



TAPPERS

**GALLERY BAR
MENU**

TAPPERS & TONIC

SIGNATURE EDITIONS

DARKSIDE COASTAL GIN (39.6%)

*with orange & thyme // Mediterranean Tonic or Blood Orange Soda
To taste: savoury, dry, herbaceous*

BRIGHTSIDE COASTAL LONDON DRY GIN (47%)

*with orange & thyme // Mediterranean Tonic or Indian Tonic
To taste: citrus, crisp, juniper-forward*

HYDROPATHIC PUDDING FRUIT CUP (32%)

*with strawberries // (Sicilian) Lemonade or Indian Tonic
To taste: vibrant, fruity*

SEASONAL EDITIONS

SPRINGFEVER FLORAL SPRING GIN (38.5%)

*with hibiscus flowers // Elderflower Tonic or Grape & Apricot Soda
To taste: delicately sweet, floral*

THREE FINE DAYS CITRUS SUMMER GIN (40.6%)

*with lemon wheel // Indian Tonic or Lemon Tonic
To taste: zesty, mouth-watering, citrus*

FALLING LEAVES SPICED AUTUMN GIN (39.8%)

*with blackberries // Aromatic Tonic or Ginger Ale
To taste: dark forest fruits, warming spice*

WINTERGREEN AROMATIC WINTER GIN (39.6%)

*with blueberries / Aromatic Tonic or Lemon Tonic
To taste: forest botanicals, pine, aromatic*

SPECIAL EDITIONS

EGGCENTRIC CHOCOLATE GIN (39%)

*with orange peel / Indian Tonic or Mandarin & Ginger Tonic
hints of rich, dark chocolate*

FIGGY PUDDING CHRISTMAS GIN (39.6%)

*with fresh fig & cinnamon / Mandarin & Ginger Tonic or Spiced Orange Ginger Ale
notes of boozy Christmas pud*

COCKTAILS

AVIATION

Brightside | Violet Liqueur | Cherry Liqueur | Lemon

CRANBERRY SAUCED

Hydropathic Pudding | Lemon | Cranberry | Soda

DIRTY MARTINI

Brightside | Dry Vermouth | Olive Brine

ESPRESSO MARTINI

Eggcentric | Coffee Liqueur | Espresso

KILLER IN RED

Darkside | Campari | Dry Vermouth | Grenadine

LAST WORD

Falling Leaves | Green Chartreuse | Cherry Liqueur | Lime

LOVE STRUCK

Hydropathic Pudding | Rose Liqueur | Lemon

MARTINI

Brightside | Dry Vermouth

NEGRONI

Darkside | Campari | Sweet Vermouth

OLD FASHIONED

Darkside | Orange Bitters

TICKLED PINK GIN FIZZ

Tickled Pink | Lemon | Prosecco

TOM COLLINS

Brightside | Lemon | Simple Syrup | Soda

VICTORIAN COSMOPOLITAN

Hydropathic Pudding | Triple Sec | Lime | Cranberry

WHITE LADY

Brightside | Triple Sec | Lemon | Egg White (optional)

WINE

WHITE

MONROUBY, CHARDONNAY IGP PAYS DOC (FRA) (12%)

Unoaked, aromas of lifted peach and ripe apple with white flowers and honeysuckle

KIM CRAWFORD, MARLBOROUGH SAUVIGNON BLANC (NZ) (13.5%)

Tropical fruit aromas, lifted citrus, ripe flavours of passion fruit, melon and grapefruit

MAXIMIN GRÜNHaus, MOSEL RIESLING (GER) (11.5%)

Aromas of fresh apples, yellow plums and pear with a refreshing acidity

RED

CANTINA VALPANTENA, TORRE DEL FALASCO VALPOLICELLA (ITA) (13.5%)

Vibrant red-berry and cracked black-pepper aroma with summer-berry flavours

FINCA FLICHMAN MISTERIO, MENDOZA MALBEC (ARG) (13.5%)

Complex aroma of violets and black plums, plush flavours of blackberries

CHATEAU MAHON-LAVILLE, BORDEAUX SUPERIOR (FRA) (14%)

Aromas of fresh apples, yellow plums and pear with a refreshing acidity

ROSÉ

WILLUNGA 100, McLAREN VALE GRENACHE ROSÉ (AUS) (14%)

