Cocktails - £15

Spritz
Aperol / Campari / Sarti Rosa / St Germain / Mondoro / Martini Bianco / Limoncello

Martini
Vodka: Ramsbury / Belvedere / Grey Goose
Gin: Gin Mare / Tanqueray 10 / Monkey 47

Bloody Mary
Grey Goose, House Mary Mix, Tomato Juice

Paloma
Patron Silver, Grapefruit Juice, Lime

Negroni
Bombay Sapphire, Antica Formula, Campari

Old Fashioned
Wild Turkey 81, Sugar, Angostura Bitters

Spicy Passion
Bacardi Caribbean Spiced, Passion Fruit, Pineapple Juice

Margarita
Espolon Blanco, Cointreau, Lime

Mocktails - £7.5

Elderflower Genever
Lyre's London Dry, elderflower tonic

Peach Iced Tea
Earl Grey, lemon, peach

Crodino Spritz
Non-alcoholic Spritz, soda

Some of our cocktails contain one or more of the 14 key allergens.
Please ask a staff member for more detailed information.

Wines by the glass

Sparkling			**125ml**
Prosecco Brut, Argeo, Ruggeri	Italy	NV	9.50
Crémant de Bourgogne Rosé, Dufouleur Pere et Fils	France	NV	12.50
Pierre Mignon, Grande Reserve, Champagne	France	NV	14.50

White			**175ml**
'La Loupe' Grenache Blanc, Pays d'Oc	France	2025	8.50
Picpoul de Pinet, La Viste	France	2025	9.50
Babich Sauvignon Blanc, Marlborough	NZ	2025	12.00
Bourgogne Aligote, Maison Jaffelin	France	2025	13.00
Old Vine Reserve Chenin Blanc, Ken Forrester, Stellenbosch	SA	2025	13.50
By.OTT Blanc, Domaines Ott, Cotes de Provence	France	2022	14.50
Albariño, La Trucha, Rias Baixas	Spain	2025	15.00
Chablis, Jean-Marc Brocard	France	2025	18.00
Sancerre, Mercy Dieu, Domaine Bailly	France	2024	19.00

Coravin			**125ml**
Chateauneuf du Pape, Belle Amie, Guillaume Gonnet	France	2023	23.00

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

Wines by the glass

Rosé & Orange			**175ml**
Pierre et Papa Rosé, IGP Pays d'Herault	France	2025	8.50
Vin Orange, La Mecanique du Vin	France	2025	9.50
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2025	10.00
Recital Organic Domaine Gavoty, Cotes de Provence	France	2025	12.00
Chateau Miraval, Cotes de Provence	France	2025	18.00
Coravin			**125ml**
Domaine OTT, Clos Mireille, Cotes de Provence	France	2025	19.00

Red			**175ml**
Carignan, Vieilles Vignes, De Chansac, Languedoc	France	2025	8.50
Merlot 'Bonfaro Tinto', Vinho Regional Lisboa	Portugal	2023	9.50
Rioja Crianza, Vina Salceda	Spain	2022	11.50
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2025	12.50
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	13.00
Chateau des Gravieres, Graves, Bordeaux	France	2023	13.50
Barbera d`Asti DOCG 'Rosso Fioco', Terradivino	Italy	2024	14.00
Pinot Noir, Roaring Meg, Central Otago	NZ	2022	16.00
Coravin			**125ml**
Costasera Amarone Classico, Masi	Italy	2020	22.00

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Wine by the bottle

Sparkling

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
Crémant de Bourgogne Rosé, Dufouleur Pere et Fils	France	NV	56.00
Pierre Mignon, Grande Reserve	France	NV	72.00
Roebuck Estates, Rosé de Noirs, Sussex	England	2019	89.00
Moët et Chandon, Imperial	France	NV	109.00
Veuve Clicquot, Yellow Label	France	NV	119.00
Moët et Chandon, Rosé	France	NV	129.00
Louis Roederer, Collection 246	France	NV	139.00
Ruinart Rosé, Champagne	France	NV	199.00
Dom Pérignon	France	2013	420.00

Rosé & Orange

Pierre et Papa Rosé, IGP Pays d'Herault	France	2025	29.00
Rioja Rosado, Marques de Reinosa	Spain	2024	34.00
Vin Orange, La Mecanique du Vin	France	2025	37.00
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2025	38.00
Recital Organic Domaine Gavoty, Cotes de Provence	France	2025	44.00
Domaine Ott, Clos Mireille Rosé, Provence	France	2025	99.00
Chateau Miraval, Cotes de Provence	France	2025	71.00
Magnum:	France	2024	142.00
Double magnum:	France	2024	320.00
Imperial:	France	2021	650.00

