



## Straws Suck

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We are 100% plastic straw free and committed to sustainability and reducing waste by minimising the use of single use straws. By doing this we are contributing to keeping the ocean's wildlife alive and safe. Please note biodegradable straws are available on request!

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## Cognac & Armagnac

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

## Coffees

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Americano	3.00
Cappuccino	3.25
Espresso	2.75 / 3.00
Flat White	3.50
Hot Chocolate	3.50
Latte	3.25
Macchiato	2.75
Mocha	3.50
Bailey's Coffee	6.75
Calypso Coffee	6.75
French Coffee	6.75
Irish Coffee	6.75

## Teas & Infusions

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Chai Tea	2.75
Chamomile Flowers	2.75
Darjeeling Earl Grey	2.75
English Breakfast	2.75
Fresh Mint	2.75
Green Tea	2.75
Lemon & Ginger	2.75
Peppermint	2.75
Superfruit	2.75

## Wine By The Glass

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	175ml	250ml
<b>White</b>		
Macabeo, Borsao Spain	5.75	7.50
Chenin Blanc, Grand Cape South Africa	6.25	7.75
Pinot Grigio, Mirabello Italy	7.25	8.75
Chardonnay, Last Stand Australia	7.50	9.00
Sauvignon Blanc, False Bay South Africa	7.75	10.00
Gavi di Gavi, Nuovo Quadro Italy	8.75	12.25
<b>Red</b>		
Shiraz Mourvedre, Percheron South Africa	6.00	7.50
Rioja, Zarabanda Spain	7.00	9.25
Pinot Noir, Les Volets France	7.50	9.50
Cabernet Franc, Cabaret Frank USA	7.75	10.00
Malbec, Nieto Senetiner Argentina	8.25	10.75
Barbera d'Asti, Rive Italy	9.00	12.00
<b>Rosé</b>		
Barbera Pinot Noir Rosé Chiarretto, Ancora - Italy	5.75	7.50
Pinot Grigio Blush, Principato - Italy	7.00	9.00
Chateau Hermitage St Martin Ikon Rose - France	9.00	12.00

## Champagne

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<b><i>Champagne &amp; Prosecco by the glass</i></b>	<b><i>125ml</i></b>
Prosecco, Primo Cavit NV	7.75
Lallier, Grand Cru Grande Reserve NV	9.75
Lallier Premier Cru Rosé NV	11.50
Henners Brut, England 2011	9.00

### ***Champagne***

Lallier, Grand Cru Grande Reserve NV	47.50
Veuve Clicquot Yellow Label, Brut NV	70.50
Dom Perignon, Reserve 2006/09	175.00
Louis Roederer Cristal 2009	250.00

### ***Sparkling***

Henners Vintage East Sussex, England 2011	41.25
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### ***Prosecco***

Prosecco Primo, Cavit NV	30.00
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### ***Rosé Champagne***

Lallier, Premier Cru Rosé NV	53.25
Veuve Clicquot Rosé NV	90.75
Laurent Perrier Rosé NV	96.50

### ***Champagne & Oysters***

Laurent Perrier Rosé served with Carlingford oysters,  
lemon & shallot vinegar

Magnum of Laurent Perrier Rose Champagne served with 12 oysters	195.00
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Bottle of Laurent Perrier Rose Champagne served with 6 oysters	100.00
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## Dessert Wines

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Moscato Passito 125ml	5.75
Moscato Passito 37.5cl	15.25
Domaine De Grange Neuve Monbazillac 50cl	19.00

## Digestif

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Amaretto Disaronno	4.25
Bailey's 50ml	4.25
Bepi Tosolini Grappa I Legni	6.50
Cointreau	4.25
Drambuie	4.00
Fernet Branca 50ml	6.25
Frangelico	4.00
Galliano L'Autentico	4.00
Grand Marnier	4.25
Kahlua	4.00
Lemoncello	3.50
Molinari White Sambuca	4.25
Ramos Pinto 50ml	4.50
Ramos Pinto Tawny 10yr 50ml	6.50
Southern Comfort	4.25

## Minerals & Sodas

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Coca-Cola, Diet Coke	330ml	3.25
Appletiser		2.75
Fever-Tree Bitter Lemon, Ginger Ale,		
Fever-Tree Slimline Tonic, Tonic Water	200ml	2.75
Gosling's Ginger Beer		3.00
Red Bull		4.00
Aqua Panna	500ml	3.25 / 750ml 4.50
San Pellegrino	500ml	3.25 / 750ml 4.50

