

COCKTAILS

Bellini	9.95
Peach purée & peach liqueur topped with Prosecco	
Grey Goose Le Fizz	10.00
Grey Goose vodka, St Germain Elderflower, lime, soda	
Mai Tai	9.50
Bacardi Carta Ora rum, Triple Sec, lime, orgeat, bitters	
Runway to Mexico	9.50
El Jimador Reposado tequila, lime, agave, basil	
Chambord that Plane	10.00
Chambord & Bombay Sapphire gin topped with Prosecco	
Jack Collins	9.50
Jack Daniels No7 whiskey, lemon, sugar, ginger beer	
Eastern Express	9.50
Finlandia vodka, mint, cucumber, lime, sugar	
Blood and Sand	9.50
Monkey Shoulder scotch, Martini Rosso, Cherry Brandy, orange	
Southside Royale	10.00
Bombay Sapphire gin, lemon, sugar, mint, Prosecco	
Cuban Fashioned	9.50
Bacardi 8 rum, bitters, sugar	

NON ALCOHOLIC COCKTAILS 5.00

Berry Crush
Raspberry, strawberry and blackcurrant purées, cranberry juice
Lemon Tree
Fresh lemon, mint leaves, sugar, fresh apple juice, ginger beer
Amoraga
Orange & mango smoothie, fresh lime, grenadine, soda

JUICES

Cranberry, tomato	3.00
Fresh Orange, apple, grapefruit, pineapple	4.00

SOFT DRINKS

Still - Sparkling	330ml	3.00
Still - Sparkling	750ml	5.00
Perrier	330ml	3.00
Perrier	750ml	5.00
Coca Cola, Diet coke, Lemonade		4.00
Ice Tea		3.50
Ginger Beer		2.80
Ginger Ale		2.80

SMOOTHIES

Blueberry Banana	4.50
Mango & Orange Smoothie	4.50

COFFEE, TEA AND INFUSIONS FROM 3.75

All classic cocktails available upon request

A discretionary 12.5% service charge will be added to your bill. If you have a food allergy intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

BOTTLED BEERS

	330ml
Pilsner Urquell, Czech Republic	5.50
Peroni Nastro Azzuro, Italy	5.50
Tiger Beer, Singapore	5.50
Cusquena, Peru	5.50
Meantime Wheat, England	5.50
London Pride	5.50
Curious IPA, England	5.00

SPIRITS

HOUSE BRANDS

	50ml
Woodford Reserve Bourbon	6.50
Bacardi Rum	
Monkey Shoulder Whisky	
El Jimador Reposado Tequila	
Finlandia Vodka	8.50
Bombay Sapphire Gin	8.50

VODKA

Ketel One	7.50
Grey Goose	7.50

GIN

Tanqueray	9.50
Plymouth	6.50

WHISKY

SCOTCH

Highland Park 12	7.50
Oban 14	7.50

AMERICAN

Buffalo Trace	6.50
Jack Daniels Single Barrel	10.00

RUM

Bacardi Oakheart	6.25
Mount Gay XO	6.50

TEQUILA

Patron Silver	10.00
Patron Gold	12.00

Spirits are also available in 25ml on request.

WINES BY THE GLASS & CARAFES

CHAMPAGNE

		125ml
NV Ayala Brut Majeur NV, France		11.50
NV Balfour Brut Rosé NV, England		11.50
NV Ayala Brut Rosé NV, England		12.00
NV Bollinger Special Cuvée NV, France		14.50

WHITE WINE

	175ml	500ml
2014 Sauvignon Blanc, Casa Azul, Chile	6.50	14.00
2014 Chardonnay, De Wetshof, South Africa	7.00	16.50
2013 Riesling, Mansion House Bay, Nz	7.00	17.50
2013 Bacchus Reserve, Chapel Down, Kent,	8.00	18.50
2013 Albariño, Eidosola, Spain	8.50	21.00
2014 Sauvignon Blanc, Tinpot Hut, NZ	9.00	22.00
2013 Chablis, Prieure St Come, France	9.50	23.00
2013 Viognier, M.Chapoutier, France	9.00	25.00

ROSÉ WINE

	175ml	500ml
2014 Molino Loco, Spain	6.00	14.00
2015 Château Léoube, Provence, France	9.50	28.00

