

NIBBLES

ARTISAN BREAD BASKET (251kcal) (VG*)	6
NOCELLARA OLIVES (97kcal) (GF, VG, NF, DF)	6
PADRON PEPPERS (99kcal) (GF, V, VG*, NF) with a Tzatziki dip	6
SMOKED ALMONDS (484kcal) (GF, VG)	6

STARTERS

BURRATA (378kcal) (GF, V) aubergine caponata	15
TERIYAKI GLAZED PORK BAO BUNS (728kcal) pickled cucumbers	12
SMALL CHARCUTERIE PLATTER caramelised onion chutney, selection of four meats & sourdough (336kcal)	16

SALADS

CLASSIC CHICKEN CAESAR SALAD (674kcal) (GF*, V, NF) cos lettuce, Caesar dressing, anchovies, croutons, boiled egg, parmesan	21
WATERMELON & FETA SALAD (630kcal) (GF, V, NF)	18
BEETROOT & GOAT CHEESE SALAD (511kcal) (GF, V)	16

MAINS

CLASSIC BEEF BURGER (1315kcal) (GF*, NF, DF) British smoked cheddar, smoked bacon, lettuce, tomato, burger sauce, served with skin-on fries	21
VEGAN BURGER (882kcal) (GF*, VG*) smoked vegan cheddar, vegan mayo, lettuce, tomato, served with skin-on fries	19
FISH & CHIPS (979kcal) (NF) battered cod, crushed minted peas, hand cut chips, house tartare sauce	20
CLUB SANDWICH (1226kcal) (NF) three layers of brioche, chicken, streaky bacon, free-range egg, gem lettuce, tomato, mayonnaise, served with rosemary salted fries	17

SIDES

TRUFFLE & PARMESAN FRIES (311kcal) (V, NF)	7
SKIN-ON FRIES (257kcal) (VG*, NF, DF)	5
SWEET POTATO FRIES (303kcal) (VG*, NF, DF)	5
GREEN BEANS (322kcal) (GF*, V, VG*) shallots, hazelnuts	6

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DESSERTS

STRAWBERRY ETON MESS (408kcal) **(GF*, V)** 9

TIRAMISU (473kcal) **(V)** 9

SELECTION OF ^WGranny Gothards ICE CREAMS 9
(321kcal) **(VG*)**

Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Ask your server for today's flavours

CHEESE SELECTION (361kcal) **(GF*, V, NF)** 24

Shropshire Blue, Ashlynn Goats cheese,
Lincolnshire Poacher, Somerset Camembert,
served with focaccia & grapes

CLASSIC COCKTAILS

SPRITZ 13

Prosecco, Franklin & Sons soda water
with either: Aperol, St Germain (Hugo) or Midori

BELLINI 12

Prosecco, peach liqueur, peach purée

COSMOPOLITAN 12

Absolut Vodka, Cointreau, lime, cranberry juice

CLASSIC MARTINI 12

with either: Absolut or Tanqueray, *dirty or dry*

JAPANESE GIN MARTINI 23

dirty or dry

GREY GOOSE MARTINI 15

dirty or dry

ESPRESSO MARTINI 12

Absolut Vanilia, Kahlua, espresso coffee

FRENCH 75 17

Tanqueray Gin, Lanson Le Black Label
Champagne, lemon juice, sugar syrup

LONG ISLAND ICED TEA 12

Tanqueray Gin, Jose Cuervo Silver, Absolut
Blue, Cointreau, Havana Añejo 3, Coca Cola

MARGARITA 12

Jose Cuervo Silver, Cointreau, lime juice

MOJITO 12

Havana Añejo 3, lime, sugar, mint,
Franklin & Sons soda

+ passionfruit or peach +2

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CLASSIC COCKTAILS

MOSCOW MULE	12
Absolut Blue, Franklin & Sons ginger beer, lime juice	
NEGRONI	12
Tanqueray Gin, Martini Rosso, Campari, bitters	
RON ZACAPA NEGRONI	18
Ron Zacapa 23, Martini Rosso, Campari, bitters	
OLD FASHIONED	13
Maker's Mark, bitters	
WOODFORD OLD FASHIONED	15
Woodford Reserve, bitters	
RON ZACAPA OLD FASHIONED	18
Ron Zacapa 23, bitters	
PASSIONFRUIT MARTINI	12
Absolut Vanilia, Passoã, passionfruit purée, prosecco	
SINGAPORE SLING	13
Tanqueray Gin, cherry liquor, Benedictine, Cointreau, bitters, pineapple juice, lime juice, grenadine, Franklin & Sons soda water	
SOUR	13
Whisky, Amaretto or Rum, lemon juice, egg white	