## Juices

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Ocean Spray Cranberry		2.75
Pomegreat		2.75
Frobisher's Apple		3.00
Frobisher's Grapefruit		3.00
Frobisher's Pineapple		3.00
Frobisher's Tomato		3.00
Fresh Orange		3.25

## Non-alcoholic Cocktails

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### *Elderflower Bubbly*

Belvoir elderflower cordial with citrus & soda	2.75
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### *Apple & Ginger Mojito*

Apple juice, lime, mint & sugar with Gosling's ginger beer	4.50
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### *Innocent Kim Sha*

Pureed white peach, raspberries, lemon, passion fruit & pomegranate	4.50
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### *Virgin Mary*

Frobisher's tomato with house spices	4.50
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## Our Favourite Wines

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### *White*

Domaine La Renardière Pouilly Fumé 2016/18	41.00
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A brilliant expression of classic Sauvignon Blanc qualities. Expertly grown and produced in the true home of the grape. A great white wine for any occasion.

Producer: Domaine La Renardière

Winemaker: Bernard Bouchié

Country of Origin: France

Region of Origin: Loire

Tasting Notes: A golden, green colour, the wine has lots of flowery, sappy aromas on the nose with hints of citrus and blackcurrant. On the palate it is lively, fresh and aromatic, an elegant wine with a long finish marked by the steely flavours, often referred to as "gunflint", typical of the Appellation.

We suggest: Best served chilled with shellfish, fish, salmon, white meats and cheese, or on its own as an aperitif.

### *Red*

Wishbone Shiraz Grenache 2016/17	30.75
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The continental climate of the Barossa valley adds great red fruit ripeness to this "Rhône-style" blend of grapes. The wine is then aged in American oak for eleven months which adds a spicy Vanilla depth.

Producer: Magpie Estate

Country of Origin: Australia

Region of Origin: Barossa Valley, South Australia

Tasting Notes: Warm plum and raspberry fruit on the nose, its medium to full bodied with juicy plum and raspberry on the palate also, with black cherry, spice and a lick of creamy oak. It's a generous juicy mouthful with bags of fruit and spice, good acidity too keeping it vibrant.

We suggest: Great with grilled red meats

## White Wine

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### **France**

Muscadet Sevre Et Maine Sur Lie Domaine De Grands Presbyteres 2014/15	27.50
Picpoul De Pinet Languedoc 2016/17	28.00
Mâcon-Charnay Reserve Personelle 2016/17	36.25
Pouilly Fumé La Renardiere 2016/18	41.00
Chablis Premier Cru Vau-Ligneau 2014/15	48.00
Meursault Domaine Berthelemot 2015/16	75.75
Chassagne Montrachet Pierre Bouree 2011/13	97.75

### **Italy**

Pinot Grigio, Mirabello 2016/17	24.50
Riesling, Fontanino 2015/16	28.50
Pinot Grigio Bottega Vinai 2016/17	29.00
Gavi di Gavi Nuovo Quadro 2016/17	36.25

## Whisk(e)y

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Ardmore	5.00
Auchentoshan Three Wood	5.00
Buffalo Trace	4.25
Canadian Club	4.25
Glenfiddich 12yr	5.00
Glenrothes Select Reserve	4.75
Highland Park 12yr	5.00
Jack Daniels	4.25
Jack Daniels Single Barrel	4.75
Lagavulin 16yr	5.25
Laphroaig 10yr	5.00
Maker's Mark Bourbon	4.50
The Famous Grouse	4.25
The Macallan Gold	5.00
Tullamore Dew	4.25
Woodford Reserve	4.75

## Tequila

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

## Aperitif

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Campari	4.00
Carpano Antica Formula 50ml	4.75
Cocchi Vermouth di Torino 50ml	4.50
Lillet Blanc 50ml	4.25
Martini Bianco 50ml	4.00
Martini Extra Dry 50ml	4.00
Martini Rosso 50ml	4.00
Noilly Prat 50ml	3.75
Pimm's No.1 50ml	4.00
Ricard	3.25
Tio Pepe 50ml	4.00

