

BAR SNACKS

Available from 17:00 until late

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

Crispy squid, chipotle mayonnaise 1124 kcal
£12

Korean fried chicken wings, pickled cucumber,
bean sprouts, sesame seeds 941 kcal
£12

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

Truffle & Parmesan chips (V) 754 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

Grey Goose 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, Yuzu liqueur, Peychaud & Lemon bitters,
Italicus, 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

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.

ODORI £12

Toki Suntory Whisky, Campari, Martini Rubino
Cold Brew Bordeaux Distilling

DRAGON SUNSET £14

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

PEACHY KEEN £13

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

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

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.

WINE

	WHITE	175ml
2021	Sylvaner, Cave de Turckheim <i>Alsace, France</i>	£11
2022	Sancerre, Pre Semele <i>Loire, France</i>	£15
2023	La Premiere Ballerine <i>Vaucluse, France</i>	£9
2022	Albariño, Valminor <i>Rias Baixas, Spain</i>	£12
2022	Chardonnay, Star Crossed <i>Victoria, Australia</i>	£10
	ROSÉ	175ml
2023	Azure, Mirabeau <i>Côtes de Provence, France</i>	£14
2023	La Premier Ballerine Rosé <i>Gascogne, France</i>	£9
	RED	175ml
2022	Pinot Noir, Catalina Sounds <i>Marlborough, New Zealand</i>	£14
2022	Fleurie La Madone, La Reine de l'Arenite <i>Beaujolais, France</i>	£10
2023	La Premiere Ballerine <i>Vaucluse, France</i>	£9
2022	Barbera D'Alba Costa Bruna <i>Piedmont, Italy</i>	£12
2015	Rioja Reserva <i>Ontañon, Spain</i>	£15

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.

	FIZZ	125ml
NV	Lanson Père et Fils Brut <i>Champagne, France</i>	£14.50
NV	Lanson Le Rosé <i>Champagne, France</i>	£19
2010	Nyetimber Classic Cuvée Brut <i>West Sussex, England</i>	£14

CHAMPAGNE & SPARKLING

NV	Lanson Père et Fils Brut <i>Champagne, France</i>	£88
NV	Nyetimber Classic Cuvée Brut <i>West Sussex, England</i>	£85
NV	Chandon Brut NV <i>Argentina</i>	£65
NV	Laurent Perrier La Cuvée Brut <i>Champagne, France</i>	£105
NV	Lanson Le Blanc de Blancs Brut <i>Champagne, France</i>	£120
NV	Ruinart Blanc De Blanc <i>Champagne, France</i>	£170
2013	Dom Perignon Brut <i>Champagne, France</i>	£380
2015	Cristal, Louis Roederer <i>Champagne, France</i>	£420
2004	Lanson Noble Cuvée <i>Champagne, France</i>	£200
NV	Laurent Perrier La Cuvée Magnum <i>Champagne, France</i>	£220
2013	Dom Perignon Vintage Magnum <i>Champagne, France</i>	£900
NV	Veuve Cliquot Jeroboam (3L) <i>Champagne, France</i>	£700

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.

ROSÉ CHAMPAGNE & SPARKLING

NV	Lanson Le Rosé <i>Champagne, France</i>	£100
NV	Laurent Perrier Rosé <i>Champagne, France</i>	£165
NV	Laurent Perrier Rosé Magnum <i>Champagne, France</i>	£310

WHITE WINE

2021	Sylvaner, Cave de Turckheim <i>Alsace, France</i>	£46
2022	Bourgogne Aligoté, Domaine Félix <i>Burgundy, France</i>	£52
2022	Chablis, Domaine de la Motte <i>Burgundy, France</i>	£60
2015	Montagny Premier Cru 'Les Jardins' <i>Burgundy, France</i>	£70
2020	Pouilly-Fuissé Grd Réserve 'Maillettes' G.Saumaize <i>Burgundy, France</i>	£85
2022	Chablis Premier Cru 'Beauroy', Dom de la Motte <i>Burgundy, France</i>	£90
2021	Le Coucher de Soleil, Vin Orange de Cérons <i>Bordeaux, France</i>	£80
2023	La Premiere Ballerine <i>Gascony, France</i>	£33
2022	Sancerre, Pre Semele <i>Loire, France</i>	£65
2016	Vouvray Demi Sec 'St-Georges', Benoit Gautier <i>Loire, France</i>	£47
2022	Condrieu 'Les Grd Chaillées 'Dom du Monteillet <i>Rhone, France</i>	£95

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.

2023	Gavi, Alasia <i>Piemonte, Italy</i>	£48
2023	Pinot Grigio, Mastri Vernacoli <i>Trentino, Italy</i>	£40
2022	Grüner Veltliner, Franz & Friends <i>Kresmtal, Austria</i>	£44
2022	Albarino, Valminor <i>Rias Baixas, Spain</i>	£58
2023	Assyrtiko, Papagiannakos <i>Attika, Greece</i>	£49
2023	Bacchus/Chardonnay 'Gardner St Classic', Henners <i>East Sussex, England</i>	£55
2021	Riesling Trocken Dhroner, AJ Adam <i>Mosel, Germany</i>	£70
2023	Viognier, Eco Reserva <i>Valle Central, Chile</i>	£38
2022	Chardonnay, Star Crossed <i>Victoria, Australia</i>	£45
2023	Sauvignon Blanc 'Satyr', Sileni <i>Marlborough, New Zealand</i>	£50
2021	Chardonnay Callender Peak <i>Ceres Plateau, S. Africa</i>	£75
2019	Chardonnay 'Vintner's Reserve', Kendall Jackson <i>California, USA</i>	£55

