

## BAR FOOD

Available from 17:00 until late

Guacamole, tortilla chips, Pico de gallo (VG) 947 kcal  
£9

Crispy squid, chipotle mayonnaise 1124 kcal  
£12

Chicken Taquitos, Pico de gallo, avocado salsa,  
queso fresco 723 kcal  
£12

Chips, chipotle mayonnaise (V) 806 kcal  
£6

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## SIGNATURE COCKTAILS

### **FLORAL FIZZ £13**

Arbikie 'Nadar' Vodka, Lillet Rosé, lavender, Peychaud bitters, Prosecco

### **GO BANANA £14**

Havana 7 Rum, banana liqueur, caramel, Absinth,  
Chocolate bitters, Lost Explorer Espadin Mezcal

### **SPLASH IT £14**

Fettercairn 12yr whisky, apple, passionfruit, vanilla,  
egg white

### **ROSE-MARRY ME £12**

London N3 Dry Gin, Italicus, Yuzu liqueur, Peychaud & Lemon bitters,  
Fever-Tree tonic water

### **RASPBERRY ROYALE £13**

Sauvelle vodka, Chambord, lemon, vanilla, egg white

### **MIDNIGHT SKY £12**

Woodford reserve Bourbon, Remy Martin VSOP, Havana 3 Rum,  
Fernet Branca, Walnut bitters

### **SPICE UP YOUR LIFE £14**

Don Julio Reposado, passionfruit, chilli, sugar

### **VIKUNA £14**

Cambridge Dry Gin, fig liqueur, lemon, sugar, Fever-Tree soda water

### **RHUBERRY £14**

Tarquin's Rhubarb & Raspberry, Benedictine, raspberry,  
lemon, egg white

### **ODORI £12**

Toki Suntory Whisky, Rinomato Aperitivo Deciso,  
Martini Rubino, Cold Brew Bordeaux Distilling

### **DRAGON SUNSET £14**

Absolute raspberry Vodka, melon liqueur, mango, lemon,  
dragon fruit & raspberry jam, Fever-Tree lemonade

### **INSTINCT £12**

Grey Goose Vodka, Cointreau noir, vanilla, bergamot,  
grapefruit bitters

### **PEACHY KEEN £13**

Grey Goose Peach & Rosemary, apricot liqueur, Prosecco,  
Fever-Tree soda Water, sugar, elderflower, mandarin & egg white foam

