

## COCKTAILS

£8.5

### **\*Negroni Spritz** £10

*Rock Rose gin, red aperitivo, red vermouth made with English wine, cava, lemonade*

**Negroni** - *Rock Rose gin, red aperitivo, red vermouth made with English wine*

**Winter Negroni** - *Rock Rose gin infused with festive spice, red aperitivo, red vermouth made with English wine*

**Twisted Old Fashioned** - *Bourbon, bitters, splash of red vermouth made with English wine, organic maple syrup*

**Remedy** - *Brandy, orange liqueur, Fernet-Branca, bitters, honey*

**Manhattan** - *Bourbon, red vermouth made with English wine, bitters*

**Gingerbread Espresso Martini** - *Holy Grass vodka, coffee, gingerbread syrup, coffee liqueur*

**Espresso Martini** - *Holy Grass vodka, coffee, gomme syrup, coffee liqueur*

**Espresso Old Fashioned** - *Dark rum, bourbon, tequila, bitters, coffee, gomme syrup*

**Cacao Martini** - *Holy Grass vodka infused with raw organic cacao nibs, bitters, chocolate syrup*

**Mocha Martini** - *Holy Grass vodka infused with raw organic cacao nibs, coffee, chocolate syrup*

**Rum Old Fashioned** - *Dark rum infused with cinnamon, cardamon, bitters, gomme syrup*

**Passion Fruit Daiquiri** - *White rum, super lime juice, passion fruit juice and syrup*

**Lychee Martini** - *Holy Grass vodka, lychee juice, lychee liqueur, coconut syrup, super lime juice*

**Margarita** - *Silver tequila, orange liqueur, super lime juice*

**Cosmopolitan** - *Holy Grass vodka, orange liqueur, cranberry, super lime juice*

**Elderflower Gin Martini** - *Rock Rose gin, handpicked elderflower, cucumber and super lime juice*

**Summer Gin Cup & lemonade** - *(our take on Pimm's & lemonade)*

**Gin Martini** - *Rock Rose gin, extra dry vermouth made with English wine, lemon zest*

**Vesper Martini** - *Rock Rose gin, Holy Grass vodka, extra dry vermouth*

**Dirty Vodka Martini** - *Holy Grass vodka, extra dry vermouth made with English wine, olive brine*

**Horseradish and Wasabi, Bloody Mary** - *Horseradish and wasabi infused Holy Grass vodka, Henderson Relish, tomato juice, super lemon juice, salt and pepper (contains allergens)*

**Long Island Iced Tea** - *Holy Grass vodka, Rock Rose gin, rum, tequila, orange liqueur and cola*

## MOCKTAIL 500ml bottle, makes two cocktails

£10

**Ginger & Lemon Mocktail** - *Ginger juice, super lemon juice, ginger syrup*

**Horseradish and Wasabi, Virgin Mary** - *Henderson Relish, tomato juice, horseradish & wasabi paste, super lemon juice, tabasco, salt and pepper (contains allergens)*

## GIN INFUSIONS + mixers

£9

**Berry Gin** - *Served with bitter lemon*

**Cucumber Gin** - *Served with elderflower tonic*

**Pink Grapefruit Gin** - *Served with Mediterranean tonic*

**Earl Grey Gin** - *Served with Indian tonic*

**Cranberry Gin** - *Served with Indian tonic*

**Other spirits + mixer** - *available on request*



## BEER / CIDER

£1.5 will be added to all beers and ciders consumed on the premises.  
Please check the fridge to see which beers are currently available



## SPARKLING

<b>Dominio de Requena, Brut Nature NV – Cava</b> (Utiel Requena, ES) Bone dry, defined and expressive	125ml – bottle £6.5 - £29
<b>Le Dolci Colline Prosecco Spumante Brut NV - Prosecco</b> (Piedmonte, IT) Gently foaming, zesty and versatile	£25
<b>Domaine de Nerleux Folie des Loups – Crémant rosé</b> (Loire, FR) Tangy red berries, biscuity finish	£37
<b>Vallarom Vadum Caesaris Metodo Familiare - Pet Nat</b> (Trentino, IT) Tangy sourdough and russet apple	£42



