



Sharing COCKTAILS

Share a cocktail with your friends.
Ask our team about them! **From**

35

Choose from:

Strawberry Paloma

Prince's Peach

Limencello Spritz

Aperol Spritz

**Blood Orange & Peach
Sangria**

Supercolada

Non-Alcoholic



Fig & Orange Highball ----- **9**

Everleaf Forrest, Grenadine, Lemon & London Essence
Aromatic Orange & Fig Soda



Nogroni ----- **9**

Lyre's London Dry, Lyre's Italian Spritz, Lyre's Rosso



Raspberry & Cherry Blossom Spritz ----- **10**

Everleaf Mountain, Wild Idol Sparkling White, Raspberry



Crodino Non Ale Spritz ----- **9**

A refreshing alcohol-free alternative to the popular
Aperol Spritz

Bottomless Brunch

EVERY SATURDAY

ENJOY 90 MINUTES OF BUBBLES, MIMOSAS, CORONA,
APEROL SPRITZ OR ABSOLUT RASPBERRI PUNCH WITH A
MAIN BRUNCH DISH OF YOUR CHOICE





House

-  **Prince's Peach** ----- **13**
 Ron Santiago de Cuba Anejo, Absolut
 Passionfruit, Pineapple, Lime, London Essence
 White Peach & Jasmine Soda
-  **Strawberry Paloma** ----- **14**
 Altos Plata, Strawberry, Lime topped with
 London Essence Pink Grapefruit Soda
-  **Blood Orange & Peach Sangria** ---- **13.5**
 Malfy Arancia, White Wine, Lemon, London
 Essence White Peach & Jasmin Soda
-  **Tropical Picante** ----- **13.5**
 Altos Plata, Lime, Chilli, topped with
 Tropical Red Bull
-  **Supercolada** ----- **14.5**
 Ron Santiago de Cuba Añejo 11 Years Old,
 Coconut Cream, Lime, Pineapple, topped with
 Moët & Chandon Brut Impérial

Classics

-  **Passionfruit Martini** ----- **13**
 Absolut Vanilla, Passionfruit Liqueur,
 Passionfruit, Prosecco
-  **Spicy Margarita** ----- **13.5**
 Altos Plata, Triple Sec, Lime, Chilli, Agave
-  **Espresso Martini** ----- **13**
 Absolut, Kahlua, Espresso
-  **Negroni** ----- **12.5**
 Beefeater London Dry, Campari, Antica Formula
-  **Old Fashioned** ----- **12.5**
 Buffalo Trace Bourbon, Brown Sugar, Orange
 Bitters

Summer Spritzers

-  **Aperol Spritz** ----- **12.5**
 Aperol, Prosecco, Soda
-  **Limoncello Spritz** ----- **12.5**
 Limoncello Di Carpi, Prosecco, Soda
-  **Hugo Spritz** ----- **12.5**
 Absolut, Elderflower Liqueur, Prosecco, Soda,
 Mint & Lime
-  **Blackberry Spritz** ----- **12.5**
 Warners Blackberry, Prosecco, Soda

