

19
/
06

LOUNGE
BAR

DRINKS MENU

RELAXED DRINKING & DINING

TIMELESS CLASSICS

MARTINI

£ 16.00

Vodka or Gin | Vermouth
Dry, wet or dirty

MANHATTAN

£ 16.00

Whiskey | Sweet Vermouth | Angostura Bitters
Sweet, dry or perfect

BLOODY MARY

£ 16.00

Cardamom Vodka | Tomato Juice | Tabasco |
Worcestershire sauce

COSMOPOLITAN

£ 15.50

Vodka | Cointreau | Lime | Cranberry juice

NEGRONI

£ 15.50

Gin | Rosso Vermouth | Campari

OLD FASHIONED

£ 16.00

Bourbon Whiskey | Sugar Syrup | Angostura Bitters

PALOMA

£ 15.00

Ocho Blanco | Lime | Grapefruit | Soda

SIDECAR

£ 15.50

Remy Martin | Cointreau | Lemon

TOM COLLINS

£ 14.50

Gin | Lemon | Soda

DAIQUIRI

£ 14.50

Rum | Lime

MARGARITA

£ 15.50

Tequila | Triple Sec | Lime

GIMLET

£ 14.50

Gin | Supasowa | Lime

MODERN CLASSICS

FRENCH 75 £ 15.50

Gin | Lemon | Champagne

BRAMBLE £ 15.00

Gin | Lemon | Crème de Cassis

APEROL SPRITZ £ 15.50

Aperol | Prosecco | Soda

ESPRESSO MARTINI £ 15.50

Vodka | Kahlua | Espresso

WHISKEY SOUR £ 15.50

Whiskey | Lemon | Foaming Bitters

BLANC NEGRONI £ 16.00

Gin | Suze Liqueur | Lillet Blanc

RHYMES WITH ORANGE £ 16.00

Bourbon | Vermouth | Ramazzotti Amaro | Whiskey |
Orange Angostura Bitters

PENICILLIN £ 16.00

Whiskey | Ginger Liqueur | Lemon | Honey

SAVVY PUNCH £ 15.00

White Wine | Aperol | Pink Grapefruit | Lemon | Soda

ASTORIA £ 15.50

Grand Honey Gin | Dry Vermouth | Dubbonet

VINTAGE COCKTAILS

LIVE AND LET DIE

£ 85.00

Macallan 60th James Bond Edition | Calvados | Fino Sherry | Celery Bitters | Tonic

TRACTION

£ 85.00

Bowmore 22 Aston Martin Edition | Rosso Vermouth | Angostura Bitters

YAMAZAKI GINGER

£ 85.00

Yamazaki 18 | Ginger | Saline | Soda

CHAMPAGNE & SPARKLING

125ml Bottle

GUSBOURNE BLANC DE BLANC

£15.00 / £80.00

Kent, England | 2019

GUSBOURNE ROSÉ

£16.50 / £90.00

Kent, England | 2019

DRAPPIER, CARTE D'OR (V)

£16.50 / £85.00

Urville, France | NV

DRAPPIER, ROSÉ DE SAIGNÉE (V)

£18.50 / £95.00

Urville, France | NV

PROSECCO BRUT TERRE DI SANT'ALBERTO (V)

£9.00 / £40.00

Veneto, Italy | NV

PROSECCO BRUT TERRE DI SANT'ALBERTO, ROSÉ (V)

£9.50 / £45.00

Veneto, Italy | NV

ALT SPARKLING ORGANIC CHARDONNAY 0% (V)

£7.50 / £35.00

Southern Spain

ALT SPARKLING ORGANIC ROSÉ 0% (V)

£7.50 / £35.00

Southern Spain

WHITE WINE

175ml 250ml Bottle

CIELO, PINOT GRIGIO

£9.50 / £10.50 / £32.00

Veneto, Italy | 2022

CASTELLO BANFI FUMAIO, SAUVIGNON- CHARDONNAY

£10.70 / £14.00 / £40.00

Tuscany, Italy | 2021

BADET CLÉMENT, VIOGNIER

£11.00 / £14.50 / £42.00

Pays d'Oc, France | 2022

ORIGEN GRAN RESERVA, CHARDONNAY

£11.00 / £14.50 / £43.00

Central Valley, Chile | 2021

ESK VALLEY, SAUVIGNON BLANC

£11.70 / £16.20 / £44.00

Marlborough, New Zealand | 2022

SEGUINOT-BORDET, PETIT CHABLIS

£15.00 / £19.50 / £57.00

Burgundy, France | 2022

TORRES NATUREO, MUSCAT 0% (V)

