**WINES - 1/2** 

COCKTAILS - 3

NON-ALCOHOLIC - 4

**SPIRITS** - 5/6/7

VERMOUTHS/ LIQUEURS - 8

BEER - 9

SOFT DRINKS / HOT DRINKS - 10

### WINES

SPARKLING	G	С	В
Prosecco 'Argeo' Ruggeri, Italy NV	8		38
Montaudon Brut Tradition Champagne, France NV	15		89
Hattingley Classic Reserve Hattingley, England NV			96
Veuve Clicquot Yellow Label Brut Champagne, France NV			139
Veuve Clicquot Brut Rosé Champagne, France NV			169
Krug Grand Cuvee Brut Champagne, France NV			456
WHITE	G	С	В
Cortese Amonte Cantine Volpi, Italy 2023	9	25	37
QL Vinho Verde Quinta da Lixa, Portugal, 2022	10	28	42
Soave 'Sella' DOC Casa Sartori, Italy, 2023			43
Chardonnay Le Pianure, Italy, 2023	12	32	49
Pinot Grigio Puiatti, Italy, 2023	14	37	55
Gavi di Gavi 'Rovereto' Picollo, Italy, 2022	14	38	57
Assyrtiko Kir-Yianni, Greece, 2023			62
Albarino Martin Codaux, Spain, 2023			67
Sancerre Franck Millet, France, 2023			82
Chablis Tricon, France, 2023			87
Meursault Gaunoux, France, 2022			158

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Wines are served by glass at 175ml, Champagne at 125ml and spirits at 50ml. Wine is also available in 125ml serving and spirits are available in 25ml & 35ml serving upon request. Beer is available in half pint upon request.

### WINES

ROSE & ORANGE	G	С	В
Pinot Grigio Rosé Via Nova, Italy, 2023	9	25	37
Cotes de Provence 'Domaine de l'amour' La Vidaubanaise, France, 2023	13	35	52
Viognier Principaute Orange Janasse, Rhone, France, 2023			73
RED	G	С	В
Primitivo Boheme, Italy, 2023	9	25	38
Pinot Noir Les Mougeottes, Languedoc, France, 2022	11	28	43
Crasto Quinta do Crasto, Portugal, 2023			48
Rioja Crianza 'Vina Salceda' Puenta de Salceda, Spain, 2020	12	33	50
Beaujolais Villages Louis Tête, France, 2022			55
Chianti Podere della Filandra Buccianera, Italy, 2022	15	41	62
Nebbiolo d'Alba Marne Brune, Italy, 2021			79
Malbec 'Signature' Susanna Balbo, Argentina 2021			85
Amarone 'Valpantena' DOCG Bertani, Italy, 2021			149
Barolo 'Garretti' La Spinetta, Italy, 2020			158
Nuit Saint George Joseph Drouhlin, France, 2022			226

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### COCKTAILS

#### CLASSICS & TWISTS

Americano Antica Formula, Campari, London Essence Soda	15
Limoncello Spritz Limoncello, London Essence Soda, Prosecco	15
Raspberry & Peach Adonis Cocchi Americano, Raspberry, Peach, Dry Vermouth, Fino Sherry	16
Hemingway Daiquiri Havana 3 Rum, Maraschino, Grapefruit, Lime	15
Eastside Plymouth Gin, Italicus Bergamot, Mint, Cucumber, Lime	15
Spiced Paloma Ojo de Dios Mezcal, Agave, Citrus, London Essence Grapefruit Sofa, Smoked Paprika Salt	16
Godfather Chivas 12, Amaretto Disaronno, Maraschino Cherry	15

## COCKTAILS

#### MARTINI

Vesper Absolut Blue Vodka, Beefeater, Noilly Prat Vermouth	15
Gibson Beefeater Gin, Pickled Onion	15
Martinez Malfy Original, Punt e Mes Vermouth, Maraschino, Orange Bitters	15
Champagne Martini Absolut Elyx, Champagne reduction, Noilly Prat, Orange Bitters	16

#### NON-ALCOHOLIC

Holmes Made Lemonade Butterfly pea tea, citrus, soda	10
Enola Mixed berries, cranberry, apple & lemon juice	11
Watson's Secret Seedlip Grove, grapfruit, thyme, soda	12.5

#### **VODKA**

Absolut Original	12
Absolut Vanilla	12.5
Ketel One	12.5
Belvedere	13
Grey Goose	14
Absolut Elyx	14
Konik's Tail	15

#### GIN

Beefeater	12
Sipsmith	14
Plymouth	14
Malfy Rosa	14.5
Hendrick's	15
Tanqueray No. 10	15
Malfy Originale	15
Gin Mare	15.5
Monkey 47	16

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#### RUM

Havana Club 3YO	12
Havana Club 7YO	13
Havana Club Spiced	13
Don Papa	14
Diplomatico Reserva	15
Zacapa No. 23	21

#### AGAVE

Olmeca Altos Plata	12
Olmeca Altos Reposado	15
Patron Silver	15
Don Julio Añejo	19
Ojo de Dios Espadin Mezcal	17

#### COGNAC

Martell VS	13
Martell VSOP	16
Martell XO	26

#### **SCOTCH**

JW Red Label	12
Chivas 12yo	13.5
JW Black Label	14.5
Laphroaig	14.5
Glenlivet 12yo	15
Oban	19
Chivas 18yo	22
JW Blue Label	42

### **BOURBON & RYE**

Jack Daniel's	12.5
Bulleit Rye	13
Woodford Reserve	13.5
Woodford Double Oaked	19

#### WHISKEY

Jameson Irish Whiskey	12
Nikka From The Barrel	17
Hibiki Harmony	20
Suntory Yamazaki 12yo	35

#### **VERMOUTH / AMARI**

Campari	11
Aperol	11
Martini Rosso	11
Lillet Blanc	11
Punt e Mes	11
Cocchi Americano	11
Antica Formula	11
Noilly Prat	11
Fernet Branca	11
Montenegro	11
LIQUEUR	
Pimm's No. 1 Cup	11
Luxardo Limoncello	11
Luxardo White Sambuca	11
Kahlua	11
Grand Marnier	11
Bailey's	11
Cointreau	11
Disaronno Amaretto	11
Chambord	11
Italicus Bergamot	11

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### **BEER**

#### **BOTTLED BEER & CIDER**

Peroni	6.5
Peroni GF	6.5
Prime Time IPA	7.5
Sassy Cidre	7.5
Lucky Saint 0.5%	5.5

#### DRAUGHT BEER

Madri Lager	4.5/ 7.5
Staropramen Lager	4.5/ 7.5
Atlantic Pale Ale	4.5/ 7.5

## SOFT DRINKS

#### COLD DRINKS

Juices	4.1
Strathmore Still / Sparkling	4.8
London Essence Tonic Water	5
London Essence Ginger Beer	5
London Essence Soda Water	5
London Essence Pink Grapefruit Soda	5
London Essence Jasmine & Peach Soda	5
London Essence Lemonade	5
Coca Cola	5.5
Diet Coke	5.5

### TEA & COFFEE

#### HOT DRINKS

Espresso	2.9
Double Espresso	3.9
Latte	4.1
Americano	4.1
Cappuccino	4.4
Hot Chocolate	4.65

#### GOOD & PROPER TEA

English Breakfast	4.1
Earl Grey	4.1
Jasmine Tea	4.6
Golden Chamomile	4.6
Lemon & Ginger	4.6
Peppermint	4.6

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