OUR BESPOKE LONDON COCKTAILS

THE SIR EDWIN COOPER	13
Hendricks, Dry White Port, St Germain, lime, tonic	
<i>Named after the architect behind some of London's most iconic buildings, and the inspiration for 'Edwin' our City of London hotel's famous yellow duck. This cocktail was created by Jakob, one of our talented bartenders. It's a refined twist on a London classic G&T, honouring Edwin's legacy, London's creative spirit and Apex's Scottish roots, all in one elegant serve. A drink with meaning, made to celebrate and created to give back - cheers!</i>	
THE DAME SHIRLEY TEMPLE	8
cranberry, ginger ale, lime, grenadine	

For two decades Apex Hotels has called London home. To celebrate we're raising a glass to our journey, this incredible city, and giving back, with 20% of every Limited Edition cocktail sold supporting Hospitality Action, a charity helping hospitality workers through tough times.

LOW & NO

35ml

VIRGIN MOJITO	7
+ passionfruit or peach	+2
TANQUERAY 0.0% (0.05% ABV)	5.8
CALEÑO DARK & SPICY (0% ABV)	5.8
CAPTAIN MORGAN SPICED GOLD 0.0% (0% ABV)	7
GUINNESS 0% CAN	6.5
HEINEKEN 0.0 (330ml) (0.05% ABV)	5.15
OLD MOUT BERRIES & CHERRIES	7
ALCOHOL FREE (500ml) (0% ABV)	

DRAUGHT BEER & CIDER

Pint

AMSTEL (4.1% ABV)	7.2
BIRRA MORETTI (4.1% ABV)	8
BEAVERTOWN NECK OIL	8.5
SESSION IPA (4.6% ABV)	
INCH'S CIDER (4.3% ABV)	6.7

BOTTLED BEER

BIRRA MORETTI (330ml) (4.6% ABV)	6.7
HEINEKEN (330ml) (5% ABV)	6.5
MEANTIME LONDON PALE ALE (330ml) (4.3% ABV)	7.3
GUINNESS (558ml) (4.2% ABV)	7.2

BOTTLED CIDER

BULMER'S ORIGINAL (500ml) (4.5% ABV)	6.5
OLD MOUT FLAVOURS (500ml) (4% ABV)	7.3

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GIN	<i>35ml</i>
TANQUERAY GIN (43.1% ABV)	5.9
BEEFEATER PINK (40% ABV)	5.8
BEEFEATER (40% ABV)	6
BOMBAY SAPPHIRE (40% ABV)	6.3
SIPSMITH GIN (41.6% ABV)	6.5
SIPSMITH FLAVOURED (41% ABV)	6.5
MALFY GRAPEFRUIT ROSA (41% ABV)	7.2
TANQUERAY FLOR DE SEVILLA (41.3% ABV)	6.5
TANQUERAY 10 (47% ABV)	7.2
HENDRICK'S (41.4% ABV)	7.5
GIN MARE (42.7% ABV)	9.1
MONKEY 47 (47% ABV)	11.8
JAPANESE GIN (42% ABV)	11.8

VODKA	<i>35ml</i>
ABSOLUT BLUE (40% ABV)	5.9
KETEL ONE (40% ABV)	6.2
BELVEDERE (40% ABV)	8
GREY GOOSE (40% ABV)	8.9

TEQUILA	<i>35ml</i>
JOSE CUERVO ESPECIAL SILVER (40% ABV)	6
JOSE CUERVO ESPECIAL GOLD (40% ABV)	6
PATRON SILVER (40% ABV)	9.1
PATRON REPOSADO (40% ABV)	12.8
CASAMIGOS AÑEJO (40% ABV)	17.2

RUM	<i>35ml</i>
HAVANA CLUB AÑEJO 3 (40% ABV)	5.9
CAPTAIN MORGAN SPICED RUM (35% ABV)	5.9
KRAKEN SPICED RUM (40% ABV)	5.9
MALIBU	5.9
GOSLINGS BLACK SEAL (40% ABV)	6.2
WOOD'S OLD NAVY (57% ABV)	6.3
APPLETON ESTATE (40% ABV)	6.45
WRAY & NEPHEW (63% ABV)	6.45
RON ZACAPA 23 (40% ABV)	13.5

