our drinks
THE SPRITZ LIST

Fresh, fruity, long and luscious – there’s a perfect sparkling spritz for everyone...

APEROL SPRITZ 7.95
Aperol, prosecco, soda water, orange slice

CUCUMBER COOLER 7.95
Ketel One Botanical cucumber & mint, prosecco, Fever-Tree Naturally Light cucumber tonic, cucumber & mint

LEMON TEASE 7.95
Limoncello, prosecco, Fever-Tree Naturally Light tonic, lemon wedge

THE ITALIAN JOB 7.95
Belsazar dry vermouth, prosecco, Fever-Tree Naturally Light Mediterranean tonic, olive & thyme

FLOWER POWER 7.95
St-Germain elderflower liqueur, prosecco, soda water, lemon twist

PEACHY KEEN 7.95
Ketel One Botanical peach & orange blossom, prosecco, Fever-Tree Naturally Light Mediterranean tonic, cucumber & orange slice

ROSE REVIVED 7.95
Ketel One Botanical grapefruit & rose, prosecco, pink grapefruit juice, grapefruit & orange slices

PINK ’N’ PERKY 7.95
Belsazar rosé vermouth, prosecco, Fever-Tree Naturally Light aromatic tonic, grapefruit slice, rosemary sprig

BRAMBLEBERRY 7.95
Chambord liqueur, prosecco, soda water, blackberries

GARDEN PARTY (NON-ALCOHOLIC) 6.95
Seedlip Garden, Fever-Tree Naturally Light elderflower tonic, rosemary & basil
Our cocktail list, like our menu, is a heavenly mix of quality ingredients and finely-tuned recipes infused with a passion for perfection...

**AMARETTO SOUR 7.75**
*Disaronno Amaretto, Angostura bitters, fresh lemon juice, sugar syrup*

**BELLINI 9.50** *(peach, passionfruit or strawberry)*
*Fruit liqueur, prosecco, fruit purée*

**BRAMBLE 8.75**
*Tanqueray Gin, Chambord liqueur, fresh lemon juice, sugar syrup*

**DARK ‘N’ STORMY 7.25**
*Gosling’s Dark Rum, Angostura bitters, fresh lime juice, Fever-Tree Naturally Light ginger beer*

**ELDERFLOWER COLLINS 8.25**
*Hendrick’s Gin, Bottlegreen elderflower cordial, fresh lemon juice, soda water*

**ESPRESSO MARTINI 8.75**
*Ketel One Vodka, Tia Maria, espresso*

**MOJITO 8.75**
*Bacardi Rum, limes, mint, sugar syrup, soda water*
*(with peach, passionfruit or strawberry +50p)*

**MOSCOW MULE 8.25**
*Reyka Vodka, Fever-Tree Naturally Light ginger beer*

**NEGRONI 8.75**
*Campari, Tanqueray Gin, Belsazar red vermouth*

**OLD FASHIONED 9.50**
*Woodford Reserve Bourbon, sugar, bitters*

**PALOMA 7.25**
*Ocho Reposado Tequila, pink grapefruit juice, fresh lime juice, agave syrup, soda water*

**PORNSSTAR MARTINI 9.50**
*Ketel One Vodka, passionfruit liqueur, passionfruit purée, cloudy apple juice, vanilla syrup, prosecco*
CHAMPAGNE & SPARKLING WINE

125 ml

VITELLI 6.25
Prosecco (vegan)

LANSON PERE ET FILS BRUT 9.90
Champagne (vegan)

BOTTLE

GREYFRIARS CUVEE BRUT 37.25
English sparkling wine

glass / pitcher

SIPSMSITH LONDON CUP 6.25 / 15.65
Sipsmith London Dry Gin infused with tea, borage, lemon verbena & botanicals, topped with lemonade & a fruity garnish

FANCY A NIBBLE

RUSTICA OLIVES 2.25

SALTED MIXED NUTS 2.25

SMOKEHOUSE NUT MIX 2.25

SPICY BAR MIX (nut free) 2.25

WASABI PEANUTS 2.25
## Our Vodkas

<table>
<thead>
<tr>
<th>25ml</th>
<th>Pouring</th>
<th>Premium</th>
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<tbody>
<tr>
<td></td>
<td>KETEL ONE</td>
<td>REYKA</td>
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<tr>
<td></td>
<td>GREY GOOSE L’ORIGINAL</td>
<td>GREY GOOSE L’ORIGINAL</td>
</tr>
<tr>
<td></td>
<td>CHASE POTATO</td>
<td>CHASE POTATO</td>
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| 25ml | Flavoured |  |
|------|-----------|  |
|      | ZUBROWKA BISON GRASS |  |