### **SUNTORY MARTINI £12**

Haku Vodka or Roku Gin, Noilly Prat Dry Vermouth.  
Olive or Lemon Twist

## **MOCKTAILS £9**

### **GREEN GIMLET 35 kcal**

Ever leaf, lime cordial, Shiso Leaf

### **ROSE COLADA 141 kcal**

Caleno light & Zesty, apple, coconut, Rose Syrup

### **CALENO MULE 104 kcal**

Caleno Dark & Spicy, lime, ginger beer, Angostura bitter

### **BERRY WITH ME 139 kcal**

Everleaf Mountain, cranberry, vanilla, strawberry, Fever-Tree lemonade

### **CRODINO SPRITZ 110 kcal**

Crodino Aperitivo 'Biondo', Fresh Orange

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic

ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## CLASSICS

### **APEROL SPRITZ £14**

Aperol, Prosecco, Fever-Tree soda water

### **NEGRONI £14**

Tanqueray, Campari, Martini Rubino

### **BRAMBLE £14**

Botanist Gin, Blackberry, Lemon, Sugar

### **OLD FASHIONED £14**

Makers Mark, Dark brown sugar, Angostura Bitter

### **TWINKLE £14**

Ciroc Vodka, St Germain elderflower liqueur, Prosecco

### **GODFATHER £14**

Johnnie Walker Black, Adriatico Amaretto

### **FRENCH MARTINI £14**

Grey Goose, Chambord, Pineapple

### **TOM COLLINS £14**

Botrytis Old Tom Gin, lemon, sugar, Fever-Tree soda  
Water

# WHITE WINE

	Glass 175ml	Bottle
<b>LA PREMIERE BALLERINE</b> Colombard/Ugni Blanc - <i>Gascony, France</i>	£9	£33
<b>MASTRI VERNACOLI</b> Pinot Grigio - <i>Trentino, Italy</i>	£10	£39
<b>STAR CROSSED</b> Chardonnay - <i>Victoria, Australia</i>	£11	£40
<b>SATYR SILENI</b> Sauvignon Blanc - <i>Marlborough, New Zealand</i>	£12	£44
<b>LA BATTISTINA</b> Gavi - <i>Piemonte, Italy</i>		£46
<b>CAVE DE TURCKHEIM</b> Sylvaner - <i>Alsace, France</i>		£51
<b>DOMAINE DE LA MOTTE</b> Chablis - <i>Burgundy, France</i>	£14	£57
<b>DOMAINE DU PRÉ SEMELÉ</b> Sancerre - <i>Loire, France</i>		£60
<b>CALLENDER PEAK</b> Chardonnay - <i>Ceres Plateau, south Africa</i>		£67
<b>AJ ADAM, DHRONER</b> Riesling - <i>Mosel, Germany</i>		£69
<b>DOMAINE G. SAUMAIZE, GRANDE RESERVE</b> Pouilly Fuisse - <i>Burgundy, France</i>		£79
<b>GRANDE CHALLEES, DOMAIN DU MONTEILLET</b> Condrieu - <i>Rhone, France</i>		£119

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## RED WINE

	Glass 175	Bottle
<b>LA PREMIERE BALLERINE</b> Grenache/Syrah - <i>Gascony, France</i>	£9	£33
<b>CUVEE 11</b> Merlot - <i>Languedoc, France</i>	£10	£39
<b>FALSE BAY</b> Pinotage - <i>South Africa</i>		£40
<b>'LES COTEAUX', BOUTINOT</b> Cotes du Rhone - <i>Rhone, France</i>		£41
<b>CHATEAU PINERAIE TRADITION</b> Malbec - <i>Cahors, France</i>	£11	£42
<b>PASSING GIANTS</b> Pinot Noir - <i>Marlborough, New Zealand</i>		£46
<b>SHOWDOWN 'MAN WITH THE AX'</b> Cabernet Sauvignon - <i>California, USA</i>		£48
<b>THE CROSSING, LONE PALM</b> Shiraz - <i>Barossa Valley, Australia</i>		£49
<b>ONTANON RESERVA</b> Rioja - <i>Rioja, Spain</i>	£14	£56
<b>CLOS DE LA CURE</b> Saint-Emilion Grand Cru - <i>Bordeaux, France</i>		£69
<b>CAMPOGIOVAN</b> Brunello Di Montalcino - <i>Tuscany, Italy</i>		£96
<b>BUSSIA, DARDI LE ROSE</b> Barolo - <i>Piemonte, Italy</i>		£106

## ROSÉ WINE

	Glass 175ml	Bottle
<b>CUVÉE JEAN PAUL</b> Cabernet Franc/Merlot - <i>Gascony, France</i>	£9	£33
<b>MIRABEAU AZURE</b> Syrah/Grenache - <i>Provence, France</i>	£13	£56
<b>DOMAINE DU PRÉ SEMELÉ</b> Sancerre/Pinot Noir - <i>Loire, France</i>		£61

## DESSERT, FORTIFIED & DRY

	Glass 100ml	Bottle
<b>DOMAINE DE GRANGE (50CL)</b> <i>Monbazillac - South of France</i>	£10	£40
<b>GRAHAMS SIX GRAPES</b> <i>Douro, Portugal NV</i>	£8	£45
<b>GRAHAMS LBV</b> <i>Douro, Portugal NV</i>		£50
<b>GRAHAMS 10 YEARS TAWNY</b> <i>Douro, Portugal NV</i>	£10	£55
<b>GINESTET (50CL)</b> <i>Sauternes - Bordeaux, France</i>		£60