£7.00 / £9.00 / £30.00

Catalonia, Spain | 2021

ROSÉ WINE

175ml 250ml Bottle

CIELO, PINOT GRIGIO BLUSH

£9.50 / £10.50 / £32.00

Veneto, Italy | 2022

DOMAINE COSTE

£9.50 / £12.50 / £37.00

Languedoc-Roussillon, France | 2022

CRAMELE RECAS, UMBRELE PINOT

£10.00 / £13.00 / £39.00

NOIR (V)

Carpathian Mountains, Romania | 2022

RED WINE

175ml 250ml Bottle

FINCA LA COLONIA, MALBEC (V)

£10.00 / £13.50 / £40.00

Mendoza, Argentina | 2022

ORIGEN GRAN RESERVA, MERLOT

£11.00 / £14.50 / £40.00

Central Valley, Chile | 2021

RINA RUSSA, FRAPPATO (V)

£11.50 / £15.00 / £45.00

Sicily, Italy | 2021

BODEGA HACIENDA, LÓPEZ DE HARO, RIOJA RESERVA

£12.50 / £16.50 / £48.00

Rioja, Spain | 2017

MORANDÉ, GRAN RESERVA, CABERNET- SAUVIGNON (V)

£13.50 / £17.00 / £50.00

Maipo, Chile | 2020

DANDELION VINEYARDS, "LIONHEART OF THE BAROSSA" SHIRAZ (V)

£14.00 / £18.50 / £55.00

Barossa Valley, Australia | 2019

TORRES NATUREO, SYRAH 0% (V)

£7.00 / £9.00 / £30.00

Catalonia, Spain | 2020

DESSERT & PORT

75ml

QUINTA DO NOVAL, 10 YO TAWNY £ 10.00

QUINTA DO NOVAL, 20 YO TAWNY £ 25.30

MORANDÉ, LATE HARVEST SAUVIGNON
BLANC £ 6.00

Casablanca Valley, Chile

CHÂTEAU PETIT VEDRINES, SAUTERNES £ 10.00

Bordeaux, France

SHERRY

75ml

GONZALEZ BYASS, NECTAR PEDRO
XIMENEZ £ 9.00

GONZALEZ BYASS, ALFONSO OLOROSO £ 9.00

GONZALEZ BYASS, VINA AB AMONTILLADO £ 6.00

WORLD OF GIN

Gin, taken at its most basic, is just a spirit that is flavoured with juniper. However, behind that simple façade lies one of the world's most complex and best loved spirits, with a history that spans hundreds of years and reaches back to the dawn of distillation.

Below is a list of our extensive gin selection along with recommended Fever Tree tonics and garnishes.

Please be aware that any mixers are priced separately, please see prices listed in soft drinks.

50ml

Y-GIN

£ 13.00

Lime – Indian or Slim Tonic

MASONS TEA

£ 13.00

Lemon – Lemon Tonic

TANQUERAY

£ 11.00

Lime – Indian or Slim Tonic

TANQUERAY 10

£ 16.00

Grapefruit – Mediterranean Tonic

MONKEY 47

£ 14.00

Orange & Sage - Mediterranean Tonic

THE BOTANIST

£ 14.00

Grapefruit & Thyme - Mediterranean Tonic

HENDRICK'S

£ 12.00

Cucumber – Elderflower Tonic

SLINGSBY

£ 13.00

Lime – Aromatic Tonic

SLINGSBY RHUBARB

£ 14.00

Apple - Elderflower Tonic

SIPSMITH	£ 13.00
Lime – Indian or Slim Tonic	
AVIATION	£ 16.00
Lemon – Mediterranean Tonic	
BROCKMANS	£ 14.00
Blueberries – Mediterranean Tonic	
PLYMOUTH	£ 11.00
Lime & Lemon – Mediterranean Tonic	
OPHIR	£ 11.00
Orange – Aromatic Tonic	
ROKU GIN	£ 13.00
Orange – Indian or Slim Tonic	
TANQUERAY SEVILLA	£ 14.00
Orange – Aromatic Tonic	
TANQUERAY 0%	£ 9.00
Lime – Indian or Slim Tonic	
KI NO BI	£ 16.00
Pea Shoots – Indian Tonic	

