

GIN & THINGS *(All 10.00)*

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 5.50

Original / Raspberry / Strawberry

Fresh mint & lime, gomme & ginger ale

Cherry Please 7.00

Maraschino cherry syrup, lime juice,

almond syrup, elderflower cordial

& cranberry juice

Aecorn Martini 7.50

Aecorn vermouth, Lyre's, apple juice,

passion fruit purée & gomme

Amaretti Sour 7.50

Lyre's Amaretti, lemon juice & gomme

Silk Collins 7.50

Silk Tree, almond syrup, lemon juice,

basil, juniper berries & soda

Cumbersnotes 7.50

Silk Tree & bitter note vermouth,

cucumber & fresh orange juice

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SIGNATURE COCKTAILS

New Fashion	10.20
Monkey Shoulder, Cocoa liqueur, Lumina IPA & chocolate bitters	
Westbourne Margarita	10.25
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	10.75
Hendrick's Lunar gin, Grand Marnier, agave, lime juice, Chateau de Gravieres bordeaux top	
65 Porn Star	10.75
Reyka vodka, Passoa, passion fruit purée, pineapple & vanilla syrup, served with a shot of prosecco	
Buy a Guardian	10.75
Sailor Jerry & Cut spiced rum, Frangelico, pineapple & lime juice, banana syrup	
West Wild Fox	10.75
Fords gin & Tanqueray Sevilla, orange juice, apricot liquor, peach jam, grenadine & absinthe	

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%)	2.85	5.50
Guinness (4.1%)	2.95	5.60
Atlantic Pale Ale (4.5%)	2.95	5.70
Staropramen Prem. CZ (5.0%)	3.00	5.80
Estrella, Spain (4.6%)	3.20	6.20
Sambrooks Sessions IPA (4.0%)	3.30	6.30
Sambrook Block Party IPA (5.5%)	3.40	6.40
Draught cider	Half	Pint
Aspall Orchard Cider (5.5%)	2.80	5.40

BOTTLED BEER AND ALE

Corona (4.5%)	4.55
Peroni (5.1%)	4.75
Desperados (5.9%)	4.95
Daura Gluten Free (5.4%)	4.85
Crabbies (4%)	5.75
Erdinger (5.3%)	5.45

BOTTLED CIDERS

Sassy Cidre Rose (3%)	5.75
Sassy Cidre Brut (5.2%)	5.75
Rekorderlig flavours (4%)	5.60

LOW / ZERO ABV

Bavaria (0%)	2.45
Braxzz cider (0%)	4.95
Lucky Saint (0.5%)	5.10

*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	6.95	39.00
Pierre Mignon, Grande Reserve, France	9.75	56.00
Veuve Clicquot, Yellow Laber, France		71.00
Bollinger, Special Cuvée, France		75.00
Rosé Moët & Chandon Imperial, France		81.00

White wine175 250 BTL

Verdejo Pegaso, Spain	5.55	7.00	21.00
Pinot Grigio, Veritieri, Italy	6.40	8.35	25.00
Chardonnay, Hamilton Heights, Aus.....	6.65	8.70	26.00
Picpoul de Pinet, France	7.35	9.65	29.00
Sauvignon Blanc, Stoneburn, NZ	7.65	10.10	30.00
Reisling, Leitz Finz Zwei, Germany			35.00
Sancerre, Domain Cherrier, France			42.00
Chablis, Jean-Marc Brocard, France			48.00

Rosé wine175 250 BTL

Riche Viney Rosé, France	6.60	8.70	26.00
Saint-Roch Les Vignes Rosé, France	8.40	11.00	33.00
Whispering Angel, Caves d'Esclans, Cotes de Provence, France			45.00

Red wine175 250 BTL

Sangiovese, Veneto, Italy	5.55	7.00	21.00
Malbec, Punto Alto, Mendoza, Arg.....	6.80	9.00	27.00
Rioja Crianza, Ramon de Bilbao, Spain	7.35	9.70	29.00
Pinot Noir Block 16 Reserve, Chile	7.80	10.35	31.00
Chateau des Gravieres, Bordeaux, France	8.15	10.70	34.00
Primitivo, di Salento, Doppio Passo, Italy			33.00
Shiraz Vioigner D'Arenberg, McLaren Vale, Australia			49.00
Valpolicella Secco, Bertani, Italy			57.00
Cabernet Sauvignon, Maiella, Aus.....			61.00

