



GRELLE

# MARTINI & APERITIF SELECTION

---

## GRAPE £13

*G'vine Gin, Ciroc, Pisco, Lillet Blanc*

AROMATIC | DRY | FLORAL

## OLIVE £14

*Grey Goose, Tanqueray Ten, Noilly Prat  
Homemade Olive Brine, Olive Bitters, Oregano*

DRY | HERBAL | SAVOURY

## VESPER MARTINI £13.5

*Grey Goose, Lillet Blanc, Sipsmith Dry*

BOOZY | DRY

## 3 CITRUS £13.5

*Roku Gin, 3 citrus Oleo,  
Orange Bitters, Lime Juice*

ZESTY | SWEET | SOUR

## HIBISCUS £13.5

*Makers Mark, Hibiscus & Tonic cordial,  
Lillet Rose, Campari*

BITTER | SWEET | FLORAL

## TRUFFLE & HAZELNUT £19.5

*Cambridge Gin, Truffle, Hazelnut, Noilly Prat*

DRY | EARTHY | NUTTY

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*

# SIGNATURE COCKTAILS

---

## **GUAVA** £14

*Ketel One, Passion Fruit, Guava, Tonka Bean,  
Damoiseau Agricole Rum, Lime, Egg White*

TROPICAL | FRUITY | AROMATIC

## **BUBBLES & BERRIES** £14.5

*Tarquin's Rhubarb and Raspberry, Chambord,  
Blackcurrant, Prosecco, Candy floss*

FRUITY | MEDIUM SWEET | FIZZY

## **COCONUT** £15.5

*Johnnie Walker Black Label washed in Coconut Oil,  
Pressed Coconut Water, Pandan*

NUTTY | BUTTERY

## **RHUBARB & CUSTARD** £13

*Absolut Vodka, Vanilla, Rhubarb, Lillet Rosé*

SWEET | AROMATIC | LIGHT

## **QUINCE** £17

*G. Miclo Quince eau de vie, El Jimador Reposado, Lillet Blanc,  
Umeshu, Champagne Cordial, Membrillo Quince*

COMPLEX | MEDIUM SWEET | MELLOW

## **FLORAL** £14.5

*Botanist Gin, Butterfly Pea Flower, Chamomile,  
Fever Tree Elderflower Tonic*

FLORAL | REFRESHING | MEDIUM DRY

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout  
our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may  
not be suitable for guests with milk or egg allergies.*

# SIGNATURE COCKTAILS

---

## **BANANA PARFAIT** £14.5

*Havana 3, Havana 7, Caramel, White Miso, Banana*

SWEET | SALTED CARAMEL NOTES

## **MANGO** £12.5

*El Jimador Blanco Tequila, Del Maguey Vida Mezcal,*

*Mango, Lime, Lime Air*

FRUITY | SOUR | SLIGHTLY SMOKY

## **MELON** £13

*Grey Goose Essences Watermelon & Basil, Midori,*

*Yuzu, Elderflower & Pink Peppercorn*

FLORAL | SWEET | CITRUSY

## **ANANAS** £14.5

*Pisco ABA, Plantation Pineapple Rum,*

*Agave, Lime, Sparkling Tepache*

REFRESHING | FRUITY

## **BEETROOT** £15.5

*Arbikie Vodka, Beetroot Shrub, Absinthe,*

*Cherry Heering, Ginger Ale*

REFRESHING | HERBAL | FRUITY

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.*

*Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*

# DESSERT & AFTER DINNER COCKTAILS

---

## **SALTED CARAMEL** £12.5

*Chairman's Spiced Rum, Hazelnut, Salted Caramel,  
Creme Cacao, Double Cream*

SWEET | CREAMY | SPICED

## **CHARLOTTE** £14

*Tanqueray, Creme de Cassis, Lillet Blanc,  
Lemon Juice, Raspberry, Lemon tart*

SWEET | ZESTY

## **COFFEE & SUGARCANE** £14.5

*Flor de Caña 12 Year Rum, Espresso Coffee Cordial,  
Demerara, Pedro Ximenez Sherry, Antica Formula Vermouth*

