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# GIN & TONIC

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## THE VENERABLE BRITISH COCKTAIL

In the following variations of the famous British cocktail, each G&T is given its own unique garnish to accentuate the botanicals involved in production. Please note 50ml is a standard serve in the G&Ts listed below.

Hendrick's, Cucumber & Black Pepper	9.00
Bombay Sapphire, Basil & Lemon Zest	9.00
Hayman's Family Reserve, Rosemary & Orange Zest	9.00
Whitley Neill & Pink Grapefruit	9.00
Bloom, Chamomile & Strawberry	9.00

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# APERITIF COCKTAILS

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<b>APEROL SPRITZ</b>	8.00
Aperol & Prosecco Lunetta with soda	
<b>NEGRONI</b>	8.50
Hayman's London dry gin, Campari, Carpano Antica Formula	
<b>BELLINI</b>	8.50
Pureed white peach stirred with Prosecco Lunetta	
<b>ROSA SPRITZ</b>	8.25
Cocchi Rosa & Prosecco Lunetta with soda	
<b>ELDERFLOWER FIZZ</b>	8.50
Prosecco Lunetta with Belvoir elderflower cordial	
<b>CLASSIC GIN OR VODKA MARTINI</b>	From £8.50
Your choice of spirit, stirred with French vermouth. Why not try a Vesper, Belvedere or Dirty martini? Ask your bartender to guide you to your perfect martini	

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# NON-ALCOHOLIC COCKTAILS

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Apple & Ginger Mojito	4.50
Elderflower Bubbly	2.75
Innocent Kim Sha	4.50
Virgin Mary	4.50
Innocent Superfruit Mojito	4.25

All wines listed by the glass are also available as a **125ml** serve. Bottled beers are 330ml unless stated & all spirits are served in measures of 25ml unless stipulated or a 50ml serve is requested. Prices are inclusive of VAT.

# COCKTAILS WE LOVE

## MOJITO

Literally translating as 'little mojo' - this drink is believed to date back to a 16th Century drink called 'El Draque' heavily linked to Sir Francis Drake. The drink was made with a crude rum predecessor called aguardiente di cana which was combined with spearmint, sugar cane & lime. Try the classic Mojito or one of our suggested renditions:

**Classic Mojito** 8.50

Bacardi Carta Blanca rum, mint, lime, sugar & soda

**Elderflower & Grapefruit Mojito** 8.75

El Dorado 3yr, pink grapefruit, elderflower, mint, lime & soda

**Superfruit Mojito** 8.75

El Dorado 3yr, blueberries, agave syrup, mint, lime & pomegranate

**EAST 8 HOLD UP** 8.00

Finlandia vodka, Aperol, passion fruit, pineapple & lime

**BRAMBLE** 8.50

Hayman's London Dry gin & lemon juice drizzled with French blackberry liqueur

**FRENCH MARTINI** 8.50

Finlandia vodka, Chambord & pineapple juice

**MAI TAI** 8.50

Bacardi Carta Oro rum with lime, orgeat & Cointreau finished with Gosling's Black Seal

**KIM SHA** 8.75

Finlandia vodka, pureed white peach, raspberries, passion fruit, peach & pomegranate

**MARGARITA** 9.00

Tapatio Blanco tequila with Cointreau & lime

**WHITLEY'S SPRING** 8.25

Whitley Neill gin with St Germain elderflower liqueur, apple, lemon & sugar

**LYCHEE DAIQUIRI** 8.50

Bacardi Carta Blanca & Kwai Fei lychee liqueur with passion fruit & lime.

