Nibbly Nuts



Salted Mixed Nuts £3.75 Chilli Rice Crackers £3.25 Salted Pistachios £3.75 Parmesan 100g £4.00 Salted Cashews £3.50 Chilli Coated Peanuts £3.25 Spanish Gordal Olives £3.75 25g Ready Salted Crisps £2.00

Boards & Plates



Cured meat board, Grissini, Pickles £6.95 Houmous, Crudites £5.95

Guacamole & Chips £5.50

Devonshire Countryside Cheddar, Biscuits & Chutney £6.50 Parmesan, Gordal Olives, Cured Meats, Bread & Balsamic £12.50

Wines & Beer

House Red/White/Rose Wine 175ml £7.00/£25.50

House Prosecco 175ml £7.50/£28.50

*ask server for Wine List

Beer BTL 330ml £5.00

Beer Pale Ale BTL 330ml £5.50

PLEASE NOTE

The Cocktail Bar Spring Cocktails

Amaretto Sour £9.00

Disaronno Amaretto Liquer, Bourbon Whisky, Lemon Juice, Sugar, Egg White, Angostura Bitters

Grasshopper £8.50

Creme de Menthe, White Chocolate Liquer, Double Cream, Nutmeg

Caipirinha £8.50

Sagatiba Cachaça , Lime Wedges, Sugar, Crushed Ice

Tequila Last Word no.2 £9.00

Tequila, Benedictine .D.O.M. Liquer, Maraschino Liquer,
Lime Juice

Spicy Fifty £8.50

Vanilla Vodka, Elderflower, Lime Juice, Honey, Red Chili Pepper

20th Century £9.00

London Dry Gin, Noilly Prat Dry Vermouth, Creme de Cacao, Lemon Juice

White Wine

Europa Sensale, **Grillo**, Sicily 175ml £7.00/ £25.50 LA softer style of unoaked white. Slightly creamy with a whisper of minerality Les Volets, **Chardonnay**, France 175ml £8.00/ £30.00 Old oak barrels have added texture and given a nutty twist 'Gregoris' **Pinot Grigio**, Veneto Italy £32.00 Fresh, ripe white stone fruits on the palate, light honey finish Tohu, **Sauvignon Blanc**, Marlborough NZ £38.00 Tropical aroma, flavours of sweet juicy pineapple & fresh green apple

Red Wine

Europa Sensale, **Nero d'Avola**, Sicily 175ml £7.00/£25.50

Black cherry & red fruit aroma, fresh and balanced

Uggiano, **Chianti Roccialta 2022**, Tuscany Italy £32.00

Abundant red fruit balanced by vibrant acidity and ripe tannins, pepper finish

Bosman Family Vineyards, **Pinot Noir 2022**, South Africa £38.00

Medium-bodied wine, fresh berries, slight earthiness & subtle spicy notes

Sottano, **Malbec**, Mendoza Argentina 175ml £9.00/£34.00

Aged in French & American oak softens the palate, chocolate & vanilla hints

Rose Wine & Fizz

Europa Sensale, **Rosato**, Sicily 175ml £7.00/£25.50

Dry, crisp and fresh; strawberries, cranberries and a refreshing minerality

Mirabello, **Prosecco Spumante NV**, Veneto Italy £7.50/£28.50

Gently fruity fizz, zesty acidity, clean & refreshing finish

Pietra Fine Extra Brut, Prosecco Superiore NV, Veneto Italy £40.00

White fruits, alpine flowers and flinty minerals, dry finish

Spirits

Gin



Bombay Sapphire London Dry £3.50/£6.50 Hendricks £4.00/£7.50

Whisky

Jim Beam Bourbon £3.50/ £6.50 Makers Mark Bourbon £4.50/ £8.50



Tullamore D.E.W. Irish Whiskey £3.75/£7.00

Monkey Shoulder Blended Whisky £4.00/£7.50

Bowmore Single Malt 15yo £5.50/£10.50

Bowmore Single Malt 18yo £7.50/£14.00

PLEASE NOTE

Spirits

Vodka



House Vodka £3.50/£6.50 Grey Goose £4.50/£8.00

Agave



Olmeca Altos Tequila £3.75/£7.00 Ojo De Tigre Mezcal Joven £4.50/£8.50 Ilegal Joven Mezcal £5.25/£9.50



Rum

Bacardi White Rum £3.50/£6.50

Havana Club Anejo Especial £3.75/£7.00

Diplomatico Exclusiv £5.00/£9.50

Sagatiba Cristalina Cachaca £4.00/£7.50



Cognac

Courvoisier Vsop £4.25/£8.00

Soft Drinks

Ginger Beer | Lemonade | Fever Tree Tonic/Soda | Coca Cola 15cl £2.75

PLEASE NOTE