

## { COCKTAILS }

British Royale 11.50

*Sacred sloe gin, Coates and Seely English Fizz*

The Flying Scotsman 9.50

*Smoked rosemary infused scotch, sherry, lemon bitters*

Drunken Mule 9.00

*Chivas 12 year scotch, King's Ginger, fresh lime and topped with London craft IPA*

1852 8.50

*White rum, cherry liqueur, cold brew hibiscus, cherry syrup*

The Granary 9.00

*Cucumber infused Wyborowa vodka, Kummel Wolfschmidt, cucumber bitters*

GSB Manhattan 10.50

*Woodford Reserve bourbon, Warre's LBV ruby port, maple syrup, Angostura bitters*

The Nuts 8.50

*Vanilla infused vodka, espresso, Frangelico hazelnut foam*

Rhubarb Shrub 9.00

*Vanilla infused vodka, rhubarb shrub, lemon*

English Lady 11.50

*Mint infused Beefeater gin, peppermint tea soda, lemon thyme syrup and topped with English sparkling*

The King's Julep 9.50

*Clos Martin armagnac, Quinta do Vallado 10 year tawny port, Havana Especial rum infused with fresh mint and sugar*

English Amber Negroni 9.00

*East London Liquor Co. gin, Sacred Amber vermouth, Kamm & Sons English aperitivo*

## { SMALL BITES }

Spiced green olives 3.50

*Gordal olives with chilli, coriander and lemon*

Truffle arancini 5.50

*Fried Arborio balls with truffle and Parmesan*

Salted smoked almonds 3.25

*Smoked and lightly spiced with Cornish salt*

**Please notify your waiter of any food allergies or intolerances when ordering.**  
*A discretionary optional service charge of 12.5% will be added to your bill.*

{ SPARKLING }

125ml

Crede, Prosecco Superiore, Bisol, <i>Veneto, Italy</i>	6.50
De Nauroy, De Nauroy Brut, <i>Champagne, France</i>	9.75
Coates & Seely, Brut Reserve, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée, <i>Champagne, France NV</i>	13.50
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France NV</i>	15.95

{ WHITE }

175ml

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.00
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.75
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.50
Chardonnay, Journey's End, Haystack, <i>Stellenbosch, South Africa</i>	9.00
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	9.50
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.25

{ ROSÉ }

175ml

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.00
Minuty Prestige, <i>Cotes de Provence, France</i>	11.50

{ RED }

175ml

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.00
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.50
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.50
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	10.50
Chateau Siaurac, Plaisir, Pomerol, <i>Bordeaux, France</i>	12.00

{ SWEET & FORTIFIED }

100ml

Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>	6.50
Warre's LBV Port, <i>Douro, Portugal</i>	7.00
10 year Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

## { BEERS }

As a former grain store for the best produce in the UK it seems only fitting that the country's grain is represented in its most appealing form!

A selection of the best craft brewers ware from far and wide, with regular special beers and seasonal releases.

Portobello London Pilsner, <i>Kensington, 4.6%, 330ml</i>	4.50
Hop House 13, <i>Dublin, 5%, 330ml</i>	5.25
Paolozzi Lager, <i>Edinburgh, 5.2%, 330ml</i>	5.25
Howling Hops Pale Ale, <i>Hackney, 3.8%, 330ml</i>	5.50
BrewDog Vagabond Gluten-Free Pale Ale, <i>Aberdeenshire, 4.5%, 330ml</i>	5.25
BrewDog Punk IPA, <i>Aberdeenshire, 5.6%, 330ml</i>	5.50
Howling Hops IPA, <i>Hackney, 3.8%, 330ml</i>	5.75
Innis & Gunn Original, <i>Edinburgh, 6.6%, 330ml</i>	5.25
Meantime Yakima Red, <i>Greenwich, 4.1%, 330ml</i>	5.50
Meantime Wheat, <i>Greenwich, 5%, 330ml</i>	5.50
Chapel Down Curious Porter, <i>Kent, 4.4%, 330ml</i>	4.75
Aspall Cyder, <i>Suffolk, 5.5%, 330ml</i>	4.75
Hawkes Urban Orchard Cider, <i>Bermondsey, 4.5%, 330ml</i>	4.50
BrewDog Nanny State, Non-Alcoholic Ale, <i>Aberdeenshire, 0.5%, 330ml</i>	4.00

## { COGNAC }

Martell VS	7.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Remy Martin XO Excellence	28.00
Ragnaud Sabourin No. 35 Fontvielle	30.00

*Champagne and traditional method are served 125ml.*

*Wines are served 175ml, 125ml on request.*

*Dessert wines are served 100ml.*

*Spirits are served 50ml, 25ml on request.*

*A discretionary optional service charge of 12.5% will be added to your bill.*

## { COOLERS & JUICES }

Green juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Beet it	4.00
<i>Beetroot, carrot, apple juice</i>	
Mixed berry smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Peach & elderflower iced tea	4.50
<i>Peach, elderflower and lemon with English breakfast and afternoon tea blends</i>	
Home-made ginger beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Jax Coco coconut water	4.75
<i>100% pure coconut water from the Philippines</i>	
Power up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	

## { SOFT DRINKS }

Coca-Cola	2.75
Diet Coke	2.75
Fever-Tree soft drinks	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

## { TEA }

English breakfast blend <i>Intense, rich, punchy</i>	3.75
Afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile, Peppermint, Verbena	3.50

## { COFFEE }

Cappuccino, latte, americano, flat white, espresso, macchiato	3.25
Pot of coffee & cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Vanilla shakerato	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	