## Our Rums

<table>
<thead>
<tr>
<th>25ml</th>
<th>White</th>
<th>Dark</th>
<th>Spiced</th>
<th>Gold</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>BACARDI CARTA BLANCA</td>
<td>GOSLING’S BLACK SEAL</td>
<td>SAILOR JERRY</td>
<td>APPLETON ESTATE SIGNATURE BLEND</td>
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<tr>
<td></td>
<td>3.75</td>
<td>3.75</td>
<td>3.75</td>
<td>4.25</td>
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</tbody>
</table>

## Our Tequilas

<table>
<thead>
<tr>
<th>25ml</th>
<th>Gold</th>
<th>Silver</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>OCHO REPOSADO</td>
<td>PATRON</td>
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<tr>
<td></td>
<td>3.75</td>
<td>6.25</td>
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</tbody>
</table>
WHISKIES

25ml

Scottish Blends

COPPER DOG 3.75
MONKEY SHOULDER 4.25
JOHNIE WALKER BLACK LABEL 4.75

Scottish Malts

Delicate / Floral

GLENMORANGIE 10 YEAR OLD 4.25
DALWHINNIE 15 YEAR OLD 5.25

Smoky / Peaty

TALISKER 10 YEAR OLD 4.75
LAGAVULIN 16 YEAR OLD 6.25

Rich / Rounded

THE MACALLAN GOLD 4.75
GLENFIDDICH 15 YEAR OLD 6.25

American

BULLEIT 3.75
JACK DANIEL’S 4.25
MAKER’S MARK 4.75
WOODFORD RESERVE 5.25

Irish

JAMESON 4.25
ROE & CO 5.25

Japanese

SUNTORY HIBIKI HARMONY 6.25
# Gin Menu & Suggested Serves

*Price includes recommended Fever-Tree Naturally Light tonic*

## Classic London Dry

**Tanqueray**  
Scotland, 43.1%  
Fresh, smooth with hints of juniper & citrus.  
Fever-Tree Naturally Light Indian tonic, lime wedge  
Price: **6.20**

**Bombay Sapphire**  
England, 40.0%  
Light on the palate with exotic cassia, almond & grains of paradise.  
Fever-Tree Naturally Light Mediterranean tonic, lime wedge  
Price: **6.70**

**Sipsmith**  
England, 41.6%  
Exceptionally well balanced with a classic burst of juniper.  
Fever-Tree Naturally Light Indian tonic, lemon wedge  
Price: **7.20**

## Citrus & Floral

**Adnams Copper House**  
England 40.0%  
Classic base botanicals charged with sweet orange-blossom & citrus.  
Fever-Tree Naturally Light Mediterranean tonic, orange slice  
Price: **6.70**

**Hendrick’s**  
Scotland, 41.1%  
Delightfully infused with cucumber & rose petal.  
Fever-Tree Naturally Light cucumber tonic, cucumber slice  
Price: **7.20**

**G’Vine Floraison**  
France, 40.0%  
Floral flavours from the vine with a zesty juniper & ginger finish.  
Fever-Tree Naturally Light elderflower tonic, lemon wedge  
Price: **7.70**

**The Botanist**  
Scotland, 46.0%  
Highly complex & floral with an outstanding finish.  
Fever-Tree Naturally Light elderflower tonic, lime wedge  
Price: **7.70**
SAVOURY & AROMATIC

GIN MARE  Spain, 42.7%  
An herbaceous taste of the Mediterranean with rosemary, thyme, olive & basil.  
Fever-Tree Naturally Light Mediterranean tonic, rosemary sprig & olive  

MONKEY  47  Germany, 47.0%  
Inspired by perfumery, 47 botanicals make for an unrivalled complexity.  
Fever-Tree Naturally Light Mediterranean tonic, blackberries  

SWEET & FRUITY

TANQUERAY SEVILLA  Scotland 41.3%  
Perfect balance of bittersweet Seville oranges and London Dry Gin.  
Fever-Tree Naturally Light aromatic tonic, orange slice  

PLYMOUTH SLOE  England, 26.0%  
Bursting with notes of cherry & almond & made by steeping sloe berries in the famous Plymouth Gin.  
Fever-Tree Naturally Light lemon tonic, orange slice  

SIPSIMITH LEMON DRIZZLE  England 40.4%  
Aromatic sweetness from sun-dried lemon peel & lemon verbena.  
Fever-Tree Naturally Light Mediterranean tonic, lemon wedge  

WARNER’S RHUBARB  England, 40.0%  
Complex and mouth-watering, made with freshly pressed rhubarb juice.  
Fever-Tree Naturally Light Mediterranean tonic, orange slice  

