

## Sparkling & Champagne

125ml Bottle

|   |       |       |
|---|-------|-------|
| Prosecco Extra Dry Fili, Sacchetto, Italy 11.5%       | 7.75  | 42    |
| Champagne Collet, Brut, France 12.5%                  | 12.75 | 64    |
| Champagne Collet, Rosé, France 12.5%                  | 14.95 | 75.50 |
| Nyetimber, Classic Cuvée MV, England                  | 16    | 80    |
| Champagne Laurent Perrier, Brut la Cuvée, France 12%  | 17    | 85    |
| Champagne Bollinger, Special Cuvée, France            |       | 90    |
| Champagne Pol Roger, Brut Réserve, France             |       | 95    |
| Champagne Laurent Perrier, Cuvée Rosé, France         |       | 96    |
| Champagne Laurent Perrier, Grand Siecle Cuvée, France |       | 195   |
| Dom Perignon, Moët et Chandon, France                 |       | 215   |

## White Wine

175ml 250ml Bottle

|   |       |       |     |
|---|-------|-------|-----|
| Semillon Chardonnay, Saddle Creek, Aus. 12%                             | 8     | 11    | 31  |
| Pinot Grigio, Berton Vineyard, Australia 12%                            | 8.50  | 11.50 | 32  |
| Picpoul de Pinet, Tournee Du Sud, France 13%                            | 9.50  | 11.50 | 32  |
| Chardonnay Naturalys, Gérard Bertrand, Fr. 13%                          | 10    | 13    | 38  |
| Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%                     | 10.50 | 13    | 39  |
| Gavi Di Gavi 'Fossili', San Silvestr, Italy 12.5%                       | 11    | 14    | 42  |
| Trebbiano Emilia Romagna, Novità, Italy                                 |       |       | 28  |
| Sauvignon Blanc, Vellas, Chile  |       |       | 30  |
| Chenin Blanc, Swartland Winery, South Africa                            |       |       | 31  |
| Gruner Veltliner, Weingut Rabl, Lower Austria                           |       |       | 37  |
| Albarino Coral do Mar, Pazo Do Mar, Spain                               |       |       | 42  |
| Viognier '1753', Château de Campuget, France                            |       |       | 44  |
| Vermentino di Sardinia Ala Blanco, Italy                                |       |       | 44  |
| Riesling 'The Lodge Hill' Clare Valley, Jim Barry, Australia            |       |       | 45  |
| Bacchus, Bolney Estate, England   |       |       | 46  |
| Chardonnay Hen & Chicken, Larry Cherubino, Western Australia            |       |       | 46  |
| Pinot Grigio 'Villa Canlungo' Collio, Italy                             |       |       | 48  |
| Sancerre, Domaine Gérard Millet, France                                 |       |       | 53  |
| Chablis, Domaine Grand Roche, France                                    |       |       | 53  |
| Château De Chamilly, Montagny 1er Cru, France                           |       |       | 53  |
| Pinot Gris, Rockburn, New Zealand                                       |       |       | 57  |
| Pouilly Fuissé, Domaine Ferrand, France                                 |       |       | 62  |
| Meursault 'Le Limozin' Domaine René Monnier, France                     |       |       | 87  |
| Puligny-Montrachet 1er Cru Les Champs Gains, Château de Cîteaux, France |       |       | 132 |

## Dessert Wine

100ml ½ Bottle

|  |   |    |
|--|---|----|
| Muscat De Beaumes De Venise, Domaine De Coyeux, France 15.5% | 9 | 34 |
| Orange Muscat Essensia Quady, USA                            |   | 36 |
| Sauternes Castelnau de Suduiraut, France                     |   | 42 |
| Godfrey's Creek Noble Riesling, Saint Clair, NZ.             |   | 45 |

