### BAR SNACKS

Lamb spicy ribs, mint yoghurt 8.00

Terrine 8.00

chicken & pork, sourdough bread

Pommes frites 6.00

truffle & parmesan

Tuna *7.00* 

Yellow fin tartare, chickpea & harissa radish sesame crackers, coriander

Squid 9.00

smoked tomato mayo

### SIGNATURE COCKTAILS

Cocobongo 13.50
Olmeca Blanco, Choya yuzu liquor, coconut,
fresh lemon, fresh grapefruit.

Lychee fizz 12.50

Jinro plum, fresh lime, lychee puree, fever tree soda water.

Punch 14 13.50

Lambs Spiced rum, apricot Brandy, apricot jam, fresh lemon, Earl grey tea, homemade cardamom syrup.

Blushing bloom 13.50
Tanqueray 43 gin, St. Germain elderflower liquor, Rhubarb and
Raspberry jam, fresh lemon.

Cuban breeze 13.50 Havana 7yrs rum, Boudier crème de banana, fresh lime, homemade demerara and passion fruit syrup.

### ALCOHOL-FREE COCKTAILS

Everleaf spritz 9.00
Everleaf aperitif, fever tree slim tonic, fresh orange

Off the booze 9.00 Seedlip Garden, fresh lime, homemade mint syrup

### UNFORGETTABLE CLASSICS

## Russian spring punch 16.50

Ketel one vodka, Boudier crème de cassis, fresh lemon, Moet & Chandon Brut Imperial.

## Mary Pickford 13.00

Havana 3yrs rum, pineapple juice, Luxardo Maraschino cherry liquor, Giffard grenadine.

# Aperol Spritz 13.00

Aperol, Chandon sparkling wine, Fewer tree soda water.

## Jungle bird 13.00

Havana 3yrs rum, Campari, pineapple juice, fresh lime, simple syrup.

## Boulevardier 13.00

Bulliet bourbon whiskey, Campari, Antica formula sweet vermouth

#### GIN & TONIC EXPERIENCE

#### Martin Miller's & Indian Tonic 11.50

Launched in 1999, Martin Miller's Gin is third-party distilled at Langley Distillery near Birmingham, before setting off on a 3,000 miles round trip to Iceland and back. The reason being to use only the purest water from Icelandic glaciers, and cucumber distillate is also added in Iceland. An excellent small-batch pot still gin distilled with Liquorice, Nutmeg, dried citrus fruit and coriander seeds.

### Warner's Rhubarb & Mediterranean Tonic 14.00

Inspired by a crop of rhubarb originally grown in Queen Victoria's own kitchen garden, this vibrant pink gin has changed the flavoured gin category and ignited the pink gin boom! With fresh rhubarb juice in every bottle, this truly is a craft gin like no other. Fresh, tangy rhubarb explodes on the nose with a pinch of black pepper. The palate gives complex and mouth-watering rhubarb with cardamom and sweet orange. Rhubarb returns with cinnamon for a long, sweet finish.

#### Warner's Lemon Balm & Mediterranean Tonic 15.50

Warner's Lemon Balm gin is made using hand-picked botanicals from Their own Botanical Gardens on Falls Farm, which are distilled fresh within an hour of harvest. They are self-sufficient in our Lemon Balm Gin's three core botanicals: lemon balm, lemon verbena and lemon thyme & Bee pollen.

#### GIN & TONIC EXPERIENCE

## Sipsmith & Indian Tonic 13.50

Sipsmith prides themselves on their hands-on crafting of small batch premium Gin, which showcases the hallmark characteristics of premium London Dry Gin, including gorgeous bouquets of sweet botanicals and fresh Juniper. Sipsmith London Dry Gin is fresh, clean, and beautifully balanced with a sweet botanical bouquet complete with Juniper, baked lemon tarts, and white pepper.

