


CLASSICS & TWISTS

	ESPRESSO MARTINI <i>Absolut Vanilia, Espresso, Cacao Bitters, Café Bitters</i>	13.0
	PASSIONFRUIT MARTINI <i>Absolut, Sarti Passionfruit & Guava Aperitif, Pineapple, Passionfruit, Vanilla, Kola Bitters, Prosecco on the side</i>	13.0
	OLD FASHIONED <i>Buffalo Trace, Demerara Sugar, Angostura Bitters, Orange Bitters</i>	13.0
	NEGRONI <i>Beefeater, Cinzano Rosso, Strucchi Bitter Aperitif</i>	13.0
	BLOODY MARY <i>Absolut Tabasco, our secret Bloody Mary mix</i>	13.0
	TOMMY'S MARGARITA <i>Altos Plata, Citrus, Agave</i> <i>We can also do classic or spicy — just ask.</i>	13.0
	STONE FRUIT DAIQUIRI <i>Sly Dog Stoned Fruit Rum, Citrus, Sugar</i>	14.0
	SPICY MANGO MARGARITA <i>Altos Reposado, Mango, Chilli, Citrus</i>	14.0
	CHERRY BAKEWELL <i>Amaretto, Sour Cherry, Citrus</i>	14.0
	PASSIONFRUIT SATURN <i>Beefeater, Passionfruit Aperitif, Orgeat, Lime (contains nuts)</i>	14.0
	HIBISCUS HIGHBALL <i>Ojo de Dios Hibiscus Mezcal, Apricot, Citrus, Soda</i>	14.0

0% COCKTAILS

	BLACKBERRY PIE <i>Tanqueray 0.0%, Blackberry Shrub, Citrus, Ginger Ale</i>	9.0
	NOLOMA <i>Seedlip Spice, Grapefruit Sherbet, Citrus, Grapefruit Soda</i>	9.0
	CRODINO <i>Non-Alcoholic Italian Aperitif</i>	8.0

SPRITZ

	APEROL SPRITZ <i>Aperol, Prosecco, Soda</i>	12.0
	CAMPARI SPRITZ <i>Campari, Prosecco, Soda</i>	12.0
	PASSIONFRUIT & GUAVA SPRITZ <i>Sarti Passionfruit & Guava Aperitif, Prosecco, Soda</i>	12.0
	HUGO <i>Elderflower Liqueur, Prosecco, Soda, Mint</i>	12.0
	WHITE PEACH SPRITZ <i>White Peach Aperitif, Prosecco, Soda</i>	12.0
	LIMONCELLO SPRITZ <i>Limoncello, Prosecco, Soda</i>	12.0

LONG & LOW *Lower ABV with no compromise on flavour*

	JAPANESE HIGHBALL <i>Japanese Whisky, Fortunella (Japanese Golden Orange Liqueur), Pineapple & Almond Soda, Citrus</i>	10.0
	PORTO TONICO <i>White Port, Tonic. A simple staple of Porto in Portugal.</i>	10.0
	CHILLI LEMONADE <i>Absolut Tabasco, Fanta Lemon, Citrus... We're not kidding!</i>	10.0