All wines can also be served in 125ml measures

WHISKEY (50ml)

Jameson (40%)	7.00
Bulleit 10yr (45%)	11.00
Tullamore Dew (40%)	8.00
Naked Grouse (40%)	8.00
Glenlivet Founder's Reserve (40%)	8.00
Johnnie Walker Black 12yr (TBC%)	8.00
Monkey Shoulder (40%)	8.00
Jack Daniels Tennessee Apple Liqueur (35%)	8.00
Balvenie 12yr (40%)	8.50
Glenfiddich IPA (43%)	8.50
Laphroaig 10yr (40%)	8.50
Woodford Reserve Rye (45,2%)	8.50
Gentleman Jack (40%)	8.50
Sazerac Straight Rye (45%)	8.50
Basil Hayden's (40%)	9.85
Woodford Reserve (43.2%)	9.00
Suntory The Chita (43%)	9.00
Woodford Reserve Double Oaked Bourbon (42,5%)	9.50
Jameson Redbreast 12yr (40%)	11.00
Nikka Coffee Grain (45%)	11.20
The Dead Rabbit (44%)	13.00
Chival Regal 18yr (40%)	14.50
Lagavulin 16yr (43%)	14.70
Jack Daniels Tennessee (Apple/Fire/Honney) (40%)	7.95

COGNAC / CALVADOS (50ml)

Martell VS (40%)	8.00
Courvoisier VSOP (40%)	8.50
Remy Martin 1738 ARC (40%)	12.80
Hennessy XO (40%)	25.00
Calvados, Boulard (40%)	8.80

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TEQUILA (25ml)

Cazcabel Honey (34%)	4.45
Cenote Blanco (40%)	4.50
Cazcabel coffee (34%)	4.55
Patron Reposado (40%)	4.95
Don Julio Anejo (38%)	5.00
Mezcal Monte Alban (40%)	4.50

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 (25ml / 50ml)

Cherry Heering	3.85	6.20
Frangelico	3.85	6.20
Limoncello	3.85	6.20
Amaretto di Saronno	3.85	6.20
St Germain	3.85	6.20
Grappa	3.95	6.30
Italicus Bergamotto	3.95	6.30
Baileys	4.15	6.60
Sambucca White/Black	4.10	7.00

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GIN (50ml)

Aviation gin (42%)	8.00
Stranger & Sons (42.8%)	9.00
Hendrick's (41.4%)	8.00
Sipsmith London Dry (41.6%)	8.00
Sipsmith Sloe (29%)	8.00
Star of Bombay (47.5%)	8.00
Tanqueray 10 (47.3%)	8.00
Slingsby Rhubarb or Gooseberry (40%)	8.20
Fords Gin (45%)	8.50
Brockmans (40%)	8.50
Mare (42.7%)	8.50
Roku (43%)	8.50
Silent Pool (43.0%)	8.50
Gilpins Extra Dry (47%)	9.00
Martin Miller's Westbourne (45.2%)	9.00
Hendricks Lunar Gin (43.4%)	9.00
Ealing Gin (42%)	9.00

RUM (50ml)

Cut Spiced (37.5%)	7.20
Bayou White (40%)	8.00
Bacardi 8yr (40%)	8.50
Havana 7yr (40%)	8.50
Mount Gay Black Barrel (43%)	9.50
Zacapa 23yr (40%)	10.50

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TONIC WATER (200ml)

Fever-Tree

Indian Tonic	2.30
Sicilian Lemonade	2.30
Aromatic	2.30
Mediterranean	2.30
Elderflower	2.30
Refreshingly Light	2.30

SOFT DRINKS

Coca-Cola (330ml)	3.25
Diet Coke (330ml)	3.15
Fresh orange juice	3.75
Kingsdown sparkling fruit pressés	
<i>elderflower, rhubarb, orange, apple</i>	3.25
Pimento spicy ginger beer	3.25

HOT DRINKS

Birchall whole leaf tea	3.00
<i>English Breakfast / green tea / Earl Grey</i>	
<i>lemongrass & ginger / camomile</i>	
<i>peppermint / raspberry & flower</i>	3.00
Fresh mint tea	3.00
Peach iced tea	4.00
 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	3.00
<i>58% Venezuelan milk chocolate</i>	
<i>Ivory Coast white chocolate</i>	

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