



# Drinks Menu



## Cocktails £15

### **Martini**

Vodka: Sapling / Ramsbury / Belvedere / Grey Goose

Gin: Ramsbury / Gin Mare / Tanqueray 10 / Monkey 47

### **Bloody Mary**

Grey Goose, House Mary Mix, Tomato Juice

### **Margarita**

Patron Silver, Blend Triple Sec, Lime

### **Negroni**

Four Pillars gin, Antica Formula, Select Aperitivo

### **Old Fashioned**

Evan Williams Bourbon, Sugar, Angostura Bitters

### **Cosmopolitan**

Grey Goose Vodka, Blend Triple Sec, Cranberry Juice

### **French 75**

Pierre Mignon Champagne, Ramsbury Gin, Lemon Juice

### **Spicy Passion**

Bacardi Caribbean Spiced, Passion Fruit, Pineapple Juice

## Mocktails - £7.5

### **Elderflower Genever**

Lyre's London Dry,  
elderflower tonic

### **Peach Iced Tea**

Earl Grey, lemon,  
peach

### **Apple Highball**

Apple, elderflower,  
mint

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
Pierre Mignon, Grande Reserve, Champagne	France	NV	14.50

## White

175ml

'La Loupe' Grenache Blanc, Pays d'Oc	France	2024	8.50
Picpoul de Pinet, La Viste	France	2024	9.50
Babich Sauvignon Blanc, Marlborough	NZ	2025	12.00
Bourgogne Aligote, Maison Jaffelin	France	2023	13.00
Old Vine Reserve Chenin Blanc, Ken Forrester, Stellenbosch	SA	2024	13.50
By.OTT Blanc, Domaines Ott, Cotes de Provence	France	2022	14.50
Albariño, La Trucha, Rias Baixas	Spain	2024	15.00
Chablis, Jean-Marc Brocard	France	2024	18.00
Sancerre, Mercy Dieu, Domaine Bailly	France	2024	18.50

## Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2024	8.50
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2024	10.00
Recital Organic Domaine Gavoty, Cotes de Provence	France	2024	12.00
Chateau Miraval, Cotes de Provence Rose	France	2024	18.00

# Wines by the glass

## Red

175ml

Merlot 'Bonfaro Tinto', Vinho Regional Lisboa	Portugal	2023	8.50
Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2023	9.50
Rioja Crianza, Vina Salceda	Spain	2021	11.00
Cote du Rhone, Chateau Courac	France	2022	11.50
Chateau des Gravieres, Graves, Bordeaux	France	2022	12.50
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	13.00
Barbera d`Asti DOCG 'Rosso Fioco', Terradivino	Italy	2022	13.50
Pinot Noir, Roaring Meg, Central Otago	NZ	2022	16.00

## Coravin

125ml

Domaine OTT, Clos Mireille Rose, Cotes de Provence	France	2024	18.00
Costasera Amarone Classico, Masi	Italy	2020	22.00
Meursault, Domaine Michelot	France	2023	28.00
Château Pichon-Longueville, Réserve de la Comtesse, Pauillac	France	2011	32.00

# Wine by the bottle

## Sparkling

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
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	2024	29.00
Garnacha Rioja Rosado, Marques de Reinosa	Spain	2024	34.00
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2024	38.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2024	43.00
Recital Organic Domaine Gavoty, Cotes de Provence	France	2024	44.00
Yotes Court 'Best Turned Out' Pinot Meunier Rose, Kent	England	2022	64.00
Domaine Ott, Clos Mireille Rosé, Provence	France	2024	99.00
Chateau Miraval, Cotes de Provence Rosé	France	2024	71.00
<i>Magnum:</i>	France	2023	142.00
<i>Double magnum:</i>	France	2024	320.00
<i>Imperial:</i>	France	2021	650.00

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

## White wine

'La Loupe' Grenache Blanc, Pays d'Oc	France	2024	29.00
Catarratto, 'Contrade Bellusa', Sicily	Italy	2024	34.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2024	38.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2024	39.00
Cotes du Rhone, Villages Laudun	France	2023	44.00
Grüner Veltliner, 'Wagramer Selektion' Heiderer Mayer	Austria	2024	45.00
Babich Sauvignon Blanc, Marlborough	NZ	2025	46.00
Bourgogne Aligote, Maison Jaffelin	France	2023	47.00
Mahi Pinot Gris, Marlborough	NZ	2023	48.00
Old Vine Reserve Chenin Blanc, Ken Forrester, Stellenbosch	SA	2024	49.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	France	2023	52.00
Chinon Les Bondonnières, Couly-Dutheil	France	2023	53.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2023	54.00
By.OTT Blanc, Domaines Ott, Cotes de Provence	France	2022	57.00
Albariño, La Trucha, Rias Baixas	Spain	2024	58.00
Brogliá Gavi di Gavi, La Meirana	Italy	2024	59.00
Gewurztraminer DOC, Alto Adige, Colterenzio	Italy	2023	62.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2023	64.00
Chablis, Jean-Marc Brocard	France	2024	71.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2024	74.00
St. Veran, Chateau de Fuisse	France	2023	84.00
Riesling Grand Cru Kaefferkopf, Jean-Baptiste Adam	France	2020	99.00
Chateauneuf du Pape, Belle Amie, Guillaume Gonnet	France	2023	125.00
Meursault, Domaine Michelot	France	2023	165.00
Chassagne Montrachet 1er Cru 'Les Vergers' Domaine Marc Morey	France	2022	245.00

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## Red wine

Merlot 'Bonfaro Tinto', Vinho Regional Lisboa	Portugal	2023	29.00
Carignan, Vieilles Vignes, Mont Rocher, Languedoc	France	2023	33.00
Devlin's Mount Shiraz	Australia	2022	38.00
Rioja Crianza, Vina Salceda	Spain	2021	42.00
Cote du Rhone, Chateau Courac	France	2022	43.00
Chateau des Gravieres, Graves, Bordeaux	France	2022	45.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2024	46.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	47.00
Beaujolaais, Domaine de la Couvette	France	2023	48.00
Barbera d`Asti DOCG 'Rosso Fioco', Terradivino	Italy	2022	49.00
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 Montaguillon, Montage Saint-Emilion, Bordeaux	France	2020	71.00
Rioja Reserva, Vinedos Hontza	Spain	2020	79.00
Sichel, Margaux	France	2022	89.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	France	2019	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	2022	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
Sapling	13.00

## Gin

Ramsbury	13.00
Tanqueray 10	13.00
Four Pillars	14.00
Gin Mare	14.00
Monkey 47	15.00

## Liqueurs

Amaretto	10.00
Baileys	10.00
Blend Triple Sec	10.00
Drambuie	10.00
Frangelico	10.00
Grappa	10.00
Limoncello	10.00
Sambuca	10.00
Blend Coffee	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

Hennessy VS	11.00
Remy Martin VSOP	13.00
Calvados Berneroy VSOP	13.00
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:

Evan Williams	13.00
Woodford Reserve	15.00
Elijah Craig	18.00

## 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

Cazcabel Blanco / Honey / Coffee / Coconut	12.00
Cazcabel Reposado	14.00
Cazcabel Anejo	14.00
Patron Silver	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
Harbour Singlefin Lager (4%)	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 Rosé (3%)	7.50
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	3.50
Kingsdown Spring Water Still / Sparkling	5.00