

GIN & THINGS *(All 10.50)*

All served with fever-tree mixers

Fords

Lemon tonic, grapefruit & blueberries

Hendrick's

Elderflower tonic, cucumber, mint & rosemary

Aviation

Mediterranean tonic, lime & passion fruit

Roku

Aromatic tonic, ginger & grapefruit peel

Stranger & Sons

Mediterranean Tonic, fresh lemongrass, cardamom

VIRGIN COCKTAILS

Virgin Mojito 6.00

Original / Raspberry / Strawberry

Fresh mint & lime, gomme & ginger ale

Cherry Please 7.50

Maraschino cherry syrup, lime juice,
almond syrup, elderflower cordial
& cranberry juice

Aecorn Martini 8.00

Aecorn vermouth, Lyre's, apple juice,
passion fruit purée & gomme

Amaretti Sour 8.00

Lyre's Amaretti, lemon juice & gomme

Sleek Collins 8.00

Gin Loe Cero, almond syrup, lemon juice,
basil, juniper berries & soda

Cumbernotes 8.00

Aecorn aromatic & bitter note vermouth,
cucumber & fresh orange juice

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SIGNATURE COCKTAILS

New Fashion	10.50
Monkey Shoulder, Cocoa liqueur, Lumina IPA & chocolate bitters	
Westbourne Margarita	10.50
Cascabel blanco and Cascabel honey tequila, Grand Marnier, agave, galangal & red chilli	
Brockmans Negroni	10.50
Brockmans gin, Luxardo Bitter Bianco & sweet vermouth	
Sir Clement	10.50
Absolut mandarin, Żubrówka, lemon curd, kumquat, orange curaçao & egg white	
Midnight in London	11.00
Hendrick's Lunar gin, Grand Marnier, agave, lime juice, Chateau de Gravieres bordeaux top	
65 Porn Star.	11.00
Reyka vodka, Passoa, passion fruit purée, pineapple & vanilla syrup, served with a shot of prosecco	
Buy a Guardian	11.00
Sailor Jerry & Cut spiced rum, Frangelico, pineapple & lime juice, banana syrup	
West Wild Fox	11.00
Fords gin & Tanqueray Sevilla, orange juice, apricot liquor, peach jam, grenadine & absinthe	
Banana Roast Old Fashioned	11.00
Woodford Reserve, banana & hazelnuts syrup, cocoa bitter, banana crisp	
Irish Twisted.	10.50
Slane Irish whiskey, amaretto liqueur, coffee, cream	

CLASSIC COCKTAILS

Caipirinha / Caipiroska	10.00
Classic Negroni	10.00
Mojito	10.00
Cazcabel Blanco Margarita	10.00
Cosmopolitan	10.00
Espresso Martini	10.00
Lychee & Roses Martini	10.00
White / Black Russian.	10.00
Amaretto Sour / Whisky Sour	10.00
Manhattan	10.00

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BAR SNACKS

Kent crisps	1.50
Chilli crackers	2.50
Wasabi peas	3.50
Mixed nuts	3.50
Marinated olives	3.50

BEER & CIDER

Draught beer	Half	Pint
Pravha by Staropramen (4.0%)	2.90	5.60
Guinness (4.1%)	3.00	5.70
Atlantic Pale Ale (4.5%)	3.00	5.80
Staropramen Prem. CZ (5.0%)	3.05	5.90
Estrella, Spain (4.6%)	3.30	6.40
Sambrooks Sessions IPA (4.0%)	3.40	6.50
Sambrook Block Party IPA (5.5%)	3.50	6.60
Draught cider	Half	Pint
Aspall Orchard Cider (5.5%)	2.90	5.50

BOTTLED BEER AND ALE

Corona (4.5%)	4.70
Peroni (5.1%)	4.95
Desperados (5.9%)	5.20
Daura Gluten Free (5.4%)	4.95
Crabbies (4%)	5.85
Erdinger (5.3%)	5.60
Doom Bar (4.3%)	5.30

BOTTLED CIDERS

Sassy Cidre Rose (3%)	5.85
Sassy Cidre Brut (5.2%)	5.85
Rekorderlig Strawberry-lime / Passionfruit / Wild berries (4%)	5.70

LOW / ZERO ABV

Bavaria (0%)	2.50
Lucky Saint (0.5%)	5.20

Please ask for our full selection of craft
beer and cider in bottles and cans

WINE SELECTION

Sparkling wine	125	BTL	
Prosecco Brut, Veneto, Italy	7.25	39.00	
Pierre Mignon, Grande Reserve, France	10.00	60.00	
Veuve Clicquot, Yellow Laber, France		75.00	
Bollinger, Special Cuvée, France.		80.00	
Rosé Moët & Chandon Imperial, France		85.00	
White wine	175	250	BTL
Verdejo Pegaso, Spain	5.80	7.40	22.00
Pinot Grigio, Veritieri, Italy	6.60	8.70	26.00
Chardonnay, Hamilton Heights, Aus.	6.90	9.00	27.00
Picpoul de Pinet, France	7.50	10.00	30.00
Sauvignon Blanc, Wairau River, NZ	7.85	10.35	31.00
Reisling, Leitz Finz Zwei, Germany			36.00
Sancerre, "Mercy Dieu" Domaine Bailly Reverdy, FR			48.00
Chablis, Jean-Marc Brocard, France			52.00
Rosé wine	175	250	BTL
Riche Viney Rosé, France.	6.85	9.00	27.00
Saint-Roch Les Vignes Rosé, France.	8.80	11.60	35.00
Whispering Angel, Caves d'Esclans, Cotes de Provence, France			48.00
Red wine	175	250	BTL
Sangiovese, Veneto, Italy	5.80	7.40	22.00
Malbec, Punto Alto, Mendoza, Arg.	6.85	9.00	27.00
Rioja Crianza, Marques de Reinos, Spain.	7.60	10.00	30.00
Pinot Noir Block 16 Reserve, Chile	7.90	10.65	32.00
Chateau des Gravieres, Bordeaux, France	8.75	11.65	35.00
Primitivo, di Salento, Doppio Passo, Italy			36.00
Shiraz Viogner D`Arenberg, McLaren Vale, Australia.			51.00
Valpolicella Secco, Bertani, Italy			59.00
Cabernet Sauvignon, Maiella, Aus.			61.00

