



Drinks Menu



To share

Bread and butter	£3.00 (pp)
Gluten free bread and butter	£2.50 (pp)
Mixed pitted olives	£5.50
Hummus and pitta bread	£5.50

Our favourites

Watermelon Cooler

Refreshing cocktail with Reyka Vodka ,Cointreau, fresh watermelon juice and grenadine

12.00

Summerhouse Pimm's

Pimm's No1 served the classic way built over ice with fruits, cucumber , fresh mint and topped with lemonade and dash of gin

10.00 **glass**

36.00 **jug**

Waterside Sangria

Our very own version of Spanish classic combining rose wine, apple juice, Hennessy vs Cointreau with marinated apples & pears.

10.00 **glass**

36.00 **jug**

Little Venice Mojito

The classic with a twist : Lime, sugar and fresh basil mixed with Bacardi White Rhum and topped with elderflower tonic

11.50

Sparkling favourites

Bellini, Rossini, Bucks Fizz 10.00

Champagne cocktail, Hennessy Brandy, sugar cube, angostura, Pierre Mignon Champagne 12.50

Vale Angel, Bombay Bramble pink gin, lemon juice, sugar syrup, topped with Ruinart Rosé 13.00

Signatures

Bloody Mary
Our signature fiery awakener 10.50

Porn Diva Sour
Grey Goose Vodka Citron, Pineapple Juice, Passion Fruit syrup, Lemon juice, eggwhite. 12.00

Mexican Mule
Cazcabel Tequila rosemary and jalapeno infused, lime, topped with ginger beer. 11.50

Route 66 Boulevardier
Campari, Antica formula vermouth, woodford whisky, sherry 11

Co-Co-Collins
Oxley Gin, cointreau, coconut syrup, lime, soda, topped with coconut water 11.50

Pirate's espresso martini
Cut Spiced rum, amaretto di saronno, sweet vermouth, espresso coffee 11.50

Bottled beer & cider

Beer

Lucky Saint (0.5%)	3.50
Purity longhorn IPA (5%)	6.00
Anchor steam beer (4.9%)	6.00
Meantime London Pale Ale (4.7%)	6.00
Peroni Nastro Azzuro (5.1%)	6.00
Guinness (4.3%)	6.00
Adnams Southwold Bitter (4.1%)	6.00
Maisel's Weisse wheat beer (5.2%)	7.00
Estrella Damm Inedit 750ml (4.8%)	14.50

Normandy cider

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

Mocktails (non-alcoholic)

Apple & Elderflower Highball (glass / jug)
Apple, mint & elderflower cordial topped with apple juice 6.00 / 16.00

Peach Iced Tea (glass / jug)
Earl Grey tea, lemon juice, peach purée, passion fruit syrup 6.00 / 16.00

Virgin Mary
Our signature fiery awakener without the alcohol 6.00

Boneless Lyre's
Lyre's American Malt, sugar syrup, fresh lemon juice, egg white 7.50

Elderflower Genever
Lyre's London Dry Elderflower tonic, orange peel 7.50

Wines by the glass

Champagne

				125ml
Prosecco Brut, Argeo, Ruggeri	Italy	NV	9.00	
Pierre Mignon, Grande Reserve, Champagne	France	NV	12.00	
Ruinart Rosé, Champagne	France	NV	17.00	

White

				175ml
Catarratto, 'Contrade Bellusa', Sicily	Italy	2020	7.00	
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2020	9.50	
Cotes du Rhone, Villages Laudun	France	2020	9.00	
Sauvignon Blanc, Babich Classics, Marlborough	NZ	2020	9.50	
Chablis, Jean-Marc Brocard	France	2019	12.00	

Rosé

				175ml
Pierre et Papa Rosé, IGP Pays d'Herault	France	2019	7.00	
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2018	8.50	
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2020	9.50	
Chateau Miravel, Cotes de Provence Rose	France	2020	14.00	

Red

				175ml
Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2020	7.00	
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	9.00	
Chateau des Gravieres, Graves, Bordeaux	France	2016	10.00	
Malbec, Felino, Vina Cobos	Argentina	2020	10.00	
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2018	11.00	

Sweet

				100ml
Pedro Ximenez, Triana Hidalgo	Spain	NV	8.00	
Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	7.50	
Taylor's Port	Portugal	2016	7.50	
Fortified Vintage Shiraz, D'Arenberg (500ml bottle)	Australia	2014	8.50	
Cabernet Franc Ice Wine, Peller	Canada	2017	20.00	

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

Wine by the bottle

Champagne

Prosecco Brut, Argeo, Ruggeri	Italy	NV	40.00
Pierre Mignon, Grande Reserve, Champagne	France	NV	62.00
Moët & Chandon, Imperial	France	NV	88.00
Rose Moët & Chandon, Imperial	France	NV	94.00
Veuve Clicquot, Yellow Label	France	NV	89.00
Ruinart Rosé, Champagne	France	NV	101.00
Cuvée Dom Pérignon, Moët et Chandon	France	2010	270.00