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

JUBEL PEACH

England, Gluten-Free Lager, 4.0%

AMSTEL

Netherlands, Lager, 4.1%

ASAHI

Japan, Lager, 5.0%

BEAVERTOWN NECK OIL

England, Session IPA, 4.3%

BIRRA MORETTI

Italy, Lager, 4.6%

BRIXTON RELIANCE

England, Pale Ale, 4.2%

ESTRELLA DAMM

Spain, Lager, 4.6%

GIPSY HILL HEPCAT

England, Session IPA, 4.6%

GUINNESS

Ireland, Stout, 4.2%

INCH'S

England, Cider, 4.5%

BOTTLES & CAN

BIRRA MORETTI SALE DI MARE 330ml

Italy, Lager, 4.8%

6.5

BROOKLYN THE STONEWALL INN 330ml

USA, Session IPA, 4.3%

7.5

DAURA DAMM 330ml

Spain, Lager, Gluten Free, 5.4%

6.5

PERONI NASTRO AZZURRO 330ml

Italy, Lager, 5.0%

6.5

SOL 330ml

Mexico, Lager, 4.2%

6.5

DUSTY'S GINGER BEER 330ml

England, Ginger Beer, 3.4%

7.3

OLD MOUT BERRIES & CHERRIES 500ml

New Zealand, Fruit Cider, 4.0%

7.6

OLD MOUT KIWI & LIME 500ml

New Zealand, Fruit Cider, 4.0%

7.6

ASPALL 330ml

England, Cider, 5.5%

7.3

NO & LOW

BEAVERTOWN LAZER CRUSH 330ml

England, Alcohol-Free IPA, 0.3%

6.2

ERDINGER ALKOHOLFREI 500ml

Germany, Alcohol-Free Wheat Beer, 0.5%

6.5

GUINNESS 0.0% 568ml

Ireland, Alcohol-Free Stout, 0.0%

6.9

HEINEKEN 0.0% 330ml

Netherlands, Alcohol-Free Lager, 0.0%

5.8

LUCKY SAINT 330ml

Germany, Alcohol-Free Lager, 0.5%

6.1

SPARKLING

	125ml	Bottle
LE DOLCI, PROSECCO <i>Venezie, Italy, 10.5%</i> <i>Green Apple – Zesty – Clean</i>	7.8	37.5
DOMAINE J. LAURENS, LA ROSE NO.7, AOP CRÉMANT DE LIMOUX <i>Languedoc, France, 11.5%, Vegan</i> <i>Wild Strawberry – Creamy – Fresh</i>	47.0	
CHAPEL DOWN, BRUT RESERVE <i>Kent, England, 12.0%</i> <i>Brioche – Apple – Elegant</i>	11.9	65.0
VEUVE CLICQUOT, BRUT YELLOW LABEL <i>Champagne, France, 12.0%</i> <i>White Fruits – Croissant – Citrus</i>	15.2	85.0
DOM PÉRIGNON <i>Champagne, France, 12.5%</i> <i>Stone Fruit – Citrus – Gentian</i>	285.0	

WHITE

	175ml	250ml	500ml	Bottle
BORGIA BY BORSARO, MACABEO <i>Campo de Borja, Spain, 12.5%</i> <i>Citrus – Fruit – Fresh</i>	7.4	10.4	20.2	29.5
IL BADALISC, PINOT GRIGIO, DELLE VENEZIE <i>Venezia, Italy, 12.5%, Vegan</i> <i>Apple & Peach – Orchard Fruits – Citrus</i>	7.9	11.0	21.5	31.5
DIEZ SIGLOS, VERDEJO <i>Rueda, Spain, 13.0%, Vegan</i> <i>Ripe Citrus – Tropical – Clean</i>	8.8	12.4	24.2	35.5
CAVE DE L'ORMARINE CARTE NOIRE, AOP PICPOUL DE PINET <i>Languedoc, France, 12.5%, Vegan</i> <i>White Fruit – Lemon – Salinity</i>	9.3	13.0	25.5	37.5
VILA NOVA, LOUREIRO, DOC VINHO VERDE <i>Sousa, Portugal, Vegan, 12.0%</i> <i>Ripe Citrus – Tropical – Bright</i>	9.9	13.9	27.2	40.0
MOKO, SAUVIGNON BLANC <i>Marlborough, New Zealand, 12.5%, Vegan</i> <i>White Stone Fruits – Gooseberry – Textured</i>	10.5	14.7	28.9	42.5
NOVAS STELLAR SELECTION, RIESLING <i>Bio Bio, Chile, Organic, 13.5%</i> <i>Honeysuckle – Off-Dry – Lime</i>				44.0
TENUTA SANTA SERAFFA GAVI DEL COMUNE DI GAVI, GAVI DOCG <i>Piemonte, Italy, 12.5%, Vegan</i> <i>Floral – Frangipane – Apple</i>	11.7	16.5	32.5	48.0
VALMIÑOR, ALBARIÑO, DO RÍAS BAIXAS <i>Rías Baixas, Spain, 12.5%</i> <i>Fresh Floral – Stone Fruit – Fresh</i>				54.5
DOMAINE DU PRÉ SEMELÉ, SANCERRE <i>Loire, France, 13.0%, Organic</i> <i>Crisp Grapefruit – Herbaceous – Mineral</i>				78.0

