

Bar Bites

Crispy lobster rolls with chilli lemon mayo	10	Crispy steak rolls with spiced bourbon maple glaze	8	Warm veggie mince lettuce cups	6
Smoked beef flat tacos with lime and crème fraîche	7	Surf and turf croquettes with jalapeño mayo	8		

Cocktails

Peach Bellini White peach purée and prosecco	9.5	Pineapple & Mandarin Martini Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon	9.5
Lychee Martini Bombay Sapphire gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	9.5	Cacao Old Fashioned Bulleit Rye whiskey, Mozart Black, Amaro Di Angostura, chocolate bitters and orange oils	10.5
The Passionate Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	9.5		
Strawberry & Rhubarb Fizz Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	9.5		
Our Rum Punch Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters	9.5		
Raspberry & Peach Sour Aba pisco, raspberry, peach purée, Chambord, cranberry, lime and egg white	10.5		
Watermelon Mule Skyy vodka, watermelon juice, lime and ginger beer	9.5		

Non Alcoholic

The Cooler Pineapple, lemon and grapefruit sherbet, mint, ginger ale	7
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Kiwi & Vanilla Kiwi, apple, vanilla, lemon and soda	7
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Sparkling Wine By The Glass

	150ml
Prosecco Extra Dry, Fantinel NV	8.5

Champagne By The Glass

Brut Moët & Chandon Brut Impérial NV	14
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A discretionary service charge of 12.5% will be added to your bill.

Wines By The Glass

also available in 125ml measures 175ml Carafe

White

Veramonte Reserva (Chardonnay) 7 19
Casablanca Valley, Chile 2017

Tenuta Rapitalà (Grillo) 7.5 21
Sicily, Italy 2016/17

Corte Vigna (Pinot Grigio) 8 22
Provincia di Pavia, Italy 2017/18

Recoleta, Bodega Lorca 8.5 23
(Pedro Ximenez)
Mendoza, Argentina 2018

Dashwood (Sauvignon Blanc) 9.5 26
Marlborough, New Zealand 2018

La Marimorena (Albariño) 10.5 30
Rías Baixas, Spain 2017/18

Red

Veramonte Reserva (Carménère) 7 19
Colchagua Valley, Chile 2017/18

Rare Vineyards (Pinot Noir) 7.5 21
France 2017

Côtes du Rhône 'Gentilhomme', 8 22
Ogier (Grenache, Syrah)
Rhône, France 2017

Borgo Tesis, Fantinel 8.5 23
(Cabernet Sauvignon)
Friuli, Italy 2016

Don Jacobo, Rioja Crianza, 9.5 26
Bodegas Corral
(Tempranillo, Garnacha)
Rioja, Spain 2014/15

Fleurie, Pascal Clément (Gamay) 10.5 30
Burgundy, France 2017

Rosé

Veramonte Reserva Rosé (Syrah) 7 19
Casablanca Valley, Chile 2018

Belvino Rosé (Pinot Grigio) 7.5 21
Veneto, Italy 2018

Dessert Wine 125ml

Château Grand-Jauga 37.5cl 8
(Sémillon, Sauvignon Blanc, Muscadelle)
Sauternes, Bordeaux, France 2016

Beer & Cider

Peroni 5.75 3.25
Meantime Lager 5.5 2.95
Meantime Pale Ale 5.5 2.95

Peroni 5
Heineken 5
Magners Irish Cider 5

Soft

Acqua Panna still water 4.95
S.Pellegrino sparkling water 4.95
Fresh orange juice 3.25
Fresh apple juice 3.25
Fresh grapefruit juice 3.25
Cranberry juice 3.25
Tomato juice 3.25
Coke 3.25
Diet Coke 3.25
Lemonade 3.25
Tonic water 3.25
Slimline tonic 3.25

Sparkling Wine

Prosecco Extra Dry, Fantinel NV 40

Champagne

Brut
Moët & Chandon Brut Impérial NV 68
Bollinger Special Cuvée Brut NV 80
Veuve Clicquot Brut NV 85

Rosé
Moët & Chandon Rosé Impérial NV 88

Wines

White Bottle
Veramonte Reserva (Chardonnay) 26
Casablanca Valley, Chile 2017

Tenuta Rapitalà (Grillo) 28
Sicily, Italy 2016/17

Corte Vigna (Pinot Grigio) 32
Provincia di Pavia, Italy 2017/18

Recoleta, Bodega Lorca 34
(Pedro Ximenez)
Mendoza, Argentina 2018

Dashwood (Sauvignon Blanc) 38
Marlborough, New Zealand 2018

La Marimorena (Albariño) 44
Rías Baixas, Spain 2017/18

Gavi di Gavi 'Toledana', 46
Domini Villa Lanata (Cortese)
Piemonte, Italy 2017

Sancerre, La Gravelière 48
Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2017

Chablis, Bouchard Aîné & Fils 50
(Chardonnay) Burgundy, France 2017

Red

Veramonte Reserva (Carménère) 26
Colchagua Valley, Chile 2017/18

Bottle
Rare Vineyards (Pinot Noir) 28
France 2017

Côtes du Rhône 'Gentilhomme', 32
Ogier (Grenache, Syrah)
Rhône, France 2017

Borgo Tesis, Fantinel 34
(Cabernet Sauvignon)
Friuli, Italy 2016

Don Jacobo, Rioja Crianza, 38
Bodegas Corral (Tempranillo, Garnacha)
Rioja, Spain 2014/15

Fleurie, Pascal Clément (Gamay) 44
Burgundy, France 2017

Salentein Barrel Selection (Malbec) 46
Mendoza, Argentina 2017

The Federalist Honest Red Blend 50
(Merlot, Zinfandel, Cabernet Sauvignon)
North Coast, California 2015

Châteauneuf-du-Pape, Bois de Pied Redal, 70
Ogier (Grenache, Syrah, Carignan)
Rhône, France 2016

Rosé
Veramonte Reserva Rosé (Syrah) 26
Casablanca Valley, Chile 2018

Belvino Rosé (Pinot Grigio) 28
Veneto, Italy 2018

Dessert Wine
Château Grand-Jauga 37.5cl 24
(Sémillon, Sauvignon Blanc, Muscadelle)
Sauternes, Bordeaux, France 2016

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Spirit Selection

also available in 25ml measures

50ml

Vodka

Skyy	7.5
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	9

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	7.5
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt	
Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Macallan Gold	10
Talisker 10 year	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12

Blended

Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11

Irish

Jameson	7.5
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American

Wild Turkey	7.5
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9

Tequila

Jose Cuervo Tradicional	7.5
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Cognac

Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10

Liqueurs / Digestifs

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(Award-winning organic drinking chocolate with a creamy finish)	

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