Rosé and Orange

Pierre et Papa Rosé, IGP Pays d'Herault	France	2019	26.00
Riche Viney Rosé, Vineyard Selection, Pays d'Oc	France	2018	30.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2020	36.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2020	39.00
Domaine Ott, Clos Mireille Rosé, Provence	France	2020	86.00
Chateau Miravel, Cotes de Provence Rose	France	2020	56.00
Magnum:	France	2021	112.00
Double magnum:	France	2021	226.00
Imperial:	France	2021	495.00

Sweet wine

Muscat de Saint Jean de Minervois, Dmne de Barroubio	France	2019	28.00
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

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White wine

Catarratto, 'Contrade Bellusa', Sicily	Italy	2020	25.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2020	29.00
Picpoul de Pinet, Luvignac	France	2020	31.00
Cotes du Rhone, Villages Laudun	France	2020	34.00
Sauvignon Blanc, Babich Classics, Marlborough	NZ	2020	36.00
Grüner Veltliner, Funkstille	Austria	2020	37.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2020	38.00
Albariño, 'Genio y Figura' Bodegas Attis, Rias Baixas	Spain	2020	39.00
Pecorino, Tullum, Feudo Antico (Organic)	Italy	2019	40.00
Brogli Gavi di Gavi, La Meirana	Italy	2020	48.00
Chablis, Jean-Marc Brocard	France	2019	49.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2020	54.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2020	56.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2020	58.00
Cloudy Bay Sauvignon Blanc, Marlborough	NZ	2019	74.00
Meursault, Domaine Michelot	France	2019	89.00

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Red wine

Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2020	25.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2018	32.00
Shiraz 'The Opportunist', Langhorne Creek	Australia	2020	34.00
Beaujolais, Pierre-Marie Chermette (chilled)	France	2020	36.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2020	39.00
Chateau des Gravieres, Graves, Bordeaux	France	2016	41.00
Malbec, Felino, Vina Cobos	Argentina	2020	43.00
Valpolicella Ripasso Classico Superiore, Gorgo	Italy	2018	48.00
Nebbiolo d'Alba, Sterma, La Bioca,	Italy	2019	49.00
Pinot Noir, Mohua, Peregrine Wines	NZ	2017	59.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2014	94.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2012	126.00

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Spirit selection (25ml measures)

Whiskey

Whyte and Mackay	5.50
Slane Irish whiskey	6.50
Balvenie 12	7.00
Balvenie 14	8.00
Glenfiddich 15	8.00
Glenfiddich IPA	8.00
Haig Club	7.00
Lyre's American Malt non-alcoholic	4.50
Jack Daniels	5.50
Maker's Mark	6.50
Monkey Shoulder	6.50
Jack Daniels Fire	6.50
Jack Daniels Apple	6.50
Jack Daniels Honey	7.00
Jack Daniels Gentleman Jack	7.50
Jack Daniels Single Barrel	7.50
Woodford Reserve	7.50
Woodford Reserve Double Oaked	10.00
Woodford Reserve Rye	9.00
Johnnie Walker Black Label	7.00
The Glenlivet Reserve	7.00

Gin

Lyre's Dry London non alcoholic	4.50
Bombay Sapphire	5.50
Hendrick's	5.50
Aviation	6.00
Silent Pool	6.00
Fords Gin	6.00
Stranger & Sons	6.00
Bombay Bramble	6.00
Oxley	6.00
Bombay Premier Cru	7.00

Rum

Bacardi	5.50
Cachaca velho barreiro	5.50
Cut Spiced	6.50
Havana Club Seleccion de maestros	8.00
Bacardi Ocho años	7.00
Brugal Dark	6.00
Brugal 1888	7.50

Tequila

Cazcabel Blanco	6.00
Cazcabel reposado	7.00
Patron reposado	7.50
Patron Silver	7.50
Cazcabel Coffee	7.00

Cognac

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

Vodka

Eristoff	5.50
Grey goose	6.50
Grey goose citron	6.50
Belvedere	6.50
Reyka	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 Julia	5.00
Sambucca	5.00
Tia Maria	5.00
Jagermister	5.00

Soft drinks

Old Jamaica ginger beer	3.50
Schweppes lemonade	3.50
Schweppes ginger ale	3.50
Fever-tree mixers (200ml)	2.95
Coca Cola	3.50
Diet Coke	3.50
Orangina	3.50
Freshly squeezed orange juice	4.50
Ocean Spray Cranberry	3.00
Juices: Apple / Pineapple / Tomato	
Orange / Pink Grapefruit	3.00
Kingsdown spring water still / sparkling	3.95

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
Mocha	3.50
Hot Chocolate	4.00

Tea

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