

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> | |
|  | ESPRESSO MARTINI | 13.0 |
| | <i>Absolut Vanilia vodka, Kahlúa, espresso, vanilla sugar</i> | |
|  | PASSION FRUIT MARTINI | 13.0 |
| | <i>Absolut Vanilia vodka, Montzi Passionfruit & Yuzu liqueur, passionfruit sugar, pineapple, citrus, Prosecco</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 <i>*contains nuts</i> | 13.0 |
| | <i>Diplomático rum, Goslings rum, Cointreau, citrus, orgeat</i> | |
|  | BLOODY MARY | 13.0 |
| | <i>Reyka vodka, our secret Bloody Mary mix</i> | |

NO & LOW COCKTAILS

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

SPRITZ

APEROL SPRITZ 12.0

Aperol, Prosecco, soda

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

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

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|---|---|------|
|  | 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> | |

ON THE TAPS

Pint

STONE & WOOD 8.0

Australia, Pacific Ale, 4.4%

ASAHI <i>Japan, Lager, 5.0%</i>	7.9
BEAVERTOWN NECK OIL <i>England, Session IPA, 4.3%</i>	7.9
BIRRA MORETTI <i>Italy, Lager, 4.6%</i>	7.65
BRIXTON RELIANCE <i>England, Pale Ale, 4.2%</i>	7.8
ESTRELLA DAMM <i>Spain, Lager, 4.6%</i>	7.75
GUINNESS <i>Ireland, Stout, 4.2%</i>	7.75
INCH'S <i>England, Cider, 4.5%</i>	7.3
SIREN LUMINA <i>England, Session IPA, 4.2%</i>	7.9

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

BOTTLES & CANS

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

No & Low

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

SPARKLING

125ml Bottle

LE DOLCI COLLINE, PROSECCO Venezie, Italy, 10.5% <i>Green Apple – Zesty – Clean</i>	8.0	38.5
FONTESSA, PROSECCO ROSÉ Veneto, Italy, 11.5% <i>Red Berry – Floral – Ripe Strawberry</i>		39.5
CHAPEL DOWN, BRUT RESERVE Kent, England, 12.0% <i>Brioche – Apple – Elegant</i>	11.3	66.0
CHAPEL DOWN, ROSÉ RESERVE Kent, England, 12.0% <i>Strawberry – Redcurrant – Crisp</i>		71.0
VEUVE CLICQUOT, BRUT YELLOW LABEL Champagne, France, 12.0% <i>White Fruits – Croissant – Citrus</i>		85.0
VEUVE CLICQUOT, ROSÉ Champagne, France, 12.5% <i>Red Fruits – Almond – Apricot</i>		96.0
DOM PÉRIGNON, VINTAGE 2015 Champagne, France, 12.5% <i>Stone Fruit – Citrus – Gentian</i>		281.0

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

WHITE

175ml 250ml Bottle

House Favourites

VALMIÑOR, ALBARIÑO, DO RÍAS BAIXAS, 2023 Rías Baixas, Spain, 12.5% <i>Fresh Floral – Stone Fruit – Fresh</i>		55.5
DOMAINE DU PRÉ SEMELÉ, SANCERRE, 2024 Loire, France, 13.0%, Organic <i>Crisp Grapefruit – Herbaceous – Mineral</i>		78.0

BORGIA BY BORSAO, MACABEO Campo de Borja, Spain, 12.5% <i>Citrus – Fruit – Fresh</i>	7.5	10.5	30.5
IL BADALISC, PINOT GRIGIO Venezia, Italy, 12.5%, Vegan <i>Apple & Peach – Orchard Fruits – Citrus</i>	7.9	11.2	32.5
DIEZ SIGLOS, VERDEJO Rueda, Spain, 13.0%, Vegan <i>Ripe Citrus – Tropical – Clean</i>	8.9	12.5	36.5
CAVE DE L'ORMARINE CARTE NOIRE, AOP PICPOUL DE PINET Languedoc, France, 12.5%, Vegan <i>White Fruit – Lemon – Salinity</i>	9.3	13.2	38.5
VILA NOVA LOUREIRO, DOC VINHO VERDE Sousa, Portugal, Vegan, 12.0% <i>Ripe Citrus – Tropical – Bright</i>	9.9	14.0	41.0
MOKO, SAUVIGNON BLANC Marlborough, New Zealand, 12.5%, Vegan <i>White Stone Fruits – Gooseberry – Textured</i>	10.5	14.8	43.5
TENUTA SANTA SERAFFA GAVI DEL COMUNE DI GAVI, GAVI DOCG Piemonte, Italy, 12.5%, Vegan <i>Floral – Frangipane – Apple</i>	11.8	16.7	49.0