RICH | STRONG | SWEET | DELICATE

## **BELLE HELENE** £15.5

*Remy Martin VSOP, Crème de Cacao, Blandy's Rich Madeira,  
Pear, Vanilla, Chocolate Bitters*

RICH | SWEET | STRONG

## **LYCHEE MARTINI** £13

*Haku Vodka, Lychee, Fresh Lemon, Martini Ambrato*

FRUITY | SWEET | CITRUSY

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout  
our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may  
not be suitable for guests with milk or egg allergies.*

# ALCOHOL-FREE COCKTAILS

---

## **SURF & TURF** (KCal 150) £10

*Everleaf Marine, Spirulina, Mint, Apple,  
Lemon Juice, Fever Tree Mediterranean Tonic*

MEDIUM SWEET | REFRESHING

## **KAFFIR SOUR** (KCal 123) £9.5

*Caleño Light and Zesty, Kaffir Lime,  
Pineapple, Lemon, Egg White*

FRUITY | ZESTY | AROMATIC

## **GRAPEFRUIT** (KCal 43) £11

*Everleaf Forest, Grapefruit, Lime, Agave,  
Fever Tree Blood Orange Soda*

BITTER | SWEET | CITRUSY

## **CALEÑO DARK N' STORMY** (KCal 103) £10

*Caleño Dark & Spicy, Fresh Lime Juice,  
Fever Tree Ginger Beer*

FIZZY | SPICY

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.*

*Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*

# UNFORGETTABLE CLASSICS

---

## **ADONIS** £12.5

Fino Sherry, Antica Formula Vermouth, Orange Bitters

## **SOUTHSIDE** £12.5

No3 Gin, Fresh Mint, Fresh Lemon

## **VIEUX CARRE** £16

Bulleit Rye, Remy Martin VSOP,  
Antica Formula Vermouth, D. Benedictine, Bitters

## **FRENCH 75** £15.5

Tanqueray, Fresh Lemon,  
Lanson Champagne Brut

## **HARVARD** £16.5

Remy 1738 'Accord Royal,  
Antica Formula Vermouth, Angostura Bitters

## **BLOOD & SAND** £14

Fettercairn Single Malt 12y, Fresh Orange Juice,  
Martini Rubino, Cherry Heering

## **PISCO SOUR** £12.5

Pisco, Fresh Lemon, Egg Whites, Bitters

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*

# UNFORGETTABLE CLASSICS

---

## **NAKED & FAMOUS £16**

Lost Explorer Espadin Mezcal, Aperol,  
Yellow Chartreuse, Lime Juice

## **BLOOD ORANGE PALOMA £15.50**

Casamigos Blanco Tequila, Grapefruit, Agave,  
Lime, Fever Tree Blood Orange Soda

## **CHANCELLOR £16**

Jura Single Malt 10yr, Noilly Prat Extra Dry,  
Grahams 10yr Port, Peychaud Bitters

## **TOMMY'S MARGARITA £16.5**

Don Julio Blanco, Organic Agave Syrup, Fresh Lime Juice

## **CHAMPAGNE COCKTAIL £19.5**

Remy Martin VSOP, Brown Sugar,  
Angostura Bitters, Lanson Champagne Brut

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout  
our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may  
not be suitable for guests with milk or egg allergies.*



## DESSERT WINES

---

		75ml
Grahams 10 years old, Tawny Port		12.00
<i>Porto, Portugal</i>		
Blandys Duke of Clarence 'Rich' Madeira		6.00
<i>Madeira, Portugal</i>		
WF Fernando De Castilla Pedro Ximenez		9.00
<i>Andalusia, Spain.</i>		

## CHAMPAGNE & SPARKLING WINES

---

	125ml	Bottle
Lanson, 'Père & Fils Brut', Reims, France	18.00	90.00
Lanson, 'Le Rosé', Reims, France	21.00	105.00
Laurent Perrier Rosé, Tours-sur-Marne, France	24.00	145.00
Nyetimber 'Classic Cuvée', West Sussex, England	17.00	75.00

