

## DRAUGHT BEER AND CIDER (Available in the pub bar)

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Peroni Nastro Azzurro	5.5
Asahi Superdry	5.5
Meantime London Pale Ale	5.5
Aspall Cider	5.5

## TAP COCKTAILS

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Aperol Spritz	8.5
Aperol, Frizzenti Vino Frizzante, Soda, Grapefruit	
Mojito	8.5
Rum, Lime, Sugar, Soda, Mint	
Passion Fruit Martini	8.5
Vodka, Frizzenti Vino Frizzante, Passion Fruit, Lime, Vanilla, Soda	
Monthly Special – Please ask at the Bar	

## HOUSE COCKTAILS

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Jamaican Mule	8.5
Duppy Share Rum, Ginger Beer, Lime, Mint	
Negroni	9
Bombay Sapphire, Campari, Martini Riserva Rubino	
Tommy's Margarita	9
Altos Plata Tequila, Lime, Agave	
Espresso Martini	9.5
Absolut Vodka, Patron XO Café, Kahlua, Espresso, Vanilla	
Sloe Gin Fizz	9.5
Sipsmith Sloe Gin, Lemon, Sugar, Soda	
Le Grand Fizz	9.5
Grey Goose Vodka, St-Germain Elderflower Liqueur, Soda	

## HOUSE BOTANICALS

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Sipsmith Gin	9
Juniper, Thyme	
Brockmans Gin	9
Lavender, Grapefruit	
Opihr Gin	9
Cardamom, Orange	
Bosford Pink Gin	9
Pink Peppercorns, Strawberry	
Tanqueray Flor de Seville Gin	9
Cinnamon, Orange	

## SPIRITS & MIXERS

### GIN

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	Single	Double
Bombay Sapphire	7	8.5
Sipsmith London Dry	7.5	9
Brockmans	7.5	9
Ophir	7.5	9
Bosford Pink Gin	7.5	9
Tanqueray Flor de Seville	7.5	9

### VODKA

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	Single	Double
Absolut Vodka	7	8.5
Grey Goose L'Original	8.5	10

## PREMIUM TONIC

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Double Dutch	£1 additional to menu prices
Indian Tonic Water / Skinny Tonic Water / Cucumber and Watermelon / Pomegranate and Basil	

<b>RUM</b>	Single	Double
Bacardi Oakheart Spiced Rum	7	8.5
Bacardi Carta Blanca	7	8.5
Bacardi Carta Oro	7	8.5
Duppy Share Rum	7.5	9

<b>WHISKY / BOURBON / COGNAC</b>	Single	Double
Jack Daniels No 7	7	8.5
Jameson Irish Whisky	7	8.5
Woodford Reserve Bourbon	7.5	9
Bulleit Bourbon	7.5	9
Talisker 10 YO Single Malt	7.5	9
Martell VS	7	8.5

<b>SHOTS</b>	
Ramazotti Sambuca	5
Jägermeister	5
Black Fire Tequila	5
Altos Plata Tequila	6
Patron XO Café	6

<b>SPARKLING</b>	150 <sup>ML</sup>	Bottle
Prosecco Frizzante 'Adalina' Enrico Bedin, Veneto, Italy	7.5	32
Prosecco Frizzante Col Fondo DOC Organic, Tenuta Cirvanetta, Fidora, Veneto, Italy		39
Nyetimber Classic Cuvee West Sussex, England		60
Veuve Clicquot Brut, Yellow Label Champagne, France	15	75
Veuve Clicquot Rosé Champagne, France		85
Dom Perignon Champagne, France		220

<b>WHITE</b>	125 <sup>ML</sup>	175 <sup>ML</sup>	Bottle
Tarabilla Macabeo Galicia, Spain	4.5	6	24
The War Horse Chenin Blanc Stellenbosch, South Africa			26.5
Pinot Grigio 'Il Narratore' Veneto, Italy	5.25	7	28
Picpoul de Pinet 'Aigue Marine' Languedoc, France	6	7.75	31
Domaine A Deux Sauvignon Blanc Loire Valley, France	7	8.25	33
Gavi Guido Matteo Bosio, Piedmont, Italy			35
Chablis, Louis Robin, Burgundy, France			39

