

the restaurant
bar + grill

*'We are still heartily of the opinion that decent libation supports
as many million lives as it threatens, donates pleasure and sparkle
to more lives than it shadows and inspires more brilliance in the
world of art, music, letters and common ordinary intelligent
conversation than it dims'*

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Charles H Baker Junior

GIN & TONICS

Celebrate the 'Ginaissance' with some of our favourite craft gins from around the globe – all accompanied by your choice of Fever-Tree tonic and citrus, herbs or berries to accentuate their botanical signatures.

Select from classic, elderflower, Mediterranean or aromatic.

Hayman's Gently Rested 6.50

*Orange slice • Rosemary sprig
Fever-Tree tonic*

Tanqueray 10 7.00

*Pink grapefruit slice
Fever-Tree tonic*

Bombay Sapphire 6.50

*Lemon slice • Basil
Fever-Tree tonic*

Malfy Rosa 6.50

*Pink grapefruit slice • Strawberry
Fever-Tree tonic*

Hendrick's 6.50

*Cucumber slice • Black pepper
Fever-Tree tonic*

Whitley Neill Rhubarb & Ginger 6.50

*Ginger slice • Strawberry
Fever-Tree tonic*

Empress 1908 6.75

*Rose petal • Grapefruit slice
Fever-Tree tonic*

Sipsmith Lemon Drizzle 6.75

*Lemon slice • Lemon thyme
Fever-Tree tonic*

Hayman's London Dry 6.25

*Lime slice • Rosemary sprig
Fever-Tree tonic*

Boe Violet Gin 6.50

*Raspberries
Fever-Tree tonic*

THE STORIED HISTORY OF THE G&T

The origin of our nation's favourite libation can be traced back to 1857 when the British crown took governance of India. As Brits made their way to the Indian subcontinent, early immigrants struggled with the ravages of malaria in the tropical climate and scurvy during the long sea journeys. Tonic water and its defining ingredient – quinine, became an essential part of Britain's colonialism and it didn't take long for resourceful Brits to realise that the addition of gin, ice and citrus was the perfect way to not only temper the bitterness, but actually make it extremely drinkable!

COCKTAILS

Pineapple Express <i>Finlandia vodka & Aperol with passion fruit, pineapple & lime juice</i>	8.25
Bee's Knees No.2 <i>Hayman's London Dry gin, strawberry shrub, honey & lemon juice</i>	7.75
Lychee & Raspberry Daiquiri <i>El Dorado 3yr Demerara rum & Kwai Feh lychee liqueur with lime juice & raspberry conserve</i>	8.75
Vanilla Espresso Martini <i>Stolichnaya vanilla vodka & Fair organic coffee liqueur with fresh espresso</i>	8.75
Gin & Pear It <i>Bombay Sapphire gin with kiwi, pear nectar & lemon juice</i>	9.00
Grapefruit & Elderflower Spritz <i>Prosecco Primo & Pampelle grapefruit aperitif with elderflower cordial, mint & Fever-Tree soda</i>	8.50
Vanity Project <i>Hendrick's gin & Lanique rose liqueur with raspberries, lemon juice, sugar & whites</i>	8.75
French Martini <i>Grey Goose vodka & Chambord liqueur with pineapple juice</i>	8.75
Me & Mrs Jones <i>Hayman's London Dry gin & St Germain elderflower liqueur with Aperol, lemon juice & pink grapefruit</i>	8.25
Buried & Black <i>Mezcal Verde Momento & coconut with lime juice & activated charcoal (n)</i>	8.75
Improved Pisco Sour <i>Aperol & Pisco ABA with hibiscus, pink grapefruit, lemon juice, Peychaud's bitters & whites</i>	8.50

