

COCKTAILS

NEGRONI 13.0

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

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|---|--|
|  OLD FASHIONED 13.0
<i>Angostura & orange bitters, brown sugar, your choice of whisky: Buffalo Trace, Woodford Reserve, Jura 10yr, Monkey Shoulder</i> |  PASSION FRUIT MARTINI 13.0
<i>Absolut Vanilia vodka, Montzi Passionfruit & Yuzu liqueur, passionfruit sugar, pineapple, citrus, Prosecco</i> |
|  ESPRESSO MARTINI 13.0
<i>Absolut Vanilia vodka, Kahlúa, espresso, vanilla sugar</i> |  MARGARITA 13.0
<i>Classic, Tommy's, or Spicy – made with Altos Plata tequila</i> |
|  PALOMA 13.0
<i>El Rayo Reposado tequila, Montzi Grapefruit liqueur, citrus, agave, Franklin & Sons grapefruit soda</i> |  MAI TAI 13.0
<i>Diplomático rum, Gosling's rum, Cointreau, citrus, orgeat</i>
<small>* contains nuts</small> |
|  BLOODY MARY 13.0
<i>Reyka vodka, our secret Bloody Mary mix</i> |  CHERRY BAKEWELL 14.0
<i>Disaronno, Montzi Cherry liqueur, citrus</i> |
|  COQ-TAIL 14.0
<i>Reyka vodka, St-Germain, Noilly Prat vermouth, honey, pineapple, citrus, absinthe rinse</i> |  FIREFLY 14.0
<i>Buffalo Trace bourbon, Italicus Bergamot liqueur, spiced sugar, lavender bitters, citrus, absinthe rinse</i> |
|  JUNGLE BIRD 14.0
<i>Gosling's rum, Cointreau, Campari, pineapple, citrus</i> |  PAPER PLANE 14.0
<i>Buffalo Trace bourbon, Amaro del Capo, Aperol, citrus</i> |

NO & LOW COCKTAILS

- | | |
|--|---|
|  BLACKBERRY PIE 8.0
<i>Tanqueray 0.0%, blackberry shrub, citrus, ginger ale</i> |  NOLOMA 8.0
<i>Seedlip spice, grapefruit sherbert, citrus, grapefruit soda</i> |
|  VIRGIN MARY 8.0
<i>Tomato juice, house spice mix, celery, lemon</i> |  CRODINO 8.0
<i>Non-alcoholic Italian aperitif</i> |

SPRITZ

APEROL SPRITZ 12.0

Aperol, Prosecco, soda

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|---|--|
|  CAMPARI SPRITZ 12.0
<i>Campari, Prosecco, soda</i> |  HUGO SPRITZ 12.0
<i>St-Germain elderflower liqueur, Prosecco, soda, mint</i> |
|  ITALICUS SPRITZ 12.0
<i>Italicus Bergamot liqueur, Prosecco, soda</i> |  LIMONCELLO SPRITZ 12.0
<i>Isolabella Limoncello, Prosecco, soda</i> |
|  MAHIKI SWITCH 13.0
<i>Mahiki Pineapple & Coconut rum, ginger ale, Angostura bitters</i> |  CHAMBORD ROYALE 13.0
<i>Chambord black raspberry liqueur, Prosecco</i> |

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

- | | |
|--|---|
|  T & T 13.0
<i>El Rayo Plata or Reposado tequila, tonic</i> |  BEE & T 12.0
<i>Beesou Honey liqueur, tonic</i> |
|  LILLET & T 12.0
<i>Lillet Rosé, tonic</i> | |

COCKTAIL MASTERCLASS

Led by our expert mixologists, learn the tricks, twists & stories behind great cocktails — then shake, mix & sip your own creations.

Scan the QR code to book!