<b>ROSÉ</b>	125 <sup>ML</sup>	175 <sup>ML</sup>	Bottle
Mon Rosé de Montrose Cotes de Thongue, Languedoc, France	5.75	7.5	29.5

**ALLERGIES:** Please ask your bartender if you are allergic to any ingredients.

<b>RED</b>	125 <sup>ML</sup>	175 <sup>ML</sup>	Bottle
<b>Tarabilla Tempranillo</b> Galicia, Spain	4.5	6	24
<b>Rhanleigh Merlot</b> Robertson, South Africa	4.75	6.5	26
<b>El Buzo Pinot Noir</b> Valle de Leyda, Chile	5.25	7	28
<b>Montepulciano d'Abruzzo 'Era'</b> Organic, Abruzzo, Italy			29.5
<b>Botijo Rojo Garnacha</b> Bodegas Frontonio, Valdejalón, Spain			32
<b>Los Medanos Malbec</b> Organic, Bodega Vinocol, Mendoza, Argentina			35

<b>MAGNUMS</b>	Bottle
<b>Prosecco Spumante</b> Enrico Bedin, Veneto, Italy	75
<b>Mon Rosé de Montrose</b> Cotes de Thongue, Languedoc, France	65

<b>BIGGER BOTTLES</b>		
<b>Mon Rosé de Montrose</b> Cotes de Thongue, Languedoc, France	Jeroboam	130
<b>Mon Rosé de Montrose</b> Cotes de Thongue, Languedoc, France	Methusalem	260

<b>BOTTLED BEER</b>	
<b>Peroni Nastro Azzuro</b> Lager, Italy – 5.1%	4.85
<b>Peroni Nastro Azzuro</b> <sup>(GF)</sup> Lager, Italy – 5.1%	4.85
<b>Asahi Superdry</b> Lager, Tokyo – 5%	4.85
<b>Portobello Pilsner</b> Lager, Notting Hill – 4.1%	5
<b>Blue Moon</b> Wheat Beer, Montreal – 5.4%	5.5
<b>Meantime London Pale</b> Pale Ale, Greenwich – 4.3%	5
<b>Siren Yulu</b> Pale Ale, Berkshire – 3.8%	5.5
<b>Thornbridge AM:PM</b> Session IPA, Derbyshire – 4.5%	5.5
<b>Beavertown Neck Oil</b> Session IPA, Tottenham – 4.3% (CAN)	5
<b>Beavertown Gamma Ray</b> American Pale Ale, Tottenham – 5.4% (CAN)	5.5
<b>Brewdog Punk IPA</b> IPA, Aberdeenshire – 5.6%	5.5
<b>Brewdog Nanny State</b> Non Alcoholic, Aberdeenshire – 0.5%	5
<b>Umbrella Brewing</b> Ginger Beer, Holloway – 5%	5.5
<b>Sharp's, Doombar</b> Best Bitter, Cornwall – 4.3%	5.5
<b>Purity Mad Goose</b> Pale Ale, Warwickshire – 4.2%	5.5

<b>BOTTLED CIDER</b>	
<b>Aspall</b> Cider, Suffolk – 5.5%	5.5
<b>Rekorderlig 500<sup>ML</sup></b> Strawberry and Lime – 4%	5.5
<b>Rekorderlig 330<sup>ML</sup></b> Botanicals Basil and Peach – 4%	5

  

<b>SOFTS</b>	
<b>San Pellegrino</b> Lemon / Orange / Blood Orange	2.5
<b>Luscombe Drinks</b> Raspberry Crush / Hot Ginger Beer / Wild Elderflower Bubbly	3.5
<b>Big Tom Spiced Tomato Juice</b>	3
<b>Coca Cola</b> Regular / Zero / Diet	2.5
<b>Appletiser</b>	2.5
<b>Redbull</b>	3
<b>Eager Juices</b> Apple / Cranberry / Grapefruit / Pineapple	2.5