

COCKTAILS

NEGRONI 12.0

Cinzano Rosso, Campari, your choice of gin: Beefeater, Gin Mare, Hendrick's

	OLD FASHIONED	12.0
	<i>Angostura & orange bitters, brown sugar, your choice of whisky: Buffalo Trace, Woodford Reserve, Jura 10yr, Monkey Shoulder</i>	
	ESPRESSO MARTINI	12.0
	<i>Absolut Vanilia vodka, Kahlúa, espresso, vanilla sugar</i>	
	PASSION FRUIT MARTINI	12.0
	<i>Absolut Vanilia vodka, Montzi Passionfruit & Yuzu liqueur, passionfruit sugar, pineapple, citrus, Prosecco</i>	
	MARGARITA	12.0
	<i>Classic, Tommy's, or Spicy – made with Altos Plata tequila</i>	
	PALOMA	12.0
	<i>El Rayo Reposado tequila, Montzi Grapefruit liqueur, citrus, agave, Franklin & Sons grapefruit soda</i>	
	MAI TAI <i>*contains nuts</i>	12.0
	<i>Diplomático rum, Goslings rum, Cointreau, citrus, orgeat</i>	
	BLOODY MARY	12.0
	<i>Reyka vodka, our secret Bloody Mary mix</i>	

NO & LOW COCKTAILS

	BLACKBERRY PIE	7.0
	<i>Tanqueray 0.0%, blackberry shrub, citrus, ginger ale</i>	
	VIRGIN MARY	7.0
	<i>Tomato juice, house spice mix, celery, lemon</i>	
	NOLOMA	7.0
	<i>Seedlip spice, grapefruit sherbert, citrus, grapefruit soda</i>	
	CRODINO	7.5
	<i>Non-alcoholic Italian aperitif</i>	

SPRITZ

APEROL SPRITZ 11.5

Aperol, Prosecco, soda

	HUGO SPRITZ	11.5
	<i>St-Germain elderflower liqueur, Prosecco, soda, mint</i>	
	CAMPARI SPRITZ	11.5
	<i>Campari, Prosecco, soda</i>	
	LIMONCELLO SPRITZ	11.5
	<i>Isolabella Limoncello, Prosecco, soda</i>	
	ITALICUS SPRITZ	11.5
	<i>Italicus Bergamot liqueur, Prosecco, soda</i>	
	CHAMBORD ROYALE	12.0
	<i>Chambord black raspberry liqueur, Prosecco</i>	
	MAHIKI SWITCH	12.0
	<i>Mahiki Pineapple & Coconut rum, ginger ale, Angostura bitters</i>	

... & T'S *It's not just gin that pairs with tonic*

	T & T	12.0
	<i>El Rayo Plata or Reposado tequila, tonic</i>	
	BEE & T	11.5
	<i>Beesou Honey liqueur, tonic</i>	
	LILLET & T	11.5
	<i>Lillet Rosé, tonic</i>	

ON THE TAPS

Pint

STONE & WOOD 7.6

Australia, Pacific Ale, 4.4%

AMSTEL	6.6
<i>Netherlands, Lager, 4.1%</i>	
ASAHI	7.5
<i>Japan, Lager, 5.0%</i>	
BEAVERTOWN NECK OIL	7.5
<i>England, Session IPA, 4.3%</i>	
BIRRA MORETTI	7.15
<i>Italy, Lager, 4.6%</i>	
BRIXTON RELIANCE	7.4
<i>England, Pale Ale, 4.2%</i>	
ESTRELLA DAMM	7.25
<i>Spain, Lager, 4.6%</i>	
GIPSY HILL HEPCAT	7.3
<i>England, Session IPA, 4.6%</i>	
GUINNESS	7.0
<i>Ireland, Stout, 4.2%</i>	
INCH'S	6.7
<i>England, Cider, 4.5%</i>	
JUBEL PEACH	8.0
<i>England, Gluten-Free Lager, 4.0%</i>	
SIREN LUMINA	7.5
<i>England, Session IPA, 4.2%</i>	
TWO TRIBES CAMPFIRE	7.5
<i>England, Hazy IPA, 5.2%</i>	

Our rotational line changes regularly — ask our team for today's pour.

