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DRINKS

HOUSE-ROASTED SPICED NUTS 3.50
GREEN OLIVES 4.00

SNACKS

BREAD &
SMOKED BUTTER 3.50

COCKTAILS

GOJI SPRITZ (LONG) 8.00
FAIR. Goji Liqueur, lemon juice
& Double Dutch Tonic (low ABV)

SEASONAL G&T (LONG) 11.50
Kew Organic Gin, Chase Elderflower, mint,
thyme, marjoram, Double Dutch
Pomegranate & Basil Tonic

BLOODY MARY 9.00
Russian Standard Vodka &
house-spiced tomato juice

BELLINI 8.50
Prosecco & peach purée

GIN

BOMBAY SAPPHIRE, LONDON DRY 4.50 | 9.00

HENDRICK'S 5.00 | 10.00

DODD'S KEW GIN 5.00 | 10.00

NO.3 LONDON DRY GIN 5.50 | 11.00

MARYLEBONE GIN 6.00 | 12.00

Add Double Dutch mixers – 2.00

RUM

EL DORADO BLANCO 3YO 4.00 | 8.00

EL DORADO GOLD 5YO 4.50 | 9.00

EL DORADO 8YO 5.50 | 11.00

RUMBULLION ABLEFORTH'S 6.00 | 12.00

RON ZACAPA CENTENARIO 7.00 | 14.00

VODKA

RUSSIAN STANDARD 4.00 | 8.00

FAIR. QUINOA 5.00 | 10.00

WORLD WHISKY

EVAN WILLIAMS 4.50 | 9.00

TEELING 4.50 | 9.00

SAZERAC RYE 6YO 6.00 | 12.30

SUNTORY HIBIKI HARMONY 7.50 | 15.30

NIKKA COFFEY GRAIN 9.00 | 18.00

SCOTCH WHISKY

MONKEY SHOULDER 4.50 | 9.00

BALVENIE 14YO 7.00 | 14.00

DALMORE 18YO 10.00 | 20.00

GLENFARCLAS 15YO 9.00 | 18.00

MACALLAN RARE CASK BATCH 16.00 | 32.00

SOFT DRINKS

DAILY DOSE 'OJ' ORANGE JUICE 4.50

DAILY DOSE 'O'FRESCO' 4.50
Apple, carrot, lemon, ginger & turmeric

DAILY DOSE 'DULCE VERDE' 4.50
Cucumber, apple, kale, lemon & mint

LUSCOMBE APPLE JUICE | GINGER BEER 3.00

LEMONAID ORGANIC LIME 4.50

CHARITEA GREEN ICED TEA 4.50

COCA COLA | DIET COKE 4.50

An optional 12.5% service charge will be added to your bill.
Please inform staff if you have any dietary or allergen requirements.



DRINKS

BEER – ON TAP

BRAYBROOKE, KELLER LAGER 4.8% 3.00 | 5.50

PERONI, NASTRO AZZURO 4.5% 3.50 | 6.00

FIVE POINTS, EXTRA PALE ALE 4% 3.50 | 6.00

BEER – BOTTLED

KERNEL, TABLE BEER, PALE ALE 3% 4.50

KENTISH PIP, SKYLARK, CIDER 5.5% 4.50

REDCHURCH HOXTON, STOUT 5% 4.50

SPARKLING WINE & CHAMPAGNE

KINGSCOTE SPARKLING 8.00 | 40.00

Brut, West Sussex, England, NV

JOSEPH PERRIER CUVÉE 10.00 | 60.00

Champagne, France NV

WHITE

GRILLO 5.50 | 22.00

Il Folle, Sicily, Italy 2018

IGP MUSCADET 8.00 | 30.00

Chapeau Melon Blanc, Jeremie Huchet,
Loire Valley, France 2019

RIESLING TROCKEN 10.00 | 40.00

Schwartztrauber, Pfalz, Germany 2018

SAUVIGNON BLANC, POUILLY-FUMÉ 12.00 | 49.00

Domaine du Bouchot, Loire Valley, France 2018

PETIT CHABLIS 60.00

Domaine du Colombier, Burgundy, France 2018

ROSÉ

CÔTES DE PROVENCE, ARCADES 8.50 | 34.00

Château Fontainebleau, Provence, France 2018

RED

GAMAY 5.50 | 22.00

Chapeau Melon, Jeremie Huchet, Loire Valley, France
2018

CINSAULT, SHIRAZ 7.50 | 28.00

Marras, Swartland, South Africa 2018

GRENACHE 9.50 | 39.00

Côtes-du-Rhône, Le Caillou, Rhone Valley, France
2018

MALBEC 12.00 | 46.00

Los Miradores, Luigi Bosca, Argentina 2016

PINOT NOIR 12.00 | 49.00

Short for Kate, Ben Glover Marlborough, New Zealand
2019

MONTAGNE ST EMILION 12.50 | 52.00

Les Piliers de Maison Blanche, Despagne Rapin,
Bordeaux, France 2015

GUILTY PLEASURES

TEMPRANILLO 55.00

Ribera del Duero, "El Valiente", Valdaya, Spain 2017

SHIRAZ 58.00

Heartland, Gleadter Wines, Longhorne Creek,
South Australia 2016

MALBEC, LA GRAN REVANCHA 65.00

Roberto de la Mota, Mendoza, Argentina 2015

RIOJA GRAND RESERVA 69.00

Navarrsotillo, Spain 2007

BAROLO 'PIETRIN' 70.00

Franco Conterno, Piedmont, Italy 2014

CABERNET SAUVIGNON 72.00

Heritage, Black Stallion, Napa Valley, USA 2016

MARGAUX 75.00

Les Charmes de Kirwan, Bordeaux, France 2016

ZINFANDEL 80.00

Chateau Montelena, Napa Valley, USA 2014

LISTRAC-MEDOC 140.00

Château Fourcas-Hosten, Bordeaux, France 2010
(Magnum)

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