## BOTTLED BEER & CIDER

---

<b>NOAM 'Bavaria Berlin' Unfiltered Lager 340ml</b>	7.00
Peroni Nastro Azzurro 330ml	6.00
Meantime London Lager 330ml	6.00
Peroni Gluten Free 330ml	6.00
Meantime London Pale Ale 330ml	6.00
Pilsner Urquell 330ml	6.00
Aspall Suffolk Cider 500ml	8.50
Peroni Libera 0.0% 330ml <i>(KCal 73)</i>	4.50
Big Drop Paradiso Citra IPA 0.5% 330ml <i>(KCal 59)</i>	6.00

## SPIRITS

---

<b>GIN</b>	<i>50ml</i>
Cambridge Dry	9.50
Cambridge Japanese	14.50
Cambridge Truffle	19.50
Haymans Old Tom	8.50
Hendricks	9.50
Hendricks Neptunia	10.50
Gin Mare	11.00
G'Vine Floraison	11.00
G'Vine Nouaison	12.00
Ki No Bi Kyoto dry	14.00
Malfy Arancia	8.00
Malfy Limone	8.00
Malfy Rose	8.00
Mirabeau Dry Rose	10.00
Monkey 47	15.50
No. 3 London Dry	11.50
Roku	9.00
Sipsmith	9.00
Sipsmith Lemon	9.00
Tanqueray 43	8.00
Tanqueray Flor de Sevilla	9.00
Tanqueray 10	10.00
Tarquin's Cornish	10.00
Tarquin's Strawberry & Lime	14.50
Tarquin's Blackberry	14.50
Tarquin's Rhubarb & Raspberry	14.50
The Botanist	10.00
Villa Ascenti	11.00
Arbikie 'NÀDAR' Gin	11.00

## SPIRITS

---

<b>VODKA</b>	<i>50ml</i>
Absolut Citron	7.50
Absolut Vanilla	7.50
Absolut Mandarine	7.50
Absolut Elyx	10.00
Grey Goose	9.00
Grey Goose Essences Strawberry & Lemongrass	9.00
Grey Goose Essences Watermelon & Basil	9.00
Grey Goose Essences White Peach & Rosemary	9.00
Chase	11.50
Ciroc	9.50
Ketel One	8.00
Konik's Tail	10.00
Sauvelle	10.00
Stolichnaya Elit	11.50
Suntory Haku	10.50
Zubrowka Bison Grass	7.50
Arbikie 'NÀDAR' Vodka	10.00

## SPIRITS

---

### TEQUILA & MEZCAL

	<i>50ml</i>
Casamigos Blanco	18.00
Casamigos Reposado	20.00
Casamigos Anejo	22.00
Cazcabel Café	9.50
Don Julio Blanco	16.00
Don Julio Reposado	17.50
Don Julio Anejo	19.50
Don Julio 1942	57.50
El Jimador Blanco	7.50
El Jimador Reposado	9.50
Olmecca Altos Plata	9.50
Clase Azul 'Plata'	28.00
Clase Azul Reposado	40.00
KAH Blanco	10.50
Casa Dragones 'Blanco'	18.50
Amores 'Espadin Joven' Mezcal	12.50
Lost Explorer Mezcal Espadin	16.00
Del Maguey Vida Mezcal	13.50
Mezcal Ilegal Joven	14.00
Mezcal Ilegal Reposado	17.50

## SPIRITS

---

<b>RUM</b>	<i>50ml</i>
Appleton Estate Signature Blend	7.50
Diplomatico Reserva Exclusiva	12.00
Havana 3yrs	8.00
Havana 7yrs	9.00
Havana Club Especial	7.50
Havana Club Seleccion de Maestros	15.50
Havana Club Spiced	8.00
Chairmans Spiced	8.00
Flor De Cana 12yr	10.50
Koko Kanu Coconut	7.50
Mount Gay Black barrel	12.50
Mount Gay XO 'Cask Strength' 50th Anniversary	14.00
Ron Zacapa 23	18.00
Ron Zacapa XO	33.50
Wray & Nephew Overproof	9.50
Yaguara 'Branca' Organic Blue	10.00
Leblon Cachaça	11.50
Angostura '1919'	10.00
Chairmans Spiced	7.50
El Dorado 8yo	8.00
El Dorado 12yo	11.00
El Dorado 15yo	15.00
Plantation Trinidad 'Overproof' Dark	10.00
Plantation Barbados 'Grand Reserve' 5yr	8.50
Plantation Stiggin' Fancy Pineapple	11.50
Plantation Barbados XO '20th Anniversary'	14.50
Trois Rivières Blanc Agricole Blanc	7.50
Damoiseau Rhum Agricole Blanc	7.50
Damoiseau Pink Guava	7.50
Santa Teresa 1796	14.00
Brugal 1888 Reserva	15.00