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

COCKTAILS

Friends with Benefits <i>Finlandia vodka with peach, raspberries, passion fruit, lemon & pomegranate juice</i>	9.00
Pear & Elderflower Bellini <i>Prosecco Primo stirred with pureed pears & elderflower cordial</i>	8.25
Porn Star <i>Stolichnaya vanilla vodka, passion fruit, pineapple, lemon juice & a shot of Prosecco Primo</i>	10.50
Southside <i>Hendrick's gin with mint, sugar & lime juice</i>	8.50
Queen of Cartels <i>Tapatio Blanco Tequila & Campari with Lanique rose liqueur, hibiscus, pink grapefruit, lime juice & Fever-Tree soda</i>	8.75
Spicy Fifty <i>Stolichnaya vanilla vodka & elderflower cordial with honey & lime juice, spiced with Thai birds-eye chillies</i>	8.75
Bramble <i>Bombay Sapphire gin with lemon juice, sugar & drizzled with French blackberry liqueur</i>	8.75
Strawberry & Watermelon Mojito <i>Bacardi Carta Blanca & watermelon with strawberries, mint, lime juice & Fever-Tree soda</i>	9.00
Victoria's Secret <i>Cointreau & Edinburgh Gin raspberry liqueur with passion fruit, lime juice, Fever-Tree soda & Unicorn dust</i>	8.00
Gin & Basil Smash <i>Hendrick's gin with basil, sugar & lemon juice</i>	8.75
Oscar's Banana Old Fashioned <i>Woodford Reserve Bourbon with banana & Tiki bitters</i>	8.75

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DIGESTIF

WHISK(E)Y

JAPAN

Nikka from the Barrel	5.50
Hibiki Japanese Harmony	6.00
Hakushu Distiller's Reserve	6.25
Yamazaki Distiller's Reserve	6.50
Nikka Miyagikyo Single Malt	7.25

AMERICA

Buffalo Trace	4.00
Jack Daniel's	4.25
Maker's Mark	4.50
Woodford Reserve	4.50
Jack Daniel's Single Barrel	4.75

SINGLE MALT SCOTCH

Highland Park 12yr	5.00
Macallan Gold Select	5.00
Glenfiddich 12yr	5.00
Auchentoshan 3 Wood	5.00
Laphroaig 10yr	5.00

BLENDED SCOTCH

Tullamore Dew (Ireland)	4.25
The Famous Grouse	4.25
Monkey Shoulder	4.50
Johnnie Walker Black Label	4.50
Chivas Regal 12yr	4.50

COGNAC & ARMAGNAC

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

AMARI

Amaro Montenegro	5.75
Mr Black Coffee Amaro	5.75
Mondino	6.00
Amaro Nonino	6.25


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.

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	42.50
Lallier, Grand Cru Grande Reserve Brut NV, <i>France</i>	9.75	50.75
Lallier, Premier Cru Rosé Brut NV, <i>France</i>	12.00	57.75



WHITE WINE


	175ml	250ml	Bottle
Murviedro Fauno Blanco, <i>Spain</i>	5.50	7.50	19.75
Colombard Maison De Vigneron, <i>France</i>	6.00	8.00	22.50
Chenin Blanc False Bay 'Wild Yeast', <i>South Africa</i>	6.50	8.50	24.75
Chardonnay The Listening Station, <i>Australia</i>	7.00	9.25	26.25
Pinot Grigio Terrazze Della Luna, <i>Italy</i>	7.50	9.50	28.00
Riesling Novas Gran Reserva, <i>Chile</i> 	7.75	10.00	28.50
Sauvignon Blanc Mokoblack, <i>New Zealand</i>	8.25	10.50	31.25
Gavi Del Comune Di Gavi 'Nuovo Quadro', <i>Italy</i>	9.25	12.50	37.00

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush Principato, <i>Italy</i>	7.25	9.50	25.50
Château St Marguerite, <i>France</i> 	7.75	11.00	33.00
Château Hermitage St Martin IKon, <i>France</i> 	9.25	12.25	35.75

RED WINE

	175ml	250ml	Bottle
Murviedro Fauno, <i>Spain</i>	5.75	7.75	19.75
Cinsault 'Old Vine' Percheron, <i>South Africa</i>	6.25	8.25	24.00
Merlot Adobe Reserva, <i>Chile</i> 	7.25	9.50	27.75
Pinot Noir Le Fou, <i>France</i>	7.50	9.75	28.50
Barbera d'Asti Crocera, <i>Italy</i>	8.25	10.25	29.50
'Les Coteaux' Côtes Du Rhône Villages, <i>France</i>	8.50	10.50	30.50
Rioja Ontañón Ecológico, <i>Spain</i> 	9.00	11.00	32.00
Malbec Nieto Senetiner, <i>Argentina</i>	9.25	11.75	34.75

 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.

