

## Sparkling & Champagne

	125ml	Bottle
Prosecco Extra Dry Fili, Sacchetto, IT 11.5%	£8.10	£48
Nyetimber, Classic Cuvée MV, ENG	£14.35	£85
Champagne Collet, Brut, FR 12.5%	£15.75	£75
Champagne Collet, Rosé, FR 12.5%		£85
Champagne Laurent Perrier, Brut la Cuvée, FR 12%		£95
Champagne Laurent Perrier, Cuvée Rosé, FR		£110
Champagne Laurent Perrier, Grand Siecle Cuvée, FR		£200
Dom Perignon, Moët Et Chandon, FR		£230

## Simpsons Wine Estate, Kent

### Sparkling

	125ml	Bottle
'Chalklands' Classic Cuvée Nv, ENG	£12	£65
'Flint Fields' Blanc De Noirs Brut 2018, ENG		£85
'Canterbury Rosé', Brut 2019, ENG	£13	£70

### White

	175ml	250ml	Bottle
Chardonnay 'Gravel Castle', ENG	£12	£15.50	£45
Chardonnay 'Roman Road', ENG			£60

## White Wine

	175ml	250ml	Bottle
Semillon Chardonnay, Saddle Creek, AUS 12%	£8.35	£11.35	£33
Pinot Grigio, Berton Vineyard, AUS 12%	£9.25	£12.25	£36
Picpoul de Pinet, Tournée Du Sud, FR 13%	£10.25	£13.95	£40
Chardonnay Pays d'Oc, Domaines De Pourthie, FR 13%	£10.50	£14.50	£42
Sauvignon Blanc, Tuatara Bay, Saint Clair, NZ 12.5%	£11	£14.50	£43
Gavi Di Gavi 'Fossili', San Silvestro, IT 12.5%	£12	£15.35	£45

## Red Wine

	175ml	250ml	Bottle
Shiraz Cabernet, Saddle Creek, AUS 13.5%	£8.35	£11.35	£33
Merlot Reserva, Viña Echeverria, CL 13.5%	£9.50	£12.35	£36
Rioja Crianza, Hugonell, Rioja, ESP 13.5%	£12.35	£13.95	£40
Malbec Paula, Doña Paula, AR 13.5%	£12.90	£14.50	£42
Côtes du Rhône Domaine André Brunel, FR 13.5%	£13.75	£15.35	£45
Primitivo 'Il Pumo', Cantine San Marzano, IT 13.5%	£13.75	£15.35	£45

## Rosé Wine

	175ml	250ml	Bottle
Pinot Grigio Blush Di Venezia, Sacchetto, IT 12%	£9	£11	£33

## Dessert Wine

	100ml	½ Bottle
Muscat De Beaumes De Venise, Domaine De Coyeux, FR 15.5%	£12.35	£36

All wines are also available in 125ml measures

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## Gin & Infused Gins

25ml

### Beefeater London Dry Gin

Complex and juniper-forward with a hint of spice. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon

£9.50

### East London Gin

A classic London dry, distilled using the finest 100% British wheat spirit. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel

£10.50

### Sipsmith London Dry Gin

Exceptionally well balanced with a classic juniper front. Paired with Fever-Tree Premium Indian Tonic, garnished with lime

£11

## Juniper Rich & Robust

### Manchester Gin

Crafted using two Northern favourite botanicals: dandelion and burdock. Paired with Fever-Tree Refreshingly Light Tonic, garnished with orange peel and rosemary

£10

### Roku Gin

Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons. Paired with Fever-Tree Aromatic Tonic, garnished with ginger

£10.50

### Pink Pepper

A warming gin with a rush of pink peppercorn. Paired with Fever-Tree Aromatic Tonic, garnished with lavender

£11

## Fresh & Floral

### Pinkster Gin

Made with real raspberries. Deliciously dry with a hint of fruit and an exceptionally smooth finish. Paired with Fever-Tree Indian Tonic, garnished with a raspberry and sprig of fresh mint

£9.50

### Hendrick's Gin

Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic, garnished with cucumber

£10

### Star of Bombay

Super premium variant of Bombay Sapphire. Juniper and coriander have been intensified with a light addition of bergamot to give an exotic twist. Paired with Fever-Tree Aromatic Tonic, garnished with orange