## No. 3 London Dry Gin & Indian Tonic 14.00

The most refreshing balance of 3 key flavour: Juniper, Citrus & Spice. Juniper to the fore, supported by floral notes and spicy, warm cardamom. Plenty of citrus 'zing' complemented by the gingery spiciness of coriander. Bright, Crisp and fresh from the citrus peel of grapefruit & orange, follow the spice coriander and cardamom. Best serve with fresh grapefruit and rosemary.

### Suntory Roku Gin & Indian Tonic 13.50

In Japanese, Roku translates as the number six. Inside every bottle of Roku Gin, you will find six very special botanicals that are sourced in Japan. These represent Suntory's commitment to only use the best ingredients harvested from the best growing areas in Japan. Every aspect of Roku Gin is crafted by Japanese artisans with a centuries-old tradition of meticulous attention to detail. Not only are Roku Gin's ingredients of the highest quality, many are also uniquely Japanese and, therefore, best understood by Japanese artisans.

#### GIN & TONIC EXPERIENCE

## Pothecary & Light tonic 15.50

Pothecary Gin was created by two friends who share a passion for organic, handcrafted, artisan produce. Martin Jennings and Lukasz Dwornik use the unusual process of distilling each botanical separately, and then blending them together before dilution, which yields optimum quality and incomparable aromas and flavours, producing an exciting gin that's both well-balanced and refreshingly individual. Having handpicked five distinct botanical ingredients from around the world, going against tradition with notes of Lavender, Mulberry and Honey, Pothecary Gin carefully blends the individually distilled components to create its unique aroma and flavour.

### Tarquin's SeaDog Navy & Indian tonic 14.00

When it's time to create the Tarquin's "The SeaDog" Navy Strength Gin, 11 of the botanicals are added to their stills (with the exception of the violets) and left to macerate overnight in a wheat based neutral grain spirit. In the morning Tarquin's simply adds the missing violets, to complete the botanical recipe. Orris root, green cardamom seeds, cinnamon and violets are all used and the gin is distilled in Tamara, their copper.

### CHAMPAGNE & WINE

It's summer time! How about trying our Moët & Chandon Ice? It has been created to be enjoyed over ice, revealing its seductive fruity aromas and insanely refreshing, a pure moment of summer pleasure.

	125ml	Bottle
Moet&Chandon Ice NV	18.00	110.00
Moët & Chandon Ice Rosé NV (Demi-Sec)	21.00	120.00
C H A M P A G N E		
	125ml	Bottle
Moët & Chandon Brut Imperial NV	13.50	67.00
Moët & Chandon Rosé NV	16.00	95.00
Laurent-Perrier Rosé NV	19.00	110.00
Ruinart Blanc de Blancs NV	23.00	130.00
SPARKLING		
31 ARREING	125ml	Bottle
Chandon Brut NV – Mendoza, Argentina	10.00	50.00
Nyetimber 'Classic' NV – Sussex, England	13.00	75.00
Nyetimber Rosé NV – Sussex, England	15.00	85.00
ROSE		
	125ml	Bottle
Chateau de Minuty 'M de Minuty' Provence, France 2018	9.00	49.00

## WINE

### WHITE WINE

	Bottle	175ml
Chardonnay, Star Crossed	30.00	7.50
Victoria, Australia, 2018		
Chenin Blanc, Waterkloof 'Seriously Cool'	36.00	9.00
Stellenbosch, South Africa 2018		
Pinot Gris, Sharpham Vineyard 46.00		12.00
Devon, England, 2018		
Sauvignon Blanc, Sancerre Dom. Millet	60.00	14.00
'Les Chênes Marchands' Loire, France 2018		
Sauvignon Blanc, Cloudy Bay	75.00	18.00
Marlborough, New Zealand 2018		

