

the restaurant
bar + grill

GIN & TONIC

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

APERITIF COCKTAILS

APEROL SPRITZ	8.25
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Aperol & Prosecco Primo with soda

NEGRONI	8.50
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Hayman's London dry gin, Campari, Carpano Antica Formula

BELLINI	8.75
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Pureed white peach stirred with Prosecco Primo

ROSA SPRITZ	8.25
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Cocchi Rosa & Prosecco Primo with soda

ELDERFLOWER FIZZ	8.50
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Prosecco Primo with Belvoir elderflower cordial

CLASSIC GIN OR VODKA MARTINI	From £8.50
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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

NON-ALCOHOLIC COCKTAILS

Apple & Ginger Mojito	4.50
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Elderflower Bubbly	2.75
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Innocent Kim Sha	4.50
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Virgin Mary	4.50
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Innocent Superfruit Mojito	4.25
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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	8.75
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	8.75
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	9.00
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	8.75
Bacardi Carta Blanca & Kwai Fei lychee liqueur with passion fruit & lime.	

ESPRESSO MARTINI	8.75
Finlandia vodka, coffee liqueur & espresso	

DARK & STORMY	8.50
Gosling's Black Seal rum & fresh lime finished with Gosling's ginger beer	

PORN STAR	10.50
Stolichnaya vanilla vodka, passion fruit, lemon & pineapple accompanied by a baby glass of Prosecco Primo	

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SPIRITS

WHISK(E)Y

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

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

VODKA

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

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

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

TEQUILA, MEZCAL & RAICILLA

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

BEERS ON TAP

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

BOTTLES

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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BY THE GLASS

SPARKLING WINE	125ml	750ml
Prosecco Primo Brut, Italy	7.75	30.00
Henners Vintage Brut, England	8.75	40.00
Lallier, Grand Cru Grande Reserve Brut NV, France	9.75	46.00
Lallier, Premier Cru Rosé Brut NV, France	11.25	53.00

WHITE WINE	175ml	250ml	750ml
Murviedro Fauno Blanco, Spain	5.25	7.25	19.50
Colombard Maison De Vigneron, France	5.50	7.50	21.50
Chenin Blanc False Bay 'Wild Yeast', South Africa	6.00	8.00	23.50
Chardonnay The Listening Station, Australia	6.50	8.50	25.00
Pinot Grigio Terrazze Della Luna, Italy	7.00	9.00	26.50
Vinho Verde Vila Nova, Portugal	7.25	9.25	27.00
Sauvignon Blanc Mokoblack, New Zealand	7.75	10.00	30.00
Gavi Del Comune Di Gavi 'Nuovo Quadro', Italy	8.50	12.00	35.50

ROSÉ WINE	175ml	250ml	750ml
Pinot Grigio Blush Principato, Italy	6.75	8.75	24.50
Chateau St Marguerite, France	 7.25	9.50	31.50
Chateau Hermitage St Martin Ikon, France	 8.75	11.75	34.00

RED WINE	175ml	250ml	750ml
Murviedro Fauno, Spain	5.25	7.25	19.75
Cinsault 'Old Vine' Percheron, South Africa	6.00	8.00	24.00
Merlot Adobe Reserva, Chile	 6.75	8.75	26.00
Pinot Noir Le Fou, France	7.25	9.25	27.50
Barbera Crocera, Italy	7.50	9.50	28.00
'Les Coteaux' Côtes Du Rhône Villages, France	7.75	9.75	29.00
Rioja Ontañón Ecológico, Spain	 8.00	10.00	30.00
Malbec Nieto Senetiner, Argentina	8.50	11.00	33.00

 These wines are made from grapes grown in accordance with principals of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.

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DESSERT WINE

Sauvignon Blanc Emiliana Late Harvest
Casablanca, Chile, 2015



100ml 4.75 | 375ml 18.00

PORT

Port Krohn Colheita,
Douro, Portugal, 2002

50ml 5.00 | 375ml 49.00

DESSERT COCKTAILS

CHOCOLATE SAZERAC 9.00

Diplomatico Reserva Rum, chocolate liqueur & bitters
with an absinthe rinsed glass

LEMON CHEESECAKE 8.50

Lemoncello, frangelico & pinot grigio shaken with fresh lemon,
cinnamon syrup, gingerbread syrup & cream

ESPRESSO MARTINI 8.75

Finlandia vodka, sugar, coffee liqueur & espresso

COFFEES & TEAS

Cappuccino 3.25

Espresso 2.75

Large Espresso 3.00

Latte 3.25

Americano 3.00

Mocha 3.50

Hot Chocolate 3.50

Selection of Teas 2.75

BRANDY & LIQUEURS

We have a full selection of after dinner brandy's & liqueurs,
please ask your server for details.

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- BAR FOOD MENU -

BAR FOOD MENU

SHARING

Charred Flat Bread (v) (n)	5.75
Hummus, parsley, red onion, pine nuts	
Kumomoto, Blackwater Wild or Maldon Oysters	Each 2.75
Tabasco, ginger ponzu or Bloody Mary	
Cerignola Olives (v)	4.25
Giant Apulian green olives	
Asian Plate (<i>To Share</i>)	23.00
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes, chilli squid	

SMALL PLATES

Chilli Squid	8.50
Thai herbs, noodle salad	
Tempura	9.75
King prawns, padron pepper, chilli jam	
Thai Spiced Fishcakes	8.50
Atlantic wild halibut, tomato, lemongrass sauce	
Chicken Skewers	8.50
Tikka spices, mint yoghurt	
Chicken Liver Pâté	8.00
Rye toast, pickled cucumber	

SALADS

Crispy Duck Salad	12.00
Watercress, soy, sesame	
Charcoal Grilled Chicken Caesar	12.00
Gem lettuce, crispy bacon, croutons, Parmesan	
Charcoal Grilled Arctic Salmon Superfood	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

BAR FOOD MENU

MAINS

Slow Cooked Free Range Pulled Pork	13.00
Brioche bun, pickles, house cut chips	
Cheeseburger	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
Fillet Steak Sandwich	15.00
Sourdough bread, caramelised onions, house cut chips, Béarnaise sauce	
Aberdeen Angus Flat Iron Steak (225g) <i>Served Medium</i>	16.75
House cut chips & a choice of sauce or butter	
Smoked Haddock Risotto	9.50/14.00
Leeks, poached duck egg	

SIDES

House Cut Chips (v)	4.00
Charred Sweet Potatoes (v)	4.25
Lemongrass crème fraîche	
Onion Rings (v)	4.00
House Slaw (v)	4.00
House Salad (v)	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

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