

White wines

	Glass	Bottle		Bottle
<b>Pinot Grigio</b> , Calusari, 2024, Romania	<b>9</b>	<b>37</b>	<b>Sancerre Blanc</b> , Dom. Noel et Jean-Luc Raimbault 2023, France	<b>52</b>
<b>Chenin Blanc</b> , Bantry Bay 2024, South Africa	<b>8</b>	<b>29.5</b>	<b>Viognier</b> , Baron de Baussac, 2023, France	<b>38</b>
<b>Sauvignon Blanc</b> Lobster Reef, Marlborough 2024, New Zealand	<b>11.5</b>	<b>49.5</b>	<b>Chardonnay</b> , Journeys End V1, Stellenbosch, South Africa 2023	<b>49</b>
<b>Tempranillo</b> , Pasos de la Capula, Viura, 2024, Spain	<b>8</b>	<b>29.5</b>	<b>Chablis</b> , Dom. Fournillon 2021, France	<b>54</b>
<b>Gavi</b> , DOCG, Ricossa 2025, Italy		<b>47.5</b>	<b>Rioja Blanco</b> , Navajas Joven, Bodega, 2023, Spain	<b>41.5</b>
<b>Picqpoul de Pinet</b> Les Grands Bouillons AOP, 2024, France		<b>39.5</b>	<b>Vinho Verde</b> Lua Nova 2024, Portugal	<b>36.5</b>
<b>Sauvignon Blanc</b> , Kokako Marlborough, 2024, New Zealand		<b>46.5</b>	<b>Gruner Veltliner</b> , Winzer Krems, Lossterrassen, 2021, Austria	<b>45</b>

Rosé wine

	Glass	Bottle		Bottle
<b>Miraval Rosé de Provence</b> 2024, France	<b>13.5</b>	<b>56</b>	<b>Dom. Gayda</b> , La Minuette Organic Rosé 2024 IGP Pays d'Oc, Cert. Organic	<b>48</b>

Dessert wine

	Glass	Bottle		Glass	Bottle
<b>Monbazillac</b> , Domaine de L'Ancienne Cure 2022, France	<b>8.5</b>	<b>28</b>	<b>Grahams Port</b> , 2023 Portugal	<b>8.5</b>	<b>28</b>

Vintages may vary.

Sparkling wine & champagne

<b>Prosecco Le Altane DOC Extra Dry</b> <i>n/v - ITALY</i> this delicate prosecco has gentle floral aromas and apple fruit on the palate with hints of flower and honey. crisp and well balanced. perfect on its own or with salad and fish. <b>Bottle 46    Glass 9.5</b>	<b>Joseph Perrier Brut</b> <i>n/v - FRANCE</i> complex aromas of apple and pear, it has a refreshing crisp taste, but is supple and round with a refreshing finish. <b>Bottle 77    Glass 13</b>	<b>Rosé Prosecco Della Vite Millesemato</b> <i>- ITALY</i> elegant, pale coral pink in colour with an aromatic nose of freshly crushed wild berries and rhubarb. a bright, clean palate with delicate fruit flavours balanced by a creamy texture and fine bubbles, leading to a long, smooth finish. <b>Bottle 52    Glass 11.5</b>	<b>Bollinger Special Cuvée, Champagne</b> <i>n/v - FRANCE</i> an old ‘ab fab’ favourite. long and with a lovely texture. great character and appeal. <b>Bottle 98</b>
<b>Nyetimber Classic Cuvee</b> – <i>ENGLAND</i> pale gold and gentle fine bubbles, complex aromas with honey, almond and baked apple. <b>Bottle 58</b>	<b>Laurent Perrier Rosé, Champagne</b> <i>n/v - FRANCE</i> the undisputed star of the pink fizz market, laurent-perrier rosé remains no.1 in the pink champagne stakes thanks to its consistently appealing light, elegant fruit and delicate flavour. <b>Bottle 125</b>	<b>Taittinger Brut, Champagne</b> <i>n/v - FRANCE</i> a stunning champagne with flavours of fresh fruit and honey. aged for three to four years in the cellars. <b>Bottle 84</b>	<b>Veuve Cliquot Brut, Champagne</b> <i>n/v - FRANCE</i> the first sip delivers all the freshness and forcefulness so typical of the yellow label with a symphony of fruit tastes following on. <b>Bottle 89</b>
<b>Charmat, Flint Vineyards</b> , – <i>ENGLAND</i> crisp, bright, and refreshing sparkling wine with fine bubbles and notes of lemon, pear, green apple, and floral hints. <b>Bottle 49</b>	<b>Cremant de Bourgogne Brut Blanc</b> <i>Sanchargny, Extatic - FRANCE</i> aromas of almond and butter with fragrant white blossom and tangy citrus palate. <b>Bottle 52</b>		<b>Dom Perignon, Champagne</b> - <i>FRANCE</i> exceptional depth, richly textured and great when aged. <b>Bottle 255</b>
			<b>Non-alcoholic Rosé Prosecco Della Vite Zero.</b> <i>ABV 0.37%</i> from grenache grapes