## Red Wine

|   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Shiraz Cabernet, Saddle Creek, Australia 13.5%                      | 8     | 10.75 | 31     |
| Merlot Reserva Viña Echeverria, Chile 13.5%                         | 8.50  | 11    | 32     |
| Rioja Crianza, Hugonell, Rioja, Spain 13.5%                         | 9.50  | 13    | 37     |
| Malbec Paula, Doña Paula, Argentina 13.5%                           | 10    | 13    | 38     |
| Côtes du Rhône Domaine André Brunel, France 13.5%                   | 10.50 | 13.50 | 39     |
| Primitivo 'Il Pumo', Cantine San Marzano, Italy 13.5%               | 11    | 14    | 42     |
| Sangiovese Rubicone, Emilia Romagna, Italy                          |       |       | 28     |
| Shiraz Foundstone, Berton Vineyard, Australia                       |       |       | 32     |
| Montepulciano D'abruzzo 'Feudi D'albe', Bove, Italy                 |       |       | 37     |
| Agiorgitiko 'Notios Red', Gaia Wines, Greece                        |       |       | 40     |
| Bordeaux Superieur, Château Lestrille, France                       |       |       | 42     |
| Terroir Saint Chinian, Gérard Bertrand, France                      |       |       | 42     |
| Lychgate, Bolney Estate, England                                    |       |       | 44     |
| Château Grand Pré, Fleurie, France                                  |       |       | 46     |
| Pinot Noir, Saint Clair, Marlborough, New Zealand                   |       |       | 48     |
| Malbec, 'Apple Doesn't Fall Far From The Tree', Argentina           |       |       | 48     |
| Crozes Hermitage 'Inspiration', Domaine De La Ville, France         |       |       | 48     |
| Chianti Classico San Jacopo, Castello Vicchiomaggio, Italy          |       |       | 48     |
| Nero d'Avola Dark Prince, Fox Gordon, South Australia               |       |       | 53     |
| Cabernet Sauvignon Merlot, Ars Macula, Tandem, Spain                |       |       | 53     |
| Château Cissac, Haut Medoc, France                                  |       |       | 53     |
| Pinotage, Groot Constantia, South Africa                            |       |       | 53     |
| Cabernet Sauvignon 'R' Collection, Raymond Vineyards, USA           |       |       | 55     |
| Grenache Mataro Shiraz 'Joshua', Teusner Wines, Australia           |       |       | 57     |
| Château Boutisse St. Emilion Grand Cru, France                      |       |       | 57     |
| Rosso di Montalcino Campo Ai Sassi, Frescobaldi, Italy              |       |       | 50     |
| Pinot Noir Peninsula, Paringa Estate, Mornington, Australia         |       |       | 59     |
| Châteauneuf-du-Pape 'Tradition', Château Fortia, France             |       |       | 75     |
| Cabernet Sauvignon, Larry Cherubino, Margaret River, Australia      |       |       | 86     |
| Gevrey-Chambertin, Creux Brouillard, Domaine Pierre Naigeon, France |       |       | 87     |
| Barolo 'Tortoniano', Michele Chiarlo, Italy                         |       |       | 92     |
| Château du Domaine de l'Eglise, Pomerol, France                     |       |       | 115    |
| Château Pichon Baron, 2Ème Cru Classé, Pauillac, France             |       |       | 270    |
| Bonnes Mares Grand Cru, Domaine Pierre Naigeon, Burgundy, France    |       |       | 300    |

## Rose Wine

|   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Pinot Grigio Blush Di Venezie, Sacchetto, IT. 12%                           | 8     | 10.50 | 30     |
| Gris Blanc, Gérard Bertrand, France 13%                                     | 9     | 11.50 | 34     |
| 'Rosé 'Cuvée Henri Fabre', Côtes de Provence, Château de l'Aumérade, France |       |       | 42     |
| Beyaz Kalecik Karasi, Kayra, Turkey   |       |       | 44     |
| Rosé, Constantia, Groot Constantia, South Africa                            |       |       | 48     |

## Gin & Infused Gins

25ml

**Beekeeper London Dry Gin** 8  
Complex and juniper-forward with a hint of spice.  
Paired with Fever-Tree Premium Indian Tonic, garnished with lemon

**East London Gin** 8.50  
A classic London dry, distilled using the finest 100% British wheat spirit.  
Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel

**Sipsmith London Dry Gin** 9  
Exceptionally well balanced with a classic juniper front.  
Paired with Fever-Tree Premium Indian Tonic, garnished with lime

## Juniper Rich & Robust

**Manchester Gin** 9  
Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary

**Roku Gin** 9  
Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger

**Pink Pepper** 10  
A warming gin with a rush of pink peppercorn.  
Paired with Fever-Tree Aromatic Tonic, garnished with lavender

## Fresh & Floral

**Pinkster Gin** 8.50  
Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint

**Hendrick's Gin** 9  
Delightfully infused with cucumber and rose petal.  
Paired with Fever-Tree Elderflower Tonic, garnished with cucumber

