

# DRINKS MENU

## SNACKS & SHARING

Crusty bread, butter, sea salt	3.00
Spiced roasted nuts	3.50
Nocellara olives (vegan)	4.00
Hand cut chips (vegan)	4.00
Padron peppers, tzatziki	6.00
Crispy calamari, lime mayo	7.00
Polenta panisse, mint yoghurt	5.00
Serrano ham croquettes	6.00
Sticky halloumi, pomegranate	8.00
Sharing bar platter Choose three of the above bar snacks	15.00

## DRAUGHT BEER

Amstel (4.1%)	pint 5.25
Birra Moretti (4.6%)	6.00
Maltsmiths IPA (4.6%)	6.00

## BOTTLED BEER

Birra Moretti (4.6%)	330ml 4.80
Heineken (5.0%)	4.75
Meantime London Pale Ale (4.3%)	5.50
Heineken 0.0 (Non-Alcoholic)	4.00

## CIDER

Bulmers original (4.5%)	500ml 5.50
Old Mout, Strawberry & Pomegranate (4.0%)	5.75

## COCKTAILS

<b>Americano</b> Campari Bitter, Martini Rosso, Franklin & Son's Soda	12.00
<b>Aviation</b> Tanqueray Gin, Luxardo maraschino liqueur, Crème de Violette, lemon juice	12.00
<b>Bronx</b> Tanqueray Gin, Martini Rosso, Noilly Prat, orange juice	11.00
<b>Clover Club</b> Tanqueray Gin, dry vermouth, lemon juice, fresh raspberries, egg white	12.00
<b>Corps Reviver #2</b> Tanqueray Gin, Cointreau, Lillet Blanc, La Fee Absinthe Parisienne, lemon juice	12.00
<b>French Connection</b> Hennessy V.S., Disaronno Amaretto	12.00
<b>French 75</b> Tanqueray Gin, Lanson Black Label Champagne, lemon juice, sugar syrup	12.00
<b>God Father</b> Johnnie Walker Red Label, Disaronno Amaretto	11.00
<b>Kir Royal</b> Lanson Black Label Champagne, Crème de Cassis	12.00
<b>Last Word</b> Tanqueray Gin, Maraschino Liqueur, Green Chartreuse	12.00
<b>Martinez</b> Tanqueray Gin, Antica Formula, Maraschino Liqueur, Angostura Bitters	12.00
<b>Metropole</b> Martell V.S., Noilly Prat, Angostura Orange Bitters, Creole Bitters	12.00
<b>Moscow Mule</b> Absolut Blue Vodka, Franklin & Son's Ginger Beer, lime juice	11.00
<b>Sazerac</b> Bulleit Rye Whiskey, Martell VS, La Fee Absinthe Parisienne, Peychaud's Bitters	12.00
<b>Sidecar</b> Martell V.S., Cointreau, Lemon Juice	11.00
<b>Singapore Sling</b> Tanqueray Gin, Cherry Liqueur, DOM Benedictine, Cointreau, Angostura Bitters, pineapple juice, lime juice, grenadine, soda	12.00
<b>Stinger</b> Hennessy V.S., Crème de Menthe Blanc	11.00
<b>The Boulevardier</b> Makers Mark Bourbon, Campari Bitter, Antica Formula	12.00
<b>White Lady</b> Tanqueray Gin, Cointreau, lemon juice, sugar syrup	12.00
<b>White Russian</b> Absolut Blue Vodka, Kahlua Coffee Liqueur, fresh cream	12.00

*All classic cocktails are available*

## SPIRITS

<b>GIN</b>	50ml
Tanqueray Gin (43.1% ABV)	7.00
Bombay Sapphire (40% ABV)	7.20
Beefeater (40% ABV)	7.20
Sipsmith Sloe Gin (29% ABV)	7.20
Jensens Bermondsey Gin (43% ABV)	7.60
Victoria Pink Gin (40% ABV)	7.80
Hendricks (41.4% ABV)	8.20
Sipsmith London Dry Gin (41.6% ABV)	8.20
Jensens Old Tom Gin (43% ABV)	8.40
Barentsz Gin (43% ABV)	9.90
Williams Chase Elegant Gin (48% ABV)	10.00
Gin Mare (42.7% ABV)	10.60
Tanqueray 10 (47% ABV)	11.60
Monkey 47 (47% ABV)	12.50
Japanese Gin (42% ABV)	15.40

