500 ml	£6.00

WATER

Still and Sparkling

Whitehole Spring	750 ml	£4.00
Whitehole Spring	330 ml	£2.00

TEA and COFFEE

Selection of Revolution teas		£3.00
Selection of coffees	from	£2.50
Liqueur coffee		£8.50

TOBACCO PRODUCTS

Dunhill Red/Blue		£8.00
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Printed on 100% recycled paper.

Some dishes may contain or have traces of nuts. Please ask your server for clarification.

A discretionary service charge of 12.5 % will be added to your bill.

All gratuities and service charges go directly to your servers and bartenders.

VAT is included at 20 %.

Please note, 125ml glasses of wine are available on request.

All major credit, charge and debit cards are accepted.

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