

COCKTAILS.

HOUSE FAVOURITES:

Pi sco Hemingway - 8.50

Pi sco ABA, maraschino liqueur, fresh grapefruit, sugar & lime. Shaken & served straight up.

Di plomati co Old Fashi oned - 11.00

Di plomati co Reserva Venezuel an rum, stirred with sugar, lime juice & bitters. Served over ice.

Sl oe Gi n Fi zz - 9.00

Plymouth sloe & ELLC dry gin shaken with lemon. Served on ice & topped with soda.

Corpse Reviver #2 - 9.00

ELLC dry gin, Lillet Blanc, Cointreau, lemon and a splash of absinthe. Shaken and served straight up.

WE MAKE MOST CLASSIC COCKTAILS, ALL PRICED AT £8.

OUR BAR STOCKS AN EXTENSIVE RANGE OF SPIRITS AND LIQUEURS,
ALL SERVED IN 35ML MEASURES.

WINE BY THE GLASS

SPARKLING

Al bert Sel tz Cremant D'Alsace

125 / 750 (ml)

6.5 / 39

125 / 375 / 750 (ml)

WHITE

Wei nri eder

2015, Gruner Vel tliner, Wei nvi ertel

4.5 / 13.5 / 27

Bodegas Moraza

2016, Vi ura, Ri oja

5 / 15 / 30

Domai ne Bardi n

2016, Sauvi gnon Bl anc, Poui lly Fume

7 / 21 / 42

ROSE

Clos Des Crostes

2016, Ci nsaul t, Grenache, Provence

4.5 / 13.5 / 27

ORANGE

Meinklang 6.5 / 19 / 39
2016, Pinot Gris, Burgenland

RED

Domaine La Tour Boisee 'Plantation 1905' 4.5 / 13.5 / 27
2016, Languedoc

Fattoria di Sammontana 'Alberese' 6 / 18 / 36
2015, Trebbiano & Sangiovese, IGT Toscana

Cellar de L'Encastell 'Marge' 7 / 21 / 42
2013, Garnacha & Cabernet, Priorat

BOTTLE LIST

SPARKLING

Albury Estate Classic Cuvee 55

Charles Heidsieck Brut Reserve 80

WHITE

Weingut zur Romerkelter 28
2015, Riesling, Mosel

Terrazze Dell'Etna 'Ciuri' 39
2015, Nerello Mascalese, Sicily

Domaine de La Truffiere 42
2014, Vermentino, Languedoc

Domaine Richou 'Les Rogeries' 49
2015, Chenin Blanc, Anjou

Domaine de la Pinte 57
2012, Savagnin, Jura

Domaine Anne Gros 65
2013, Chardonnay, Bourgogne, Hautes-Cotes de Nuits

ORANGE

Fonterenza 'IGT Bianospino' 44
2014, Trebbiano, Malvasia, Procanico, Toscana

Radikon 'Slatnik' 52
2015, Chardonnay, Tocai Friulano, Friuli

RED

Bodegas Moraza 32
2014, Garnacha, Rioja

Zorah 'Karasi' 2014, Areni Noir, Vayots Dzor	38
MeinKlang 2014, Zweigelt, Burgenland	39
Tim Martin 'Qaisar' 2015, Mourvedre, Swartland	46
Schwarz 'The Butcher' 2015, Pinot Noir, Burgenland	48
Clos Ouvert 'Sereine' 2014, Syrah, Maule Valley	51
Anthony Thevenet 2014, Gamay, Morgon	55
Clau de Nell ' Cuvee Violette ' 2014, Cabernet Franc & Cabernet Sauvignon, Anjou	59

DESSERT WINE

Fontanel Rivesaltes - 100ml - 7
Domaine Bousquet Malbec - 100ml - 7.5 / 500ml - 35
Chateau Dudon Sauternes 2011 - 100ml - 9 / 500ml - 40
Weinrieder Eiswein - 100ml - 12 / 500ml - 60

PORT

Quinta do Infantado 10yo tawny - 75ml - 5.5 / 375ml - 27
Casa Joroes Finest Reserve - 75ml - 6

SHERRY

Gabriel Gomes Palido - 75ml - 4
Valdespino Fino ' Inocente ' - 75ml - 5
Valdespino Don Gonzalo Oloroso - 75ml - 6

DIGESTIF

Antica Formula - 7
Fernet Branca - 7

Shipwreck cider brandy - 7.5

Calvados - 8

Louis Royer 53 VSOP - 8

Hine Rare Champagne cognac - 9

AFTER DINNER COCKTAILS – all £8

Espresso Martini

Hanky Panky

Amaretto Sour

Whisky Sour

Sazerac

Old fashioned

BEER & CIDER

Vedett Extra Blond Lager 5

Brewdog Dead Pony Club pale ale 4.5

Aspall Organic cyder 6