

**RED WINE****175ml 250ml Bottle**

<b>Garnacha, Monte Oton</b> Campo de Borja, Spain : <i>Soft, Plum, Easy Drinking</i>	£4.30	£6.00	£18.00
<b>Merlot Cabernet, Silver Myn</b> Banghoek, South Africa : <i>Vibrant, Juicy, Bramble</i>	£4.70	£6.70	£20.00
<b>Shiraz, The Last Stand</b> Victoria, Australia : <i>Smooth, Mulberry, Black Pepper</i>	£5.20	£7.40	£22.00
<b>Pinot Noir, El Infiernillo</b> Maule Valley, Chile : <i>Bright, Red Fruits, Volcanic</i>	£5.70	£8.00	£24.00
<b>Rioja [Organic], Artesa</b> Rioja, Spain : <i>Warm, Forest Fruits, Complex</i>	-----	-----	£25.00
<b>Malbec, Pablo y Walter</b> Mendoza, Argentina : <i>Colourful, Blueberry, Silky</i>	£6.20	£8.70	£26.00
<b>Cabernet Sauvignon, Showdown</b> California, USA : <i>Rich, Cassis, Luscious</i>	-----	-----	£27.00
<b>Mataro, Clovella</b> Barossa Valley, Australia : <i>Intense, Dark Spice, Animated</i>	-----	-----	£40.00

**ROSÉ WINE****175ml 250ml Bottle**

<b>Pinot Grigio Rosé, Terrazze della Luna</b> Dolomiti, Italy : <i>Refined, Fruity, Pure</i>	£5.20	£7.40	£22.00
<b>Shiraz Cabernet Rosé [Organic], Adobe</b> Rapel Valley, Chile : <i>Summer Fruits, Organic, Dry</i>	-----	-----	£28.00

**SPARKLING WINE****125ml Bottle**

<b>Prosecco Brut, Lunetta</b> Veneto, Italy	£5.00	£28.00
<b>Rosé Spumante Brut, Le Dolci Colline</b> Venezie, Italy	-----	£28.00
<b>Champagne Guy Laforge Brut</b> Champagne, France	-----	£45.00
<b>Perrier Jouët Grand Brut</b> Champagne, France	-----	£60.00
<b>Laurent Perrier Rose NV</b> Champagne, France	-----	£90.00

For any allergy or dietary requirements please speak to your server prior to ordering.

**WHITE WINE****175ml 250ml Bottle**

<b>Viura, Fauno</b> Valencia Spain : <i>Fresh, Citrus, Gooseberry</i>	£4.30	£5.70	£18.00
<b>Pinot Grigio, Los Otros</b> Cachapoal, Chile : <i>Juicy, Stone Fruit, Round</i>	£4.50	£6.40	£19.00
<b>Sauvignon Blanc, Silver Myn</b> Stellenbosch, South Africa : <i>Crisp, Lime, Mineral</i>	£4.70	£6.70	£20.00
<b>Chardonnay, False Bay</b> Coastal Region, South Africa : <i>Rich, Textured, Unoaked</i>	£5.00	£7.00	£21.00
<b>Sauvignon Blanc, The Cloud Factory</b> Marlborough, New Zealand : <i>Expressive, Tropical, Zesty</i>	£5.90	£8.40	£25.00
<b>Picpoul de Pinet, L'Ormarine</b> Languedoc, France : <i>Bright, Lemon, Refreshing</i>	-----	-----	£26.00
<b>Albarino, Vila Nova</b> Vinho Verde, Portugal : <i>Easy Drinking, Fruit Salad, Elegant</i>	-----	-----	£27.00
<b>Riesling [Organic], Novas</b> Bio-Bio, Chile : <i>Organic, Dry, Aromatic</i>	-----	-----	£30.00

**DRAUGHT****Pint Half 2/3**

<b>Hacker-Phsorr Helles</b> Germany : Lager (4.9%)	£4.80	£2.50	-----
<b>Lervig House Party</b> Norway : Session Pale Ale (4%)	£5.50	£2.80	-----
<b>Kona Big Wave</b> Hawaii : Hoppy Golden Ale (4.4%)	£5.50	£2.80	-----
<b>Paulaner Hefe-Weiss</b> Germany : Velvety wheat beer (5.5%)	£5.20	£2.70	-----
<b>Beavertown Lupuloid</b> London : Juicy India Pale Ale (6.7%)	-----	-----	£5.00

