

the restaurant
bar + grill

GIN & TONICS

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	9.50
Bombay Sapphire, Basil & Lemon Zest	9.50
Hayman's Family Reserve, Rosemary & Orange Zest	9.50
Whitley Neill & Pink Grapefruit	9.50
Bloom & Strawberry	9.50

APERITIF COCKTAILS

Aperol Spritz <i>Aperol & Prosecco Primo with soda</i>	8.50
Negroni <i>Hayman's London dry gin, Campari, Carpano Antica Formula</i>	8.50
Bellini <i>Pureed white peach stirred with Prosecco Primo</i>	8.75
Elderflower Fizz <i>Prosecco Primo with Belvoir elderflower cordial</i>	8.50
Classic Gin or Vodka Martini <i>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</i>	From 8.75

NON-ALCOHOLIC COCKTAILS

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

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 9.00
El Dorado 3yr rum, pink grapefruit, elderflower, mint, lime & soda

Superfruit Mojito 8.75
Bacardi Carta Oro rum, 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

Some of our cocktail ingredients may contain allergens, please flag any allergies at the ordering stage.

SPIRITS

WHISK(E)Y

AMERICA & CANADA

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

SINGLE MALT SCOTCH

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

JAPAN

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

BLENDED SCOTCH

Johnnie Walker Black Label	4.50
The Famous Grouse	4.25
Tullamore Dew (Ireland)	4.25

COGNAC & ARMAGNAC

Armagnac De Sigognac VSOP	4.75	Remy Martin VSOP	4.50
Courvoisier VS	4.25	Remy XO	13.00

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SPIRITS

VODKA

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

GIN

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

RUM

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

TEQUILA & MEZCAL

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

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BY THE GLASS

SPARKLING WINE

	125ml	Bottle
Prosecco Primo Brut, <i>Italy</i>	7.75	30.00
Henners Vintage Brut, <i>England</i>	9.50	41.25
Lallier, Grand Cru Grande Reserve Brut NV, <i>France</i>	9.75	50.00
Lallier, Premier Cru Rosé Brut NV, <i>France</i>	11.50	56.00



WHITE WINE

	175ml	250ml	Bottle
Murviedro Fauno Blanco, <i>Spain</i>	5.25	7.25	19.50
Colombard Maison De Vigneron, <i>France</i>	5.75	7.75	22.00
Chenin Blanc False Bay 'Wild Yeast', <i>South Africa</i>	6.25	8.25	24.00
Chardonnay The Listening Station, <i>Australia</i>	6.75	8.75	25.25
Pinot Grigio Terrazze Della Luna, <i>Italy</i>	7.25	9.25	27.00
Vinho Verde Vila Nova, <i>Portugal</i>	7.50	9.50	27.50
Sauvignon Blanc Mokoblack, <i>New Zealand</i>	8.00	10.25	30.50
Gavi Del Comune Di Gavi 'Nuovo Quadro', <i>Italy</i>	8.75	12.25	36.25

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush Principato, <i>Italy</i>	7.00	9.00	24.75
Château St Marguerite, <i>France</i> 	7.25	10.50	32.25
Château Hermitage St Martin IKon, <i>France</i> 	8.75	11.75	34.75

RED WINE

	175ml	250ml	Bottle
Murviedro Fauno, <i>Spain</i>	5.50	7.50	19.75
Cinsault 'Old Vine' Percheron, <i>South Africa</i>	6.00	8.00	24.00
Merlot Adobe Reserva, <i>Chile</i> 	7.00	9.00	26.25
Pinot Noir Le Fou, <i>France</i>	7.25	9.25	27.50
Barbera d'Asti Crocera, <i>Italy</i>	8.00	10.00	28.50
'Les Coteaux' Côtes Du Rhône Villages, <i>France</i>	8.25	10.25	29.50
Rioja Ontañón Ecológico, <i>Spain</i> 	8.50	10.50	31.00
Malbec Nieto Senetiner, <i>Argentina</i>	8.75	11.25	33.50

 Is 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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DRAUGHT BEER