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic

ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## CHAMPAGNE BRUT

	<b>Glass 125ml</b>	<b>Bottle</b>
Lanson Pere et Fils Brut	£14.5	£88
Lanson Le Black		£110
Lanson Green Organic		£130
Lanson Noble 2004		£200
Laurent Perrier La Cuvee		£105
Laurent Perrier La Cuvee Magnum		£220
Perrier Jouet Grand Brut		£140
Dom Perignon Vintage 2012		£380
Dom Perignon Vintage Magnum 2012		£900
Louis Roederer Cristal Vintage 2012		£420
Veuve Cliquot Jeroboam (3L)		£800

## ROSE & BLANC DE BLANC

	<b>Glass 125ml</b>	<b>Bottle</b>
Lanson Rosé	£19.5	£105
Lanson Blanc De Blanc		£135
Ruinart Blanc De Blanc		£170
Laurent Perrier Rosé		£165
Laurent Perrier Rosé Magnum		£310

## SPARKLING

	<b>Glass 125ml</b>	<b>Bottle</b>
Chandon Brut NV	£11.5	£65
Nyetimber Classic	£14.5	£85
Nyetimber Demi Sec		£90
Copenhagen Organic Non-Alcoholic (150kca)		£40



## SPIRIT SELECTION

### GIN

	50ml
Botanist	£12
Cambridge Dry	£12
Cambridge Japanese	£19
Cambridge Truffle	£22
Gin Mare	£12
Roku Suntory	£13
Hendricks	£12
No 3 London Dry	£13.5
Malfy Grapefruit Gin	£13
Tarquin's Rhubarb & Raspberry	£12
Sipsmith London Dry	£11.5
Tanqueray	£11
Tanqueray Flor De Sevilla	£13
Tanqueray 10	£13
Dry Gin Mirabeau	£14
Monkey 47	£18

### IRISH WHISKEY

	50ml
Jameson's	£10
Roe And Coe Blended	£11
Slane	£13

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic

ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## BLENDDED SCOTCH / WHISKY

	<b>50ml</b>
Johnnie Walker Black Label	£11
Johnnie Walker Gold Reserve	£14
Johnnie Walker Blue Label	£45
Chivas 12 Years	£10.5
Chivas 18	£20

## WHISKEY, BOURBON TENNESSEE

	<b>50ml</b>
Jack Daniel's	£11.5
Jack Daniel's Single Barrel	£14.5
Bulleit Rye	£11
Woodford Reserve	£12
Woodford Double Oak	£15
Woodford Rye	£15
Makers Mark	£11
Makers Mark 46	£18
Makers Mark Private select D&D	£19
Sazerac Rye 6 Years Old	£14
Whistle Pig	£25

## SCOTCH SINGLE MALT

	50ml
Ardbeg 10 Years Old	£15
Dalmore 12	£14
Glenmorangie 10 Years Old	£11
Glenmorangie La Santa	£14
Glenmorangie 25 Years Old	£70
Talisker 10 Years Old	£13
Laphroig 10 Years Old	£12
Glenfiddich 12 Years Old	£12
Macallan 12 Years Old Double Cask	£16
Macallan 15 Years Old Double Cask	£32
Lagavulin 16 Years Old	£20
Isle of Jura 10 Years Old	£13
Fettercairn 12 Years Old	£15

## JAPANESE WHISKY

	50ml
Toki Suntory	£12.5
Hibiki Harmony	£19
Nikka Coffey Grain	£14.5
Nikka From the Barrels	£15
Hakushu Distiller Reserve	£18

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## VODKA

	50ml
Absolut Citron	£11.5
Absolut Raspberry	£11.5
Absolut Vanilla	£11.5
Ketel One	£11
Grey Goose	£12
Grey Goose Strawberry & Lemongrass	£12
Grey Goose Peach & Rosemary	£12
Grey Goose Watermelon & Basil	£12
Arbiki Nadar Vodka	£12.5
Ciroc	£12
Sauvella	£12
Zubrowka	£11.5
Haku Suntory	£12

## BRANDY

	50ml
Baron de Sigognac 10 YO, Armagnac	£13
Pere Magloire VSOP, Calvados	£14
Courvoisier VSOP	£13
Ysabel Regina Brandy	£14
Remy Martin VSOP	£12
Remy Martin 1738	£15
Remy Martin XO	£33