## SPIRITS

---

<b>APERITIF &amp; LIQUEURS</b>	<i>50ml</i>
Aperol	7.50
Italicus Rosolio di Bergamotto	10.50
Noilly Prat Extra Dry Vermouth	6.00
Martini Ambrato	8.00
Martini Rubino	8.00
Campari	7.50
Carpano Antica Formula	14.50
Fernet Branca	10.50
Lillet Blanc	7.50
Amaretto Disaronno	7.50
Baileys Original	7.50
Chambord	8.50
Cointreau	8.50
Grand Marnier	10.50
Drambuie	10.50
Frangelico	8.50
Jagermeister	7.50
Luxardo Maraschino	10.50
Sambuca Molinari	7.50
Luxardo Limoncello	7.50
La fee Absinthe NV Verte	7.50
Pernod	8.00
Benedictine	8.50
Chartreuse Green	11.50
Chartreuse Yellow	10.50
Gabriel Boudier Lychee	7.50
Gabriel Boudier Apricot Brandy	7.50
Pimm's No.1	7.50

# SPIRITS

---

<b>IRISH WHISKEY</b>	<i>50ml</i>
RedBreast 12yo	14.50
Roe & Co Irish	10.50
Slane Irish	8.50
Green Spot	12.00
Jameson Irish	8.50
Jameson Black Barrel	11.50

<b>JAPANESE WHISKY</b>	<i>50ml</i>
Suntory Toki	10.50
Nikka from the barrel	16.00
Hibiki Harmony	19.00
Hibiki 21yo	194.00
Yamazaki 12yo	31.00
Yamazaki 18yo	146.00

<b>AMERICAN WHISKEY</b>	<i>50ml</i>
Bulleit Bourbon	9.50
Bulleit Bourbon 10yo	13.00
Bulleit Rye	11.00
Blantons Single Barrel	13.50
Maker's Mark Bourbon	8.50
Maker's Mark D&D private selection	21.50
Woodford Rye	14.50
Woodford Reserve	10.50
Woodford Reserve Double Oaked	16.00
Jack Daniels	8.50
Jack Daniels Tennessee Apple	8.50
Jack Daniels Gentleman Jack	10.50
Jack Daniels Single Barrel	11.00
Jack Daniel Tennessee Honey	8.50
Lot40 Canadian Rye	9.00
Sazerac Straight Rye 6yo	10.50

# SPIRITS

---

<b>SCOTCH WHISKY</b>	<i>50ml</i>
Ardbeg 10yo	13.50
Balvenie 14yo Caribbean Cask	16.50
Balvenie 12yo Doublewood	12.00
Bowmore 12yo	12.00
Bowmore 15yo	17.50
Bowmore 18yo	26.50
Copper Dog Speyside	10.50
Chivas Regal 12yo	7.50
Chivas Regal 18yo	19.00
Chivas Regal Royal Salute 21yo	35.00
Dalmore 12yo	14.50
Dalmore 15yo	20.00
Dalmore 18yo	31.00
Dalmore Port Wood malt	19.50
Dalmore King Alexander III	54.00
Fettercairn 12yr	12.50
Glenfiddich 12yo	10.00
Glenlivet 12yo	10.00
Glenlivet Caribbean Reserve	11.00
Glenmorangie 10yo	10.00
Glenmorangie 18yo	26.00
Jura 10yo	11.50
Johnnie Walker Black Label	9.00
Johnnie Walker Green Label	13.00
Johnnie Walker Gold Reserve	14.00
Johnnie Walker Blue Label	52.00
Laphroaig 10yo	12.00
Lagavulin 16yo	24.00
Macallan Double Cask 12yo	16.00
Macallan 12yo Sherry Oak	17.00
Macallan 15yr	37.00
Macallan 18yo Sherry Oak	65.00
Oban 14yo	26.00
Talisker 10yo	14.00