**Star of Bombay** 10  
Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist. Paired with Fever-Tree Aromatic Tonic, garnished with orange

**Monkey 47** 10  
47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest

**East London Louder Gin** 10  
Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel

**The Botanist Islay Gin** 10  
Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge

## Citrus & Herbaceous

**Malfy Gin** 9.50  
An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel

**Tanqueray No. 10** 10  
Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit

## Sweeter & Infused Gins

**JJ Whitley Elderflower** 9  
Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest

**Whitley Neill Rhubarb & Ginger Gin** 9  
Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Ginger Ale, garnished with orange

## Tonics

Bottle

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|  |      |
|--|------|
| Fever-Tree Indian Tonic Water          | 3.50 |
| Fever-Tree Mediterranean Tonic Water   | 3.50 |
| Fever-Tree Naturally Light Tonic Water | 3.50 |
| Fever-Tree Elderflower Tonic Water     | 3.50 |

## Rum

25ml

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|  |      |
|--|------|
| <b>Koko Kanu Rum</b>   | 8.50 |
| A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Fever-Tree Madagascan Cola, garnished with lemon   |      |
| <b>Appleton Estate White Classic Rum</b>   | 8.50 |
| A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime                    |      |
| <b>East London Rarer Rum</b>   | 8.50 |
| Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Fever-Tree Ginger Ale, garnished with orange                           |      |
| <b>Velho Barreiro Cachaça</b>  | 8.50 |
| Sugar cane flavours and subtle sweetness are enhanced by buttery sweetcorn notes and subdued spice. Paired with Fever-Tree Ginger Ale, garnished with lime and a sprig of mint |      |
| <b>RedLeg Spiced Rum</b>   | 9    |
| A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime                    |      |
| <b>Havana Club 7 Year Old Rum</b>  | 9    |
| Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime   |      |
| <b>Kraken Black Spiced Rum</b>   | 9.50 |
| Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime   |      |
| <b>Plantation Original Dark Rum</b>  | 9.50 |
| Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Paired with Fever-Tree Ginger Beer, garnished with lime                  |      |

## World Whiskey

25ml

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|                                  |      |
|----------------------------------|------|
| Jack Daniel's                    | 5.50 |
| Buffalo Trace                    | 5.50 |
| Maker's Mark Kentucky            | 6    |
| Roe & Co                         | 6    |
| Bulleit Rye                      | 6.50 |
| Woodford Reserve Bourbon         | 7    |
| Basil Hayden Small Batch Bourbon | 7.50 |
| Nikka From The Barrel Japanese   | 9.50 |
| Suntory Whisky Toki              | 11   |

## Malt Whisky

25ml

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|   |      |
|---|------|
| Monkey Shoulder                                   | 7    |
| Johnnie Walker Double Black                       | 7    |
| Ardmore Legacy                                    | 7    |
| Glenkinchie 12 Year                               | 7.50 |
| Macallan Double Cask Gold                         | 7.50 |
| Talisker 10 Year                                  | 8    |
| Bruichladdich Scottish Barley, The Classic Laddie | 8.50 |

## Vodka

25ml

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|                        |      |
|------------------------|------|
| Absolut Blue           | 5.25 |
| East London Vodka      | 5.50 |
| Zubrowka Bison Grass   | 5.50 |
| Ketel One Citroen      | 6    |
| Ketel One Oranje       | 6    |
| Sipsmith Sipping Vodka | 6    |
| Haku Vodka             | 6.50 |
| Grey Goose             | 7    |

## Tequila

25ml

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|                             |   |
|-----------------------------|---|
| El Jimador Blanco           | 5 |
| El Jimador Reposado         | 5 |
| Patrón XO Cafe Liqueur      | 6 |
| QuiQuiRiQui Matatlan Mezcal | 7 |
| Herradura Reposado          | 8 |

## Cognac

25ml

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|                  |       |
|------------------|-------|
| Maxime Trijol VS | 8     |
| Courvoisier VSOP | 9.50  |
| H By Hine VSOP   | 11.50 |
| Courvoisier XO   | 18.50 |

## Port & Sherry

25ml

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|  |   |
|--|---|
| Quinta do Crasto NV Finest Reserve Ruby Port | 5 |
| Quinta do Crasto 2013 LBV Port               | 5 |
| Xeco Fino NV                                 | 6 |
| Xeco Amontillado NV                          | 7 |

