

DRINKS

BAR SNACKS

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

SOFT DRINKS

JUICES	4
GINGER BEER/GINGER ALE 200ml	4.5
SODA WATER 200ml	4.5
WHITE GRAPE & APRICOT 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
Everleaf Forest N/A, Soda Water, Orange & Rosemary Shrub, Orange Slice	
CHANGING THYMES	9
Everleaf Marine N/A, Pink Grapefruit Soda, Agave, Thyme Sprig, Pink Grapefruit Slice	

BEER AND CIDER

CRUZCAMPO LAGER 4.4 abv	DRAUGHT 7.5
BEAVERTOWN NECK OIL 4.3 abv	7.5

HEINEKEN 0.0 abv	BOTTLE 7
BIRRA MORETTI 4.6 abv	7
BRAINS REVEREND JAMES 4.2 abv	7
SASSY ORGANIC CIDER 5.0 abv	7
OLD MOUT BERRIES & CHERRIES 0.3 abv	7

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 Ximénez, Antica Formula, Cherry	

SILVERSTONE NEFT SPRITZ	15
NEFT Vodka, Elderflower, Lemon, Soda, Mint	

ORANGE & ROSEMARY SPRITZ	15
Aperol, Rosemary & Orange Oil Syrup, Prosecco, 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.

WINE

CHAMPAGNE & SPARKLING

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

MOËT & CHANDON IMPÉRIAL BRUT **16/90**

MOËT & CHANDON ROSÉ CHAMPAGNE **21/115**

MOËT & CHANDON GRAND VINTAGE **190**

RUINART BLANC DE BLANCS **170**

LA GRANDE DAME VINTAGE 2015 **310**

DOM PÉRIGNON VINTAGE 2013 **390**

KRUG GRANDE CUVÉE **440**

WHITE WINE

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

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

OTU *SAUVIGNON BLANC* **11.5/40/48**
OTUWHERE ESTATE
MARLBOROUGH 2022

MÂCON-VERGISSON *CHARDONNAY* **53**
DOMAINE SIMONIN BURGUNDY 2022

ATHASSI *XYNISTERI* MARATHASA **60**
WINES TROODOS MOUNTAINS 2023

DRY SLATE *RIESLING* DONNHOF **80**
NAHE 2022

BOURGOGNE BLANC *CHARDONNAY* **95**
BENJAMIN LEROUX

ROSE WINE

LOVE BY LEOUBE ORGANIC **125/500/750ml**
DOMAINE LEOUBE PROVENCE 2023 **12.5/45/53**

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

RED WINE

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

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

CRIOS *MALBEC* SUSANA BALBO **10/35/42**
MENDOZA 2023

LE PETIT CHEMIN *CABERNET FRANC* **11/38/44**
DOMAINE DOZON CHINON 2022

DARLING HILLS *MERLOT* GROOTE **51**
POST WESTERN CAPE 2021

RESERVA *TEMPRANILLO* EGUREN **67**
UGARTE RIOJA 2016

CHÂTEAU VEYRY *MERLOT/* **76**
CABERNET FRANC CASTILLON BORDEAUX 2014

SAVIGNY-LÈS-BEAUNES *PINOT NOIR* **105**
BENJAMIN LEROUX BURGUNDY 2021

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.