SPIRITS

VODKA

50ml

GREY GOOSE	£ 15.00
BOATYARD	£ 13.00
COBALTE GRAPE	£ 15.00
EDWARDS 1902	£ 13.00
DUTCH BARN	£ 13.00

LIQUERS

50ml

BAILEY'S	£ 8.50
COINTREAU	£ 12.00
DISARONNO	£ 12.00
DRAMBUIE	£ 12.00
FRANGELICO	£ 12.00
KAHLUA	£ 12.00

RUM

50ml

APPLETON ESTATE 15 YO	£ 15.00
APPLETON ESTATE 12 YO	£ 14.00
PINEAPPLE PLANTATION	£ 15.00
DIPLOMATICO RESERVA	£ 13.00
KOKO KANU	£ 13.00
APPLETON SIGNATURE	£ 16.00
PLANTATION XAMAYA	£ 12.00
BACARDI	£ 12.00
BACARDI OCHO	£ 14.00
RON ZACAPA 23	£ 17.00
KRAKEN	£ 12.00
ANGOSTURA 1919	£ 15.00
HAVANA 7	£ 12.00

DRAFT BEER

Half Pint

AMSTEL

£3.00 / £5.95

4.1%

BIRRA MORETTI

£4.00 / £6.95

4.6%

BOTTLED BEER

330ml

BREWDOG PUNK IPA

£ 6.50

5.4%

BREWDOG PUNK IPA 0.5%

£ 5.00

0.5%

ASAHI SUPER DRY

£ 5.50

5.2%

HEINEKEN

£ 5.50

5.0%

PERONI 0%

£ 4.50

0.0%

PERONI GLUTEN FREE

£ 6.00

5.1%

ESTRELLA 1906

£ 6.50

6.5%

ESTRELLA GARCIA

£ 5.50

4.7%

BOTTLED CIDER

500ml

ASPALL

£ 7.25

4.5%

OLD MOUT

£ 6.50

Assorted Flavours | 4.0%

OLD MOUT SUMMER BERRIES

£ 5.00

0.0%

LOCAL BEER

500ml

YORKSHIRE CHOCOLATE STOUT

£ 7.00

5.0%

A deep and rich premium stout with a warm subtle chocolate finish.

VALKYRIE APA

£ 7.00

5.0%

Gold in colour, with a slightly tropical and hoppy finish.

BATTLEAXE

£ 7.00

4.2%

Bittersweet, with a complex fruit gives a memorable aftertaste.

RUBY MILD

£ 7.00

4.4%

Nutty, deeply rich and satisfying ruby ale.

VIKING

£ 7.00

3.8%

Full bodied beer with hops and fruit complementing the aftertaste.

PALE

£ 7.00

3.8%

A bright zesty pale with a clean refreshing taste.

SOFT DRINKS

COCA COLA £ 3.00

DIET COCA COLA £ 3.00

FEVERTREE £ 3.00

Ginger Ale | Lemonade | Lemon Tonic | Elderflower Tonic | Mediterranean Tonic | Slimline Tonic | Indian Tonic | Aromatic Tonic

FENTIMANS £ 4.00

Rose Lemonade | Dandelion & Burdock | Ginger Beer | Orange & Mandarin

750ML NATURAL STILL MINERAL WATER £ 4.50

750ML NATURAL SPARKLING MINERAL WATER £ 4.50

330ML NATURAL STILL MINERAL WATER £ 2.50

330ML NATURAL STILL SPARKLING WATER £ 2.50

A discretionary service charge of 12.5% will be added to the total bill. Vintages are subject to change.

Please inform a team member of any allergies or intolerances before placing your order.

Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.