



Drinks Menu



Oysters & Bubbles

Jersey royal oysters No2

with shallots & Oporto agridulce vinegar

½ dz: £21.00 / 1 dz: £42.00

Prosecco Brut, Argeo, Ruggeri NV - £9.5

Pierre Mignon, Grand Reserve, Champagne NV - £13

Bellini / Rossini / Bucks Fizz - £10.5

Kir Royale / Raspberry Royal - £13.5

Spritz selection £13.5

Spritz Selection

Aperol Spritz / Campari Spritz /
Limoncello Spritz / St Germain Spritz

Signature Cocktails £15

House Bloody Mary

Grey Goose, house Mary mix, tomato juice

Paloma

Patron Silver, grapefruit, lime

Barrel Aged Negroni

Select Aperitivo, Four Pillars gin, Antica Formula

Spicy Passion

Bacardi Caribbean Spiced, passion fruit, pineapple

Classic Pimm's - glass £12 / jug £42

Signature Mocktails - £7.5

Elderflower Genever

Lyre's London Dry, elderflower tonic

Peach Iced Tea

Earl Grey, lemon, peach

Apple Highball

Apple, elderflower, mint

Gin Selection

Add **Premium Double Dutch**

Indian or skinny tonic - £3

Ramsbury Estate - 12.00

Lovingly crafted from start to finish, Ramsbury's award-winning gin nods to the elements of dry gin while serving up a fresh, floral twist with the notes of fragrant grapefruit & quince

Sapling - 12.00

Sapling Climate Positive Gin is distilled from regeneratively farmed British wheat, sourced from Wild Farmed in the Cotswolds. Bold on the juniper and refreshingly zesty

Bombay Citron Press - 13.00

A vibrant gin bursting with the taste of freshly squeezed Mediterranean lemons, made from an 100% natural fruits infusion with no added sugar.

Four Pillars - 13.00

A well-balanced and vivacious gin with heavy warm spice notes complimented by delicate citrus. The selection of botanicals is a harmonious blend of the local and the exotic ingredients like Tasmanian pepperberry and lemon myrtle

Tanqueray 10 - 14.00

Distilled in small batches with the four original botanicals of London Dry and the addition of fresh whole grapefruits, oranges, limes and camomile flowers, this premium gin brings an explosion of fresh citrus with every sip

Monkey 47 - 15.00

Handcrafted with 47 botanicals in Germany's Black Forest, cult-favorite Monkey 47 has quickly become one of the world's sought-after gins. Rich & profound, this gin packs a complex blend of flavors to delight the world's most sophisticated connoisseur

Our premium gins are served as 50ml old-fashioned way in vintage highball glass & garnished with citrus fruits.

25ml available upon request

Wines by the glass

Sparkling

125ml

Prosecco Brut, Argeo, Ruggeri	Italy	NV	9.50
Pierre Mignon, Grande Reserve, Champagne	France	NV	13.00

White

175ml

Catarratto, 'Contrade Bellusa', Sicily	Italy	2022	8.50
Picpoul de Pinet, La Viste	France	2022	9.50
Cotes du Rhone, Villages Laudun	France	2022	10.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2022	11.00
Babich Sauvignon Blanc, Marlborough	NZ	2022	13.00
Albariño, 'Genio y Figura' Bodegas Attis	Spain	2022	14.00
Chablis, Jean-Marc Brocard	France	2022	16.00
Sancerre, Mercy Dieu, Domaine Bailly	France	2022	16.50

Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2022	8.50
Garnacha Rioja Rosado, Marques de Reinoso	Spain	2022	9.50
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2023	11.50
Chateau Miraval, Cotes de Provence Rose	France	2022	16.50

Red

175ml

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	8.50
Bonfaro Tinto, Vinho Regional Lisboa (Vegan)	Portugal	2022	9.50
Beaujolais, Domaine de la Couvette	France	2021	10.50
Chateau des Gravieres, Graves, Bordeaux	France	2019	11.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2021	12.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	13.00
Pinot Noir, Mohua, Central Otago	NZ	2018	15.00