## RUM, RON, RHUM, CACHACA

	50ml
Appleton Signature Blend	£11.5
Brugal 1888	£14
Companero Panama Extra Anejo	£15
Diplomatico Reserva Exclusiva	£18
Gosling Black Seal	£11.5
Havana Club 15 Y.O.	£45
Havana Club 3 Y.O.	£11
Havana Club 7 Y.O	£12
Havana Club Seleccion de Maestros	£18
Havana Club Spiced	£12
Kraken	£11
Koko kanu	£11
Millenario XO	£27
Santa Teresa 1796	£16.5
Plantation X.O.	£16.5
Ron Zacapa 23 Y.O.	£19.5
Ron Zacapa X.O.	£38
William George Jamaica	£13
Flor de Cana 12 Years	£13
Wray and Nephew	£11.5
LeBlon Cachaca	£12

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## TEQUILA & MEZCAL

	50ml
El Jimador Blanco	£11
El Jimador Reposado	£12
Kah Blanco	£13
Kah Anjeo	£14
Cazcabel Coffee	£12
Casa Dragones Blanco	£18
Casamigos Blanco	£18
Casamigos Reposado	£21
Casamigos Anejo	£23
Casamigos Mezcal	£24
Don Julio Blanco	£14.5
Don Julio Reposado	£15
Don Julio Anejo	£18
Don Julio 1942	£48
Lost explorer Espadin Mezcal	£16

## LIQUEUR & AMARO

	50ml
Montenegro Amaro	£9
Cointreau L'Unique	£9
Molinari Sambuca	£9.5
Luxardo Limoncello	£10
Belle de Brillet Pear Liqueur	£10
Adriatico Amaretto	£11
Adriatico Amaretto Bianco	£11

## BEERS & CIDER

	<b>330ml</b>
Asahi	£6.3
Peroni Bottle	£6.3
Peroni Schooner (425ml)	£6.3
Peroni Gluten Free	£6.3
Peroni Libera 0% (73kcal)	£5.5
Meantime Pale Ale	£6.5
Aspall Cider	£6.05
Big Drop IPA 0.5% (59kcal)	£6

## SOFT DRINKS & JUICES

Coca-Cola (86kcal)	£4
Coca-Cola Zero (0kcal)	£4
Diet Coca-Cola (2kcal)	£4
Apple Juice (90kcal)	£4.5
Cranberry Juice (158kcal)	£4.5
Pink Grapefruit Juice (83kcal)	£4.5
Orange Juice (90kcal)	£4.5
Pineapple Juice (103kcal)	£4.5
Fever-Tree Ginger Ale (48kcal)	£4
Fever-Tree Ginger Beer (80kcal)	£4
Fever-Tree Indian Tonic (40kcal)	£4
Fever-Tree Lemonade (53kcal)	£4
Fever-Tree Slim-line Tonic (30kcal)	£4
Fever-Tree Soda Water (0kcal)	£4

Measurements: 125ml for wine and 25ml for spirits available upon request.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic

ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.

## SPIRITS BY BOTTLE

### Rum

Havana 7 Years Old	£200
Diplomatico reserve Exclusiva	£220
Zacapa XO	£510

### Bottle

### Magnum/Jeroboam

### Vodka

Ciroc	£230	£550
Grey Goose	£230	£550/£1000
Beluga Noble	£300	

### Gin

Mare (70cl)	£230
Tanqueray 10 (1ltr)	£250
Monkey 47 (50cl)	£260

### Tequila

Cazcabel Coffee	£220
Casa Dragones Blanco	£270
Casamigos Reposado	£300
Kah Anejo	£320
Don Julio 1942	£510

### Whisky/Bourbon

Chivas 12 years old	£210
Chivas 18 years old	£250
Woodford reserve	£230
Johnnie Walker Blue Label	£520

### Cognac

Courvoisier VSOP	£210
Remy Martin VSOP	£220
Remy Martin XO	£510