## VODKA

Absolut Blue (40% ABV)	50ml 7.00
Zubrowska Bison (40% ABV)	7.20
Absolut Flavoured Vodka(40% ABV)	7.00
Sipsmith Barley Vodka (40% ABV)	7.40
Ketel One (40% ABV)	8.00
Chase English Potato Vodka (40% ABV)	9.20
Grey Goose Vodka (40% ABV)	9.80
Belvedere (40% ABV)	9.60
Crystal Head Vodka (40% ABV)	13.00

## WHISKY

### SCOTTISH & IRISH

Jameson (40% ABV)	50ml 7.00
J&B Rare (40% ABV)	6.80
Johnnie Walker Red Label (40% ABV)	7.00
Johnnie Walker Black Label (40% ABV)	7.80
Chivas Regal 12 year (38 % ABV)	8.80
Glenfiddich 12 year (40% ABV)	9.40
Monkey Shoulder (40% ABV)	8.20
Glenmorangie 10 year (40% ABV)	9.20
Bowmore 12 year (40% ABV)	9.60
Auchentoshan 12 year (40% ABV)	10.00
Glenkinchie 12 year (43% ABV)	10.20
Macallan Gold (40% ABV)	10.40
Talisker 10 year (43% ABV)	10.60
Balvenie Doublewood 12 year (40% ABV)	11.00
Highland Park 12 year (40% ABV)	11.00
Laphroaig 10 year (40% ABV)	11.20
Oban 14 year (43% ABV)	13.00
Lagavulin 16 year (43% ABV)	15.00
Glenfiddich 18 year (40% ABV)	19.00
Glenfiddich 21 year (40% ABV)	32.00

### CANADA & USA

Canadian Club (38% ABV)	50ml 6.80
Jack Daniels (38% ABV)	7.20
Maker's Mark (45% ABV)	8.20
Bulleit '95' Rye (45% ABV)	9.20
Woodford Reserve (45.2% ABV)	9.00
Tin Cup American Whiskey (42% ABV)	10.00

### JAPANESE

Yamazaki 12 year (43% ABV)	50ml 16.00
Hibiki 17 year (43% ABV)	26.00

## RUM

Havana Club Anejo 3 (40% ABV)	50ml 7.00
Captain Morgan Spiced Rum (35% ABV)	7.00
Sagatiba Cachaca (38% ABV)	7.00
Koko Kanu (37.5% ABV)	7.20
The Kraken Spiced Rum (40% ABV)	7.20
Mount Gay Eclipse (40% ABV)	7.20
Goslings Black Seal (40% ABV)	7.60
Wray & Nephew (63% ABV)	7.60
Woods Old Navy (57% ABV)	8.00
Diplomatic Planas (47% ABV)	10.20
Santa Teresa 1796 (40% ABV)	13.50
Ron Zacapa 23 (40% ABV)	16.50
Goslings Family Reserve (40% ABV)	17.40

## BRANDY

Boulard La Cuvee Vincent Calvados (40% ABV)	50ml 9.00
Hennessy VS Cognac (40% ABV)	9.60
Baron De Sigognac, Bas Armagnac 10 year (40% ABV)	11.00
Hennessy XO Cognac (40% ABV)	30.00
Hennessy Paradis Superior Cognac (40% ABV)	120.00

## TEQUILA

Jose Cuervo Especial Silver (40% ABV)	50ml 7.00
La Penca Mezcal (40% ABV)	8.60
Patron XO Café (35% ABV)	10.00
Herradura Plata (40% ABV)	11.40
Patron Reposado (40% ABV)	13.00
Casamigos Anejo (40% ABV)	18.00