BOTTLES & CANS

BIRRA MORETTI SALE DI MARE 330ml	6.0
<i>Italy, Lager, 4.8%</i>	
BROOKLYN THE STONEWALL INN 330ml	7.0
<i>USA, Session IPA, 4.3%</i>	
DAURA DAMM 330ml	6.0
<i>Spain, Lager, Gluten Free, 5.4%</i>	
PERONI NASTRO AZZURRO 330ml	6.0
<i>Italy, Lager, 5.0%</i>	
SOL 330ml	6.0
<i>Mexico, Lager, 4.2%</i>	
OLD MOUT BERRIES & CHERRIES 500ml	7.1
<i>New Zealand, Fruit Cider, 4.0%</i>	
OLD MOUT KIWI & LIME 500ml	7.1
<i>New Zealand, Fruit Cider, 4.0%</i>	
ASPALL 330ml	6.8
<i>England, Cider, 5.5%</i>	
WHITE CLAW FLAVOURS 330ml	7.0
<i>USA, Seltzer, 4.5%</i>	

No & Low

BEAVERTOWN LAZER CRUSH 330ml	5.7
<i>England, Alcohol-Free IPA, 0.3%</i>	
ERDINGER ALKOHOLFREI 500ml	6.0
<i>Germany, Alcohol-Free Wheat Beer, 0.5%</i>	
GUINNESS 0.0% 568ml	6.4
<i>Ireland, Alcohol-Free Stout, 0.0%</i>	
HEINEKEN 0.0% 330ml	5.3
<i>Netherlands, Alcohol-Free Lager, 0.0%</i>	
LUCKY SAINT 330ml	5.6
<i>Germany, Alcohol-Free Lager, 0.5%</i>	

SPARKLING

	125ml	Bottle
LE DOLCI COLLINE, PROSECCO Venezie, Italy, 10.5% <i>Green Apple – Zesty – Clean</i>	7.6	36.5
CHAPEL DOWN, BRUT RESERVE Kent, England, 12.0% <i>Brioche – Apple – Elegant</i>	11.0	64.0
FONTESSA, PROSECCO ROSÉ Veneto, Italy, 11.5% <i>Red Berry – Floral – Ripe Strawberry</i>	37.5	
CHAPEL DOWN, ROSÉ RESERVE Kent, England, 12.0% <i>Strawberry – Redcurrant – Crisp</i>	69.0	
VEUVE CLICQUOT, BRUT YELLOW LABEL Champagne, France, 12.0% <i>White Fruits – Croissant – Citrus</i>	83.0	
VEUVE CLICQUOT, ROSÉ Champagne, France, 12.5% <i>Red Fruits – Almond – Apricot</i>	94.0	
DOM PÉRIGNON, VINTAGE 2015 Champagne, France, 12.5% <i>Stone Fruit – Citrus – Gentian</i>	279.0	

Wine by the glass is available in 125ml upon request.