£10.50

### Monkey 47

47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic, garnished with grapefruit zest

£11

### East London Louder Gin

Unique and savoury, this gin has a strong herbaceous aroma derived from fresh sage. Paired with Fever-Tree Premium Indian Tonic, garnished with lemon peel

£11

### The Botanist Islay Gin

Crafted on Islay with 22 foraged botanicals for a uniquely delectable and luxurious gin. Paired with Fever-Tree Elderflower Tonic, garnished with a lime wedge

£11

## Citrus & Herbaceous

### Malfy Gin

An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic, garnished with lemon peel

£10.50

### Tanqueray No. 10

Named after the "Tiny Ten", chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic, garnished with pink grapefruit

£11

## Sweeter & Infused Gins

### JJ Whitley Elderflower

Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Paired with Fever-Tree Elderflower Tonic, garnished with a lemon zest

£10.50

### Whitley Neill Rhubarb & Ginger Gin

Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate. Paired with Fever-Tree Ginger Ale, garnished with orange

£10.50

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## Tonics

Bottle

Fever-Tree Indian Tonic Water	£4
Fever-Tree Mediterranean Tonic Water	£4
Fever-Tree Naturally Light Tonic Water	£4
Fever-Tree Elderflower Tonic Water	£4

## Rum

25ml

<b>Koko Kanu Rum</b> A subtle blend of crystal clear rum and refreshing coconut flavour. Paired with Fever-Tree Madagascan Cola, garnished with lemon	£10
<b>Appleton Estate White Classic Rum</b> A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	£10
<b>East London Rarer Rum</b> Blackberries drizzled with honey and cinnamon, with hints of cedar and chocolate ice cream. Paired with Fever-Tree Ginger Ale, garnished with orange	£10 <sup>25</sup>
<b>Velho Barreiro Cachaça</b> Sugar cane flavours and subtle sweetness are enhanced by buttery sweetcorn notes and subdued spice. Paired with Fever-Tree Ginger Ale, garnished with lime and a sprig of mint	£10 <sup>25</sup>
<b>RedLeg Spiced Rum</b> A classic, smooth white rum distilled in Kingston, Jamaica on Appleton's own sugar cane estate. Paired with Fever-Tree Madagascan Cola, garnished with lime	£10 <sup>50</sup>
<b>Havana Club 7 Year Old Rum</b> Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime	£10 <sup>50</sup>
<b>Kraken Black Spiced Rum</b> Sweet and buttery with intermingled notes of toffee, honeycomb and coffee. Paired with Fever-Tree Madagascan Cola, garnished with lime	£10 <sup>50</sup>
<b>Plantation Original Dark Rum</b> Notes of plum, banana and vanilla are enhanced by maturation in Cognac casks to give a spiced finish. Paired with Fever-Tree Ginger Beer, garnished with lime	£10 <sup>50</sup>

## World Whiskey

25ml

Jack Daniel's	£6 <sup>25</sup>
Buffalo Trace	£6 <sup>25</sup>
Maker's Mark Kentucky	£6 <sup>75</sup>
Roe & Co	£6 <sup>75</sup>
Bulleit Rye	£7
Woodford Reserve Bourbon	£7 <sup>75</sup>
Basil Hayden Small Batch Bourbon	£8
Nikka From The Barrel Japanese	£9
Suntory Whisky Toki	£10 <sup>50</sup>

## Malt Whisky

25ml

Monkey Shoulder	£8
Johnnie Walker Double Black	£8
Ardmore Legacy	£7 <sup>50</sup>
Glenkinchie 12 Year	£7 <sup>50</sup>
Macallan Double Cask Gold	£8 <sup>50</sup>
Talisker 10 Year	£9
Bruichladdich Scottish Barley, The Classic Laddie	£9 <sup>50</sup>