## LIQUEUR

Aperol (11% ABV)	50ml 6.60
Campari (25% ABV)	6.60
Baileys Irish cream (17% ABV)	6.50
Kahlua Coffee liqueur (20% ABV)	7.00
Pimms No. 1 Cup (25% ABV)	6.60
Lillet Blanc (17% ABV)	6.60
Midori (20% ABV)	6.60
Martini Bianco (15% ABV)	6.50
Martini Extra Dry (15% ABV)	6.50
Martini Rosso (15% ABV)	6.50
Sambuca Luxardo (38% ABV)	6.80
Galliano L'Authentico(42.3% ABV)	6.80
Pernod (40% ABV)	6.80
Jagermeister (35% ABV)	6.00
Southern Comfort (35% ABV)	7.00
Cointreau (40% ABV)	7.00
Licor 43 (31% ABV)	6.60
Frangelico (20% ABV)	7.00
Chambord (16.5% ABV)	7.00
Disaronno Amaretto (28% ABV)	7.00
Drambuie (40% ABV)	7.00
Fernet Branca (39% ABV)	7.00
Grand Marnier (40% ABV)	7.00
Grappa Nonino (40% ABV)	7.00
Absinthe La Fee Parisienne (68% ABV)	11.00

## WINE

### CHAMPAGNE & SPARKLING WINE

Prosecco Sette Bello NV Brut, Italy	175ml 8.00
Lanson Black Label NV, Brut	10.95
Lanson Rosé NV, Brut	13.50

### WHITE WINE

Castillo de Mureva Organic Verdejo, Spain	175ml 6.75
Solstice Pinot Grigio delle Venezie, Italy	7.50
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, South Africa	8.75
Paco & Lola Lolo Tree Albariño, Rías Baixas, Spain	8.75
Errázuriz Chardonnay, Casablanca Valley, Chile	9.50
Vidal Sauvignon Blanc, Marlborough, New Zealand	9.75

### ROSE WINE

Marchesi Ervani Pinot Grigio Rose delle Venezie DOC, Italy	175ml 6.75
Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays d'Oc, France	8.75

### RED WINE

Between Thorns Shiraz, South Eastern Australia	175ml 6.75
Tekena Merlot, Central Valley, Chile	7.50
Kleine Zalze Cellar Selection Cabernet Sauvignon, Coastal Region, South Africa	8.75
Rioja Crianza, Viña Real, Spain	9.50
Callia Selected Malbec, San Juan, Argentina	9.75
Vidal Reserve Pinot Noir, Marlborough, New Zealand	11.25

### SWEET & FORTIFIED WINE

La Guita, Manzanilla, Spain	50ml 4.50
Villa Maria Reserve Noble Riesling Botrytis Selection, Marlborough, New Zealand	7.00
Dalva Late Bottled Vintage Port, Portugal	5.00

## WATER & SOFT DRINKS

### WATER

Still water 500ml	3.00
Sparkling water 500ml	3.00

### SOFT DRINKS

Coca Cola	2.80
Diet Coke	2.80
Franklin & Sons, Indian Tonic	2.80
Franklin & Sons, Light Tonic	2.80
Franklin & Sons, Soda Water	2.80
Franklin & Sons, Lemon Tonic	2.80
Franklin & Sons, Lemonade	2.80
Franklin & Sons, Ginger Ale	2.80
Franklin & Sons, Ginger Beer	2.80

### JUICES

Fresh orange juice	3.00
Fresh apple juice	3.00
Fresh grapefruit juice	3.00
Cranberry juice	3.00
Pineapple juice	3.00
Tomato juice	3.00

### HOT DRINKS

#### COFFEE

Espresso	2.50
Double espresso	3.50
Cortado	3.00
Americano	3.00
Cappuccino	3.00
Latte	3.50
Macchiato	2.50
Flat white	3.50
Chai latte	3.25
Matcha latte	3.25
Mocha	3.50
Cafetiere	3.50
Hot chocolate	3.25

#### TEA

English Breakfast	2.60
Virunga Earl Grey	2.60
Great Rift Decaf	2.60
Darjeeling	2.80
Jasmine Pearls	3.00
Green Tea	2.80
Lemongrass & Ginger	2.80
Red Berry & Flower	3.00
Peppermint	2.60

*All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.*