**ESPRESSO MARTINI** 8.50

Finlandia vodka, coffee liqueur & espresso

**DARK & STORMY** 8.50

Gosling's Black Seal rum & fresh lime finished with Gosling's ginger beer

**PORN STAR** 10.25

Stolichnaya vanilla vodka, passion fruit, lemon & pineapple accompanied by a baby glass of Lallier Grand Cru Champagne

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# SPIRITS

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## WHISK(E)Y

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### JAPAN

Hakushu Distiller's Reserve	6.75
Nikka From The Barrel	5.25
Yamazaki Distiller's Reserve	6.50

### SCOTLAND & IRELAND

Auchentoshan 3 Wood	5.00
Glenfiddich 12yr	5.00
Laphroaig 10yr	5.00
Macallan Gold	5.00
The Glenrothes Select Reserve	4.75

Johnnie Walker Black Label	4.50
The Famous Grouse	4.25
Tullamore Dew	4.25

### AMERICA & CANADA

Buffalo Trace	4.25
Canadian Club	4.25
Jack Daniel's	4.25
Maker's Mark	4.50
Rittenhouse Rye	4.75
Woodford Reserve	4.75

## COGNAC, ARMAGNAC & GRAPPA

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Armagnac Baron De Sigognac VSOP	4.50
Bepi Tosolini Grappa I Legni Rovere	6.50
Courvoisier VS	4.25
Remy Martin VSOP	4.50
Remy XO	12.75

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# SPIRITS

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## VODKA

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Belvedere	4.75
Chase	4.75
Chase Marmalade	4.75
Finlandia	4.25
Grey Goose	5.00
Ketel One Citroen	4.25
Reyka	4.75
Stoli Vanil	4.25
Tito's	4.25

## GIN

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Bombay Sapphire	4.50
Hayman's Family Reserve	4.50
Hayman's London Dry	4.25
Hayman's Old Tom	4.25
Hayman's Sloe	4.00
Hendrick's	4.50
Martin Miller's	4.50
Whitley Neill	4.75

## RUM

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Bacardi Carta Blanca	4.00
Bacardi Carta Oro	4.25
Bacardi Ocho	4.25
Diplomatico	5.25
El Dorado 3yr	4.50
El Dorado 5yr	4.50
Gosling's Black Seal	4.50
Sailor Jerry	4.50

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# SPIRITS

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## TEQUILA, MEZCAL & RAICILLA

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El Jimador Reposado	4.50
Herradura Reposado	4.75
Illegal Mezcal	4.75
Patron Silver	5.25
Patron XO Café	5.00
Tapatio Blanco	4.50

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## BEERS ON TAP

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		Half	Pint
Moretti	abv 4.6%	3.00	5.00
Amstel	abv 4.1%	3.00	5.00

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## BOTTLES

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Asahi Super Dry	abv 5%	4.50
Corona Extra	abv 4.6%	4.75
Tiger	abv 5%	4.75
Peroni Nastro Azzurro	abv 5.2%	4.75
Sam Adam's Boston Lager	abv 4.9%	5.00
Brooklyn Lager	abv 5.2%	5.00
Einstock Olgerd White Ale	abv 5.2%	5.00
Magner's Irish Cider 568ml	abv 4.5%	5.50
Rekorderlig Strawberry & Lime Cider 500ml	abv 4%	5.50
Becks Blue Alcohol Free 275ml	abv 0%	3.75

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# HOUSE WINE

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WHITE	175ml	250ml	750ml
Macabeo, <i>Borsao - Spain</i>	5.25	7.25	19.50
Chenin Blanc, <i>Grand Cape - South Africa</i>	6.00	7.50	20.50
Pinot Grigio, <i>Mirabello - Italy</i>	6.75	8.25	23.75
Chardonnay, <i>Last Stand - Australia</i>	7.00	8.75	26.00
Sauvignon Blanc, <i>False Bay - South Africa</i>	7.25	9.50	28.00
Gavi di Gavi, <i>Nuovo Quadro - Italy</i>	8.50	12.00	35.50