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

RED

	175ml	250ml	500ml	Bottle
EL NINOT DE PAPER, TINTO <i>Valencia, Spain, 11.0%, Vegan</i> <i>Black Fruits – Spice – Soft Tannins</i>	7.4	10.4	20.2	29.5
SIERRA GRANDE, MERLOT <i>D.O. Valle Central, Chile, 12.5%, Vegan</i> <i>Cherry – Tobacco Leaf – Green Pepper</i>	8.0	11.2	21.9	32.0
LES VOLETS, PINOT NOIR <i>Roussillon, France, 13.0%</i> <i>Raspberry – Lees – Red Fruit</i>	8.9	12.5	24.5	36.0
BOUTINOT LES COTEAUX, CÔTES DU RHÔNE VILLAGES <i>Rhône, France, 14.0%, Vegan</i> <i>Subtle Oak – Star Anise – Bramble</i>	9.3	13.0	25.5	37.5
ESTAMPADO, MALBEC <i>Mendoza, Argentina, 12.5%, Vegan</i> <i>Bramble – Classic – Bright</i>	9.4	13.2	25.9	38.0
VALLONE VERSANTE, PRIMITIVO <i>Puglia, Italy, 13.5%, Vegan</i> <i>Warm Spice – Ripe Plum – Savoury</i>	10.1	14.2	27.9	41.0
ONTAÑÓN, RIOJA CRIANZA <i>Rioja, Spain, 14.0%, Sustainable</i> <i>Plum – Pepper – Juicy</i>	10.5	14.7	28.9	42.5
COTERIE BY WILDEBERG, CABERNET FRANC MALBEC <i>Coastal Region, South Africa, 14.0%, Vegan</i> <i>Crushed Fruits – Brown Spice – Gentle Oak</i>				48.0
CIRCUMSTANCE, CABERNET SAUVIGNON <i>Stellenbosch, South Africa, 14.0%</i> <i>Pencil Shaving – Lush Blackcurrant – Complex</i>				50.0

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

ROSÉ

	175ml	250ml	500ml	Bottle
MIRABELLO, PINOT GRIGIO <i>Lombardia, Italy, 12.0%, Vegan</i> <i>Fruity – Cherry – Ripe Red Berry</i>	7.9	11.0	21.5	31.5
PASQUIERS, GRENACHE CINSAULT <i>Languedoc, France, 12.5%, Vegan</i> <i>Red Berry – Spice – Fresh</i>	9.1	12.7	24.9	36.5
MIRABEAU X <i>Provence, France, 12.5%</i> <i>Grapefruit & Orange – Jasmine – Stone Fruits</i>	12.2	17.2	33.9	50.0
MIRABEAU, PURE PROVENCE <i>Provence, France, 13.0%</i> <i>Grapefruit – Papaya – Floral</i>	13.4	18.9	37.2	55.0

LET US PLAN YOUR EVENT!

