

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, IT 11.5%	£7	£38
NYETIMBER, CLASSIC CUVÉE MV, ENG 12%	£14 ³⁵	£85
CHAMPAGNE COLLET, BRUT, FR 12.5%	£15 ⁷⁵	£75
CHAMPAGNE COLLET, ROSÉ, FR 12.5%	£14 ³⁵	£85
CHAMPAGNE LAURENT-PERRIER, BRUT LA CUVÉE, FR 12%	£17	£95

SIMPSONS WINE ESTATE, KENT

SPARKLING

Bottle

'CHALKLANDS' CLASSIC CUVÉE NV, ENG	£60
'FLINT FIELDS' BLANC DE NOIRS BRUT 2018, ENG	£85

WHITE

CHARDONNAY 'GRAVEL CASTLE', ENG	£45
CHARDONNAY 'ROMAN ROAD', ENG	£50

WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS 12%	£8.35	£11.35	£33
PINOT GRIGIO, BERTON VINEYARD, AUS 12%	£9.50	£12.35	£36
PICPOUL DE PINET 'LA SERRE', VILLA NORIA, FR 13.5%	£10.25	£13.95	£40
CHARDONNAY PAYS D'OC, DOMAINE DES POURTHIÉ, FR 13.5%	£10.50	£14.50	£42
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	£11	£14.50	£43
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, IT 12.5%	£12	£15.35	£45

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT 12%	£9	£11	£33

RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUS 13.5%	£8.35	£11.35	£33
MERLOT RESERVA, VIÑA ECHEVERRIA, CL 13.5%	£9.50	£12.35	£36
RIOJA CRIANZA, HUGONELL, RIOJA, ESP 13.5%	£12.35	£13.95	£40
MALBEC 'RAICES', ANDELUNA, UCO VALLEY, MENDOZA, AR 14%	£12.35	£14.50	£42
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FR 14% ⁵	£11.50	£15.35	£45
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, IT 13.5%	£11.50	£15.35	£45

DESSERT WINE

	100ml	½Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FR 15.5%	£12.35	£36

All wines are also available in 125ml measures

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GIN & INFUSED GINS

25ml

- BEEFEATER LONDON DRY GIN** £8.55
*Complex and juniper-forward with a hint of spice.
Paired with Fever-Tree Premium Indian Tonic, garnished with lemon*
- EAST LONDON GIN** £9.10
*A classic London dry, distilled using the finest 100% British wheat spirit.
Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel*
- SIPSMITH LONDON DRY GIN** £9.55
*Exceptionally well balanced with a classic juniper front.
Paired with Fever-Tree Premium Indian Tonic, garnished with lime*

JUNIPER RICH & ROBUST

- MANCHESTER GIN** £9
Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary
- ROKU GIN** £9
Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger
- PINK PEPPER** £9.75
*A warming gin with a rush of pink peppercorn.
Paired with Fever-Tree Aromatic Tonic, garnished with lavender*

FRESH & FLORAL

- PINKSTER GIN** £8.35
Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint
- HENDRICK'S GIN** £8.50
*Delightfully infused with cucumber and rose petal.
Paired with Fever-Tree Elderflower Tonic, garnished with cucumber*
- STAR OF BOMBAY** £10
Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist. Paired with Fever-Tree Aromatic Tonic, garnished with orange
- MONKEY 47** £10
47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest
- EAST LONDON LOUDER GIN** £10
Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel
- THE BOTANIST ISLAY GIN** £9.75
Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge

CITRUS & HERBACEOUS

- MALFY GIN** £9.50
An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel
- TANQUERAY NO. 10** £10
Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit

SWEETER & INFUSED GINS

- JJ WHITLEY ELDERFLOWER** £9.15
Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest
- WHITLEY NEILL RHUBARB & GINGER GIN** £9.15
Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Ginger Ale, garnished with orange

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TONICS

Bottle

FEVER-TREE INDIAN TONIC WATER	£3.50
FEVER-TREE MEDITERRANEAN TONIC WATER	£3.50
FEVER-TREE NATURALLY LIGHT TONIC WATER	£3.50
FEVER-TREE ELDERFLOWER TONIC WATER	£3.50
FEVER-TREE INDIAN AROMATIC TONIC WATER	£3.50

RUM

25ml

KOKO KANU RUM	£8.75
<i>A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Fever-Tree Madagascan Cola, garnished with lemon</i>	
APPLETON ESTATE WHITE CLASSIC RUM	£8.75
<i>A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime</i>	
EAST LONDON RARER RUM	£8.95
<i>Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Fever-Tree Ginger Ale, garnished with orange</i>	
VELHO BARREIRO CACHAÇA	£8.95
<i>Sugar cane flavours and subtle sweetness are enhanced by buttery sweetcorn notes and subdued spice. Paired with Fever-Tree Ginger Ale, garnished with lime and a sprig of mint</i>	
REDLEG SPICED RUM	£9.15
<i>A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime</i>	
HAVANA CLUB 7 YEAR OLD RUM	£9.15
<i>Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime</i>	
KRAKEN BLACK SPICED RUM	£9.15
<i>Spicy and rich with notes of vanilla and toffee apples. Hints of lime and cinnamon too. Paired with Fever-Tree Madagascan Cola, garnished with lime</i>	
PLANTATION ORIGINAL DARK RUM	£9.15
<i>Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Paired with Fever-Tree Ginger Beer, garnished with lime</i>	

WORLD WHISKEY

25ml

JACK DANIEL'S	£5.50
BUFFALO TRACE	£5.50
MAKER'S MARK KENTUCKY	£5.75
ROE & CO	£5.75
BULLEIT RYE	£6.50
WOODFORD RESERVE BOURBON	£6.75
BASIL HAYDEN SMALL BATCH BOURBON	£7.15
NIKKA FROM THE BARREL JAPANESE	£9.15
SUNTORY WHISKY TOKI	£10.50

