



## BAR SNACKS

Citrus marinated olives	3
Tempura avocado, charcoal mayonnaise	9
Beef cheek croquette, mustard mayo	8
Buttermilk fried chicken, fermented chili mayonnaise	8
Crisp fried pork belly, radish top pesto	7
Crudités, green goddess dressing, super seeds	8
Honey glazed chorizo	9
Cobble Lane cured charcuterie platter	
<i>For one</i>	10
<i>To share</i>	16

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MARTINI

<b>THE BOTANIST</b>	14
The Botanist gin, Noilly Prat vermouth, grapefruit bitters & zest.	
<b>HAYMANS OLD TOM</b>	13
Haymans Old Tom gin, Lillet blanc vermouth, orange bitters & zest.	
<b>LONDON NO.1</b>	14
London No. 1 gin, Martini extra dry vermouth, flowers.	
<b>TANQUERAY</b>	13
Tanqueray London dry gin, Martini extra dry vermouth, lemon zest.	
<b>GIN MARE</b>	15
Gin Mare, olive brine, large olives & lemon oil.	
<b>Martinez</b>	14
Bols genever gin, Punt e mes, Angostura, maraschino, cherry.	

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COCKTAILS

**ROSE GIMLET** 13  
The Botanist gin, strawberry, lychee, rose, citrus.  
FLORAL / STRONG / DELICATE

**BROOKLYN SPRITZ** 11  
Bulleit bourbon, Amer Picon, liquorice, Pedrino Sherry tonic.  
FRESH / WOODY / REFRESHING

**SOPHIE'S TICATED** 11  
Don Julio blanco tequila, chili, San Cozme mezcal, citrus, sugar,  
orange, dill.  
SOUR / SPICY / ADVENTUROUS

**PINK PANTHER** 13  
Aperol, Tanqueray No. 10 gin, hibiscus, rhubarb, cherry, Supasawa,  
Pedrino Ruby Tonic, grapefruit.  
FLORAL / LIGHT / AROMATIC

**APHRODITE** 12  
Ketel one vodka, strawberry, Cointreau orange liqueur, citrus, sugar.  
FRUITY / SWEET / ZINGY

**SUMMER CHAMPAGNE COCKTAIL** 15  
Ciroc watermelon vodka, raspberry, cherry, Chandon sparkling wine.  
SPARKLING / DECADENT / REFRESHING

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## COCKTAILS

**ELDERFLOWER SPRITZ** 10  
French dry white wine, elderflower, verjus, green pepper, soda water.  
FRESH / LIGHT / FLORAL

**HOLIDAY ROMANCE** 14  
Jindea gin, Aba pisco, passion fruit, citrus, vanilla.  
JUICY / FRUITY / EXOTIC

**CHOCOLATE NEGRONI** 12  
Tanqueray gin, Antica Formula vermouth, Campari bitter, Mozart dark  
Chocolate liqueur, Fernet Menta bitter.  
BITTERSWEET / PUNCHY / CHOCOLATE

**THIS IS SPARTA** 14  
Metaxa 12 brandy, peach, Mandarin Napoleon brandy, ginger,  
Cointreau orange liqueur, sugar, citrus.  
FRUITY / RICH / FEARLESS

Non-alcoholic

**CARROT CAKE** 8  
Seedlip Grove 42, orange, carrot, citrus, mango, turmeric, honey.  
SUCULENT / TANGY / TROPICAL

**ALMOND ISLAND** 8  
Seedlip Spice 94, pineapple, almond, milk, pistachio.  
NUTTY / SILKY / CHARMING

Please ask your server if you would prefer a Classic Cocktail  
not mentioned on the list

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## WINES BY THE GLASS

### Sparkling

	125ml	Bottle
Champagne Mœt & Chandon Brut Imperial NV, France	14.5	77

Vibrant and crisp with delicate green apple and biscuit flavours.

Champagne Rosé Mœt & Chandon NV France	18.5	108
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Lively and intense, with bouquet of red fruit and rose nuances.

'Classic Cuvée' Nyetimber NV, United Kingdom	13.5	84
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Elegant and delicate, with toasty and citrus aromas.

Bodega Chandon Brut, NV, Argentina	10	55
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Light and refreshing, with white flower flavours.

### Rose

	175ml	Bottle
Cinsault Rosé Les Fleurs de Montblanc, 2017	8	33

Slightly blush and refreshing, with fresh strawberries aromas.