Around the world

<b>Margarita (Mexico)</b> <b>14</b> tequila and cointreau shaken with fresh lime juice, complete with a salt rim. invented in 1938 by carlos “danny” herrera at his restaurant rancho la gloria, near tijuana	<b>Long Island Iced Tea</b> <b>14.5</b> vodka, gin, white rum, tequila & cointreau, shaken with lemon juice topped with cola. created in the 1920 prohibition era and perfected in the 1970s
<b>Cuba Libre (Cuba)</b> <b>10.5</b> muddled lime, sugar and dark rum topped with cola. created at the turn of the 20th century in havana – “free cuba!”	<b>Cosmopolitan</b> <b>12.5</b> citron vodka shaken with cointreau, lime and cranberry juices, then finished with orange zest
<b>Manhattan (USA)</b> <b>9.5</b> rittenhouse rye, sweet vermouth, maraschino liqueur and angostura bitters. originating at the manhattan club in new york city in the early 1870s	<b>Mojito</b> <b>14.5</b> may well have been invented in the cuban sugar cane fields in the 19th century. white rum, mint, lime juice, demerera sugar, topped with soda
<b>Indian Summer (India)</b> <b>9.5</b> brandy mixed with pineapple juice, maraschino liqueur, curacao and angostura bitters and grenadine. popular with the english living in east india	<b>Appletini</b> <b>10.5</b> a classic neo-martini: vodka, apple liqueur and cointreau, served straight up for a purer taste
<b>Caipirinha (Brazil)</b> <b>11.5</b> the national cocktail of brazil, this is a simple yet stunning classic. lime, sugar and cachaca, the brazilian spirit distilled straight from fresh sugar cane juice, churned over crushed ice	<b>The Vesper Martini</b> <b>12.5</b> famously ordered by james bond in the 1953 book casino royale, described by mr bond as three measures of gordon’s, one of vodka, half a measure of lillet. shaken very well until it’s ice-cold, with a large thin slice of lemon-peel
<b>Pimm’s Cup Cocktail (England)</b> <b>10.5</b> pimm’s, lemonade, soda, citrus fruits and cucumber	<b>House Martini</b> <b>12.5</b> absolut vodka or beefeater gin – choose dry, twist or dirty.
<b>French Martini (France)</b> <b>13.5</b> vodka, chambord and pineapple juice shaken hard with a healthy froth.1980s deliciously sweet cocktail created to bring france’s chambord liqueur to life	<b>Corpse Reviver #2</b> <b>10.5</b> from the savvy book of cocktails, this is an excellent martini variant originally designed as a pick me up. gin, lillet blanc, cointreau, lemon juice and bitters, served straight up in an absinthe rinsed glass
<b>Bellini (Italy)</b> <b>12.5</b> the perfect mix of prosecco and peach puree. the bellini was invented by giuseppe cipriani, founder of harry’s bar in venice	<b>Basil Grande</b> <b>10.5</b> a delicious red fruit mix of strawberries, raspberry liqueur, vodka, fresh basil and ground pepper, shaken with cranberry juice
<b>Moscow Mule (Russia)</b> <b>11.5</b> muddled lime, sugar and vodka, topped with ginger beer. this tangy cocktail became a major craze in the 1950s paying homage to russia’s signature drink	<b>Espresso Martini</b> <b>14.5</b> ‘make a drink to wake me up’, said one of barman dick bradshaw’s customers in the 1980s. vodka, coffee liqueur and an espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!
<b>Singapore Sling (Singapore)</b> <b>12.5</b> plymouth gin, dom benedictine, cointreau, cherry liquer, pineapple juice, grenadine and angostura bitters. the famous raffles hotel cocktail created by ngiam tong boon, a hainanese bartender working at the long bar	<b>Penicillin</b> <b>10.5</b> originally created by new york bartender sam ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.
<b>Toberlerone (Australia)</b> <b>13.5</b> frangelico, khalua and baileys mixed with cream. created in 2003 by simon difford in sydney, it’s the perfect dessert in a glass	<b>Old Fashioned</b> <b>13.5</b> a true “cocktail” designed to soften the alcoholic bite while bringing the best out of the quality buffalo trace. slowly stirred with sugar, angostura bitters, orange zest and ice
<b>Japanese Slipper (Japan)</b> <b>10.5</b> midori, cointreau and lemon juice, shaken and garnished with a maraschino cherry. created in 1984 by jean-paul bourguigno, using japan’s signature melon liquer	<b>Whiskey Sour</b> <b>11.5</b> it’s tough to beat the original sour: bourbon, lemon juice , sugar, bitters, and egg white shaken hard and served frothing on the rocks
<b>Dark and Stormy (Bermuda)</b> <b>12.5</b> close your eyes and this tall and refreshing mix of gosling’s dark rum, lime juice, angostura bitters and ginger beer takes you back to the caribbean	<b>Mai Tai</b> <b>11.5</b> a tangy and refreshing classic of golden rum, grand marnier, apricot liqueur, almond syrup, fresh lime and pineapple juice shaken hard
<b>Pisco Sour (Peru)</b> <b>10.5</b> created in cerro de pasco after running out of whiskey. muscat grape brandy, lime juice, sugar syrup, shaken with egg white and bitters	<b>Sazerac</b> <b>10.5</b> one of the oldest cocktails in the world, we make this new orleans classic the original way: remy martin vs, sugar and peychaud’s bitters are gently stirred then served with an absinthe wash