WHITE

	175ml	250ml	Bottle
<i>House Favourites</i>			
VALMIÑOR, ALBARIÑO, DO RÍAS BAIXAS, 2023 Rías Baixas, Spain, 12.5% <i>Fresh Floral – Stone Fruit – Fresh</i>			53.5
DOMAINE DU PRÉ SEMELÉ, SANCERRE, 2024 Loire, France, 13.0%, Organic <i>Crisp Grapefruit – Herbaceous – Mineral</i>			76.0
BORGIA BY BORSAO, MACABEO Campo de Borja, Spain, 12.5% <i>Citrus – Fruit – Fresh</i>	7.0	9.8	28.5
IL BADALISC, PINOT GRIGIO, DELLE VENEZIE DOC Venezia, Italy, 12.5%, Vegan <i>Apple & Peach – Orchard Fruits – Citrus</i>	7.5	10.5	30.5
DIEZ SIGLOS, VERDEJO Rueda, Spain, 13.0%, Vegan <i>Ripe Citrus – Tropical – Clean</i>	8.4	11.8	34.5
CAVE DE L'ORMARINE CARTE NOIRE, AOP PICPOUL DE PINET Languedoc, France, 12.5%, Vegan <i>White Fruit – Lemon – Salinity</i>	8.9	12.5	36.5
VILA NOVA LOUREIRO, DOC VINHO VERDE Sousa, Portugal, Vegan, 12.0% <i>Ripe Citrus – Tropical – Bright</i>	9.4	13.3	39.0
MOKO, SAUVIGNON BLANC Marlborough, New Zealand, 12.5%, Vegan <i>White Stone Fruits – Gooseberry – Textured</i>	10.0	14.2	41.5
TENUTA SANTA SERAFFA GAVI DEL COMUNE DI GAVI, GAVI DOCG Piemonte, Italy, 12.5%, Vegan <i>Floral – Frangipane – Apple</i>	11.3	16.0	47.0

Our full wine list is available upon request – please ask our staff.

RED

175ml 250ml Bottle

House Favourites

RIPPA DORII SOLAMON, RIBERA DEL DUERO, 2018 74.0
Ribera del Duero, Spain, 14.0%
Black Fruit – Olive – Floral

ALASIA, BAROLO DOCG, 2020 78.0
Piemonte, Italy, 14.0%, Vegan
Light Floral – Dark Fruit – Leather & Smoke

EL NINOT DE PAPER, TINTO 7.0 9.8 28.5
Valencia, Spain, 11.0%, Vegan
Black Fruits – Spice – Soft Tannins

SIERRA GRANDE, MERLOT 7.6 10.7 31.0
D.O. Valle Central, Chile, 12.5%, Vegan
Cherry – Tobacco Leaf – Green Pepper

RECORD SUN, SHIRAZ 8.3 11.7 34.0
South Eastern Australia, 14.0%, Vegan
Plummy – Savoury – Soft Tannins

LES VOILETS, PINOT NOIR 8.5 12.0 35.0
Roussillon, France, 13.0%
Raspberry – Lees – Red Fruit

DOMAINE BOUTINOT LES COTEAUX,
AOP CÔTES DU RHÔNE VILLAGES 8.9 12.5 36.5
Rhône, France, 14.0%, Vegan
Subtle Oak – Star Anise – Bramble

ESTAMPADO, MALBEC 9.0 12.7 37.0
Mendoza, Argentina, 12.5%, Vegan
Bramble – Classic – Bright

VALLONE VERSANTE, PRIMITIVO 9.7 13.7 40.0
Puglia, Italy, 13.5%, Vegan
Warm Spice – Ripe Plum – Savoury

ONTAÑÓN, RIOJA CRIANZA 10.0 14.2 41.5
Rioja, Spain, 14.0%, Sustainable
Plum – Pepper – Juicy

Wine by the glass is available in 125ml upon request.

ROSÉ

175ml 250ml Bottle

MIRABELLO, PINOT GRIGIO 7.5 10.5 30.5
Lombardia, Italy, 12.0%, Vegan
Fruity – Cherry – Ripe Red Berry

PASQUIERS, GRENACHE CINSULT 8.6 12.2 35.5
Languedoc, France, 12.5%, Vegan
Red Berry – Spice – Fresh

MIRABEAU, CLASSIC 11.8 16.7 49.0
Provence, France, 12.5%
Lychee – Wild Strawberry – Mint

MIRABEAU, PURE PROVENCE 54.0
Provence, France, 13.0%
Grapefruit – Papaya – Floral

DESSERT

100ml Bottle

KROHN TAWNY PORT, DOC PORTO 6.4 48.0
Douro, Portugal, 19.0%, Vegan
Butterscotch – Rich – Spice

DOMAINE DE GRANGE NEUVE, AOP MONBAZILLAC 7.0 35.0
Monbazillac, France, 12.5%, Vegan
Fresh – Marmalade – Apricot

Our full wine list is available upon request – please ask your server.