All wines can also be served in 125ml measures

WHISKEY (50ml)

Jameson (40%)	7.30
Bulleit 10yr (45%)	11.30
Naked Grouse (40%)	8.30
Glenlivet Founder's Reserve (40%)	9.50
Johnnie Walker Black 12yr (TBC%)	8.30
Monkey Shoulder (40%)	8.30
Jack Daniels Tennessee Apple Liqueur (35%)	8.30
Balvenie 14yr (40%)	8.80
Glenfiddich IPA (43%)	8.80
Laphroaig 10yr (40%)	8.80
Woodford Reserve Rye (45,2%)	8.80
Gentleman Jack (40%)	8.80
Sazerac Straight Rye (45%)	8.80
Basil Hayden's (40%)	10.15
Woodford Reserve (43.2%)	9.30
Suntory The Chita (43%)	9.30
Woodford Reserve Double Oaked Bourbon (42,5%)	9.80
Jameson Redbreast 12yr (40%)	11.30
Nikka Coffee Grain (45%)	11.50
The Dead Rabbit (44%)	13.30
Chival Regal 18yr (40%)	14.80
Jack Daniels Tennessee (Apple/Fire/Honney) (40%)	8.25

COGNAC / CALVADOS (50ml)

Martell VS (40%)	8.30
Courvoisier VSOP (40%)	8.80
Remy Martin 1738 ARC (40%)	13.10
Hennessy XO (40%)	25.30
Calvados, Boulard (40%)	9.10

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TEQUILA (25ml)

Cazcabel Honey (34%)	4.65
Cazcabel Tequila Blanco (40%)	4.70
Cazcabel coffee (34%)	4.75
Patron Reposado (40%)	5.25
Don Julio Anejo (38%)	5.20
Mezcal Monte Alban (40%)	4.70

FORTIFIED / DESSERT WINE (100ml)

Les Garonelles, Sauternes (14%)	7.80
Taylor's 10yr Tawny Port (20%)	8.50
Warre's Otima 10yr Port (20%)	8.70

AFTER DINNER (50ml)

Cherry Heering	6.20
Frangelico	6.20
Limoncello	6.20
Amaretto di Saronno	6.20
St Germain	6.20
Grappa	6.30
Italicus Bergamotto	6.30
Baileys	6.60
Sambucca White/Black	7.00

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GIN (50ml)

Aviation gin (42%)	8.30
Stranger & Sons (42.8%)	9.30
Hendrick's (41.4%)	8.30
Sipsmith London Dry (41.6%)	8.30
Sipsmith Sloe (29%)	8.30
Star of Bombay (47.5%)	8.30
Tanqueray 10 (47.3%)	8.30
Slingsby Rhubarb or Gooseberry (40%)	8.50
Fords Gin (45%)	8.80
Brockmans (40%)	8.80
Mare (42.7%)	8.80
Roku (43%)	8.80
Silent Pool (43.0%)	8.80
Gilpins Extra Dry (47%)	9.30
Martin Miller's Westbourne (45.2%)	9.30
Hendricks Lunar Gin (43.4%)	9.30
Ealing Gin (42%)	9.30

RUM (50ml)

Cut Spiced (37.5%)	7.50
Bayou spiced (40%)	8.30
Bacardi 8yr (40%)	8.80
Havana 7yr (40%)	8.80
Mount Gay Black Barrel (43%)	9.80
Zacapa 23yr (40%)	10.80

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TONIC WATER (200ml)

Fever-Tree

Indian Tonic	2.50
Refreshingly light lemon	2.50
Aromatic.	2.50
Mediterranean.	2.50
Elderflower.	2.50
Refreshingly Light	2.50

SOFT DRINKS

Coca-Cola (330ml).	3.50
Diet Coke (330ml).	3.50
Fresh orange juice	4.00
Kingsdown sparkling fruit pressés	
<i>elderflower, rhubarb, orange, apple</i>	3.50
Fentimans, botanically brewed ginger beer	3.90

HOT DRINKS

Birchall whole leaf tea	3.50
<i>English Breakfast / green tea / Earl Grey</i> <i>lemongrass & ginger / camomile</i> <i>peppermint / raspberry & flower</i>	3.50
Fresh mint tea	3.50
Peach iced tea.	4.50
Espresso / double espresso.	2.60 / 3.00
Americano	3.00
Flat white / cappucino / latte	3.25
Matcha & jasmine syrup latte (hot or iced)	4.5
Chai latte (hot or iced)	4.5
Kokoa Collection hot chocolate	5.00
<i>58% Venezuelan milk chocolate</i> <i>Ivory Coast white chocolate</i>	

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