## Liqueurs

25ml

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|                                   |      |
|-----------------------------------|------|
| Passoa                            | 5    |
| Archers                           | 5    |
| Campari                           | 5    |
| Kahlua                            | 7    |
| Baileys 50ml                      | 7    |
| Briottet Creme De Mure            | 7    |
| Briottet Creme De Framboise       | 7    |
| Briottet Creme De Cassis De Dijon | 7    |
| Cointreau                         | 8    |
| Southern Comfort                  | 8    |
| Lazzaroni Amaretto                | 8    |
| Cotswolds Cream Liqueur           | 9.50 |
| Drambuie                          | 9.50 |
| Briottet Triple Sec               | 9.50 |
| Chambord                          | 9.50 |

## Aperitifs & Vermouth

50ml

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|                       |   |
|-----------------------|---|
| Aperol                | 5 |
| Pernod 25ml           | 5 |
| Belsazar Dry Vermouth | 5 |
| Belsazar Vermouth     | 5 |
| Belsazar Red          | 6 |
| Lillet Blanc          | 6 |
| Belsazar Rose         | 6 |
| Jagermeister 25ml     | 7 |
| Pimm's No.1           | 7 |

## Draught Beer

Pint

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|                        |      |
|------------------------|------|
| Shipyard Pale Ale 4.5% | 5.75 |
| Revisionist Craft 4%   | 6    |
| Estrella Damm 4.6%     | 6    |

## Bottled Beer

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|                          |      |
|--------------------------|------|
| Becks Blue               | 4.75 |
| Birra Morretti           | 5.50 |
| Kirin Ichiban            | 5.75 |
| Blue Moon                | 6    |
| Daura Damm - Gluten Free | 6    |
| Vedett Extra Blonde      | 6    |
| Brooklyn Lager           | 6    |
| Modelo Especial          | 6    |
| Crafty Dan 13 Guns       | 6.25 |
| Inedit Damm              | 6.50 |

## Bottled Cider

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|-------------------------------|---|
| Rekorderlig Mixed Berry       | 7 |
| Rekorderlig Strawberry & Lime | 7 |
| Aspalls                       | 7 |

## Bottled Soft Drinks

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|  |      |
|--|------|
| Spirit Mixers                          | 3    |
| Fever-Tree Lemonade                    | 3.50 |
| Fever-Tree Madagascar Cola             | 3.50 |
| Fever-Tree Ginger Ale                  | 3.50 |
| Fever-Tree Spiced Orange Ginger Ale    | 3.50 |
| Fever-Tree Ginger Beer                 | 3.50 |
| Fever-Tree Naturally Light Ginger Beer | 3.50 |
| Fever-Tree Indian Tonic Water          | 3.50 |
| Fever-Tree Mediterranean Tonic Water   | 3.50 |
| Fever-Tree Naturally Light Tonic Water | 3.50 |
| Fever-Tree Bitter Lemon                | 3.50 |
| Fever-Tree Sicilian Lemonade           | 3.50 |
| Fever-Tree Soda Water                  | 3.50 |
| Coca Cola                              | 4.50 |
| Diet Cola                              | 4.50 |
| Orange                                 | 4.75 |
| Apple                                  | 4.75 |
| Luscombe Strawberry Crush              | 5.25 |
| Luscombe Lime Crush                    | 5.25 |
| Luscombe Apple & Pear                  | 5.25 |

## Coffee

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|                 |      |
|-----------------|------|
| Espresso        | 2.50 |
| Filter          | 3.50 |
| Double espresso | 4.50 |
| Americano       | 4.50 |
| Latte           | 4.50 |
| Cappuccino      | 4.50 |
| Mocha           | 4.50 |
| Flat white      | 4.50 |

## Tea

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|                           |      |
|---------------------------|------|
| Breakfast                 | 4.25 |
| Decaffeinated             | 4.25 |
| Earl Grey                 | 4.25 |
| Hunan Green               | 4.25 |
| Strawberry & Mango Tisane | 4.25 |
| Peppermint                | 4.25 |
| Chamomile                 | 4.25 |

## Hot chocolate

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|               |      |
|---------------|------|
| Hot chocolate | 4.50 |
|---------------|------|