## WINE

#### RED WINE

	175ml	Bottle
Grenache, Yalumba Estate 'Old Bush Vine' Barossa Valley, Australia 2016	8.50	39.00
Tempranillo, Rioja Ramon Bilbao 'Montellano' <i>Rioja, Spain 2017</i>	10.00	42.00
Malbec, Bodega Catena Zapata 'Vista Flores' Mendoza, Argentina, 2017	13.00	55.00
Pinot Noir, Bourgogne Vallet Frères Burgundy, France 2017	14.00	56.00
Merlot, Lussac St-Emilion Château Lyonnat Bordeaux, France 2015	16.00	64.00

GIN

	50ml
Aviation	11.00
Copperhead The Gibson edition	14.00
Haymans Old tom	9.00
Hendricks	11.50
Gin Mare	14.00
Martin Miller's	10.00
Monkey 47	14.50
No. 3 London dry gin	12.50
Pothecary	14.00
Suntory Roku	12.00
Sipsmith	12.00
Sipsmith Sloe	11.00
Sipsmith V.J.O.P	14.00
Tanqueray 43	9.50
Tanqueray 10	11.00
Tarquin's SeaDog Navy	12.50
The Botanist	13.50
Warner Edward Rhubarb	12.50
Warner Edwuard Lemon Balm	14.00

### VODKA

	50ml
Absolut Vanilla	9.00
Belvedere pure	11.00
Belvedere Smogory forest	14.00
Chase	12.00
Ciroc	10.00
Ketel One	9.00
Koniks Tail	11.00
Stolichnaya Elit	14.00
Zubrowka Bison Grass	9.50

### RUM

	50ml
Avua Cachaca	9.00
Appleton Estate Signature Blend	9.50
Diplomatico Reserva exclusiva	14.50
Havana 3yrs	9.00
Havana 7yrs	11.00
Havana Club Especial	10.00
Havana Club Seleccion the Maestros	15.00
Koko Kanu Coconut	9.50
Lambs Navy	9.00
Lambs spiced	9.00
Mount Gay Black barrel	12.00
Ron Zacapa 23	17.00
Ron Zacapa XO	30.00
Wray & Nephew Overproof	13.00

## TEQUILA

	50ml
Don Julio Blanco	12.00
Don Julio Reposado	13.50
Don Julio Anejo	16.00
Don Julio 1942	35.00
Olmeca Blanco	9.00
Olmeca Altos Plata	11.00
Patron Silver	14.00
Patron Reposado	16.00
Patron Anejo	21.00
Paton XO café	11.00
Mezcal Montelobos	12.00

## APERITIF & LIQUEURS

	50ml
Aperol	9.00
Campari	10.00
Carpano Antica Formula	11.00
Amer Picon	10.00
Fernet Branca	12.00
Lillet Blanc	10.00
Lillet Rose	11.00
Martini Bianco	9.00
Martini Rosso	9.00
Martini Extra dry	9.00
Martini Reserva Ambrato	10.00
Martini Reserva Rubino	10.00
Pisco ABA	12.00
Amaretto Disaronno	11.00
Baileys Original	10.00
Benedictine DOM	12.00
Chambord	11.00
Cointreau	9.00
Grand Marnier	11.00
Drambuie	11.00
Frangelico	10.00
SPIRITS	

APERITIF & LIQUEURS

50ml

Galliano l'autentico	10.00
Jagermeister	10.00
Jagermeister spice	10.00
Luxardo Maraschino	12.00
St. Germain	11.00
Staibano Limoncello	10.00
Tia Maria	10.00
SCOTCH WHISKEY & IRISH	
	50ml
Ardbeg 10yo	10.00
Balvenie Caribbean Cask	14.00
Bowmore 12yo	11.00
Bowmore 15yo	16.00
Bowmore 18yo	21.00
Cardhu 12yo	12.00
Chivas Regal 12yo	10.00
Dalmore 12yo	11.00
Dalmore 15yo	16.00
SPIRITS	
SCOTCH WHISKEY & IRISH	
Dalmara King Alayandar 1262	50ml 45.00
Dalmore King Alexander 1263  Dalmore Pot Wood malt	21.00
Glenfiddich 12yo	10.00
Glenmorangie 10yo	10.00
Glenmorangie 18yo	18.00

Please inform your Waiter or Bartender of any allergy or dietary requirements when making your order. Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.