GIN

25ml / 50ml

Signature Serves

CHASE POMELO & PINK GRAPEFRUIT *England, 40.0%* 13.2

A bright citrus forward gin complemented by grapefruit & bergamot tonic, garnished with fresh grapefruit & mint.

GIN MARE *Spain, 42.7%* 15.4

A Mediterranean gin with unique botanicals including Arbequina olives, rosemary, basil & thyme. Served with Indian tonic, garnished with rosemary & an orange twist.

LIND & LIME *Scotland, 44.0%* 14.6

Juniper, lime & pink pepper are the prominent botanicals in this Scottish gin. Served with Indian tonic, garnished with lime & cardamom.

PLYMOUTH *England, 41.2%* 12.8

Angelica & juniper-forward with subtle spice from cardamom seeds. Served with Indian tonic, garnished with mint & a lemon twist.

All serves are 50ml – prices include mixer.

135 EAST HYOGO DRY *Japan, 42.0%* 6.7 / 12.4

HERNO ORGANIC OLD TOM *Sweden, 43.0%* 6.9 / 12.8

PINKSTER *England, 37.5%* 6.1 / 11.2

SILENT POOL *England, 43.0%* 7.1 / 13.2

TANQUERAY NO.10 *Scotland, 47.3%* 6.2 / 11.4

Fancy something different? Ask the team about our full range of spirits.

VODKA

25ml / 50ml

Signature Serves

POD PEA VODKA *England, 40.0%* 15.0

A multi-award-winning vodka made from British peas. Served long with tonic, lime & a slice of cucumber.

All serves are 50ml – prices include mixer.

CHASE PREMIUM *England, 40.0%* 6.0 / 11.0

CIROC *France, 40.0%* 6.2 / 11.4

REYKA *Iceland, 40.0%* 6.1 / 11.2

SIPSMITH SIPPING *England, 40.0%* 6.1 / 11.2

RUM

25ml / 50ml

Signature Serves

BACARDI CARTA ORO *Puerto Rico, 40.0%* 11.25

A blend of 14 rums aged between 3 & 5 years, creating the perfect base for a Cuba Libre — served with Coca-Cola, fresh squeezed lime & a lime garnish.

HAVANA CLUB CUBAN SPICED *Cuba, 40.0%* 12.2

Double-aged Cuban rum infused with tropical flavours & warm spices for a rich, complex finish. Served simply with pineapple & almond soda, garnished with a lime wedge.

All serves are 50ml – prices include mixer.

APPLETON ESTATE SIGNATURE *Jamaica, 40.0%* 5.9 / 10.8

DIPLOMÁTICO RESERVA *Venezuela, 40.0%* 6.8 / 12.6

HAVANA ESPECIAL ANEJO *Cuba, 40.0%* 5.4 / 9.8

MAHIKI WHITE SPICED *Barbados, 38.0%* 5.3 / 9.6

TEQUILA & MEZCAL

25ml / 50ml

Signature Serves

DEL MAGUEY PUEBLA MEZCAL *Puebla, Mexico, 40.0%* 14.2

Single-village artisanal mezcal from the base of the Popocatepetl volcano in Axocopan, Mexico. Served with guava & lime soda, garnished with a lime wedge.

EL RAYO PLATA *Mexico, 40.0%* 14.2

*Double distilled in the Mexican Highlands.
Pairs perfectly with Indian tonic & a slice of grapefruit.*

All serves are 50ml – prices include mixer.