## 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
Zubrowka	4.00

## Gin

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Bombay Sapphire	4.50
Empress 1908	4.75
Hayman's Family Reserve	4.50
Hayman's London Dry	4.25
Hayman's Sloe	4.00
Hendrick's	4.50
Martin Miller's	4.50
Tanqueray	4.50
The Botanist Islay Dry Gin	4.75
Whitley Neill	4.75

## Rum & Cachaca

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Abelha Organic Cachaca	4.00
Bacardi Carta Blanca	4.00
Bacardi Carta Oro	4.25
Bacardi Ocho	4.50
Diplomatico Reserva Exclusiva	5.25
El Dorado 3yr	4.50
El Dorado 5yr	4.50
Gosling's Black Seal	4.50
Sailor Jerry Spiced	4.50
Wray & Nephew Overproof	4.50

All spirits and liqueurs are served in measures of 25ml unless otherwise stated or requested

## White Wine

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### *Spain*

Macabeo, Borsao 2016/17	20.00
K-Naia, Verdejo 2016/17	28.00
Albariño La Val Fianca de Arantei 2016/17	34.25

### *South Africa*

Chenin Blanc Grand Cape 2016/17	20.75
Sauvignon Blanc False Bay 2016/17	28.50

### *Australia*

Chardonnay, Last Stand 2016/17	26.25
Viognier / Pinot Gris Ephemera, Rude Mechanicals 2016/17	29.50
Chardonnay, Dalwhinnie 2014	76.75

### *New Zealand*

Sauvignon Blanc Moko Black 2016/17	38.25
Sauvignon Blanc, La Strada 2015	50.50

All wine vintages are subject to availability. Prices are inclusive of VAT. Where wines are sold by the glass, they are also available in measures of 125ml.

## Red Wine

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### **France**

Pinot Noir Les Volets 2016/17	27.75
Cotes du Rhone Les Coteaux 2014/15	28.00
Fleurie La Reine De L'Arenite 2016/17	32.00
Château Milon 'Cuvée Caprice' Saint-Émilion 2016	48.50
Cuvée Papale Châteauneuf-du-Pape 2015	52.00
St Joseph, Esprit de Granit 2014/15	63.00
Gevrey Chambertin Vallet Frères 2013/15	66.25

### **Italy**

Rive Barbera d'Asti 2015/16	35.75
Amarone 'La Colombaia' Montresor 2014/15	63.25

### **Spain**

Rioja, Zarabanda 2015/16	26.50
Rioja Reserva Vega Del Rayo 2011	33.25
Parada De Atauta Ribera Del Duero 2014	49.75

### **Chile**

Pinot Noir, Tabali 2015/16	37.25
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## Long Drinks

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### **Singapore Sling**

Hayman's London Dry gin, Cherry Marnier, Cointreau, grenadine, pineapple & soda finished with Benedictine	8.50
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### **Pimm's Cup**

Pimm's No.1 with lemonade, ginger ale, mint, cucumber, strawberries, orange & lemon	8.75
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### **Kim Sha**

Finlandia vodka, pureed white peach, raspberries, passion fruit, peach & pomegranate	9.00
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### **Dark & Stormy**

Gosling's Black Seal rum with Gosling's ginger beer & lime	8.50
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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.

9.50

### **Hendricks**

with cucumber & cracked black pepper

### **Bombay Sapphire**

with basil & lemon zest

### **Whitley Neill**

with pink grapefruit

### **Hayman's Family Reserve**

with rosemary & orange



## The Spritz & Aperitif Cocktails

The classic Spritz is synonymous with the 'aperitivo' hours and the famed café culture of Milan and Rome.

<b><i>Aperol Spritz</i></b>	8.50
Aperol & Prosecco Primo with soda	
<b><i>Rosa Spritz</i></b>	8.25
Cocchi Rosa & Prosecco Primo with soda	
<b><i>Americano Spritz</i></b>	8.25
Cocchi Americano & Prosecco Primo with soda	
<b><i>Bellini</i></b>	8.75
Prosecco Primo stirred the Cipriani way with pureed white peach	
<b><i>Mashtini</i></b>	8.25
Finlandia vodka, creme de fraise & strawberries with Prosecco Primo	
<b><i>Elderflower Fizz</i></b>	8.50
Prosecco Primo with organic elderflower cordial	

## Martinis

### ***The Martini***

Try a classic martini with your choice of gin or vodka or one of the many twists born from this legend of drinks. Also available: Gibson, Gimlet & Bradford. Enjoy your martini dirty, Churchill or Montgomery...