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White wine

'La Loupe' Grenache Blanc, Pays d'Oc	France	2025	29.00
Catarratto, 'Contrade Bellusa', Sicily	Italy	2025	34.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2025	38.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2025	39.00
Cotes du Rhone, Villages Laudun	France	2025	44.00
Grüner Veltliner, `Wagramer Selektion` Heiderer Mayer	Austria	2025	45.00
Babich Sauvignon Blanc, Marlborough	NZ	2025	46.00
Bourgogne Aligote, Maison Jaffelin	France	2025	47.00
Mahi Pinot Gris, Marlborough	NZ	2023	48.00
Old Vine Reserve Chenin Blanc, Ken Forrester, Stellenbosch	SA	2025	49.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2023	52.00
Chinon Les Bondonnieres, Couly-Dutheil	France	2024	53.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2024	54.00
By.OTT Blanc, Domaines Ott, Cotes de Provence	France	2022	57.00
Albariño, La Trucha, Rias Baixas	Spain	2025	58.00
Broglia Gavi di Gavi, La Meirana	Italy	2025	59.00
Gewurztraminer DOC, Alto Adige, Colterenzio	Italy	2023	63.00
Pouilly-Fumé Les Chailloux Silex, Domaine Chatelain	France	2024	64.00
Chablis, Jean-Marc Brocard	France	2025	71.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2024	74.00
St. Veran, Chateau de Fuisse	France	2024	89.00
Riesling Grand Cru Kaefferkopf, Jean-Baptiste Adam	France	2020	99.00
Chateauneuf du Pape, Belle Amie, Guillaume Gonnet	France	2023	129.00
Meursault, Domaine Michelot	France	2023	165.00
Chassagne Montrachet 1er Cru 'Les Vergers' Domaine Marc Morey	France	2023	245.00

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Red wine

Carignan, Vieilles Vignes, De Chansac, Languedoc	France	2025	29.00
Merlot 'Bonfaro Tinto', Vinho Regional Lisboa	Portugal	2023	33.00
Devlin's Mount Shiraz	Australia	2022	38.00
Rioja Crianza, Vina Salceda	Spain	2022	42.00
Cote du Rhone, Chateau Courac	France	2023	43.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2025	46.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	47.00
Chateau des Gravieres, Graves, Bordeaux	France	2023	48.00
Barbera d`Asti DOCG 'Rosso Fioco', Terradivino	Italy	2024	49.00
Beaujolais, Domaine de la Couvette	France	2023	51.00
Nebbiolo d'Alba, Sterma, La Bioca	Italy	2022	55.00
Merlot Reserve, Vergelegen, Stellenbosch	S.Africa	2022	58.00
Zweigelt, Peter Schweiger	Austria	2021	59.00
Chinon Les Joueurs, Domain de la Chapelle, Loire	France	2023	61.00
Pinot Noir, Roaring Meg, Central Otago	NZ	2023	64.00
Chateau Montaiguillon, Montage Saint-Emilion, Bordeaux	France	2021	71.00
Rioja Reserva, Vinedos Hontza	Spain	2020	81.00
Sichel, Margaux	France	2022	89.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	France	2022	109.00
Emeritus Russian River Valley Estate Pinot Noir, Sonoma	USA	2022	119.00
Costasera Amarone Classico, Masi	Italy	2020	129.00
Château Musar, Gaston Hochar, Bekaa Valley	Lebanon	2018	139.00
Gevrey-Chambertin, Domain Lucien Boillot	France	2023	179.00
Château Pichon-Longueville, Réserve de la Comtesse, Pauillac	France	2011	189.00

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Spirits

Vodka

Eristoff	11.00
Belvedere	13.00
Grey Goose	13.00
Ramsbury	13.00

Gin

Bombay Sapphire	13.00
Hendrick's	13.00
Tanqueray 10	13.00
Gin Mare	14.00
Monkey 47	15.00

Liqueurs

Amaretto	10.00
Baileys	10.00
Cointreau	10.00
Drambuie	10.00
Frangelico	10.00
Grappa	10.00
Limoncello	10.00
Sambuca	10.00
Tia Maria	10.00
Dom Benedictine	10.00

Blended Whiskey

Jameson's	11.00
Dewar's White Label	11.00
Dewar's Caribbean Smooth	14.00
Dewar's Illegal Smooth	14.00
Johnnie Walker Black Label	14.00
Rittenhouse Rye	14.00
Hibiki Harmony	22.00

Cognacs

Courvoisier VS	11.00
Calvados Berneroy VSOP	13.00
Courvoisier VSOP	14.00
Armagnac Baron de Sigognac VSOP	16.00
Hennessy XO	26.00

Single Malt

Glenlivet Reserve	14.00
Balvenie 12	14.00
Talisker 10	16.00
Glenfiddich 15	18.00

Bourbons:

Wild Turkey 81	13.00
Woodford Reserve	15.00
Elijah Craig	18.00

Please note that all spirits are served as 50ml measures
25ml available on request

Rum

Bacardi Carta Blanca	11.00
Bacardi Spiced	11.00
Cut Spice	13.00
Bacardi Carta Negra	13.00
Bacardi Carta Oro	13.00
Bacardi Coconut	13.00
Diplomatico	15.00

Tequila

Espolon Blanco	12.00
Espolon Reposado	14.00
Patron Silver	15.00
Patron XO Café	15.00
Patron Reposado	16.00
Mezcal 'The Lost Explorer'	18.00
Patron Anejo	20.00

Bottled beer & cider

Beer & Ciders

Lucky Saint (0.5%)	5.00
Monte Carlo Lager (4.8%)	6.50
Jubel Peach Session Lager (4%)	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 Brut (5.2%)	7.50

Soft drinks

Fever Tree Mixers (200ml) Tonic, Lemonade, Ginger Ale / Beer	3.00
Juices: Orange / Apple / Pineapple Pink Grapefruit / Cranberry / Tomato	3.50
Coca Cola / Coke Zero / Orangina	4.50
Kingsdown Spring Water Still / Sparkling	5.50

Please note that all spirits are served as 50ml measures
25ml available on request