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DRAUGHT BEER

		Half	Pint
Moretti <i>Italy</i>	abv 4.6%	3.00	5.25
Amstel <i>Netherlands</i>	abv 4.1%	3.00	5.25

BOTTLED BEER & CIDER

Asahi <i>Japan</i>	abv 5.0%	4.50
Pacifico Clara <i>Mexico</i>	abv 4.5%	4.50
Estrella Daura (Gluten free) <i>Spain</i>	abv 5.4%	4.75
Peroni Nastro Azzurro <i>Italy</i>	abv 5.1%	4.75
Lagunitas Daytime <i>USA</i> 355ml	abv 4.6%	5.00
Guinness Original <i>Ireland</i>	abv 4.2%	5.50
Einstock Olgerd White Ale <i>Iceland</i>	abv 5.2%	5.25
Golden Sheep Ale <i>England</i> 500ml	abv 4.7%	5.50
Becks Blue Alcohol Free <i>Germany</i> 275ml	abv 0.0%	3.75
Magner's Irish Cider <i>Ireland</i> 568ml	abv 4.5%	5.50
Rekorderlig Strawberry & Lime Cider <i>Sweden</i> 500ml	abv 4.0%	5.50

SOFT DRINKS

Juices; <i>Cranberry, Pomegranate, Apple, Grapefruit, Tomato</i>	3.25
Premium Mixers By Fever-Tree	2.75
Coke / Diet-Coke	3.50
Sparkling Pressés By Bottle Green	3.25
Gosling's Ginger Beer	3.25
Red Bull	4.25
Freshly Squeezed Orange Juice	4.00

NON-ALCOHOLIC COCKTAILS

Elderflower Bubbly	3.00
<i>Belvoir elderflower cordial with citrus & soda</i>	
Apple & Ginger Mojito	4.50
<i>Apple juice, lime, mint & sugar with Gosling's ginger beer</i>	
Innocent Friends with Benefits	4.50
<i>Pureed white peach, raspberries, lemon, passion fruit & pomegranate</i>	

HOT DRINKS

COFFEE

Illy uses a unique combination of 9 of the finest varieties of arabica coffee beans sourced from around the world & blended to perfection.

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Espresso	3.25	Caffè Mocha	3.75
Large Espresso	3.75	Americano	3.25
Cappuccino	3.75	Macchiato	3.25
Caffè Latte	3.75	Flat White	3.50

LIQUEUR COFFEES

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From £7.00

Ask your server for more information on our range of liqueur coffees.

TEA

English Breakfast	3.00	Earl Grey	3.00
Chamomile	3.00	Green	3.00
Peppermint	3.00	Darjeeling	3.00
Fruit Tea	3.00	Fresh Mint	3.00

BAR FOOD

SHARING

Freshly baked bread (v) <i>Salted butter</i>	4.00
Giant Apulian Cerignola olives (v)	4.25
Charred flat bread <i>Hummus, parsley, red onion, pine nuts (v)(n)</i>	5.75
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken tikka skewers, fried squid, baby back ribs</i>	26.00

SMALL PLATES

Oysters <i>Half dozen freshly shucked oysters, Bloody Mary or classic</i>	14.75
<i>Mersea Island Rock</i> <i>Colchester Rock</i>	
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.75
Tempura king prawns <i>Chilli jam, lime</i>	10.00
Chicken skewers <i>Tikka spices, mint yoghurt</i>	8.50
Fried chilli squid <i>Thai herbs, noodle salad</i>	9.00

SANDWICHES

Available 12noon - 6pm | Hand cut chips

Smoked Lancashire cheese <i>Onion relish, tomatoes, watercress, apple (v)</i>	8.50
Grilled chicken club <i>Smoked bacon, gem lettuce, tomato, free range egg</i>	9.50
Fillet steak <i>Caramelised onions, tomato, watercress, béarnaise</i>	15.00

(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