# SPIRITS

---

<b>BRANDY</b>	<i>50ml</i>
Pisco ABA	10.50
Ysabel Regina PX	13.50

<b>COGNAC</b>	<i>50ml</i>
Remy Martin VSOP	12.00
Remy Martin 1738	15.00
Remy Martin XO	43.00
Remy Martin Louis XIII 15ml	95.00
Remy Martin Louis XIII 25ml	145.00
Remy Martin Louis XIII 50ml	275.00
Hennessy Paradise Rare	275.00

<b>CALVADOS</b>	<i>50ml</i>
Calvados Pere Magloire VSOP	11.00
Dupont Hors d'Age VSOP	21.50

<b>FRUIT EAU DE VIE</b>	<i>50ml</i>
G. Miclo Poire Williams	10.50
G. Miclo Quince	11.00

<b>GRAPPA</b>	<i>50ml</i>
Nonino Grappa Tradizione	9.50
Nonino Grappa Antica Cuvee	13.00
Nonino Grappa Il Moscato	11.00

## SOFT DRINKS & MIXERS

---

Fever Tree Indian Tonic Water 200ml <i>(KCal 40)</i>	3.00
Fever Tree Elderflower Tonic Water 200ml <i>(KCal 38)</i>	3.00
Fever Tree Refreshingly Light Tonic 200ml <i>(KCal 30)</i>	3.00
Fever Tree Mediterranean Tonic 200ml <i>(KCal 72)</i>	3.00
Fever Tree Lemonade 200ml <i>(KCal 50)</i>	3.00
Fever Tree Ginger Ale 200ml <i>(KCal 48)</i>	3.00
Fever Tree Ginger Beer 200ml <i>(KCal 80)</i>	3.00
Fever Tree Soda Water 200ml <i>(KCal 0)</i>	3.00
Coca Cola 200ml <i>(KCal 91)</i>	3.50
Diet Coke 200ml <i>(Kcal 29)</i>	3.50
Coca Cola 0 200ml <i>(KCal 27)</i>	3.50
Eager Apple Juice <i>(KCal 90)</i>	3.50
Eager Pineapple Juice <i>(KCal 103)</i>	3.50
Eager Cranberry Juice <i>(KCal 20)</i>	3.50
Turner Hardy & Co Pure Tomato Juice <i>(KCal 63)</i>	5.75
Freshly Squeezed Orange Juice <i>(KCal 115)</i>	5.75
D&D Decantae Still Water 750ml	5.00
D&D Decantae Sparkling Water 750ml	5.00

# HOT DRINKS

---

## COFFEE

Espresso <i>(KCal 32)</i>	3.20
Double Espresso <i>(KCal 65)</i>	3.80
Americano <i>(KCal 65)</i>	3.80
Cappuccino <i>(Semi: KCal 152   Soya: KCal 137   Oat: KCal 180)</i>	3.80
Latte <i>(Semi: KCal 152   Soya: KCal 137   Oat: KCal 180)</i>	3.80
Flat White <i>(Semi: KCal 161   Soya: KCal 149   Oat: KCal 183)</i>	3.80
Mocha <i>(Semi: KCal 210)</i>	3.80
Hot Chocolate <i>(Semi: KCal 271)</i>	3.80

## TEA & INFUSION

English Breakfast <i>(KCal 0)</i>	3.80
Earl Grey <i>(KCal 0)</i>	3.80
Moroccan Mint <i>(KCal 0)</i>	3.80
Apple & blackcurrant <i>(KCal 0)</i>	3.80
English Breakfast Decaffeinated <i>(KCal 0)</i>	3.80
Hunan Green Tea <i>(KCal 2)</i>	3.80
Fresh Mint <i>(KCal 2)</i>	3.80
Chamomile <i>(KCal 0)</i>	3.80

*Should you have any dietary requirements, including allergies or intolerances, please ask your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Adults need around 2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.*