*Birthday, Engagement or work event?
We can host your next get-together. Speak to one
of the team or contact us through our website.*

GIN

50ml

SIGNATURE SERVES

CHASE POMELO & PINK GRAPEFRUIT <i>England, 40.0%</i>	15.1
<i>A bright citrus forward gin complemented by grapefruit & bergamot tonic, garnished with fresh grapefruit & mint.</i>	
GIN MARE <i>Spain, 42.7%</i>	17.3
<i>A Mediterranean gin with unique botanicals including Arbequina olives, rosemary, basil & thyme. Served with Indian tonic, garnished with rosemary & an orange twist.</i>	
LIND & LIME <i>Scotland, 44.0%</i>	16.5
<i>Juniper, lime & pink pepper are the prominent botanicals in this Scottish gin. Served with Indian tonic, garnished with lime & cardamom.</i>	
PLYMOUTH <i>England, 41.2%</i>	14.7
<i>Angelica & juniper-forward with subtle spice from cardamom seeds. Served with Indian tonic, garnished with mint & a lemon twist.</i>	
<i>All serves are 50ml – prices include mixer.</i>	

135 EAST HYOGO DRY <i>Japan, 42.0%</i>	14.4
HERNO ORGANIC OLD TOM <i>Sweden, 43.0%</i>	14.8
PINKSTER <i>England, 37.5%</i>	13.2
SILENT POOL <i>England, 43.0%</i>	15.2
TANQUERAY NO.10 <i>Scotland, 47.3%</i>	13.4

VODKA

50ml

SIGNATURE SERVES

POD PEA VODKA <i>England, 40.0%</i>	16.9
<i>A multi-award-winning vodka made from British peas. Served long with tonic, lime & a slice of cucumber.</i>	
<i>All serves are 50ml – prices include mixer.</i>	

CHASE PREMIUM <i>England, 40.0%</i>	13.0
CIROC <i>France, 40.0%</i>	13.4
REYKA <i>Iceland, 40.0%</i>	13.2
SIPSMITH SIPPING <i>England, 40.0%</i>	13.2

RUM

50ml

SIGNATURE SERVES

BACARDI CARTA ORO <i>Puerto Rico, 40.0%</i>	13.15
<i>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.</i>	
HAVANA CLUB CUBAN SPICED <i>Cuba, 35.0%</i>	14.1
<i>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.</i>	
<i>All serves are 50ml – prices include mixer.</i>	

APPLETON ESTATE SIGNATURE <i>Jamaica, 40.0%</i>	12.8
DIPLOMÁTICO RESERVA <i>Venezuela, 40.0%</i>	14.6
HAVANA ESPECIAL ANEJO <i>Cuba, 40.0%</i>	11.8
MAHIKI WHITE SPICED <i>Barbados, 38.0%</i>	11.6

TEQUILA & MEZCAL

50ml

SIGNATURE SERVES

DEL MAGUEY PUEBLA MEZCAL *Puebla, Mexico, 40.0%* 16.1

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%* 16.1

*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

SATURDAY BRUNCH

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



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

50ml

EL GOBERNADOR <i>Chile, 40.0%</i>	13.4
RÉMY MARTIN VSOP <i>France, 40.0%</i>	12.8
RÉMY MARTIN XO <i>France, 40.0%</i>	39.4

LIQUEURS & APERITIFS

50ml

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

NO & LOW SPIRITS

50ml

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

SOFT DRINKS

RED BULL / SUGAR FREE <i>250ml</i>	3.8
SELECTION OF JUICES <i>Small / Large</i> <i>Orange / Apple / Cranberry / Pineapple / Tomato</i>	2.8 / 4.1
COCA-COLA / ZERO <i>330ml</i>	3.4
APPLETISER <i>330ml</i>	3.4
SAN PELLEGRINO <i>330ml</i> <i>Ask your server for available flavours</i>	3.2
KINGSDOWN WATER <i>750ml</i> <i>Still / Sparkling</i>	4.1
FRANKLIN & SONS MIXERS <i>200ml</i> <i>Ask your server for available flavours</i>	2.5
FRANKLIN & SONS SOFT DRINKS <i>275ml</i> <i>Ask your server for available flavours</i>	4.0