Wine by the bottle

Sparkling

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
Pierre Mignon, Grande Reserve	France	NV	69.00
Moët et Chandon, Imperial	France	NV	99.00
Veuve Clicquot, Yellow Label	France	NV	109.00
Moët et Chandon, Rosé	France	NV	119.00
Ruinart Rosé, Champagne	France	NV	199.00
Dom Pérignon	France	2013	420.00

Rosé & Orange

Pierre et Papa Rosé, IGP Pays d'Herault	France	2022	29.00
Garnacha Rioja Rosado, Marques de Reinoso	Spain	2021	34.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2022	38.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2022	40.00
Domaine Ott, Clos Mireille Rosé, Provence	France	2021	96.00
Chateau Miraval, Cotes de Provence Rose	France	2022	65.00
<i>Magnum:</i>	France	2022	140.00
<i>Double magnum:</i>	France	2021	300.00
<i>Imperial:</i>	France	2021	650.00

White wine

Catarratto, 'Contrade Bellusa', Sicily	Italy	2022	29.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2021	32.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2023	35.00
Grüner Veltliner, `Wagramer Selektion` Heiderer Mayer	Austria	2022	36.00
Cotes du Rhone, Villages Laudun	France	2022	38.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2022	42.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2022	45.00
Broglia Gavi di Gavi, La Meirana	Italy	2022	48.00
Babich Sauvignon Blanc, Marlborough	NZ	2023	49.00
Albariño, 'Genio y Figura' Bodegas Attis, Rias Baixas	Spain	2022	51.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2022	57.00
Chablis, Jean-Marc Brocard	France	2022	61.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2022	62.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2022	64.00
St. Veran, Chateau de Fuisse	France	2022	74.00
Riesling Grand Cru Kaefferkopf, Jean-Baptiste Adam	France	2018	97.00
Chateauneuf du Pape, Belle Amie, Guillaume Gonnet	France	2021	125.00
Meursault, Domaine Michelot	France	2020	145.00

Please note that all vintages are subject to change. All glasses served in 175ml unless stated but we also serve all wines by 125ml glass if requested

Red wine

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	29.00
Bonfaro Tinto, Vinho Regional Lisboa (Vegan)	Portugal	2022	32.00
Devlin's Mount Shiraz	S.Australia	2022	35.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2022	39.00
Beaujolais, Domaine de la Couvette	France	2021	41.00
Barbera d`Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2021	42.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2020	43.00
Chateau des Gravieres, Graves, Bordeaux	France	2020	44.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	45.00
Nebbiolo d'Alba, Sterma, La Bioca	Italy	2021	52.00
Salt & Stone Cabernet Sauvignon, Central Coast	USA	2020	56.00
Pinot Noir, Mohua, Central Otago	NZ	2018	60.00
Chateau Montaignillon, Montage Saint-Emilion, Bordeaux	FR	2019	71.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2018	97.00
Nuit St George Vieilles Vignes, Domaine Alain Michelot	FR	2019	145.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2015	175.00

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Bottled beer & cider

Beer & Ciders

Lucky Saint (0.5%)	5.00
Peroni Nastro Azzuro (5.1%)	6.50
Brewdog Punk IPA (5.4%)	6.50
Meantime London Pale Ale (4.7%)	6.50
Maisel's Weisse wheat beer (5.2%)	7.50

Normandy cider

Maison Sassy, Cidre Rosé (3%)	7.50
Maison Sassy, Cidre Brut (5.2%)	7.50

Soft drinks

Double Dutch Mixers (200ml)	
Tonic, Lemonade, Ginger Ale, Ginger Beer	3.00
Juices: Orange / Apple / Pineapple	
Pink Grapefruit / Cranberry / Tomato	3.50
Coca Cola / Coke Zero / Orangina	3.50
Kingsdown Spring Water Still / Sparkling	5.00