Red wines

	Glass	Bottle		Bottle
<b>Malbec</b> , Romero Gonzalez 2024, Argentina	<b>9</b>	<b>38.5</b>	<b>Montepulciano d’Abruzzo</b> La Deliziosa, 2023, Italy	<b>37.5</b>
<b>Tempranillo</b> Castillo de Mureva, Castilla, Spain, Organic 2023	<b>8</b>	<b>29.5</b>	<b>Cabernet Shiraz</b> , Hartenberg Stellenbosch, 2021, South Africa	<b>44.5</b>
<b>Rioja</b> , Conde De Castile Reserva, 2019, Spain	<b>9.5</b>	<b>44.5</b>	<b>Pinot Noir</b> , Calusari 2022, Romania, Vegan	<b>36.5</b>
<b>Merlot</b> , Crescendo, 2024 Italy		<b>35</b>	<b>Don David</b> , Reserva Malbec El Esteco, 2023, Argentina	<b>42</b>
<b>Shiraz</b> , Protea Anthonij Rupert Wyne 2021, South Africa		<b>39</b>	<b>Le Sabounet Rouge NV</b> , Roger Sabon, Rhone, 2023, France	<b>44</b>
<b>Nero D’Avola</b> , Saverio Faro 2022, Italy		<b>36.5</b>	<b>Cote du Rhone</b> , Reserve Domaine Grand Veneur 2022 France	<b>48</b>
<b>Primitivo</b> , Beatrice, IGP Puglia, Pirovano, 2023, Italy	<b>8.5</b>	<b>39</b>	<b>Nero di Troia</b> , ‘Canace’ Cantina Diomede, Puglia, 2022, Italy	<b>62</b>
<b>Bordeaux Superieur</b> , Xavier Milhade, 2021, France		<b>43</b>	<b>Amarone della Valpolicella</b> DOCG Soprasasso, 2020, Italy	<b>78</b>

