



## *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 - £9.50

Pierre Mignon, Grand Reserve, Champagne NV - £13.50

Bellini / Bucks Fizz - £10.50

Kir Royale / Raspberry Royal - £13.50

## *Cocktails £15*

### **Martini / Gibson**

Vodka: Sapling / Ramsbury / Belvedere / Grey Goose

Gin: Sapling / Ramsbury / Bombay Citron Press / Tanqueray 10 / Monkey 47

### **Bloody Mary**

Grey Goose, house Mary mix, Tomato juice

### **Honey Sour**

Patron Silver, Cazcabel Honey, Lemon juice

### **Porto Negroni**

Four Pillars gin, Taylor's Tawny Port, Select Aperitivo

### **Maple Old Fashioned**

Evan Williams Bourbon, Maple Syrup, Angostura bitters

### **White Russian**

Grey Goose, Blend Coffee liquor, Cream

### **Grand Solage**

Calvados, Blend Triple Sec, Black Walnut Bitters

### **Godfather**

Dewar's White Label, Amaretto

### **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

# Wines by the glass

## Sparkling

125ml

Prosecco Brut, Argeo, Ruggeri	Italy	NV	9.50
Pierre Mignon, Grande Reserve, Champagne	France	NV	13.50

## White

175ml

Catarratto, 'Contrade Bellusa', Sicily	Italy	2023	8.50
Picpoul de Pinet, La Viste	France	2022	9.50
Babich Sauvignon Blanc, Marlborough	NZ	2023	12.00
Albariño, La Trucha, Rias Baixas	Spain	2023	14.00
Gewurztraminer DOC, Alto Adige, Colterenzio	Italy	2023	15.00
Chablis, Jean-Marc Brocard	France	2023	16.00
Sancerre, Mercy Dieu, Domaine Bailly	France	2022	17.00

## Rosé

175ml

Pierre et Papa Rosé, IGP Pays d'Herault	France	2023	8.50
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2023	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	2022	8.50
Bonfaro Tinto, Vinho Regional Lisboa (Vegan)	Portugal	2022	9.50
Chateau des Gravieres, Graves, Bordeaux	France	2019	11.00
Primitivo, Ruminat, Cantina Orsoga, Abruzzo	Italy	2023	11.50
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2022	12.00
Melipal Malbec, Agrelo, Mendoza	Argentina	2019	13.00
Salt & Stone Cabernet Sauvignon, Central Coast	USA	2020	15.00
Pinot Noir, Mohua, Central Otago	NZ	2018	16.00

## Wine by the bottle

### Sparkling

Prosecco Brut, Argeo, Ruggeri	Italy	NV	44.00
Pierre Mignon, Grande Reserve	France	NV	69.00
Roebuck Estates, Rosé de Noirs, Sussex	England	NV	85.00
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	2023	29.00
Garnacha Rioja Rosado, Marques de Reinosa	Spain	2023	34.00
Petit Rosé, Ken Forrester, Stellenbosch	S.Africa	2023	36.00
Vicoletto Sicilia Catarratto, Orange wine	Italy	2022	38.00
Recital Organic Rosé Dmne Gavoty, Cotes de Provence	France	2023	40.00
Domaine Ott, Clos Mireille Rosé, Provence	France	2022	99.00
Chateau Miraval, Cotes de Provence Rose	France	2023	65.00
<i>Magnum:</i>	France	2023	130.00
<i>Double magnum:</i>	France	2021	300.00
<i>Imperial:</i>	France	2021	650.00

## White wine

Catarratto, 'Contrade Bellusa', Sicily	Italy	2023	29.00
Vinho Verde, Loureiro, AB Valley Wines, Minho	Portugal	2023	34.00
Picpoul de Pinet, La Viste, Coteaux de Languedoc	France	2023	35.00
Grüner Veltliner, `Wagramer Selektion` Heiderer Mayer	Austria	2023	37.00
Cotes du Rhone, Villages Laudun	France	2023	38.00
Babich Sauvignon Blanc, Marlborough	NZ	2023	44.00
Pinot Grigio, Kellerei Kaltern Caldaro, Alto Adige	Italy	2023	45.00
Muscadet les Quinze Hommes, Domaine Jeremie Huchet	FR	2022	47.00
Brogli Gavi di Gavi, La Meirana	Italy	2023	51.00
Albariño, La Trucha, Rias Baixas	Spain	2023	52.00
Gewurztraminer DOC, Alto Adige, Colterenzio	Italy	2023	55.00
Petit F, Pouilly Fumé, Domaine Michel Redde et Fils	France	2022	57.00
Elgin Vintners Chardonnay, Cape South Coast	S. Africa	2023	61.00
Chablis, Jean-Marc Brocard	France	2023	64.00
Sancerre, "Mercy Dieu" Domaine Bailly	France	2022	67.00
St. Veran, Chateau de Fuisse	France	2022	74.00
Riesling Grand Cru Kaefferkopf, Jean-Baptiste Adam	France	2019	99.00
Chateauneuf du Pape, Belle Amie, Guillaume Gonnet	France	2021	125.00
Meursault, Domaineichelot	France	2022	155.00
Chassagne Montrachet 1er Cru 'Les Vergers' Domaine Marc Morey	France	2022	235.00

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	2022	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	2023	43.00
Rioja Crianza, Ramón Bilbao Edición Limitada	Spain	2020	43.00
Barbera d'Asti DOCG 'Rosso Fioco', Terradivino (Organic)	Italy	2022	44.00
Chateau des Gravieres, Graves, Bordeaux	France	2020	44.00
Beaujolais, Domaine de la Couvette	France	2021	45.00
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	57.00
Pinot Noir, Mohua, Central Otago	NZ	2018	59.00
Chateau Montaguillon, Montage Saint-Emilion, Bordeaux	FR	2020	71.00
Sichel, Margaux	FR	2020	85.00
Châteauneuf du Pape, Domaine du Grand Tinel, Rhone	FR	2018	99.00
Emeritus Russian River Valley Estate Pinot Noir, Sonoma	USA	2021	110.00
Château Musar, Serge Hochar, Bekaa Valley	Lebanon	2016	130.00
Gevrey Chambertin 'Creux Brouillard' Domaine de Belleville	FR	2018	150.00
Brunello, Fattoria dei Barbi, Riserva	Italy	2015	190.00

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

# Spirits

## Vodka:

Eristoff	11.00
Belvedere	13.00
Grey Goose	13.00
Grey Goose Essences	13.00
Ramsbury	13.00
Sapling	13.00

## Gin:

Ramsbury Estate	13.00
Saplings	13.00
Bombay Citron Press	13.00
Four Pillars	13.00
Tanqueray 10	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	16.00
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	12.00
Cazcabel Honey	12.00
Cazcabel Coffee	12.00
Cazcabel 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*

### Beers

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