ROSÉ WINE

2023	Azure Rosé, Mirabeau <i>Provence, France</i>	£54
2022	La Reserve Rosé, Mirabeau <i>Provence, Franc</i>	£85
2023	La Premier Ballerine Rosé <i>Gascone, France</i>	£33

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

2023	Fleurie La Madone, La Reine de l'Arenite Beaujolais, France	£50
2021	Clos de La Cure, St- Emilion Grand Cru Bordeaux, France	£80
2016	Chateau Lalande, St Julien Bordeaux, France	£95
2015	Chateau Gros Caillou, St-Emilion <i>Bordeaux, France</i>	£90
2021	Chateau Pinairie Tradition <i>Cahors, France</i>	£45
2022	La Premiere Ballerine <i>Vaucluse, France</i>	£33
2020	Cotes du Rhone, Les Coteaux <i>Rhône, France</i>	£40
2022	Châteauneuf-du-Pape, Chante Cigale <i>Rhône, Franc</i>	£90
2020	Montepulciano d'Abruzzo Caparrone <i>Abruzzo, Italy</i>	£38
2022	Barbera D'Alba Costa Bruna <i>Piedmont, Italy</i>	£58
2018	Barolo Bussia, Dardi le Rose <i>Piedmont, Italy</i>	£105
2019	Brunello di Montalcino Campogiovanni <i>Tuscany, Italy</i>	£110
2022	Nero d'Avola Da Vero Biologico, Adria Vini <i>Sicily, Italy</i>	£39
2015	Rioja Reserva Ontañon, Spain	£62
2021	Merum Priorati, Ardiles <i>Priorat, Spain</i>	£70

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.

2022	Barão da Várzea Reserva <i>Douro, Portugal</i>	£54
2018	Kékfrankos Kovács Nimród Monopole Blues <i>Eger, Hungary</i>	£46
2022	Cab. Sauvignon 'Man with the Ax', Showdown <i>California, USA</i>	£48
2020	Mourvedre, 'Ancient Vines', Cline <i>California, USA</i>	£56
2021	Shiraz 'The Crossing', Lone Palm <i>Barossa Valley, Australia</i>	£58
2016	Grenache 'Old Bush Vine', Yalumba <i>Barossa Valley, Australia</i>	£45
2022	Pinot Noir, Catalina Sounds <i>Marlborough, New Zealand</i>	£60
2021	Malbec 'Bressia', Monteagrello <i>Mendoza, Argentina</i>	£65
2014	Clos de los Siete <i>Mendoza, Argentina</i>	£55
2017	Carmenere Organic, Adobe <i>Colchagua, Chile</i>	£40
2017	Pinot noir, Passing Giants <i>Marlborough, New Zealand</i>	£41

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.

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
Sipsmith Lemon Drizzle	£13.5
Tanqueray	£11
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

	50ml
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

	50ml
Jack Daniel's	£11
Jack Daniel's Single Barrel	£14.5
Woodford Reserve	£12
Woodford Double Oak	£15
Woodford Rye	£15
Makers Mark	£11
Makers Mark 46	£18
Sazerac Rye 6 Years Old	£14
Whistle Pig	£25

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.

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
Macallan 18 Years Old "Sherry Oak"	£50
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
Belvedere	£12
Grey Goose Strawberry & Lemongrass	£12
Grey Goose Peach & Rosemary	£12
Grey Goose Watermelon & Basil	£12
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
Courvoisier XO	£20
Ysabel Regina Brandy	£14
Remy Martin VSOP	£12
Remy Martin 1738	£15
Remy Martin XO	£33

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.

RUM, RON, RHUM, CACHACA

50ml

Brugal 1888	£14
Companero Panama Extra Anejo	£15
Diplomatico Reserva Exclusiva	£16
Gosling Black Seal	£11.5
Havana Club 3 Y.O.	£11
Havana Club 7 Y.O.	£12
Havana Club Especial	£11.5
Havana Club Seleccion de Maestros	£18
Havana Club Spiced	£11
Havana 15 Y.O.	£45
Kraken	£11
Koko kanu	£11
Millenario XO	£27
Santa Teresa 1796	£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
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
Amaras 'Espadin' Mezcal	£13
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

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.

Adriatico Amaretto	£11
Adriatico Amaretto Bianco	£11

BEERS & CIDER

	330ml
Asahi	£6.3
Peroni Bottle	£6.3
Peroni Schooner (Lounge only)	£6.5
Peroni Gluten Free	£6.3
Peroni Libera 0% (73kcal)	£5.5
Purity Session IPA (GF)	£7.5
21 – Pale Ale Citra	£7.5
Aspall Cider	£7
00 – Citra Centennial Pale Ale 0.5%	£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

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.

Fever-Tree Slim-line Tonic (30kcal) £4

Fever-Tree Soda Water (0kcal) £4

SPIRITS BY BOTTLE

Rum Bottle Magnum/Jeroboam

Havana 7 Years Old £210

Havana 15 Years Old £500

Zacapa 23 Years Old £280

Vodka

Ciroc £230 £550

Belvedere £230 £550/£1000

Beluga Noble £300

Gin

Mare (70cl) £230

Tanqueray 10 (1ltr) £250

Monkey 47 (50cl) £260

Tequila

Lost Explorer 'Espadin' Mezcal £220

Casa Dragones Blanco £270

Casamigos Reposado £300

Clase Azul Reposado £490

Don Julio 1942 £510

Whisky/Bourbon

Johnnie Walker Gold £210

Woodford reserve £230

Chivas 18 Years Old £250

Johnnie Walker Blue Label £520

Cognac

Courvoisier VSOP £200

Courvoisier XO £300

Remy Martin XO £510

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.