We have an ever changing range of beers on draught & by the bottle, please ask your server for the specials or limited editions we have in that week

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## COCKTAILS

All cocktails £8.00

### Raspberry & Passionfruit Martini

Rum, raspberry, passionfruit, apple : *Short, fruity, sweet*

### Fika Pornstar Martini

Vanilla vodka, butterscotch, passionfruit, caramelised apple : *Short, smooth, fruity*

### Strawberry & Almond Daiquiri

Rum, strawberry, lime, almond : *Short, sweet, fruity*

### Sloe & Steady Sling

Rum, sloe gin, dill, mint, raspberry, lime : *Long, fruity, savoury*

### Cucumber & Elderflower Collins

Gin, elderflower, lemon, cucumber : *Long, refreshing, sparkling*

### Espresso Martini

Amaretto, coffee, vanilla, chocolate : *Short, sweet, decadent*

### Cloudberry Daisy

Gin, Campari, cloudberry jam, lemon : *Short, dry, strong*

### Chocolate & Honeycomb Margarita

Honey tequila, salted honeycomb, chocolate, lime : *Short, chocolate, different*

### Twisted White Lady

Gin, orange, lemon, rosemary, thyme : *Short, savoury, sharp*

### Blueberry & Basil Old Fashioned

Bourbon, blueberry, chocolate, basil : *Short, strong moreish*

### Fika Gin Martini

Gin, dry vermouth, lemon : *Short, strong, savoury*

### Kiss from a Rose

Gin, rose, cardamom, pineapple : *Short, floral, balanced*



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## COFFEE

### Espresso

£2.00

### Macchiato

£2.50

### Americano

£2.50

### Latte

£2.50

### Cappuccino

£2.50

### Flat White

£3.00

## TEA

### Irish Breakfast

£2.50

### Early Grey

£2.50

### Mint

£2.50

### Green

£2.50

### Fruit

£2.50



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**GIN & TONICS : 2 for £10 until 7pm everyday**

( All Gin & Tonics are served with Fever Tree Tonic )

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**Martin Millers** (*Iceland/England, 40%*)

Uses pure Icelandic water for a smooth, rounded finish. Ten botanicals are used including juniper, coriander, angelica root, orange peel, lemon Peel, lime oil, orris root, cassia bark, ground nutmeg, liquorice and cucumber distillate.

**Haymans London Dry** (*England, 41.2%*)

A fresh, bright and classically balanced gin with crisp citrus notes, subtle notes of exotic spice and the remarkable depth and complexity traditionally associated with the London Dry style.

**Kongsgaard Raw Danish** (*Denmark, 44%*)

Inspired by the Nordic forests. This gin uses local Danish apples to achieve a beautiful balance between sweet & sour. Botanicals include charred oak, cinnamon bark, juniper, ginger, coriander seed, tiger nuts, galangal, liquorice root and whole fresh lemons.

**Ramsbury** (*England, 40%*)

A London Dry with an up-to-date twist. This unique combination of savoury juniper and tart quince is both fresh and warming, followed by juicy notes of apple and pear.

**Brockmans** (*England, 40%*)

Made with Bulgarian coriander, blueberries and blackberries as well as bittersweet Valencian orange peels. The result is well balanced and full of flavour.

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**SPRITZ : 2 for £12 until 7pm everyday (£7.50 afterwards)**

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**Espirit du Figs**

The world's first true fresh fig liqueur, made from violette de Bordeaux figs, captures the true essence of fresh fig, finished off with raspberry jam notes with a hint of peach and honey. Topped with Prosecco & soda.

**Xanté**

Xanté is a pear liqueur that is blended using pear extracts and cognac, this leads to create a stunning versatile spirit. Topped with Prosecco & soda.

**Koskenkorva lemon lime**

Koskenkorva's flavoured vodkas are inspired by Scandinavian foraging traditions, craft distilled with the essence of this Finnish village's surrounding landscapes.  
Topped with Prosecco & soda.

**Haymans Sloe Gin**

Exceptional balance in which you will find plummy aromas, hints of almond and frangipane and delicious fruity notes from the wild foraged berries – all underpinned by a classic English Gin backbone. Topped with Prosecco & soda.

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