From 8.75

### ***Cosmopolitan***

Ketel One Citroen vodka, Cointreau, cranberry & lime 8.75

### ***Vesper***

Bombay Sapphire gin, Belvedere vodka & Lillet Blanc 10.00

### ***Lemon Cheesecake***

Lemoncello, Frangelico & pinot grigio shaken with lemon, cinnamon syrup, gingerbread syrup & half & half 8.50

### ***Espresso Martini***

Finlandia vodka, coffee liqueur & espresso 8.75

### ***Porn Star***

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

## Red Wine

### ***USA***

Zinfandel, Burlesque 2015/16	28.50
Cabernet Franc, Cabaret Frank 2016/17	28.75
Pinot Noir, Byron 2013/14	56.00

### ***South Africa***

Shiraz Mourvedre 2016/17	19.75
Merlot, Peacock Ridge 2015/16	40.50

### ***Australia***

Shiraz Grenache, Wishbone 2016/17	30.75
Shiraz, Yangarra 2013/14	66.25

### ***Argentina***

Malbec, Nieto Senetiner 2016/17	31.75
Malbec, Amauta 2016/17	44.25
Malbec, Cadus 2014	72.00

### ***New Zealand***

Pinot Noir, Jealous Sisters 2014/15	39.00
Pinot Noir, La Strada 2014	68.00

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## Rosé Wine


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### Italy

Barbera-Pinot Noir Rosé Chiaretto Ancora 2016/17	21.25
Pinot Grigio Blush Principato Veneto 2016/17	24.75

### France, Provence

Chateau St Marguerite Gran Reserve Rosé  2016/17	32.25 Magnum 65.75
Chateau Hermitage St Martin IKon Rosé  2017	34.75 Magnum 67.00
Chateau Minuty Rosé Reserve 2017	36.75

 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.

## Draught

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Moretti	abv 4.6% 3.00 / 5.00
Amstel	abv 4.1% 3.00 / 5.00

## Bottled Beer & Cider

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	330ml unless stated
Asahi Super Dry	abv 5% 4.50
Budweiser	abv 5% 4.75
Corona Extra	abv 4.6% 4.75
Innis & Gunn	abv 6.6% 5.00
Einstock Olgerd White Ale	abv 5.2% 5.25
Peroni Nastro Azzurro	abv 5.2% 4.75
Tiger	abv 5% 4.75
Becks Blue Alcohol Free 275ml	abv 0% 3.75
Magners 568ml	abv 4.5% 5.50
Rekorderlig Strawberry & Lime 500ml	abv 4% 5.50

## Our Favourites & Classic Cocktails

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### Mojito

This popular drink, meaning “a little mojo”, is thought to date back to a 16th century drink called El Draque after Sir Francis Drake. This drink was made with a crude rum predecessor called aguardiente di cana, which was mixed with sugar cane juice, spearmint and lime. Try the classic or our suggested rendition:

Classic Mojito	8.75
Bacardi Carta Blanca rum, mint, lime, sugar & soda	
Elderflower & Pink Grapefruit Mojito	9.00
El Dorado 3yr rum, pink grapefruit, elderflower, mint, lime & soda	

### Bramble

Hayman's London dry gin & lemon juice drizzled with French blackberry liqueur 8.75

### Mai Tai

Bacardi Carta Oro rum, Cointreau, lime & almond syrup finished with Gosling's Black Seal rum 8.50

### Mint Julep

Maker's Mark bourbon, mint & sugar 8.50

### Negroni

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

### Lychee Daiquiri

Bacardi Carta Blanca rum & Kwai Fei lychee liqueur with passion fruit & lime 8.75

### Disaronno Sour

Disaronno amaretto, lemon, aromatic bitters & sugar 8.50

### Margarita

Tapatio blanco tequila with Cointreau & lime juice served up 9.00

### Sidecar

Courvoisier VS & Cointreau with lemon & the classic sugar rim 8.50

### Bloody Mary

Finlandia vodka & Frobisher's tomato with house spices 8.50

### Caipirinha

Abelha organic cachaca, fresh lime & sugar 8.25

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Bottled beer & cider 330ml unless stated. Where wines are sold by the glass, they are also available in measures of 125ml.