Sparkling ----- 125ml / Bottle

Prosecco Spumante, Ca' di Alte **9.25/39/** Magnum **75**
Veneto, Italy

Prosecco Rosé, Ca' di Alte **40**
Veneto, Italy

Rathfinny Classic Cuvée Brut **55**
Sussex, England

Moët & Chandon Brut Impérial **12/75/** Magnum **145**
Champagne, France

Moët & Chandon Rosé Impérial **90**
Champagne, France

Laurent-Perrier Rose **Bottle 110/** Magnum **235**
Champagne, France

White ----- 175ml / 250ml / Bottle

Custoza Bianco, Cantina Di Custoza **7.75/10.5/30**
Veneto, Italy

Vigonier IGP Pays D'OC, Château Fontarèche **8.5/11.5/33**
Languedoc, France

Pinot Grigio 'Terrapieno', Alpha Zeta **36**
Veneto, Italy

Chardonnay, Mandrarossa **38**
Sicily, Italy

Alvarinho Eschola, Quinta de Azevedo **9.5/13.5/40**
Minho, Portugal

Riesling 'Red Stone', Gunderloch **43**
Rheinhessen, Germany

Marlborough Sauvignon Blanc **11/15.5/45**
Framingham, New Zealand

'Lugarara' Gavi di Gavi, La Giustiniana **12/16.5/48**
Piemonte, Italy

'FiFi' Fiano, S.C Parnell, McLaren Vale **52**
South Australia

Chardonnay, Great Heart, Stellenbosch **13/18.25/54**
South Africa

Sancerre 'L'Indiscrete', Anthony Girard **62**
Loire, France

Chablis 'Saint Martin', Laroche **65**
Burgundy, France

Rosé ----- 175ml / 250ml / Bottle

Organic Rosado, Familia Castaño **7.75/11/32**
Murcia, Spain

Vondeling Rosé **9/12/35**
South Africa

Luberon Rosé, Famille Perrin **11/13/38**
Southern Rhône, France

'Calalenta' Rosato, Fantini **45**
Abruzzo, Italy

Whispering Angel **12.5/18.5/55**
Côtes de Provence, France **Magnum 100/Jeroboam 200**

Red ----- 175ml / 250ml / Bottle

Vinho Regional Lisboa Tinto **30**
Evaristo, Portugal

Nero d'Avola Nerello Mascalese, **7.5/11.5/33**
Borgo Selene
Sicily, Italy

Carmenère, Château Los Boldos **35**
Cachapoal Valley, Chile

Frappato Mandrarossa **Try Me Chilled!** **8.5/12.5/37**
Sicily, Italy

Malbec, Amalaya **9/13.5/40**
Calchaqui Valley Salta, Argentina

Pinot Noir, Three Lions **10/14.5/43**
Great Southern, Western Australia

Rioja Reserva, Izadi **10.5/15.25/45**
Rioja, Spain

Agiorgitiko, Kanakaris **47**
Peloponnese, Greece

Syrah, Whole Bunch, Gabriëlskloof **11.5/17.25/51**
Cape South Coast, South Africa

Valpolicella, 'Il Valpo', La Giuva **54**
Veneto, Italy

Fleurie, 'Indiegéne', Domaine Grégoire Hoppenot **58**
Beaujolais, France

Syrah, 'Plexus' Barrosa Valley **62**
South Australia

Beer & Cider

Draught Lager -----

Camden Hells Lager, Camden 4.6%	7.3
Stella Artois Lager, Belgium 4.6%	6.9
Mahou Lager, Spain 4.8%	7.25

Draught Craft -----

Camden Eazy Ipa London 5%	7.4
Jubel Craft Lager cut with Peach, London 4% GF/VE	7.2
Stone & Wood Pacific IPA, Australia 4.4%	7.5

Cider & Stout -----

Guinness Stout, Dublin 4.1%	7.3
Koppaberg Crisp Apple Sweden 4%	7

4 PINT PITCHERS AVAILABLE ON ALL DRAUGHT

Bottled Beers & Craft Cans -----

Corona Extra Lager, Mexico 4.5%	6
Stella Artois Gluten Free, Belgium 4.6% GF	5.75
Beavertown Neck Oil Session IPA, London 4.3%	6
Beavertown Gamma Ray APA, London 5.4%	6.25
Lefte Blonde Abbey Beer, Belgium 6%	6
Blue Moon Wheat Beer, Colorado 5.4%	6
Jubel Craft Lager, London 4% GF/VE Grapefruit	6
Corona Cero Lager, Mexico 0% AF	5.5
Lucky Saint Germany 0.5% LA IPA / Unfiltered Lager	5.5
Guinness 0.0 Stout, Dublin 0% AF	6
Days Pale Ale Scotland 0% AF	5.5

Bottled Cider -----

Kopparberg sweden	6.65
Strawberry & Lime 4% / Tropical 3.4% / Mixed Fruit 4%	

Hard Seltzer -----

White Claw	6.25 / 6 cans for 35
Natural Lime / Mango / Black Cherry	

(AF) Alcohol Free (LA) Low Alcohol (GF) Gluten Free (VE) Vegan