We like to pair our G&Ts with Fever-Tree Naturally Light premium tonic waters.  
With their carefully selected natural botanicals and perfect carbonation,  
Fever-Tree mixers have been crafted to enhance the taste of gin.
<table>
<thead>
<tr>
<th>BRANDIES</th>
<th>25ml</th>
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<tbody>
<tr>
<td>Armagnac</td>
<td></td>
</tr>
<tr>
<td>JANNEAU VSOP</td>
<td>5.25</td>
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<tr>
<td>Calvados</td>
<td></td>
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<tr>
<td>BERNEROY FINE</td>
<td>5.25</td>
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<tr>
<td>Cognac</td>
<td></td>
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<tr>
<td>COURVOISIER VS ***</td>
<td>4.25</td>
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<tr>
<td>REMY MARTIN VSOP MATURE CASK FINISH</td>
<td>5.25</td>
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<tr>
<td>MARTELL XO</td>
<td>12.50</td>
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<table>
<thead>
<tr>
<th>LIQUEURS</th>
<th>25ml</th>
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</thead>
<tbody>
<tr>
<td>DISARONNO AMARETTO</td>
<td>4.25</td>
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<tr>
<td>BAILEYS 50ML</td>
<td>4.25</td>
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<tr>
<td>COINTREAU</td>
<td>4.25</td>
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<tr>
<td>LIMONCELLO</td>
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<tr>
<td>PATRON XO CAFE</td>
<td>4.75</td>
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<table>
<thead>
<tr>
<th>VERMOUTHS</th>
<th>50ml</th>
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<tbody>
<tr>
<td>BELSAZAR DRY</td>
<td>4.25</td>
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<tr>
<td>BELSAZAR RED</td>
<td>4.25</td>
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<tr>
<td>BELSAZAR ROSE</td>
<td>4.25</td>
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</tbody>
</table>
PORT & SHERRY

50ml

Port

COCKBURN’S RUBY  6.40
DOW’S TAWNY  6.40
GRAHAM’S LBV  7.15

All ports are available by the bottle

Sherry

HARVEY’S BRISTOL CREAM  4.25
TIO PEPE  4.25

DESSERT WINES

MUSCAT DE RIVESALTES 125ML / 500ML BOTTLE  6.90 / 25.00
Domaine Lafage. Languedoc (France)

SAUTERNES 375ML BOTTLE (organic)  30.00
Petit Guiraud. Bordeaux (France)
BEERS & CIDER

By the bottle

ASAHI SUPER DRY 5.0% 330ML  4.55
BLUE MOON WHEAT BEER 5.4% 330ML  4.55
BREWDOG PUNK IPA 5.6% 330ML 4.55
CORONA 4.5% 330ML  4.55
FREEDOM PALE ALE 4.2% 330ML (vegan)  4.55
FRONTIER CRAFT LAGER 4.5% 330ML  4.55
PERONI 5.1% 330ML (gluten free)  4.55
PILSNER URQUELL 4.4% 330ML  4.55
HEINEKEN ZERO 0.0% 330ML (non-alcoholic)  3.40

Cider

REKORDERLIG 500ML  5.10
Apple 4.5%
Passionfruit 4.0%
Strawberry & Lime 4.0%

Draught

PLEASE ASK YOUR SERVER
MOCKTAILS

APPLE & GINGER SPRITZ 4.25
Bottlegreen ginger & lemongrass cordial, cloudy apple juice,
Fever-Tree Naturally Light ginger beer

BERRY BURST 4.25
Raspberry syrup, cranberry juice,
muddled blackberries, lemonade

RASPBERRY REFRESHER 4.25
Bottlegreen pomegranate cordial, crushed fresh raspberries,
Fever-Tree Naturally Light Indian tonic

ZEST FEST 4.25
Cloudy apple juice, Bottlegreen elderflower cordial, fresh lemon juice,
fresh mint, soda water

FRUIT JUICES & SOFT DRINKS

COKE ZERO / DIET COKE / SPRITE ZERO 330ML 2.85

COCA COLA CLASSIC 330ML 3.35

BOTTLE GREEN PRESSE 275ML 2.85
Crisp apple / elderflower / raspberry lemonade

FEVER-TREE NATURALLY LIGHT MIXERS 200ML 2.45
Aromatic tonic / cucumber tonic / elderflower tonic / ginger ale / ginger beer /
Indian tonic / lemon tonic / Mediterranean tonic

FEVER-TREE INDIAN TONIC WATER 200ML 2.70

FROBISHERS FUSION 275ML 2.95
Apple & mango, apple & raspberry, orange & passionfruit
ALLERGENS: Please refer to our allergens menus before ordering if you have any concerns about allergies. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink. Olives may contain stones.

“DON’T CRY OVER SPILT MILK… IT COULD HAVE BEEN GIN”

Anonymous