## WHITE

<b>False Bay Chenin Blanc</b> (Coastal Region, ZA) Ripe apple and citrus	175ml - bottle £6 - £22
<b>Adega de Moncao, Vinho Verde</b> (Vinho Verde, PT) Zesty, lemony with a light spritz	£6.75 - £26
<b>Terra Firma Catarrato</b> (Sicily, IT) Tangerine, ripe, perky	£7 - £27
<b>Domaine des Lauriers Picpoul de Pinet</b> (Languedoc, FR) Fresh, light with a sea salt tang	£7.5 - £29
<b>Classic Style Grüner Veltliner</b> (Kremstal, AT) savoury, white pepper and baked pear notes	£29
<b>Jasci &amp; Marchesani Pecorino</b> (Abruzzo, IT) Fennel, pear, yellow apple	£30



## ORANGE

<b>Teliani Valley Kakhuri No8</b> (Georgia) Rich dried fruit, nutty and long dry refreshing finish	175ml - bottle £7.5 - £29
<b>Tetramythos Roditis Orange Natur</b> (Peloponnese, GR), Dried apricot, crab apple, ginger	£49



## ROSÉ

<b>False Bay Rosé</b> (False Bay, ZA) Blushing, fresh with a spicy edge	175ml - bottle £6 - £22
<b>Domaine des Lauriers Rosé</b> (Languedoc, FR) Light, crisp and totally dry	£25
<b>Sainte Beatrice Cotes de Provence</b> (Provence, FR) Delicate, bone dry, hint of Cantaloupe melon	£35



## RED

<b>False Bay Syrah</b> (Coastal Region, ZA) Smoky, old school, ripe tannins	175ml - bottle £6 - £22
<b>Academia de los Nocturnos Bobal</b> (Utiel Requena, ES) Creamy blackberry, raspberry, fruit-driven	£6.75 - £26
<b>Jasci &amp; Marchesani Montepulciano d'Abruzzo</b> (Abruzzo, IT) Black fruit, gentle spice, bouncy	£7.5 - £29
<b>Vina Marro Vendimia Seleccionada</b> (Rioja, ES) Blueberry, vanilla, coconut, chocolate	£7.5 - £29
<b>Chateau Labarthe</b> (Bordeaux, FR) Blackcurrant, pepper and dried fruits.	£29
<b>Quinta do Correio</b> (Dao, PT) Bright, red fruit, charm	£30

All our shop counter wines are available to drink at the bar.  
Please ask us for the price list.

# LIGHT BITES

## FLATBREAD PIZZA

- Flatbread, tomato sauce, mozzarella, basil (v) £5  
*(Contains allergens)*
- Flatbread, tomato sauce, olive, basil, gherkins, cherry tomato (vegan) £5  
*(Contains allergens)*
- Flatbread, tomato sauce, mozzarella, garlic salami £7  
*(Contains allergens)*

Flatbread pizza (v, or vegan) + cocktail £10  
until 7:30pm  
*(excluding mocktails or gin infusions)*

## BOARDS

- Cheese board *(from Neal's Yard Dairy)* (standard – double) £12 - £20  
Lincolnshire Poacher – raw cow's milk, Lincolnshire  
Gubbeen – pasteurised cow's milk, West Cork, Ireland  
Wigmore – thermized sheep milk, Berkshire  
*Served with seeded oatcakes, olives, tomato, chutney*  
*(Contains allergens)*
- Charcuterie board *(from Brindisa)* £12 - £20  
Serrano ham, Coppa, Chorizo, Garlic Salami  
*Served with flatbread, gherkins, olives, tomato*  
*(Contains allergens)*
- Cheese and charcuterie board £20

## SNACKS

- Garlic salami with gherkins £6  
*(Contains allergens)*
- Pitted Nocellara olives £3
- Wasabi mixed nuts £3  
*(Contains allergens)*
- Crisps (salted or salt & vinegar) £2
- Black truffle crisps £3

## ICE CREAM

- Jude's chocolate or vanilla £3.5
- Jude's vegan chocolate or vanilla £3

All tips are  
welcome  
and they go directly  
to our staff.

*Some of our food and drinks may contain allergens.  
Please speak with our team if you need any help.*

# PLEASE ORDER AT THE BAR