COGNAC	<i>35ml</i>
MARTELL VS (40% ABV)	6
HENNESSY VS COGNAC (40% ABV)	7.4
HENNESSY XO COGNAC (40% ABV)	37.5

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LIQUEURS & APERITIFS	50ml
BAILEYS IRISH CREAM (17% ABV)	7.5
PIMM'S NO.1 CUP (25% ABV)	7.5
APEROL (11% ABV)	7.5
	35ml
KAHLUA COFFEE LIQUEUR (20% ABV)	5.9
SAMBUCA LUXARDO (38% ABV)	5.9
LIMONCELLO LUXARDO (27% ABV)	5.9
ARCHERS PEACH SCHNAPPS (18% ABV)	5.9
JÄGERMEISTER (35% ABV)	5.9
SOUTHERN COMFORT (35% ABV)	5.9
DRAMBUIE (40% ABV)	5.9
DISARONNO AMARETTO (28% ABV)	5.9
COINTREAU (40% ABV)	5.9
CHAMBORD (16.5% ABV)	6.5
GRAND MARNIER (40% ABV)	6.5
CAMPARI (25% ABV)	7.5

WHISKY	35ml
SCOTTISH & IRISH	
JOHNNIE WALKER RED LABEL (40% ABV)	5.9
JAMESON (40% ABV)	5.9
MONKEY SHOULDER (40% ABV)	6.5
JOHNNIE WALKER BLACK LABEL (40% ABV)	6.7
BALVENIE DOUBLEWOOD 12 YEAR (40% ABV)	10.7
GLENMORANGIE ORIGINAL (40% ABV)	8.3
GLENFIDDICH 12 YEAR (40% ABV)	8.6
HIGHLAND PARK 12 YEAR (40% ABV)	9.1
CRAGGANMORE 12 YEAR (40% ABV)	9.7
GLENKINCHIE 12 YEAR (43% ABV)	10.7
GLEN GARIOCH 12 YEAR (48% ABV)	9.7
DALWHINNIE 15 YEAR (43% ABV)	10.7
BOWMORE 12 YEAR (40% ABV)	9.7
LAPHROAIG 10 YEAR (40% ABV)	9.7
TALISKER 10 YEAR (43% ABV)	12.9
MACALLAN DOUBLECASK 12 YEAR (40% ABV)	16
GLENFIDDICH 15 YEAR (40% ABV)	17
GLENFIDDICH 21 YEAR (40% ABV)	48

CANADIAN & AMERICAN	
CANADIAN CLUB (38% ABV)	5.8
JACK DANIELS (38% ABV)	6.1
MAKER'S MARK (45% ABV)	6.5
WOODFORD RESERVE (42.5% ABV)	7.6
BULLEIT 95' RYE (45% ABV)	8

JAPANESE	
NIKKA FROM THE BARREL (51.4% ABV)	13
SUNTORY HIBIKI HARMONY (43% ABV)	18.3

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WATER

STILL OR SPARKLING WATER (330ml)	2.75
STILL OR SPARKLING WATER (750ml)	4.5

SOFT DRINKS

COCA COLA / DIET COKE / COKE ZERO (200ml)	3.5
COCA COLA / DIET COKE / COKE ZERO (330ml)	4
APPLETISER (275ml)	4.5
FRANKLIN & SONS, TONICS (200ml) Indian, Light, Lemon, Elderflower, Pink Grapefruit	3.5
FRANKLIN & SONS, SODA WATER (200ml)	3.5
FRANKLIN & SONS, LEMONADE (200ml)	3.5
FRANKLIN & SONS, GINGER ALE (200ml)	3.5
FRANKLIN & SONS, GINGER BEER (200ml)	3.5

FRUIT JUICES

ORANGE JUICE	4.3
APPLE JUICE	4.3
GRAPEFRUIT JUICE	4.3
CRANBERRY JUICE	4.3
PINEAPPLE JUICE	4.3
TOMATO JUICE	4.3

COFFEE

ESPRESSO	3.75
DOUBLE ESPRESSO	4.85
CORTADO	4.85
AMERICANO	4.85
CAPPUCCINO	5.35
LATTE	5.35
MACCHIATO	5.35
FLAT WHITE	5.35
MOCHA	5.35
HOT CHOCOLATE	5.35

TEA

ENGLISH BREAKFAST	4.85
EARL GREY	4.85
GREEN TEA	4.85
PEPPERMINT	4.85
CAMOMILE	4.85
LEMON & GINGER	4.85
CRANBERRY, RASPBERRY & ELDERFLOWER	4.85
DECAF ENGLISH BREAKFAST	4.85

ALCOHOLIC STRENGTH OF ALL BEVERAGES (ABV)

CHAMPAGNE	11.5-12.5%
WHITE WINE	11.5-15%
BEERS	4-6.7%
APERITIFS	15-40%
SPIRITS	21-48%
FORTIFIED	15-20%
LIQUEURS	17-40%

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