

DRINKS

BAR SNACKS

MARINATED NOCELLARA OLIVES	4.5
TRUFFLE & PECORINO NUTS	4.5
SMOKE SEASONED ALMONDS	4.5

KOMBUCHA

SPARKLING ENGLISH BLUSH 125/750ml	5/24
SPARKLING ENGLISH ROSE 125/750ml	5/24
CRAFT GINGER KOMBUCHA 330ml	5
CRAFT CITRUS HOPS 330ml	5

SOFT DRINKS

JUICES	4
GINGER BEER/ GINGER ALE 200ml	4.5
SODA WATER 200ml	4.5
WHITE PEACH SODA 200ml	4.5
TONIC WATER 200ml	4.5
CRAFTED LEMONADE 200ml	4.5
COCA COLA/DIET COCA COLA 330ml	4.5

MOCKTAILS

ORANGE & SAFFRON SPRITZ	9
Everleaf Forest, Soda Water, Orange & Rosemary Shrub, Orange Slice	
CHANGING THYMES	9
Everleaf Marine, Pink Grapefruit Soda, Agave, Thyme Sprig, Pink Grapefruit Slice	

BEER AND CIDER

BREWDOG LOST LAGER 4.5 abv	6.5
BREWDOG PUNK IPA 5.6 abv	6.5

DRAUGHT

6.5
6.5

BOTTLE

LUCKY SAINT UNFILTERED LAGER 0.5 abv	5.5
NOAM BAVARIAN LAGER 5.2 abv	6
SASSY ORGANIC CIDER 4 abv	6
SASSY CIDER 0 abv	6

COCKTAILS & FIZZ

NEGRONI	17
The Botanist Gin, Campari, Antica Formula, Orange Slice	

BARREL-SIDE	17
Coachbuilt Scotch, Angostura bitters, Demerara sugar, Orange Oil	

RUM-HATTEN	17
Goslings Black Seal Rum, Pedro Ximinez Sherry, Antica Formula, Cherry	

ELDERFLOWER FIZZ	15
Elderflower Liqueur, Soda, Champagne, Mint	

ORANGE & ROSEMARY SPRITZ	15
Aperol, Rosemary & Orange Oil Syrup, Orange Bitters, Champagne, Soda	

ROYAL POPPET	15
Gin, Cucumber, Cloudy Apple, Earl Grey & Verbena Syrup, Lemon, Kombucha	

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

DRINKS

CHAMPAGNE & SPARKLING

EINS ZWEI ZERO SPARKLING 0.0% LEITZ	125/750ml 8.5/35
VEUVE CLICQUOT YELLOW LABEL BRUT	16/90
VEUVE CLICQUOT ROSE	21/115
RUINART BLANC DE BLANCS	170
LA GRANDE DAME VINTAGE 2015	310
DOM PÉRIGNON VINTAGE 2013	390
KRUG GRANDE CUVÉE	440

WHITE WINE

HARMONIE SAUVIGNON BLANC/ CHARDONNAY DOMAINE DE PELLEHAUT GASCONY 2022	125/500/750ml 8.5/28/35
GAVI DI GAVI CORTESE MINAIA BERGAGLIO PIEMONTE 2022	10/35/42
OTU SAUVIGNON BLANC OTUWHERO ESTATE MARLBOROUGH 2022	11.5/40/48
MÂCON-VERGISSON CHARDONNAY DOMAINE SIMONIN BURGUNDY 2022	12.5/45/53
ATHASSI XYNISTERI MARATHASA WINES TROODOS MOUNTAINS 2023	13.5/53/60
DRY SLATE RIESLING DONNHOF NAHE 2022	18/71/80
BOURGOGNE BLANC CHARDONNAY BENJAMIN LEROUX	19.5/75/95

ROSE WINE

LOVE BY LEOUBE ORGANIC DOMAINE LEOUBE PROVENCE 2022	125/500/750ml 12.5/45/53
WHISPERING ANGEL CHÂTEAU D'ESCLANS PROVENCE 2022	14/55/65

RED WINE

BACCOLO ROSSO CORVINA APASSIMENTO PARZIALI VENETO 2021	125/500/750ml 8.5/28/35
RESERVA PINOT NOIR TERRA NOBLE CASABLANCA VALLEY 2023	9.5/30/38
CRIOS MALBEC SUSANA BALBO MENDOZA 2022	10/35/42
LE PETIT CHEMIN CABERNET FRANC DOMAINE DOZON CHINON 2022	11/38/44
DARLING HILLS MERLOT GROOTE POST WESTERN CAPE 2021	12/43/51
RESERVA TEMPRANILLO EGUREN UGARTE RIOJA 2016	14.5/56/67
CHÂTEAU VEYRY MERLOT/ CABERNET FRANC CASTILLON BORDEAUX 2014	17/69/76
SAVIGNY-LÈS-BEAUNES PINOT NOIR BENJAMIN LEROUX BURGUNDY 2021	20.5/79/105

SWEET WINE

LATE HARVEST FURMINT TOKAJI 2021	125/500ml 11/65
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All wines are served in measures of 125ml but are also available in measures of 175ml. A discretionary service charge of 12.5% will be added to your bill.