

TAPAS

Available from 17:00 until late

Guacamole, Pico de gallo, corn tortilla chips (VG) 719 kcal
£9

Pulled beef tacos, spicy braised beef cheek, red onion,
coriander & jalapeño relish 479 kcal
£14

Cuban sandwich, pork, cheese, mustard mayo, gherkins 1130 kcal
£12

Grilled octopus tostada, crispy blue corn tortilla, avocado,
jalapeño mayo, pickled red onion, coriander, lime 454 kcal
£14

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.

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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

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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

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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

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WHITE WINE

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

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RED WINE

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

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ROSÉ WINE

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

DESSERT, FORTIFIED & DRY

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

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CHAMPAGNE BRUT

	Glass 125ml	Bottle
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
Dom Perignon Vintage 2013		£380
Dom Perignon Vintage Magnum 2013		£900
Louis Roederer Cristal Vintage 2012		£420
Veuve Cliquot Jeroboam (3L)		£800

ROSÉ & BLANC DE BLANC

	Glass 125ml	Bottle
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

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

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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

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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

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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

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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
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

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RUM, RON, RHUM, CACHACA

	50ml
Appleton Signature Blend	£11.5
Brugal 1888	£14
Companero Panama Extra Anejo	£15
Diplomatico Reserva Exclusiva	£16
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 Especial	£11.5
Havana Club Seleccion de Maestros	£18
Havana Club Spiced	£11
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

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TEQUILA & MEZCAL

	50ml
El Jimador Blanco	£11
El Jimador Reposado	£12
Kah Blanco	£13
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
Adriatico Amaretto	£11
Adriatico Amaretto Bianco	£11

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BEERS & CIDER

	330ml
Asahi	£6.3
Peroni Bottle	£6.3
Peroni Schooner (Lounge only)	£6.3
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
Fever-Tree Slim-line Tonic (30kcal)	£4
Fever-Tree Soda Water (0kcal)	£4

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SPIRITS BY BOTTLE

Rum

	Bottle	Magnum/Jeroboam
Havana Club Cuban Spiced	£180	
Havana 3 Years Old	£180	
Havana Especial	£200	
Havana 7 Years Old	£210	
Havana Selección De Maestros	£250	
Havana 15 Years Old	£500	

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

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

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