RED	175ml	250ml	750ml
Shiraz Mourvedre, <i>Percheron - South Africa</i>	5.75	7.25	19.50
Rioja, <i>Zarabanda - Spain</i>	6.75	9.00	26.25
Pinot Noir, <i>Les Volets - France</i>	7.25	9.25	27.50
Cabernet Franc, <i>Cabaret Frank - USA</i>	7.50	9.75	28.50
Malbec, <i>Nieto Senetiner - Argentina</i>	8.00	10.50	31.50
Barbera D'Asti, <i>Rive - Italy</i>	8.75	11.75	35.00

ROSÉ	175ml	250ml	750ml
Barbera Pinot Noir Rosé Chiantello, <i>Ancora - Italy</i>	5.25	7.25	21.00
Pinot Grigio Blush, <i>Principato - Italy</i>	6.50	8.50	24.25
Chateau Hermitage St Martin <i>Ikon - France</i>	8.75	11.75	34.00

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CHAMPAGNE & PROSECCO	125ml	750ml
Prosecco, Lunetta Cavit NV - Italy	7.50	29.95
Henners Brut UK NV - UK	8.75	40.00
Lallier, Grand Cru Grande Reserve NV - France	9.75	45.00
Veuve Clicquot Yellow Label, Brut NV - France		68.00
Dom Perignon Reserve 2004/05 - France		175.00
Louis Roederer Cristal 2005/06 - France		250.00
Lallier Premier Cru Rosé NV - France	11.00	53.00
Veuve Clicquot Rosé NV - France		89.00
Laurent Perrier Rosé NV - France		95.00

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- BAR FOOD MENU -

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# BAR FOOD MENU

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## SHARING

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<b>Charred Flat Bread</b> (v) (n)	5.75
Hummus, parsley, red onion, pine nuts	
<b>Kumomoto, Blackwater Wild or Maldon Oysters</b>	Each 2.75
Tabasco, ginger ponzu or bloody Mary	
<b>Cerignola Olives</b> (v)	3.95
Giant Apulian green olives	
<b>Asian Plate</b> ( <i>To Share</i> )	22.75
Crispy duck pancakes, tempura king prawns, chicken yakatori, Thai spiced fishcakes, chilli squid	

## SMALL PLATES

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<b>Chilli Squid</b>	8.50
Thai herbs, noodle salad	
<b>Tempura</b>	9.50
King prawns, courgette flower, chilli jam	
<b>Thai Spiced Fishcakes</b>	8.25
Atlantic wild halibut, tomato, lemongrass sauce	
<b>Chicken Yakitori</b> (n)	8.25
Teriyaki, sesame	
<b>Smoked Chicken Liver Pâté</b>	8.00
Rye toast, pickled cucumber	
<b>Angus Beef Tataki</b>	9.00
Ginger ponzu	

## SALADS

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<b>Crispy Duck Salad</b>	9.25
Watercress, soy, sesame	
<b>Chargrilled Chicken Caesar</b>	11.25
Gem lettuce, crispy bacon, croutons, Parmesan	
<b>Grilled Arctic Salmon Superfood</b>	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	



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# BAR FOOD MENU

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## MAINS

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<b>Slow Cooked Free Range Pulled Pork</b>	12.50
Brioche bun, pickles, house cut chips	
<b>Cheeseburger</b>	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
<b>Fillet Steak Sandwich</b>	15.00
Sourdough bread, caramelised onions, house cut chips, Béarnaise sauce	
<b>Aberdeen Angus   Flat Iron Steak (225g) <i>Served Medium</i></b>	16.25
House cut chips & a choice of sauce or butter	
<b>Smoked Haddock Risotto</b>	9.25/13.75
Leeks, poached duck egg	

## SIDES

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<b>House Cut Chips (v)</b>	4.00
<b>Charred Sweet Potatoes (v)</b>	4.00
Lemongrass crème fraiche	
<b>Onion Rings (v)</b>	3.50
<b>House Slaw (v)</b>	4.00
<b>House Salad (v)</b>	4.50

Please note during busy periods this menu will not be available.  
If you wish to dine in our main restaurant please inform a  
member of our team.

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more