



Drinks Menu



To share

Gluten free bread and butter	£2.50 (pp)
Bread and butter	£3.00 (pp)
Mixed pitted olives	£5.50
Hummus and pitta bread	£5.50
Jersey royal oysters No2	½ dz: £21.00 / 1 dz: £42.00
with shallots & Oporto agridulce vinegar	

Summer favourites

Watermelon Cooler

Refreshing cocktail with Grey Goose Watermelon, Cointreau, fresh watermelon, and grenadine 13.00

Summerhouse Pimm's

Pimm's No1 served the classic way, built over ice with fresh fruits and topped with lemonade and a dash of gin 11.00
jug | 39.00

Summerhouse Sangria

Our own version of the Spanish classic combining red wine and brandy with fresh fruits and berries. Topped with soda 11.00
jug | 39.00

English Garden

An English classic made with Four Pillars Dry Gin, cucumber and mint 13.00

Sparkling Classics

Bellini / Rossini / Bucks Fizz	10.50
Champagne cocktail	13.00
Kir Royale / Raspberry Royale	13.00
Spritz: your choice of Aperol, Campari or Limoncello paired with Prosecco and soda	12.00

Our Signatures

Lychee Blush:

A fruity, yet refreshing cocktail made of Eristoff Vodka,
Lychee Liqueur, and cranberry

12.50

Spicy Passion

Our secret Rum infusion shaken with passion fruit
and pineapple

13.00

Barrel Aged Negroni

Classic Italian aperitif rested in an American Oak Barrel
for an incredible depth of flavour

13.50

Paloma

Ocho Blanco Tequila with a lime and grapefruit citrus kick.

Topped with soda for extra freshness

13.50

Gold Fashioned

A slight Italian twist on the classic - Makers Mark Bourbon and a touch of Maraschino Liqueur slowly stirred over ice and

garnished with edible gold flakes

14.00

Mocktails (non-alcoholic)

Peach Iced Tea (glass / jug)

Earl Grey tea, lemon juice,
peach purée, passion fruit syrup

6.00 / 16.00

Apple & Elderflower Highball (glass / jug)

Apple, mint & elderflower cordial
topped with apple juice

7.00 / 18.00

Virgin Mary

Our signature fiery awakener
without the alcohol

8.50

Elderflower Genever

Lyre's London Dry Elderflower tonic,
orange peel

8.50

Some of our drinks contain one or more of the 14 key allergens.

Please ask a staff member for more detailed information.

Bottled beer & cider

Beer

Lucky Saint (0.5%)	4.50
Purity longhorn IPA (5%)	6.50
Meantime London Pale Ale (4.7%)	6.50
Peroni Nastro Azzuro (5.1%)	6.50
Maisel's Weisse wheat beer (5.2%)	7.00
Estrella Damm Inedit 750ml (4.8%)	15.00

Normandy cider

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

Soft drinks

Fever-tree mixers (200ml)	2.95
Ocean Spray Cranberry	3.00
Juices: Apple / Pineapple / Tomato Orange / Pink Grapefruit	3.00
Old Jamaica ginger beer	3.50
Schweppes lemonade	3.50
Schweppes ginger ale	3.50
Coca Cola	3.50
Diet Coke	3.50
Orangina	3.50
Kingsdown spring water still / sparkling	4.50

Wines by the glass

Champagne

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	2021	8.00
Cotes du Rhone, Villages Laudun	France	2021	9.50
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2021	10.00
Babich Sauvignon Blanc, New Zealand	NZ	2021	10.00
Chablis, Jean-Marc Brocard	France	2021	12.50

Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	8.00
Garnacha Rioja Rosado, Marques de Reinosa	Spain	2021	9.50
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	10.00
Chateau Miravel, Cotes de Provence Rose	France	2021	14.50

Red

175ml

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	8.00
Beaujolais, Domaine de la Couvette	France	2020	9.50
Melipal Malbec, Agrelo, Mendoza	Argentina	2021	10.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	10.50
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	11.50

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

Sweet

100ml

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	8.00
Taylor's Port	Portugal	2016	8.00
Pedro Ximenez, Triana Hidalgo	Spain	NV	8.50
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	9.00

Wine by the bottle

Champagne

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
Pierre Mignon, Grande Reserve, Champagne	France	NV	67.00
Moët & Chandon, Imperial	France	NV	92.00
Veuve Clicquot, Yellow Label	France	NV	95.00
Rose Moët & Chandon, Imperial	France	NV	98.00
Ruinart Rosé, Champagne	France	NV	108.00
Cuvée Dom Pérignon, Moët et Chandon	France	2013	270.00

Rosé and Orange

Pierre et Papa Rosé, IGP Pays d'Herault	France	2021	28.50
Garnacha Rioja Rosado, Marques de Reinosa	Spain	2021	36.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2021	36.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2021	39.50