		Half	Pint
Moretti <i>Italy</i>	abv 4.6%	3.00	5.00
Amstel <i>Netherlands</i>	abv 4.1%	3.00	5.00

BOTTLED BEER & CIDER

Asahi Super Dry <i>Japan</i>		abv 5%	4.50
Corona Extra <i>Mexico</i>		abv 4.6%	4.75
Tiger <i>Singapore</i>		abv 5%	4.75
Peroni Nastro Azzurro <i>Italy</i>		abv 5.2%	4.75
Sam Adam's Boston Lager <i>USA</i>		abv 4.9%	5.00
Brooklyn Lager <i>USA</i>		abv 5.2%	5.25
Einstock Olgerd White Ale <i>Iceland</i>		abv 5.2%	5.25
Becks Blue Alcohol Free <i>Germany</i> 275ml		abv 0%	3.75
Magner's Irish Cider <i>Ireland</i> 568ml		abv 4.5%	5.50
Rekorderlig Strawberry & Lime Cider <i>Sweden</i> 500ml		abv 4%	5.50

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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, 2002/04

50ml 5.00 | 375ml 49.00

DESSERT COCKTAILS

Chocolate Sazerac <i>Diplomatico Reserva Rum, chocolate liqueur & bitters with an absinthe rinsed glass</i>	9.00
Lemon Cheesecake <i>Lemoncello, frangelico & pinot grigio shaken with fresh lemon, cinnamon syrup, gingerbread syrup & cream</i>	8.50
Espresso Martini <i>Finlandia vodka, sugar, coffee liqueur & espresso</i>	8.75

COFFEES & TEAS

Cappuccino	3.25	Americano	3.00
Espresso	2.75	Caffè Mocha	3.50
Large Espresso	3.00	Flat White	3.50
Caffè Latte	3.25	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

SHARING

Freshly baked bread (v) <i>Salted butter</i>	3.75
Giant Apulian Cerignola olives (v)	4.25
Grilled flatbread <i>Pea hummus, crudites, feta cheese, pine nuts (v)(n)</i>	7.00
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken yakitori, fried squid, baby back ribs</i>	26.00

SMALL PLATES

Maldon Rock or Blackwater wild oysters <i>Bloody Mary or classic</i>	each 2.75
Poke sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.50
Steak tartare <i>Sourdough toast, free range egg yolk</i>	10.00
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.50
Angus beef tataki <i>Ginger ponzu, wasabi mayonnaise</i>	9.00
Chicken yakitori <i>Teriyaki, sesame</i>	8.50
Fried chilli squid <i>Crispy kale, chipotle mayonnaise</i>	9.00
Tempura king prawns <i>Chilli jam</i>	10.00

SANDWICHES

Available 12noon - 6pm

House cut chips

Smoked Lancashire cheese	8.50
<i>Onion relish, tomatoes, watercress, apple (v)</i>	
Grilled chicken club	9.00
<i>Smoked bacon, gem lettuce, tomato, free range egg</i>	
Fillet steak	15.00
<i>Caramelised onions, tomato, watercress, béarnaise</i>	

BURGERS

Butter bun, house cut chips

Aberdeen Angus beef	13.25
<i>Club sauce</i>	
Spiced jumbo shrimp	15.50
<i>Tartare sauce</i>	
Halloumi cheese	12.00
<i>Chipotle mayonnaise (v)</i>	
<i>Add cheese, bacon, avocado or fried duck egg</i>	<i>each 1.50</i>

SALADS

Crispy duck	12.50
<i>Watercress, white radish, sesame, soy</i>	
Chicken Caesar	12.00
<i>Gem lettuce, bacon, croutons, Parmesan</i>	
Somerset goats cheese	12.50
<i>Beetroot, watercress, hazelnuts (v)(n)</i>	
Isle of Man crab & avocado	15.25
<i>Gem lettuce, mayonnaise, lemon</i>	
Superfood	15.00
<i>Arctic salmon, quinoa, beetroot, quail's egg</i>	

(v) = vegetarian dish (n) = may contain nuts

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge. *Full terms & conditions on our website