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## WINES BY THE GLASS

### White Wine

Cuvee Jean-Paul, Gascogne,, 2017, France Bone dry and slightly aromatic with green fruit aromas.	175ml 7	Bottle 28
Borsao Selección Blanc, 2017, Spain Creamy and lightly oaky with ripe stone fruit flavours.	8	33
Sauvignon Blanc Warwick Estate, 2018, South Africa Light and Refreshing with citrus nuances.	10	44
Greco Di Tufo, Villa Raiano, 2018, Campagna, Italy Crisp and fragrant with delicate white flower aromas.	12	56

### Red wine

Pinotage, M.A.N Family Wines, 2017, SA Medium bodied and smooth with juicy flavours of red berries.	175ml 8	Bottle 33
Marcillac, 2016, South-West, France Medium bodied and rustic with peppery and spicy blackcurrant aromas.	9.5	39
Pinot Noir, Grace Bridge, 2015, USA Light bodied and elegant, with soft red berries nuances.	10	44
Purgatori, Miguel Torres, 2014, Spain Full bodied and intense, with ripe black berries flavours.	12.5	57

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## GIN

### Light & Floral

*50ml*

Aviation	US	12.5
Beefeater 24 London Dry	UK	10
Caorunn Small Batch	UK	11.5
Citadelle	France	14
Ford's London Dry	UK	13
Portobello Road	UK	9.5
Hendrick's	UK	11
Jensen's Bermondsey	UK	10
Jindea Single Estate Tea	UK	11.5
Ki No Bi	Japan	17
Monkey 47 Schwarzwald dry	Germany	17
Roku Suntory	Japan	14.5
Sipsmith London Dry	UK	11.5
Tanqueray London Dry	UK	9.5
Jinzu	UK	13.5
The Botanist Islay Dry	UK	11
Williams Chase Elegant & Crisp (Gluten Free)	UK	14

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### Flavourful & Spicy

Bols Genever	Holland	11
Gin Mare	Spain	12
Hayman's Old Tom	UK	10.5
Forrest Organic	UK	17
Jensen's Old Tom	UK	9.5
London Nº 1	UK	12.5

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GIN

Plymouth	UK	10.5
Pothecary British Blend	UK	17.5
Seven Hills London Dry	UK	11
Sipsmith V.J.O.P.	UK	16.5
St. George Terroir	US	15.5
Tarquin's Sea Dog Navy Strength	UK	15.5
Thomas Dakin Small Batch	UK	12.5
Whitley Neill Handcrafted	UK	10.5

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Citrusy & Fresh

Nikka Coffeey	Japan	18
Nº 3 London Dry	UK	13
Martin Millers Westbourne	UK	12
Tanqueray Nº Ten	UK	12

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Flavoured

Four Pillars Bloody Shiraz	Australia	15.5
Sipsmith Sloe gin	UK	13.5
Tanqueray Flor de Sevilla	UK	11
Williams Chase Pink Grapefruit (Gluten Free)	UK	13.5

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VODKA

	<i>50 ml</i>
Belvedere	11
Belvedere Smogory Forest	15.5
Ciroc	12.5
Ketel One	9.5
Ketel One Citroen	11
Sauvella	11.5
Zubrowka Bison Grass	9.5

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TEQUILA/MEZCAL

Don Julio Blanco	13.5
Don Julio Reposado	14.5
Don Julio Anejo	16
Olmeca Blanco	9.5
Patron Café	11.5
Patron Silver	16.5
Montelobos	14.5
San Cosme	12.5

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WHISKY/WHISKEY

Blended

	50ml
Chivas Regal 18yrs	20
Chivas Regal 25yrs	49
Copper Dog	12.5
Johnnie Walker Black	9.5
Johnnie Walker Blue Label	42
Monkey Shoulder	10
Shackleton	17

Highlands

Dalmore 12yr	14
Dalmore 15yr	19.5
Dalmore King Alexander	42
Dalmore Port Wood Reserve	23
Glenmorangie La Santa	15
Glenmorangie Nectar D'Or 12yr	19
Glenmorangie Original	12
Highland Park 12yr	11.50

Lowlands

Auchentoshan 12yrs	12.5
Glenkinchie 12yrs	14

Islay

Bowmore 12yrs	13
Bowmore 15yrs	19
Bruichladdich The Classic Ladie	15
Caol Ila Distiller's Reserve	21

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## WHISKY/WHISKEY

### Speyside

Aberlour A'Bunadh Cask Strength	26
Balvenie 12yrs	14
Cragganmore 12yrs	13
Glenfiddich 12yrs	11
Glenfiddich 18yrs	26
Macallan 12 Double Cask	24

### Isle of Skye

Talisker 10yr	13
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### Isle of Jura

Jura 7 Wood	19
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### Japan

Hakushu 12yrs	28
Hakushu Distiller's Reserve	17
Hibiki 17yrs	100
Hibiki Harmony (blended)	19
Yamazaki 12yrs	24
Yamazaki Distiller's Reserve	17