Orange wine

	Bottle
<b>Gerard Bertrand Orange</b> Gold Organic White Organic, Occitanie. White grapes with skin kept in fermentation process to give orange tint. Complex, layered and structured, like a white wine but more intensity.	<b>52</b>

Six temptations

<b>Solero</b> <b>12.5</b> vanilla vodka, pineapple and orange juice, passion fruit syrup and double cream. long live summer!	<b>Raffaello</b> <b>10.5</b> baileys, frangelico coconut and double cream. a smooth velvety cocktail.
<b>Brandy Alexander</b> <b>9.5</b> martell vs, crème de cacao white and dark. single cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.	<b>Salted Caramel Espresso Martini</b> <b>14.5</b> our famous espresso martini made with vodka, freshly pulled espresso and salted caramel syrup.

House cocktails

<b>Banana Colada</b> <b>13.5</b> banana, rum, cream of coconut and pineapple juice.	<b>Where’s My Yacht?</b> <b>11.5</b> belvedere vodka, lime juice, honey, cucumber and sparkling brut
<b>Elderberry Gin Fizz</b> <b>12.5</b> blueberry infused beefeater gin, crème de mere, elderflower cordial and lemon juice topped with soda.	<b>Grapefruit Cooler</b> <b>10.5</b> havana 3yr, grapefruit juice, sugar syrup, lemon juice, topped with soda, mint sprig garnish
<b>Inverary Gangster</b> <b>10.5</b> bowmore 12y, cointreau, ½ fresh lime, topped with ginger beer, lime wedge garnish.	<b>Smoked Maple Re-Fashioned</b> <b>13.5</b> our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.
<b>Bubble Whammy</b> <b>14.5</b> our playful twist on the popular lychee martini, we’ve combined hendricks gin, lychee liqueur, lime juice and elderflower cordial, and topped with a champagne foam	<b>Cucumber and Elderflower Collins</b> <b>12.5</b> hendricks cucumber gin, elderflower, lemon juice and sugar syrup topped with soda.

Sparkling cocktails

<b>The Elizabeth Taylor</b> <b>13.5</b> crème de violet, lemon juice and sparkling brut.	<b>French 75</b> <b>11.5</b> great, subtly flavoured aperitif: japanese gin, sparkling brut, lemon juice and sugar - it was named after a french 75 artillery piece.
<b>Kir Royale</b> <b>12.5</b> the french classic of crème de cassis liqueur topped with    sparkling brut.	<b>Harry’s Peach Bellini</b> <b>13.5</b> from harry’s bar in venice, pulped white peach topped with prosecco.

Non-alcoholic cocktails

<b>Virgin Apple Mojito</b> <b>9.5</b> classic mojito recipe with apple juice instead of rum.	<b>Italian Spritz</b> <b>11.5</b> non-alcoholic lyres italian aperitivo topped with non-alcoholic prosecco and soda.
<b>Raspberry High</b> <b>10.5</b> fresh raspberries, sipsmith non-alcoholic gin, lemon, sugar, cranberry juice topped with tonic water.	<b>Amalfi Magic (0.5% ABV)</b> <b>11.5</b> non-alcoholic lyres italian orange, rhubarb bitters, strawberry syrup and lemon juice. topped with soda.
<b>Caribbean Crush</b> <b>9</b> lychee, pineapple and passion fruit flavours combine for a full, refreshing drink.	<b>Pear Passion</b> <b>9</b> a refreshing blend of apple and pear, mixed with the exotic flavours of passion fruit and a touch of fresh lime.