

# 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 & JASMINE SODA 200ml	4.5
PINK GRAPEFRUIT SODA 200ml	4.5
TONIC WATER 200ml	4.5
LEMONADE 200ml	4.5
COCA COLA/DIET COCA COLA 330ml	4.5

## MOCKTAILS

ORANGE & SAFFRON SPRITZ	9
Sipsmith Free Glider N/A, Soda Water, Orange & Rosemary Shrub, Orange Slice	

CHANGING THYMES	9
Sipsmith Free Glider N/A, Pink Grapefruit Soda, Agave, Thyme Sprig, Pink Grapefruit Slice	

## BEER AND CIDER

BREWDOG LOST LAGER 4.5 abv	6.5
BREWDOG HAZY JANE IPA 5 abv	6.5
DRAUGHT	
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	

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. Please also be aware that we are a cashless venue.

# DRINKS

## CHAMPAGNE & SPARKLING

LEITZ EINS ZWEI ZERO  
SPARKLING **0.0% ABV** 125/750ml  
8.5/35

VEUVE CLICQUOT YELLOW LABEL BRUT **16/90**

VEUVE CLICQUOT ROSE **21/115**

RUIPART BLANC DE BLANCS **170**

LA GRANDE DAME VINTAGE 2015 **310**

DOM PÉRIGNON VINTAGE 2013 **390**

KRUG GRANDE CUVÉE **440**

## WHITE WINE

AMPELOMERYX *CHARDONNAY/*  
*SAUVIGNON BLANC* DOMAINE DE  
PELLEHAUT GASCONY 2022 125/500/750ml  
8.5/28/35

GAVI DI GAVI *CORTESE* MINAIA  
BERGAGLIO PIEMONTE 2023 **10/35/42**

OTU *SAUVIGNON BLANC*  
OTUWHERE 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 125/500/750ml  
DOMAINE LEOUBE PROVENCE 2023 **12.5/45/53**

WHISPERING ANGEL CHÂTEAU  
D'ESCLANS PROVENCE 2023 **14/55/65**

## RED WINE

BACCOLO ROSSO *CORVINA* 125/500/750ml  
APASSIMENTO PARZIALI VENETO 2022 **8.5/28/35**

RESERVA *PINOT NOIR* TERRA NOBLE  
CASABLANCA VALLEY 2022 **9.5/30/38**

CRIOS *MALBEC* SUSANA BALBO  
MENDOZA 2023 **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* 125/500ml  
TOKAJI 2022 **11/65**

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.