ON THE TAPS

Pint

ASAHI 7.9

Japan, Lager, 5.0%

AMSTEL	7.2
<i>Netherlands, Lager, 4.1%</i>	
BEAVERTOWN NECK OIL	7.9
<i>England, Session IPA, 4.3%</i>	
BIRRA MORETTI	7.65
<i>Italy, Lager, 4.6%</i>	
BRIXTON RELIANCE	7.8
<i>England, Pale Ale, 4.2%</i>	
ESTRELLA DAMM	7.75
<i>Spain, Lager, 4.6%</i>	
GIPSY HILL HEPCAT	7.7
<i>England, Session IPA, 4.6%</i>	
GUINNESS	7.75
<i>Ireland, Stout, 4.2%</i>	
INCH'S	7.3
<i>England, Cider, 4.5%</i>	
TWO TRIBES CAMPFIRE	7.9
<i>England, Hazy IPA, 5.2%</i>	

BOTTLES & CAN

BIRRA MORETTI SALE DI MARE 330ml	6.5
<i>Italy, Lager, 4.8%</i>	
BROOKLYN THE STONEWALL INN 330ml	7.5
<i>USA, Session IPA, 4.3%</i>	
DAURA DAMM 330ml	6.5
<i>Spain, Lager, Gluten Free, 5.4%</i>	
PERONI NASTRO AZZURRO 330ml	6.5
<i>Italy, Lager, 5.0%</i>	
SOL 330ml	6.5
<i>Mexico, Lager, 4.2%</i>	
OLD MOUT BERRIES & CHERRIES 500ml	7.6
<i>New Zealand, Fruit Cider, 4.0%</i>	
OLD MOUT KIWI & LIME 500ml	7.6
<i>New Zealand, Fruit Cider, 4.0%</i>	
ASPALL 330ml	7.3
<i>England, Cider, 5.5%</i>	
WHITE CLAW FLAVOURS 330ml	7.5
<i>USA, Seltzer, 4.5%</i>	

NO & LOW

BEAVERTOWN LAZER CRUSH 330ml	6.2
<i>England, Alcohol-Free IPA, 0.3%</i>	
ERDINGER ALKOHOLFREI 500ml	6.5
<i>Germany, Alcohol-Free Wheat Beer, 0.5%</i>	
GUINNESS 0.0% 568ml	6.9
<i>Ireland, Alcohol-Free Stout, 0.0%</i>	
HEINEKEN 0.0% 330ml	5.8
<i>Netherlands, Alcohol-Free Lager, 0.0%</i>	
LUCKY SAINT 330ml	6.1
<i>Germany, Alcohol-Free Lager, 0.5%</i>	