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 76.0
 Ribera del Duero, Spain, 14.0%
 Black Fruit – Olive – Floral

ALASIA, BAROLO DOCG, 2020 80.0
 Piemonte, Italy, 14.0%, Vegan
 Light Floral – Dark Fruit – Leather & Smoke

EL NINOT DE PAPER, TINTO 7.5 10.5 30.5
 Valencia, Spain, 11.0%, Vegan
 Black Fruits – Spice – Soft Tannins

SIERRA GRANDE, MERLOT 8.0 11.3 33.0
 D.O. Valle Central, Chile, 12.5%, Vegan
 Cherry – Tobacco Leaf – Green Pepper

RECORD SUN, SHIRAZ 8.7 12.3 36.0
 South Eastern Australia, 14.0%, Vegan
 Plummy – Savoury – Soft Tannins

LES VOLETS, PINOT NOIR 9.0 12.7 37.0
 Roussillon, France, 13.0%
 Raspberry – Lees – Red Fruit

DOMAINE BOUTINOT LES COTEAUX,
 AOP CÔTES DU RHÔNE VILLAGES 9.3 13.2 38.5
 Rhône, France, 14.0%, Vegan
 Subtle Oak – Star Anise – Bramble

ESTAMPADO, MALBEC 9.4 13.3 39.0
 Mendoza, Argentina, 12.5%, Vegan
 Bramble – Classic – Bright

VALLONE VERSANTE, PRIMITIVO 10.1 14.3 42.0
 Puglia, Italy, 13.5%, Vegan
 Warm Spice – Ripe Plum – Savoury

ONTAÑÓN, RIOJA CRIANZA 10.5 14.8 43.5
 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 7.9 11.2 32.5
 Lombardia, Italy, 12.0%, Vegan
 Fruity – Cherry – Ripe Red Berry

PASQUIERS, GRENACHE CINSAULT 9.1 12.8 37.5
 Languedoc, France, 12.5%, Vegan
 Red Berry – Spice – Fresh

MIRABEAU, CLASSIC 12.2 17.3 51.0
 Provence, France, 12.5%
 Lychee – Wild Strawberry – Mint

MIRABEAU, PURE PROVENCE 56.0
 Provence, France, 13.0%
 Grapefruit – Papaya – Floral

DESSERT

100ml

KROHN TAWNY PORT, DOC PORTO 7.1
 Douro, Portugal, 19.0%, Vegan
 Butterscotch – Rich – Spice

DOMAINE DE GRANGE NEUVE, AOP MONBAZILLAC 7.2
 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%* 15.3

