



BAR FOOD

- Greek Olives - 3.95
Marcona Almonds - 3.95
Smashed Roasted Potatoes, Thyme,
Garlic & Chilli - 6
Niçoise Salad - 7.5
Crispy Chicken Goujons,
Chipotle Sweet Chilli Sauce - 10
Cheese Board & Bread - 15.5
Ploughman's - 16.5

TOASTIES

- Marmite & Shallot - 9.5
Smoked Haddock & English Mustard - 11.5
Salt Beef, Pickled Gherkin
& Horseradish - 11.5

SWEET

- Dulce de Leche, Banana & Hazelnut Toastie - 8
Happy Endings Ice Cream Sandwiches - 6

COCKTAILS

- Cosmopolitan - 12
Two Drops Negroni - 12
Espresso Martini - 12
Sazerac - 14
Dark & Stormy - 12
Hemingway Daiquiri - 12
Campari Spritz - 12
Aperol Spritz - 12
Old Fashioned - 12
Naked & Famous - 13
Orange Gin Fizz - 12
Sidecar - 12

BEERS

ON TAP

- Estrella Galicia 4.7% - 7.25
Guinness 4.1% - 7
Beavertown Neck Oil IPA 4.3% - 7
Allsopp's Double Diamond Pale Ale 3.8% - 7

BOTTLE

- Estrella 0% - 6
Estrella GF 5.5% - 6.5
Timothy Taylor Landlord 4.1% - 7
Breton Cider 5% - 6.25
1936 Biere Swiss Lager 4.7% - 6.5

COFFEE

- Espresso - 3
Double Espresso / Macchiato - 3.5
Americano - 4
Cappuccino, Latte, Flat White - 4.5

- Loose leaf Teas, English Breakfast,
Sencha, Mint, Chamomile - 4.5
Hot Chocolate
(Single origin by London Chocolate) - 5.5

APERITIF			
	50ml		
Manzanilla en Rama NV HART BROTHERS, SPAIN <i>100ml</i>	7.5	/	/
Antica Formula Caparno MILAN, ITALY	6.5	/	/
Cocchi Vermouth di Torino TURIN, ITALY	6.5	/	/
Schofields Dry Vermouth MANCHESTER, ENGLAND	9.5	/	/
Amaro Montenegro BOLOGNA, ITALY	5.5	/	/
FIZZ			
	125ml	175ml	750ml
Brut Reserva 2020 LLOPART, MACABEU BLEND, CATALUÑA, SPAIN <i>crisp, dry and fresh with delicate bubbles</i>	10.2	/	58
Champagne Blanc de Blancs NV RENE BEAUDOUIN, CHAMPAGNE CHARDONNAY, FR <i>crisp, dry and elegant</i>	16.5	/	85
ORANGE			
Brisat Natural, 2022, TOMAS CUSINÉ, CATALUÑA, SPAIN <i>complex, fresh, quince notes</i>	10.2	13.8	58
Albariño Natural “Lagar de Costa”, RIAS BAIXAS, SPAIN <i>apricot, orange, cooked apple, herbs and fresh with salty mineral characteristics</i>	12	16.5	67
ROSE			
Wild Child 2023 JOURNEY’S END, SOUTH AFRICA <i>light, red fruits with rose petal undertones</i>	7.8	10.2	42
Prestige Rosé Grenache, Rolle, Syrah 2022 DOMAINE MONTROSE, LANGUEDOC, FR <i>ripe citrus fruits, fine red berries with a delicate, crisp finish</i>	9.5	13.5	48
WHITE			
Muscadet “Sevre et Maine” 2022 MELON DE BOURGOGNE, CH. DE LA BRETESCHE, FR <i>well balanced, clean, crisp finish</i>	6.5	9	32
Garnacha Blanca “Latido” 2023 NAVARRA, SPAIN <i>citrus, pear and apricot</i>	7.4	10	40
Vinho Verde “Chin Chin” 2023 QUINTA DO ERMIZIO, VINHO VERDE, PORTUGAL <i>dry as a bone, fresh as a daisy</i>	/	/	42
Sauvignon Blanc “Weather Station” 2023 JOURNEY’S END, STELLENBOSCH, SA <i>green apples, crisp mineral finish</i>	7.8	10.2	42
Macon-Uchizy “Domaine Talmard” 2022 BURGUNDY, FRANCE <i>creamy stone fruit and citrus zest</i>	11	15.2	63
Riesling “Kabinett Troken” 2021 KOEHLER-RUPRECHT, PFALZ, GERMANY <i>baked apple, pink grapefruit & orange, lovely acidity</i>	11.5	15.5	65
Gruener Veltliner ‘Kamptal’ 2023 LOIMER, AUSTRIA <i>zesty, refreshing and lively</i>	12	16.8	68
Hart Bros Albariño 2021 RÍAS BAIXAS, SPAIN <i>peachy nose, mineral finish</i>	12	16.8	68
RED			
Field Blend “Indigena” 2021 ADEGA DE PENALVA, DÃO, PORTUGAL <i>dark fruits and cherry</i>	/	/	36
Garnacha “Latido Tinto” 2022 NAVARRA, SPAIN <i>red berries, cherry and delicate spice</i>	7.4	10	40
Shiraz Blend “The Huntsman” 2021 JOURNEY’S END, STELLENBOSCH, SA <i>juicy layers of red fruit and dark berries</i>	/	/	42
Valpolicella Classico corvina blend 2022 LE SALETTE, VALPOLICELLA, ITALY <i>fresh red fruits with a juicy finish</i>	/	/	56
Rioja “El Anden de la Estacion” TEMPRANILLO BLEND 2021 MUGA, SPAIN <i>leather with soft red fruit</i>	10.6	14.4	60
Chianti Rufina sangiovese 2022 SELVAPIANA, TUSCANY, ITALY <i>red cherries on the nose with a ripe, fruity palette</i>	11	15	64
Pinot Noir “Three Lions” 2023 PATAGENET, AUSTRALIA <i>fine elegant tannins and balance acidity</i>	11.2	15.7	66
Malbec “Altos las Hormigas” 2021 MENDOZA, ARGENTINA. <i>cranberries and figs with great balance</i>	11.8	16.2	68