Domaine Ott, Clos Mireille Rosé, Provence	France	2021	92.00
Chateau Miravel, Cotes de Provence Rose	France	2021	64.00
<i>Magnum:</i>	France	2021	140.00
<i>Double magnum:</i>	France	2021	285.00
<i>Imperial:</i>	France	2021	550.00

White wine

Catarratto, 'Contrade Bellusa', Sicily	Italy	2021	27.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2021	31.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2022	33.00
Cotes du Rhone, Villages Laudun	France	2021	36.00
Grüner Veltliner, `Wagramer Selektion` Heiderer Mayer	Austria	2021	38.00
Babich Sauvignon Blanc, New Zealand	NZ	2021	39.00
Albariño, 'Genio y Figura' Bodegas Attis, Rias Baixas	Spain	2021	40.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2021	41.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2019	42.00
Brogli Gavi di Gavi, La Meirana	Italy	2021	49.00
Chablis, Jean-Marc Brocard	France	2021	53.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2021	56.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2022	58.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2021	59.00
Meursault, Domaine Michelot	France	2019	99.00

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unless stated but we also serve all wines by 125ml glass if requested

Red wine

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2021	27.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2019	33.00
Devlin's Mount Shiraz, South Australia	Australia	2021	36.00
Beaujolais, Domaine de la Couvette	France	2020	37.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2021	39.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	41.00
Chateau des Gravieres, Graves, Bordeaux	France	2019	43.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	45.00
Valpolicella Ripasso Classico Superiore, Gorgo	Italy	2019	49.00
Nebbiolo d'Alba, Sterma, La Bioca,	Italy	2019	51.00
Pinot Noir, Mohua, Peregrine Wines	NZ	2018	62.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2017	97.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2012	132.00

Sweet wine

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	31.00
Taylor's Port	Portugal	2016	67.00
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	50.00
Cabernet Franc Ice Wine, Peller	Canada	2017	85.00

Spirit selection (25ml measures)

Whiskey

Lyre's American Malt non-alcoholic	4.50
Jack Daniel's	5.50
Slane Irish whiskey	6.50
Maker's Mark	6.50
Monkey Shoulder	6.50
Jack Daniel's Fire	6.50
Jack Daniel's Apple	6.50
Jack Daniel's Honey	7.00
Balvenie 12	7.00
Johnnie Walker Black Label	7.00
The Glenlivet Reserve	7.00
Woodford Reserve	7.50
Jack Daniel's Gentleman Jack	7.50
Jack Daniel's Single Barrel	7.50
Dewars 8y	8.00
Glenfiddich 15	8.00
Woodford Reserve Rye	9.00
Woodford Reserve Double Oaked	10.00

Gin

Lyre's Dry London non alcoholic	4.50
Bombay Sapphire	5.50
Hendrick's	5.50
Fords Gin	6.00
Stranger & Sons	6.00
Bombay Bramble	6.00
Four Pillars	7.00
Bombay Premier Cru	7.00

Rum

Bacardi Carta Blanca	5.50
Cachaca Velho Barreiro	5.50
Brugal Añejo	6.00
Cut Spiced	6.50
Bacardi Carta Negra	6.50
Bacardi Carta Oro	6.50
Bacardi Reserva Ocho	7.00
Brugal 1888	7.50

Tequila

Cazcabel Blanco	6.00
Cazcabel Reposado	7.00
Cazcabel Coffee	7.00
Patron Reposado	7.50
Patron Silver	7.50
Ocho Blanco	8.00

Cognac

Hennessy V.S	5.50
Remy Martin V.S.O.P.	6.50
Hennessy XO	13.00

Vodka

Eristoff	5.50
Belvedere	6.50
Grey Goose	6.50
Grey Goose Citron	6.50
Grey Goose Essences (<i>strawberry, watermelon, white peach</i>)	6.50

Liqueur Selection

Amaretto Disaronno	5.00
Baileys Irish Cream	5.00
Chambord	5.00
Cointreau	5.00
Drambuie	5.00
Frangelico	5.00
Limoncello	5.00
Lychee liqueur	5.00
Grappa	5.00
Sambucca	5.00
Tia Maria	5.00
Jagermeister	5.00
Lucky sod	6.00
Scorch	6.00
St-Germain	6.00

Coffee & tea

Coffee

Espresso (sml / lrg)	2.60 / 3.00
Machiato (sml / lrg)	2.60 / 3.00
Cappuccino	3.50
Latte	3.50
Flat white	3.50

Tea

Lemon infusion	3.00
English Breakfast	3.50
Earl Grey	3.50
Green Tea	3.50
Chamomile	3.50
Peppermint	3.50
Fresh mint tea	3.50