Unoaked, aromas of lifted peach and ripe apple with white flowers and honeysuckle

SPARKLING

CA'DI ALTE, PROSECCO FRIZZANTE (ITA) (11.5%)

Light, soft Frizzante, delicate notes of Williams pear and stone fruits

CA'DI ALTE, PROSECCO (ITA) (11.5%)

Bright, clean and lifted with pleasant floral notes and pear amongst the fine bubbles

BEER

DRAUGHT

PAULANER, MUNICH HELLS, LAGER (4.7%)

ANSPACH & HOBDAY, LONDON BLACK, PORTER (4.4%)

PAULANER, OKTOBERFEST BIER (6%)

BEAVERTOWN, GAMMA RAY, AMERICAN PALE ALE (5.4%)

BOTTLES & CANS

NORTHERN MONK, ORIGIN, GLUTEN-FREE IPA (330ML, 5.7%)

LOWENBRAU, OKTOBERFEST BIER (500ML, 5.9%)

LERVIG, NO WORRIES, ALCOHOL-FREE PALE ALE (330ML, 0.5%)

SPIRITS

WHISKY

COTSWOLDS, SIGNATURE SINGLE MALT 3YO (46%)

Notes of honey, red fruits, and a hint of treacle

JOHNNY WALKER, BLACK LABEL 12YO (40%)

Creamy toffee, rich, sweet fruit, and spicy vanilla with a wisp of smoke

VODKA

BLACK COW, ENGLISH VODKA (40%)

Exceptionally smooth and creamy

STOLICHNAYA, LATVIAN VODKA (40%)

Filtered through active birch charcoal and quartz sand for unsurpassed smoothness

TEQUILA

EL RAYO, PLATA (40%)

Notes of pineapple, black pepper and wildflowers with herbal agave

EL RAYO, REPOSADO (40%)

Aged in ex-whisky barrels, notes of caramel, almonds and vanilla with clean agave

SPRITZ

choose from

APEROL

BLACKBERRY

ELDERFLOWER

GINGER

ROSE

FORTIFIED & AROMATISED WINE

MARTINS DE SA, WHITE PORT (19%)

Light and delicately sweet, fresh and floral aroma, well balanced

XECO, FINO SHERRY (15%)

Floral citrus with notes of sweet grape and syrupy peach, a fresh and dry finish

DOLIN VERMOUTH DE CHAMBÉRY (DRY) (17.5%)

Elegant and delicate, soft, light and dry

NOILLY PRAT ORIGINAL VERMOUTH (DRY) (40%)

Dry, fruity, tangy citrus, peppery and dry on the palate, herbal and resinous

COCCI STORICO VERMOUTH DI TORINO (SWEET) (16%)

Remarkably complex, fruit and delicate spices, notes of candied orange and cacao

DISCARDED SWEET CASCARA VERMOUTH (SWEET) (21%)

Deep, rich and aromatic, full and sweet

SOFT/HOT DRINKS

MOCKTAILS

Shirley Temple / Virgin Cosmopolitan / Sweet Sunrise

FEVER-TREE (200ML)

A wide selection of tonics and flavoured soda waters – ask for details

COCA-COLA (330ML)

Regular or Diet

J2O (275ML)

Orange & Passionfruit, Apple & Mango, Apple & Raspberry

ESPRESSO

BAR SNACKS

FOOD ALLERGY NOTICE:

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM A MEMBER OF STAFF.

TANGY BBQ CHICKEN WINGS

with BBQ dip

HALLOUMI FRIES (V)

with sweet chilli dip

BUTTERNUT SQUASH AND SAGE FIORELLI (VE)

with gourmet salad and garlic & parsley bread

SWEET POTATO WEDGES (VE)

with garlic aioli and spicy chipotle BBQ dips

MAC AND CHEESE BITES (V)

with garlic & parsley bread

LAMB KOFTAS

with gourmet salad and raita dip

CAULIFLOWER WINGS (VE)

with spicy chipotle BBQ dip

POPCORN CHICKEN

with sweet & sour and spicy chipotle BBQ dips

FOREST MUSHROOM AND TRUFFLE OIL MEZZALUNA (V)

with gourmet salad and garlic & parsley bread

SUNDRIED TOMATO AND GOATS CHEESE MEZZALUNA (V)

with gourmet salad and garlic & parsley bread