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

GIN MARE *Spain, 42.7%* 17.5

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%* 16.7

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

PLYMOUTH *England, 41.2%* 14.9

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%* 7.6 / 14.2

HERNO ORGANIC OLD TOM *Sweden, 43.0%* 7.8 / 14.6

PINKSTER *England, 37.5%* 7.0 / 13.0

SILENT POOL *England, 43.0%* 8.0 / 15.0

TANQUERAY NO.10 *Scotland, 47.3%* 7.1 / 13.2

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

VODKA

25ml / 50ml

Signature Serves

POD PEA VODKA *England, 40.0%* 17.1

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%* 6.9 / 12.8

CIROC *France, 40.0%* 7.1 / 13.2

REYKA *Iceland, 40.0%* 7.0 / 13.0

SIPSMITH SIPPING *England, 40.0%* 7.0 / 13.0

RUM

25ml / 50ml

Signature Serves

HAVANA CLUB CUBAN SPICED *Cuba, 40.0%* 14.3

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%* 6.8 / 12.6

DIPLOMÁTICO RESERVA *Venezuela, 40.0%* 7.7 / 14.4

HAVANA ESPECIAL ANEJO *Cuba, 40.0%* 6.3 / 11.6

MAHIKI WHITE SPICED *Barbados, 38.0%* 6.2 / 11.4

TEQUILA & MEZCAL

25ml / 50ml

Signature Serves

DEL MAGUEY PUEBLA MEZCAL *Puebla, Mexico, 40.0%* 16.3

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%* 16.3

*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%* 7.2 / 13.4

ALTOS REPOSADO *Mexico, 38.0%* 7.2 / 13.4

EL RAYO REPOSADO *Mexico, 40.0%* 7.2 / 13.4

OJO DE DIOS MEZCAL *Mexico, 42.0%* 7.2 / 13.4

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THE WHISKY SHELF

25ml / 50ml

Scotland

BRUICHLADDICH THE CLASSIC LADDIE 50.0% 8.4 / 15.8

CHIVAS 12 YEAR OLD 46.0% 6.6 / 12.2

DALMORE 12 YEAR OLD 40.0% 8.2 / 15.4

FETTERCAIRN 12 YEAR OLD 40.0% 8.4 / 15.8

GLENFIDDICH 12 YEAR OLD 40.0% 7.2 / 13.4

GLENLIVET FOUNDER'S RESERVE 40.0% 10.4 / 19.8

JURA 10 YEAR OLD 40.0% 7.7 / 14.4

JOHNNIE WALKER BLACK LABEL 40.0% 6.5 / 12.0

MONKEY SHOULDER ORIGINAL 40.0% 6.6 / 12.2

MONKEY SHOULDER SMOKEY MONKEY 40.0% 7.0 / 13.0

THE SINGLETON 12 YEAR OLD 43.0% 8.2 / 15.4

USA

BUFFALO TRACE BOURBON 40.0% 6.6 / 12.2

SOUTHERN COMFORT 35.0% 6.2 / 11.4

SAZERAC RYE 45.0% 8.2 / 15.4

WOODFORD RESERVE BOURBON 43.2% 6.8 / 12.6

Ireland

JAMESON BLACK BARREL 40.0% 7.6 / 14.2

JAMESON IRISH 40.0% 6.2 / 11.4

REDBREAST 12 YEAR OLD 40.0% 8.4 / 15.8

COGNAC & BRANDY

25ml / 50ml

EL GOVERNADOR <i>Chile, 40.0%</i>	7.1 / 13.2
RÉMY MARTIN VSOP <i>France, 40.0%</i>	6.8 / 12.6
RÉMY MARTIN XO <i>France, 40.0%</i>	20.1 / 39.2

LIQUEURS & APERITIFS

25ml / 50ml

BAILEYS <i>Ireland, 17.0%</i>	6.7
DISARONNO <i>Italy, 28.0%</i>	6.0 / 11.0
FRANGELICO <i>Italy, 20.0%</i>	6.0 / 11.0
ISOLABELLA SAMBUCA <i>Italy, 40.0%</i>	5.9 / 10.8
ISOLABELLA LIMONCELLO <i>Italy, 30.0%</i>	5.9 / 10.8
JÄGERMEISTER <i>Germany, 35.0%</i>	5.9 / 10.8
KAHLÚA <i>Mexico, 16.0%</i>	5.6 / 10.2
ST-GERMAIN ELDERFLOWER <i>France, 20.0%</i>	6.5 / 12.0

NO & LOW SPIRITS

25ml / 50ml

SEEDLIP <i>England, 0.0%</i>	6.5
TANQUERAY 0.0% <i>Scotland, 0.0%</i>	5.2 / 9.4

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SOFT DRINKS

RED BULL / SUGAR FREE <i>250ml</i>	4.2
SELECTION OF JUICES <i>Small / Large</i> <i>Orange / Apple / Cranberry / Pineapple / Tomato</i>	3.1 / 4.4
COCA-COLA / ZERO <i>330ml</i>	3.8
APPLETISER <i>330ml</i>	3.8
SAN PELLEGRINO <i>330ml</i> <i>Ask your server for available flavours</i>	3.6
KINGSDOWN WATER <i>750ml</i> <i>Still / Sparkling</i>	4.5
FRANKLIN & SONS MIXERS <i>200ml</i> <i>Ask your server for available flavours</i>	2.9
FRANKLIN & SONS SOFT DRINKS <i>275ml</i> <i>Ask your server for available flavours</i>	4.4

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.