ALTOS PLATA *Mexico, 38.0%* 6.3 / 11.6

ALTOS REPOSADO *Mexico, 38.0%* 6.3 / 11.6

EL RAYO REPOSADO *Mexico, 40.0%* 6.3 / 11.6

OJO DE DIOS MEZCAL *Mexico, 42.0%* 6.3 / 11.6

SUNDAY ROAST AT THE BALD FACED STAG

*Join us every Sunday for our signature roasts — great food,
good times and a perfect end to the week.*

THE WHISKY SHELF

25ml / 50ml

Scotland

BRUICHLADDICH THE CLASSIC LADDIE 50.0% 7.5 / 14.0

CHIVAS 12 YEAR OLD 46.0% 5.7 / 10.4

DALMORE 12 YEAR OLD 40.0% 7.3 / 13.6

FETTERCAIRN 12 YEAR OLD 40.0% 7.5 / 14.0

GLENFIDDICH 12 YEAR OLD 40.0% 6.3 / 11.6

GLENLIVET FOUNDER'S RESERVE 40.0% 6.3 / 11.6

JURA 10 YEAR OLD 40.0% 6.8 / 12.6

JOHNNIE WALKER BLACK LABEL 40.0% 5.6 / 10.2

MONKEY SHOULDER ORIGINAL 40.0% 5.7 / 10.4

MONKEY SHOULDER SMOKEY MONKEY 40.0% 6.1 / 11.2

THE SINGLETON 12 YEAR OLD 43.0% 7.3 / 13.6

USA

BUFFALO TRACE BOURBON 40.0% 5.7 / 10.4

SOUTHERN COMFORT 35.0% 5.3 / 9.6

SAZERAC RYE 45.0% 7.3 / 13.6

WOODFORD RESERVE BOURBON 43.2% 5.9 / 10.8

Ireland

JAMESON BLACK BARREL 40.0% 6.7 / 12.4

JAMESON IRISH 40.0% 5.3 / 9.6

REDBREAST 12 YEAR OLD 40.0% 7.5 / 14.0

COGNAC & BRANDY

25ml / 50ml

EL GOBERNADOR <i>Chile, 40.0%</i>	6.2 / 11.4
COURVOISIER VS <i>France, 40.0%</i>	5.8 / 10.6
RÉMY MARTIN VSOP <i>France, 40.0%</i>	5.9 / 10.8
RÉMY MARTIN XO <i>France, 40.0%</i>	19.2 / 37.4

LIQUEURS & APERITIFS

25ml / 50ml

BAILEYS <i>Ireland, 17.0%</i>	5.8
DISARONNO <i>Italy, 28.0%</i>	5.1 / 9.2
FRANGELICO <i>Italy, 20.0%</i>	5.0 / 9.0
ISOLABELLA SAMBUCA <i>Italy, 40.0%</i>	5.0 / 9.0
ISOLABELLA LIMONCELLO <i>Italy, 30.0%</i>	5.0 / 9.0
JÄGERMEISTER <i>Germany, 35.0%</i>	5.0 / 9.0
KAHLÚA <i>Mexico, 16.0%</i>	4.7 / 8.4
ST-GERMAIN ELDERFLOWER <i>France, 20.0%</i>	5.6 / 10.2

NO & LOW SPIRITS

50ml

SEEDLIP <i>England, 0.0%</i>	5.6
TANQUERAY 0.0% <i>Scotland, 0.0%</i>	7.6

Fancy something different? Ask the team about our full range of spirits.

SOFT DRINKS

RED BULL / SUGAR FREE 250ml	3.9
SELECTION OF JUICES <i>Small / Large</i> <i>Orange / Apple / Cranberry / Pineapple / Tomato</i>	2.9 / 4.2
COCA-COLA / ZERO 330ml	3.5
APPLETISER 330ml	3.5
SAN PELLEGRINO 330ml <i>Ask your server for available flavours</i>	3.3
KINGSDOWN WATER 750ml <i>Still / Sparkling</i>	4.2
FRANKLIN & SONS MIXERS 200ml <i>Ask your server for available flavours</i>	2.6
FRANKLIN & SONS SOFT DRINKS 275ml <i>Ask your server for available flavours</i>	4.1

LET US PLAN YOUR EVENT!

Whether it's a birthday, engagement or work event, we've got you covered — speak to the team or enquire online today.