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## Vodka

25ml

Absolut Blue	£6 <sup>25</sup>
East London Vodka	£6 <sup>50</sup>
Zubrowka Bison Grass	£6 <sup>50</sup>
Ketel One Citroen	£6 <sup>50</sup>
Ketel One Oranje	£6 <sup>75</sup>
Sipsmith Sipping Vodka	£7
Haku Vodka	£7 <sup>50</sup>
Grey Goose	£8 <sup>50</sup>

## Tequila

25ml

El Jimador Blanco	£6
El Jimador Reposado	£6
QuiQuiRiQui Matatlan Mezcal	£7 <sup>25</sup>
Herradura Reposado	£9

## Cognac

25ml

Maxime Trijol VS	£8
Courvoisier VSOP	£9
H by Hine VSOP	£11
Courvoisier XO	£17

## Port & Sherry

50ml

Xeco Amontillado NV	£8
Quinta do Crasto 2013 LBV Port	£6 <sup>25</sup>
Xeco Fino NV	£6 <sup>50</sup>
Quinta do Crasto NV Finest Reserve Ruby Port	£9

## Liqueurs

25ml

Passoa	£6
Archers	£6
Kahlua	£7 <sup>50</sup>
Baileys 50ml	£7 <sup>50</sup>
Briottet Creme De Mure 50ml	£7 <sup>50</sup>
Briottet Creme De Framboise 50ml	£7 <sup>50</sup>
Briottet Creme De Cassis De Dijon 50ml	£8
Cointreau 50ml	£9
Southern Comfort 50ml	£9
Lazzaroni Amaretto 50ml	£9
Cotswolds Cream Liqueur 50ml	£10
Drambuie 50ml	£10
Briottet Triple Sec 50ml	£10
Chambord 50ml	£10

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## Aperitifs & Vermouth

50ml

Aperol	£5.75
Pernod 25ml	£5.75
Campari	£5.75
Belsazar Dry Vermouth	£5.75
Belsazar Vermouth	£5.75
Belsazar Red	£6.25
Lillet Blanc	£6.25
Belsazar Rose	£6.25
Jägermeister 25ml	£7.50
Pimm's No.1	£7.50

## Bottled Beer

Brooklyn Special Effects 275ml	£5.75
Birra Morretti 330ml	£6.25
Estrella 330ml	£6.25
Kirin Ichiban 330ml	£6.50
Blue Moon 330ml	£6.50
Daura Damm - Gluten Free 330ml	£6.25
Vedett Extra Blonde 330ml	£6.25
Brooklyn Lager 355ml	£6.50
Modelo Especial 330ml	£6.50
Ringwood 500ml	£8
Guinness 330ml	£6.75

## Bottled Cider

Rekorderlig Mixed Berry 500ml	£7.50
Rekorderlig Strawberry & Lime 500ml	£7.50
Aspalls 500ml	£7.50

## Bottled Soft Drinks

Spirit Mixers	£3
Fever-Tree Lemonade	£4
Fever-Tree Madagascan Cola	£4
Fever-Tree Ginger Ale	£4
Fever-Tree Spiced Orange Ginger Ale	£4
Fever-Tree Ginger Beer	£4
Fever-Tree Naturally Light Ginger Beer	£4
Fever-Tree Indian Tonic Water	£4
Fever-Tree Mediterranean Tonic Water	£4
Fever-Tree Naturally Light Tonic Water	£4
Fever-Tree Bitter Lemon	£4
Fever-Tree Elderflower Tonic Water	£4
Fever-Tree Sicilian Lemonade	£4
Fever-Tree Soda Water	£4
Coca Cola	£4.75
Diet Cola	£4.75
Orange	£5
Apple	£5
Luscombe Lime Crush	£5.50
Luscombe Apple & Pear	£5.50

## Coffee

Grumpy Mule roasted coffee beans

Espresso	£2
Double Espresso	£3.95
Americano	£3.95
Latte	£3.95
Cappuccino	£3.95
Mocha	£3.95
Flat White	£3.95

## Tea

Breakfast	£3.95
Decaffeinated	£3.95
Earl Grey	£3.95
Hunan Green	£3.95
Strawberry & Mango Tisane	£3.95
Peppermint	£3.95
Chamomile	£3.95

## Hot Chocolate

Hot Chocolate	£4
Hot Chocolate with Marshmallows	£4.50

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