

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
*contains nuts</i> |
|  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

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|---|--|
|  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*

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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 13.0
<i>Lillet Rosé, tonic</i> | |

ON THE TAPS

Pint



ASAHI	7.9
<i>Japan, Lager, 5.0%</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>	
GUINNESS	7.75
<i>Ireland, Stout, 4.2%</i>	
INCH'S	7.3
<i>England, Cider, 4.5%</i>	
JUBEL PEACH	8.4
<i>England, Gluten-Free Lager, 4.0%</i>	
LUCKY SAINT	6.4
<i>Germany, Alcohol-Free Lager, 0.5%</i>	

BOTTLES & CANS

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>	

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, 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

Chapel Down, Rosé Reserve

Kent, England, 12.0%
Strawberry – Redcurrant – Crisp

VEUVE CLICQUOT, Brut Yellow Label

Champagne, France, 12.0%
White Fruits – Croissant – Citrus

VEUVE CLICQUOT, Rosé

Champagne, France, 12.5%
Red Fruits – Almond – Apricot

DOM PÉRIGNON, Vintage 2015

Champagne, France, 12.5%
Stone Fruit – Citrus – Gentian

125ml Bottle

7.8 37.5

38.5

65.0

70.0

84.0

95.0

280.0

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%
Fresh Floral – Stone Fruit – Fresh

54.5

Domaine du Pré Semelé, Sancerre, 2024

Loire, France, 13.0%, Organic
Crisp Grapefruit – Herbaceous – Mineral

69.5

BORGIA BY BORSAO, 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

DIEZ SIGLOS, VERDEJO

Rueda, Spain, 13.0%, Vegan
Ripe Citrus – Tropical – Clean

8.6 12.2 35.5

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

TENUTA SANTA SERAFFA GAVI DEL COMUNE DI GAVI, GAVI DOCG, 2022

Piemonte, Italy, 12.5%, Vegan
Floral – Frangipane – Apple

11.5 16.3 48.0

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 75.0
Ribera del Duero, Spain, 14.0%
Black Fruit – Olive – Floral

ALASIA, BAROLO DOCG, 2020 79.0
Piemonte, Italy, 14.0%, Vegan
Light Floral – Dark Fruit – Leather & Smoke

EL NINOT DE PAPER, TINTO 7.2 10.2 29.5
Valencia, Spain, 11.0%, Vegan
Black Fruits – Spice – Soft Tannins

SIERRA GRANDE, MERLOT 7.8 11.0 32.0
D.O. Valle Central, Chile, 12.5%, Vegan
Cherry – Tobacco Leaf – Green Pepper

RECORD SUN, SHIRAZ 8.5 12.0 35.0
South Eastern Australia, 14.0%, Vegan
Plummy – Savoury – Soft Tannins

LES VOLETS, PINOT NOIR 8.7 12.3 36.0
Roussillon, France, 13.0%
Raspberry – Lees – Red Fruit

DOMAINE BOUTINOT LES COTEAUX, AOP CÔTES DU RHÔNE VILLAGES 9.1 12.8 37.5
Rhône, France, 14.0%, Vegan
Subtle Oak – Star Anise – Bramble

ESTAMPADO, MALBEC 9.2 13.0 38.0
Mendoza, Argentina, 12.5%, Vegan
Bramble – Classic – Bright

VALLONE VERSANTE, PRIMITIVO 9.9 14.0 41.0
Puglia, Italy, 13.5%, Vegan
Warm Spice – Ripe Plum – Savoury

ONTAÑÓN, RIOJA CRIANZA 10.3 14.5 42.5
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 7.7 10.8 31.5
Lombardia, Italy, 12.0%, Vegan
Fruity – Cherry – Ripe Red Berry

PASQUIERS, GRENACHE CINSULT 8.9 12.5 36.5
Languedoc, France, 12.5%, Vegan
Red Berry – Spice – Fresh

MIRABEAU, CLASSIC 12.0 17.0 50.0
Provence, France, 12.5%
Lychee – Wild Strawberry – Mint

MIRABEAU, PURE PROVENCE 55.0
Provence, France, 13.0%
Grapefruit – Papaya – Floral

DESSERT

100ml Bottle

KROHN TAWNY PORT, DOC PORTO 6.6 49.0
Douro, Portugal, 19.0%, Vegan
Butterscotch – Rich – Spice

DOMAINE DE GRANGE NEUVE, AOP MONBAZILLAC 7.2 36.0
Monbazillac, France, 12.5%, Vegan
Fresh – Marmalade – Apricot

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

DEL MAGUEY VIDA PUEBLA MEZCAL *Mexico, 40.0%* 13.6

EL RAYO REPOSADO *Mexico, 40.0%* 13.6

OJO DE DIOS MEZCAL *Mexico, 42.0%* 13.6

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

25ml / 50ml

BAILEYS <i>Ireland, 17.0%</i>	6.8
DISARONNO <i>Italy, 28.0%</i>	11.2
FRANGELICO <i>Italy, 20.0%</i>	6.0 / 11.0
ISOLABELLA SAMBUCA <i>Italy, 40.0%</i>	6.0 / 11.0
ISOLABELLA LIMONCELLO <i>Italy, 30.0%</i>	6.0 / 11.0
JÄGERMEISTER <i>Germany, 35.0%</i>	6.0 / 11.0
KAHLÚA <i>Mexico, 16.0%</i>	5.7 / 10.4
ST-GERMAIN ELDERFLOWER <i>France, 20.0%</i>	12.2

NO & LOW SPIRITS

50ml

SEEDLIP <i>England, 0.0%</i>	12.2
TANQUERAY 0.0% <i>Scotland, 0.0%</i>	9.6

SOFT DRINKS

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

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.