Johnnie Walker Black label	11.00
Johnnie Walker Blue label	30.00
Lagavulin 16yo	18.00
Laphroaig 10yo	12.00
Macallan 12yo Double cask	14.00
Macallan gold	10.00
Oban 14yo	13.00
Slane Irish	9.00

### AMERICAN WHISKEY

	50ml
Woodford Reserve Labrot & Graham	12.00
Woodford Reserve Double Oaked	20.00
Buffalo Trace	12.00
Bulleit	12.00
Maker's Mark	11.00
Bulleit Rye	14.00
Woodford Rye	15.00
Sazerac Rye	16.00
Jack Daniels	9.00
Jack Daniels Gentleman Jack	11.00
Jack Daniels single Barrel	14.00
Jack Daniel Tennessee Honey	9.00
JAPANESE WHISKEY	
	50ml
Nikka from the barrel	15.00
Hibiki Harmony	16.00
Hibiki 17yo	35.00
Hibiki 21yo	90.00
Yamazaki 12yo	25.00
Yamazaki 18yo	75.00

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#### COGNAC

	50ml
Hennessy VS	10.00
Hennessy XO	38.00
Hennessy Paradise	65.00
Hennessy Paradise Imperial	260.00
Remy Martin VSOP	12.00
Remy Martin XO	36.00
Remy Martin 1738	14.00
Remy Martin Louis XIII 15ml	90.00
Remy Martin Louis XIII 25ml	145.00
Remy Martin Louis XIII 50ml	290.00

# CALVADOS & ARMAGNAC

	50ml
Calvados Pere Magloire VSOP	12.00
Darroze Les Grands Assemblages 8yo Armagnac	14.00
Dupont 1988 Pays d'Auge Calvados	27.00
Baron de Sigognac 1976	35.00

## BEERS & CIDER

#### BOTTLED BEERS & CIDER

Peroni Nastro Azzurro 330ml	5.00
Asahi Super Dry 330ml	5.00
Peroni Gluten free 330ml	5.00
Urban Orchard Cider	6.00
Meantime London Pale Ale 330ml	5.00
Peroni Libera 0.0%	4.40
Big Drop Pale Ale 0.5% 330ml	5.00
Big Drop Citra IPA 0.5%	5.00
DDAHCHT DEEDC	

DRAUGHT BEERS

Peroni Nastro Azzurro	6.50
14 Hills Craft Lager by Meantime	6.50

## SOFT DRINKS

Real Kombucha Dry Dragon	4.50
Real Kombucha Royal Flush	4.50
Fever Tree Indian tonic water	2.50
Fever Tree Elderflower Tonic Water	2.50
Fever Tree Citrus Tonic	2.50
Fever Tree Refreshingly Light Tonic	2.50
Fever Tree Mediterranean Tonic	2.50
Fever Tree Lemonade	2.50
Fever Tree Ginger ale	2.50
Fever Tree Ginger Beer	2.50
Fever Tree Soda Water	2.50

## JUICES

Eager Apple Juice	4.00
Eager Pineapple Juice	4.00
Turner Hardy & Co Pure	5.00
Ocean Spray Cranberry Juice	4.00
Freshly Squeezed Orange Juice	5.00
Freshly Squeezed Grapefruit	5.00

## HOT DRINKS

#### COFFEE

Espresso	3.00
Double Espresso	4.50
Americano	4.50
Cappuccino	4.50
Latte	4.50
Flat white	4.50
Mocha	4.50
TEA & INFUSION	
English Breakfast	4.50
Earl Grey	4.50
Jasmine Green Tea	4.50
Green Tea	4.50
Chai	4.50
Moroccan Mint	4.50
Ginger & Lemongrass	4.50
Fruit Punch	4.50
CO2 Decaffeinated	4.50
Fresh Mint	4.50
Camomile	4.50

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