### Irish

Jameson	9.5
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WHISKY/WHISKEY

American

Buffalo Trace	9.5
Bulleit	10
Bulleit Rye	13
Eagle Rare Single barrel	13
Evan Williams Single barrel	15
George Dickel Barrel select	23
Jack Daniel's Old No.7	9
Jack Daniel's Single barrel	15
Maker's Mark	11.5
Rittenhouse Rye	10
Woodford Reserve	12

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ARMAGNAC/COGNAC

*50ml*

Baron de Sigognac 10yr	12
Dartigalongue 15yr	28
Delamain Pale and Dry XO	25
Hennessy Fine de Cognac	13.5
Hennessy Paradis	100
Hennessy Paradis Imperial	350
Hennessy XO	36
Remy Martin Louis XIII	249
Richard Hennessy	370

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BRANDY/CALVADOS

	<i>50ml</i>
Metaxa 12	11.5
Château de Breuille 15yr	19.5
Dupont V.S.O.P.	16.5
Père Magloire V.S.O.P	13.5

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RUM/CACHACA

	<i>Region</i>	<i>50ml</i>
Appleton Estate Signature Blend	Jamaica	9.5
Diplomatico Reserva	Venezuela	13
Diplomatico Vintage 2000	Venezuela	47
Havana 3yr	Cuba	9.5
Havana 7yr	Cuba	9.5
Havana Club Selection de Maestros	Cuba	20
Koko Kanu coconut	Jamaica	7.5
Lambs Navy	Caribbean	9.5
Lambs Spiced	Caribbean	9.5
Plantation Pineapple	Caribbean	16
Ron Zacapa 23yrs	Guatemala	19.5
Ron Zapaca XO	Guatemala	33
Santa Teresa 1796	Venezuela	17
Velho Barreiro	Brazil	9.5
Wray & Nephew Overproof	Jamaica	9.5

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## LIQUEURS

	<i>50ml</i>
Aba Pisco	9
Aperol	7.5
Baileys	8
Benedictine	8
Branca Menta	9.5
Campari	8
Chambord	9
Chartreuse Green	14
Chartreuse Yellow	10
Cointreau	8.5
Cointreau black	10.5
Disaronno Original	8.5
Drambuie	8
Fernet Branca	8.5
Frangelico	8.5
Grand Marnier	10
Jagermeister	8.5
Jagermeister spice	8.5
Licor 43	8.5
Limoncello	9
Maraschino	9
Pimm's No.1 Cup	8
Sambuca	8
Southern Comfort	8
Tia Maria	8

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APERITIFS & DIGESTIFS

<i>Vermouth</i>	<i>50ml</i>
Antica Formula	8
Lillet Blanc	7.5
Martini Riserva Speciale Ambrato	7.5
Martini Riserva Speciale Rubino	7.5
Noilly Prat	7
Punt e Mes	7
<i>Grappa</i>	<i>50ml</i>
Grappa Bianca Nardini	10.5

*Port*

*Please ask to see our Wine Menu for our full selection of Port*

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BOTTLED BEER

Peroni Lager 5.1%	5.5
Pilsner Urquell 4.4%	5.75
Schiehallion Broken Dial Amber Ale 4.5%	6
Schiehallion Craft Lager 4.8%	6
Schiehallion Old Engine Oil Black Ale 6%	6.5

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BOTTLED CIDER

Urban Orchard 4.5%	6.5
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ALCOHOLIC TONIC

Pedrino Ruby Port Tonic 5.5%	7.5
Pedrino Sherry Tonic 5.5%	7.5
Pedrino Vermouth Tonic 5.5%	7.5

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MINERALS

*200ml*

Coca Cola 3.85

Diet Coke 3.85

Fever Tree Selection 3.85

Lemonade, soda, tonic, slim tonic, elderflower tonic,  
mediterranean tonic, aromatic tonic, ginger ale, ginger beer.

*200ml*

Fresh Apple Juice 4.75

Fresh Carrot Juice 4.75

Fresh Orange Juice 4.75

*200ml*

Juice selection 3.85

Apple, cranberry, orange, pineapple, grapefruit,  
tomato juice.

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TEA

Selection of Tea 4

English Breakfast, Earl Grey, Chai, Green Tea, Jasmine Green,  
Moroccan Mint, Fresh Mint Tea.

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COFFEE

Selection of Coffee 3.85

Single Espresso, Double Espresso, Macchiato, Americano, Late,  
Cappuccino, Flat White, Mocha.

Liqueur Coffee 10

Baileys, Amaretto, Kahlua, French, Irish, Calypso.

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