MALT WHISKY

25ml

MONKEY SHOULDER	£6.95
JOHNNIE WALKER DOUBLE BLACK	£6.95
ARDMORE LEGACY	£6.95
GLENKINCHIE 12 YEAR	£6.50
MACALLAN DOUBLE CASK GOLD	£7.50
TALISKER 10 YEAR	£8
BUICHLADDICH SCOTTISH BARLEY, THE CLASSIC LADDIE	£8.50

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VODKA

25ml

ABSOLUT BLUE	£5.50
EAST LONDON VODKA	£5.75
ZUBROWKA BISON GRASS	£5.75
KETEL ONE CITROEN	£5.75
KETEL ONE ORANJE	£5.75
SIPSMITH SIPPING VODKA	£6
HAKU VODKA	£6.50
GREY GOOSE	£7.50

TEQUILA

25ml

EL JIMADOR BLANCO	£5.25
EL JIMADOR REPOSADO	£5.25
PATRÓN XO CAFE LIQUEUR	£5.75
QUIQUIRIQUI MATATLAN MEZCAL	£6.95
HERRADURA REPOSADO	£8

COGNAC

25ml

MAXIME TRIJOL VS	£7
COURVOISIER VSOP	£8
H BY HINE VSOP	£10
COURVOISIER XO	£16

PORT & SHERRY

50ml

XECO AMONTILLADO NV	£6.95
QUINTA DO CRASTO 2013 LBV PORT	£5.50
XECO FINO NV	£5.75
QUINTA DO CRASTO NV FINEST RESERVE RUBY PORT	£8

LIQUEURS

50ml

PASSOA 25ML	£5.15
ARCHERS 25ML	£5.15
KAHLUA	£6.95
BAILEYS	£6.95
BRIOTTET CREME DE MURE	£6.95
BRIOTTET CREME DE FRAMBOISE	£6.95
BRIOTTET CREME DE CASSIS DE DIJON	£6.95
COINTREAU	£8
SOUTHERN COMFORT	£8
LAZZARONI AMARETTO	£8
COTSWOLDS CREAM LIQUEUR	£9.15
DRAMBUIE	£9.15
BRIOTTET TRIPLE SEC	£9.15
CHAMBORD	£9.15

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APERITIFS & VERMOUTH

50ml

APEROL	£5.15
PERNOD 25ML	£5.15
CAMPARI	£5.15
BELSAZAR DRY VERMOUTH	£5.15
BELSAZAR VERMOUTH	£5.15
BELSAZAR RED	£5.75
LILLET BLANC	£5.75
BELSAZAR ROSE	£5.75
JAGERMEISTER 25ML	£6.95
PIMM'S NO.1	£6.95

DRAUGHT & BOTTLE BEER

ESTRELLA DAMM DRAUGHT	£5.50
BECKS BLUE 275ML	£5
BIRRA MORETTI 330ML	£5.50
ESTRELLA 330ML	£5.50
KIRIN ICHIBAN 330ML	£5.75
BLUE MOON 330ML	£5.75
DAURA DAMM - GLUTEN FREE 330ML	£5.75
VEDETT EXTRA BLONDE 330ML	£5.75
BROOKLYN LAGER 355ML	£5.85
RINGWOOD 500ML	£8
GUINNESS 330ML	£6

BOTTLED CIDER

REKORDERLIG MIXED BERRY 500ML	£6.80
REKORDERLIG STRAWBERRY & LIME 500ML	£6.80
ASPALLS 500ML	£6.80

BOTTLED WATER

	330ml	750ml
STILL WATER	£2.65	£4.85
SPARKLING WATER	£2.65	£4.85

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BOTTLED SOFT DRINKS

FEVER-TREE LEMONADE	£3.50
FEVER-TREE MADAGASCAN COLA	£3.50
FEVER-TREE GINGER ALE	£3.50
FEVER-TREE SPICED ORANGE GINGER ALE	£3.50
FEVER-TREE GINGER BEER	£3.50
FEVER-TREE NATURALLY LIGHT GINGER BEER	£3.50
FEVER-TREE INDIAN TONIC WATER	£3.50
FEVER-TREE MEDITERRANEAN TONIC WATER	£3.50
FEVER-TREE NATURALLY LIGHT TONIC WATER	£3.50
FEVER-TREE INDIAN AROMATIC TONIC WATER	£3.50
FEVER-TREE ELDERFLOWER TONIC WATER	£3.50
FEVER-TREE BITTER LEMON	£3.50
FEVER-TREE SICILIAN LEMONADE	£3.50
FEVER-TREE SODA WATER	£3.50
COCA COLA	£3.50
DIET COLA	£3.50
COKE ZERO	£3.50
ORANGE	£3.50
APPLE	£3.50
LUSCOMBE LIME CRUSH	£5.15
LUSCOMBE APPLE & PEAR	£5.15

COFFEE

GRUMPY MULE ROASTED COFFEE BEANS

ESPRESSO	£2
DOUBLE ESPRESSO	£3.95
AMERICANO	£3.95
LATTE	£3.95
CAPPUCCINO	£3.95
MOCHA	£3.95
FLAT WHITE	£3.95

TEA

BREAKFAST	£3.95
DECAFFEINATED	£3.95
EARL GREY	£3.95
HUNAN GREEN	£3.95
STRAWBERRY & MANGO TISANE	£3.95
PEPPERMINT	£3.95
CHAMOMILE	£3.95

HOT CHOCOLATE

HOT CHOCOLATE	£4
HOT CHOCOLATE WITH MARSHMALLOWS	£4.50

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