SPARKLING

LE DOLCI COLLINE, PROSECCO

Venezie, Italy, 10.5%

Green Apple – Zesty – Clean

Fontessa, Prosecco Rosé

Veneto, Italy, 11.5%

Red Berry – Floral – Ripe Strawberry

Chapel Down, Brut Reserve

Kent, England, 12.0%

Brioche – Apple – Elegant

VEUVE CLICQUOT, BRUT YELLOW LABEL

Champagne, France, 12.0%

White Fruits – Croissant – Citrus

DOM PÉRIGNON, VINTAGE 2015

Champagne, France, 12.5%

Stone Fruit – Citrus – Gentian

125ml Bottle

7.8 37.5

38.5

65.0

14.3 84.0

280.0

WHITE

175ml 250ml Bottle

HOUSE FAVOURITES

TENUTA SANTA SERAFFA GAVI

DEL COMUNE DI GAVI, GAVI DOCG, 2022

Piemonte, Italy, 12.5%, Vegan

Floral – Frangipane – Apple

48.0

DOMAINE DE LA MOTTE CHABLIS,

AOP CHABLIS, 2022

Chablis, France, 12.5%

White Stone Fruits – Gooseberry – Textured

69.5

BORGIA BY BORSALO, MACABEO

Campo de Borja, Spain, 12.5%

Citrus – Fruit – Fresh

7.2 10.2 29.5

IL BADALISC, PINOT GRIGIO, DELLE VENEZIE DOC

Venezia, Italy, 12.5%, Vegan

Apple & Peach – Orchard Fruits – Citrus

7.7 10.8 31.5

CAVE DE L'ORMARINE CARTE NOIRE,

AOP PICPOUL DE PINET

Languedoc, France, 12.5%, Vegan

White Fruit – Lemon – Salinity

9.1 12.8 37.5

VILA NOVA LOUREIRO, DOC VINHO VERDE

Sousa, Portugal, Vegan, 12.0%

Ripe Citrus – Tropical – Bright

9.7 13.7 40.0

MOKO, SAUVIGNON BLANC

Marlborough, New Zealand, 12.5%, Vegan

White Stone Fruits – Gooseberry – Textured

10.3 14.5 42.5

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

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

RED

175ml 250ml Bottle

HOUSE FAVOURITES

ONTAÑÓN, RIOJA CRIANZA <i>Rioja, Spain, 14.0%, Sustainable</i> <i>Plum – Pepper – Juicy</i>	42.5
COTERIE BY WILDEBERG, CABERNET FRANC MALBEC, 2023 <i>Coastal Region, South Africa, 14.0%, Vegan</i> <i>Crushed Fruits – Brown Spice – Gentle Oak</i>	48.0

EL NINOT DE PAPER, TINTO <i>Valencia, Spain, 11.0%, Vegan</i> <i>Black Fruits – Spice – Soft Tannins</i>	7.2	10.2	29.5
SIERRA GRANDE, MERLOT <i>D.O. Valle Central, Chile, 12.5%, Vegan</i> <i>Cherry – Tobacco Leaf – Green Pepper</i>	7.8	11.0	32.0
LES VOLETS, PINOT NOIR <i>Roussillon, France, 13.0%</i> <i>Raspberry – Lees – Red Fruit</i>	8.7	12.3	36.0
BOUTINOT LES COTEAUX, CÔTES DU RHÔNE VILLAGES <i>Rhône, France, 14.0%, Vegan</i> <i>Subtle Oak – Star Anise – Bramble</i>	9.1	12.8	37.5
ESTAMPADO, MALBEC <i>Mendoza, Argentina, 12.5%, Vegan</i> <i>Bramble – Classic – Bright</i>	9.2	13.0	38.0
VALLONE VERSANTE, PRIMITIVO <i>Puglia, Italy, 13.5%, Vegan</i> <i>Warm Spice – Ripe Plum – Savoury</i>	9.9	14.0	41.0

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

ROSÉ

175ml 250ml Bottle

MIRABELLO, PINOT GRIGIO <i>Lombardia, Italy, 12.0%, Vegan</i> <i>Fruity – Cherry – Ripe Red Berry</i>	7.7	10.8	31.5
PASQUIERS, GRENACHE CINSULT <i>Languedoc, France, 12.5%, Vegan</i> <i>Red Berry – Spice – Fresh</i>	8.9	12.5	36.5
MIRABEAU, CLASSIC <i>Provence, France, 12.5%</i> <i>Lychee – Wild Strawberry – Mint</i>	12.0	17.0	50.0
MIRABEAU, PURE PROVENCE <i>Provence, France, 13.0%</i> <i>Grapefruit – Papaya – Floral</i>			55.0