RED WINE

	175ml	500ml
2013 Tempranillo, Albizu, Spain	6.00	14.00
2013 Syrah, Wolftrap, South Africa	7.00	16.50
2012 Primitivo, A Mano, Italy	7.50	17.50
2012 Cabernet Sauvignon, Los Vascos, Chile	8.00	18.50
2012 Côtes du Rhône, Joncier, France	8.50	22.00
2014 Pinot Noir, Petit Clos, New Zealand	9.00	23.00
2006 Rioja Gran Reserva, Ramon Bilbao, Spain	11.00	42.00

SWEET AND FORTIFIED WINE

	100ml
2011 Muscat de Saint Jean de Minervois, France	6.00
2009 Sauternes, Chateau Laville, France	9.75
2007 Taylor's LBV, Portugal	6.50
Taylor's Ten Year Old Tawny, Portugal	7.50

Wines by the glass are also available in measures of 125ml on request

CHAMPAGNE & SPARKLING WINE 750ml

NV	Ayala Brut Majeur, Extra Age	55.00
NV	Balfour Rosé, Hush Heath, England	55.00
NV	Ridgeview Cavendish Brut, England	58.00
NV	Ayala Brut Rosé, France	65.00
NV	Henriot Brut Souverain	65.00
NV	Lenoble Blanc de Blancs	70.00
NV	Bollinger Special Cuvée	75.00
NV	Gosset Rosé, France	85.00
NV	Billecart Salmon Grand Cru Blanc de Blancs	115.00
2004	Bollinger La Grande	135.00
2004	Dom Pérignon	185.00
NV	Veuve Clicquot, France (375ml)	40.00
NV	Charles Heidsieck Brut Réserve (375ml)	40.00

WHITE WINE 750ml

2015	Sauvignon Blanc, Casa Azul, Chile	22.00
2015	Chardonnay, Finca Los Primos, Argentina	25.00
2015	Picpoul de Pinet, Croix Gratiot, France	26.00
2015	Pinot Grigio, Borgo Dei Vassalli, Italy	28.00
2015	Riesling, Mansion House Bay, NZ	29.00
2014	Bacchus Reserve, Chapel Down, Kent	30.00
2015	Albariño, Eidosola, Spain	31.00
2015	Sauvignon Blanc, Tinpot Hut, NZ	33.00
2014	Chardonnay, Vasse Felix, Australia	34.00
2014	Viognier, Chapoutier, France	34.50
2015	Gavi di Gavi, La Giustiniana, Italy	36.00
2015	Chablis, St. Martin Laroche, France	40.00
2014	Sancerre, Gerard Fiou, France	38.00
2013	Gewürztraminer, Trimbach, France	42.00
2013	Semillon, Henschke, Australia	50.00
2008	Auxey Duresses, Pascal, France	60.00
2013	Chassagne Montrachet, Bernard Moreau	70.00

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ROSÉ WINE 750ml

2014	Molino Loco, Castano, Spain	21.00
2013	English Rose, Chapel Down, Kent	30.00
2015	Château Léoube, Provence, France	40.00

RED WINE 750ml

2014	Tempranillo, Albizu, Spain	22.00
2014	Syrah, Wolftrap, South Africa	24.50
2013	Primitivo, A Mano, Italy	26.00
2013	Cabernet Sauvignon, Los Vascos, Chile	28.00
2014	Malbec, Humberto Canale, Argentina	30.00
2013	Pinotage, Fairview, South Africa	29.00
2013	Fleurie, Domaine de Roche-Grès, France	31.00
2013	Côtes du Rhône, Joncier, France	33.00
2014	Pinot Noir, Petit Clos, Bourgeois, NZ	35.00
2011	Shiraz, Terlato & Chapoutier, Australia	36.00
2006	Rioja Gran Reserva, R. Bilbao, Spain	42.00
2011	Merlot, Thelema, South Africa	44.00
2013	Rosso di Montalcino, Fossacolle, Italy	46.00
2009	Allées de Cantemerle, Bordeaux, France	55.00
2013	Gevrey Chambertin, Merme, Burgundy	75.00
2008	Château Poujeaux, Bordeaux, France	80.00

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