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

GIN

50ml

SIGNATURE SERVES

CHASE POMELO & PINK GRAPEFRUIT *England, 40.0%* 15.0

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

GIN MARE *Spain, 42.7%* 17.2

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%* 16.4

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

PLYMOUTH *England, 41.2%* 14.6

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%* 14.4

HERNO ORGANIC OLD TOM *Sweden, 43.0%* 14.8

PINKSTER *England, 37.5%* 13.2

SILENT POOL *England, 43.0%* 15.2

TANQUERAY NO.10 *Scotland, 47.3%* 13.4

VODKA

50ml

SIGNATURE SERVES

POD PEA VODKA *England, 40.0%* 16.8

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%* 13.0

CIROC *France, 40.0%* 13.4

REYKA *Iceland, 40.0%* 13.2

SIPSMITH SIPPING *England, 40.0%* 13.2

RUM

50ml

SIGNATURE SERVES

BACARDI CARTA ORO *Puerto Rico, 40.0%* 13.15

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%* 14.0

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%* 12.8

DIPLOMÁTICO RESERVA *Venezuela, 40.0%* 14.6

HAVANA ESPECIAL ANEJO *Cuba, 40.0%* 11.8

MAHIKI WHITE SPICED *Barbados, 38.0%* 11.6

TEQUILA & MEZCAL

50ml

SIGNATURE SERVES

DEL MAGUEY PUEBLA MEZCAL *Puebla, Mexico, 40.0%* 16.0

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%* 16.0

*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%* 13.6

ALTOS REPOSADO *Mexico, 38.0%* 13.6

EL RAYO REPOSADO *Mexico, 40.0%* 13.6

OJO DE DIOS MEZCAL *Mexico, 42.0%* 13.6

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.*

THE WHISKY SHELF

50ml

SCOTLAND

BRUICHLADDICH THE CLASSIC LADDIE *50.0%* 16.0

CHIVAS 12 YEAR OLD *46.0%* 12.4

DALMORE 12 YEAR OLD *40.0%* 15.6

FETTERCAIRN 12 YEAR OLD *40.0%* 16.0

GLENFIDDICH 12 YEAR OLD *40.0%* 13.6

GLENFIDDICH 21 YEAR OLD *40.0%* 34.4

GLENLIVET 18 YEAR OLD *40.0%* 20.0

GLENLIVET FOUNDER'S RESERVE *40.0%* 13.6

JURA 10 YEAR OLD *40.0%* 14.6

JOHNNIE WALKER BLACK LABEL *40.0%* 12.2

MONKEY SHOULDER ORIGINAL *40.0%* 12.4

MONKEY SHOULDER SMOKEY MONKEY *40.0%* 13.2

THE SINGLETON 12 YEAR OLD *43.0%* 15.6

USA

BUFFALO TRACE BOURBON *40.0%* 12.4

EAGLE RARE 10 YEAR OLD *45.0%* 16.0

SOUTHERN COMFORT *35.0%* 11.6

SAZERAC RYE *45.0%* 15.6

WOODFORD RESERVE BOURBON *43.2%* 12.8

IRELAND

JAMESON BLACK BARREL *40.0%* 14.4

JAMESON IRISH *40.0%* 11.6

REDBREAST 12 YEAR OLD *40.0%* 16.0

JAPAN

HIBIKI HARMONY *43.0%* 22.6

25ml spirit measure available upon request.

COGNAC & BRANDY

EL GOVERNADOR <i>Chile, 40.0%</i>	13.4
COURVOISIER VS <i>France, 40.0%</i>	12.6
RÉMY MARTIN VSOP <i>France, 40.0%</i>	12.8
RÉMY MARTIN XO <i>France, 40.0%</i>	39.4

LIQUEURS & APERITIFS

BAILEYS <i>Ireland, 17.0%</i>	6.8
DISARONNO <i>Italy, 28.0%</i>	11.2
FRANGELICO <i>Italy, 20.0%</i>	11.0
ISOLABELLA SAMBUCA <i>Italy, 40.0%</i>	11.0
ISOLABELLA LIMONCELLO <i>Italy, 30.0%</i>	11.0
JÄGERMEISTER <i>Germany, 35.0%</i>	11.0
KAHLÚA <i>Mexico, 16.0%</i>	10.4
ST-GERMAIN ELDERFLOWER <i>France, 20.0%</i>	12.2

NO & LOW SPIRITS

SEEDLIP <i>England, 0.0%</i>	6.6
TANQUERAY 0.0% <i>Scotland, 0.0%</i>	9.6

25ml spirit measure available upon request.

SOFT DRINKS

RED BULL / SUGAR FREE <i>250ml</i>	3.7
SELECTION OF JUICES <i>Small / Large</i> <i>Orange / Apple / Cranberry / Pineapple / Tomato</i>	2.8 / 4.1
COCA-COLA / ZERO <i>330ml</i>	3.3
APPLETISER <i>330ml</i>	3.3
SAN PELLEGRINO <i>330ml</i> <i>Ask your server for available flavours</i>	3.1
KINGSDOWN WATER <i>750ml</i> <i>Still / Sparkling</i>	4.0
FRANKLIN & SONS MIXERS <i>200ml</i> <i>Ask your server for available flavours</i>	2.4
FRANKLIN & SONS SOFT DRINKS <i>275ml</i> <i>Ask your server for available flavours</i>	3.9

SATURDAY BRUNCH

Join us every Saturday for brunch featuring live
entertainment, delicious food, and bottomless drinks.
Scan the QR code to book!

