

BAR SNACKS

Available from 17:00 until late

Guacamole, tortilla chips, Pico de gallo (VG) 947 kcal
£9

Crispy squid, chipotle mayonnaise 1124 kcal
£12

Korean fried chicken wings, pickled cucumber,
bean sprouts, sesame seeds 941 kcal
£12

Chicken Taquitos, Pico de gallo, avocado salsa,
queso fresco 723 kcal
£12

Truffle & Parmesan chips (V) 754 kcal
£6

Nocellara olives (VG) 245 kcal
£6

Mixed nuts (VG) 830 kcal
£6

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Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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15% service charge will be added to your bill. Prices include VAT.

SIGNATURE COCKTAILS

Golden Nectar £14

Jack Daniels' Tennessee Honey, Manzanilla Sherry,
San Pellegrino Limonata, Lemon

BLOSSOM & BREEZE £14

London N3 Dry Gin, Apricot Brandy, Kalamansi,
Fever-Tree Raspberry & Orange Blossom Soda

EMERALD ESSENCE £13

Woodford Bourbon, Galliano, Kiwi, Apple

SECRET GARDEN £16

Tanqueray Gin, Rose flower, Piper Heidsieck "Rosé Sauvage" Champagne,
Cucumber Bitter, Vegan Watermelon Citric Foam

NIGHTFALL £14

Havana 7 Years Old Rum, Adriatico Amaretto, Cassis,
Dandelion & Burdock Bitters

DELICATE SYMPHONY £14

Malfy Pink Gin, Martini Ambrato, Lychee,
Grapefruit, Egg White

VEIL OF SMOKE £16

Lost Explorer 'Espadin' Mezcal, Strega, Amaro Nonino Quintessential

NUTTY CLOUD £14

Belvedere infused Roasted Pistachio Vodka, Lillet Blanc,
Edible Coconut Bubbly Soap

LEMON BLUSH £14

Chase Potato Vodka, Limoncello, Raspberry,
Lemongrass Bitter, Fever-Tree "Slimline" Tonic

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MOCKTAILS £9

PROHIBITION 63 kcal

Everleaf Mountain, Everleaf Forest, Caleño Dark & Spicy,
Caleño Light & Zesty, Lemon, Coca cola

SOBERLICIOUS 78 kcal

Peach, Strawberry, Cranberry, Apple

CRODINO SPRITZ 110 kcal

Crodino Aperitivo 'Biondo', Fresh Orange

CLASSICS

APEROL SPRITZ £14

Aperol, Prosecco, Fever-Tree soda water

NEGRONI £14

Tanqueray, Campari, Martini Rubino

BRAMBLE £14

Botanist Gin, Blackberry, Lemon, Sugar

OLD FASHIONED £14

Makers Mark Bourbon, Dark brown sugar,
Angostura Bitter

TWINKLE £14

Cîroc Vodka, St Germain elderflower liqueur,
Prosecco

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GODFATHER £14

Johnnie Walker Black Label Whisky,
Adriatico Amaretto

FRENCH MARTINI £14

Belvedere Vodka, Chambord, Pineapple

TOM COLLINS £14

Botrytis Old Tom Gin, lemon, sugar,
Fever-Tree soda Water

RUSTY NAIL £15

Singleton 12 Years Old Whisky, Drambuie

SIDECAR £15

Courvoisier VSOP Cognac, Cointreau, Lemon

OLD CUBAN £16

Brugal 1888 Rum, Lime, Sugar, Mint, Prosecco,
Angostura Bitter

LUXURY MEXICAN MULE £16

Casamigos Blanco Tequila, Lime, Angostura Bitter,
Fever-Tree Ginger Beer

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CHAMPAGNE & SPARKLING

CHAMPAGNE & SPARKLING		125ml	Bottle
NV	Piper Heidsieck Brut <i>Champagne, France</i>	£17	£95
NV	Nyetimber Classic Cuvée Brut <i>West Sussex, England</i>	£14	£85
NV	Chandon Brut NV <i>Argentina</i>		£65
NV	Laurent Perrier La Cuvée Brut <i>Champagne, France</i>		£105
NV	Piper Heidsieck Blanc de Blanc <i>Champagne, France</i>		£130
NV	Ruinart Blanc De Blanc <i>Champagne, France</i>		£170
2013	Dom Perignon Brut <i>Champagne, France</i>		£380
2015	Cristal, Louis Roederer <i>Champagne, France</i>		£420
NV	Laurent Perrier La Cuvée Magnum <i>Champagne, France</i>		£220
2013	Dom Perignon Vintage Magnum <i>Champagne, France</i>		£900
NV	Veuve Cliquot Jeroboam (3L) <i>Champagne, France</i>		£700

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ROSÉ CHAMPAGNE & SPARKLING		125ml	Bottle
NV	Piper Heidsieck Rosé Sauvage <i>Champagne, France</i>	£19	£110
NV	Laurent Perrier Rosé <i>Champagne, France</i>		£165
NV	Laurent Perrier Rosé Magnum <i>Champagne, France</i>		£310

WINE

WHITE WINE		175ml	Bottle
2021	Sylvaner, Cave de Turckheim <i>Alsace, France</i>	£11	£47
2022	Bourgogne Aligoté, Domaine Félix <i>Burgundy, France</i>		£52
2022	Chablis, Domaine de la Motte <i>Burgundy, France</i>		£65
2015	Montagny Premier Cru 'Les Jardins' <i>Burgundy, France</i>		£70
2023	Pouilly-Fuissé Grd Réserve 'Maillettes' G.Saumaize <i>Burgundy, France</i>		£85
2022	Chablis Premier Cru 'Beauroy', Dom de la Motte <i>Burgundy, France</i>		£90
2021	Le Coucher de Soleil, Vin Orange de Cérons <i>Bordeaux, France</i>		£80
2023	La Premiere Ballerine <i>Gascony, France</i>	£9	£34
2023	Sancerre, Pre Semele <i>Loire, France</i>	£15	£68
2022	Condrieu 'Les Grd Chaillées 'Dom du Monteillet <i>Rhone, France</i>		£95

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2023	Gavi, Alasia <i>Piemonte, Italy</i>		£48
2023	Pinot Grigio, Mastri Vernacoli <i>Trentino, Italy</i>		£42
2022	Grüner Veltliner, Franz & Friends <i>Kresmtal, Austria</i>		£44
2022	Albarino, Valminor <i>Rias Baixas, Spain</i>	£12	£58
2023	Assyrtiko, Papagiannakos <i>Attika, Greece</i>		£49
2023	Bacchus/Chardonnay 'Gardner St Classic', Henners <i>East Sussex, England</i>		£55
2022	Riesling Trocken Dhroner, AJ Adam <i>Mosel, Germany</i>		£70
2023	Viognier, Eco Reserva <i>Valle Central, Chile</i>		£38
2023	Chardonnay, Star Crossed <i>Victoria, Australia</i>	£10	£46
2023	Sauvignon Blanc 'Satyr', Sileni <i>Marlborough, New Zealand</i>		£50
2021	Chardonnay Callender Peak <i>Ceres Plateau, S. Africa</i>		£75
2019	Chardonnay 'Vintner's Reserve', Kendall Jackson <i>California, USA</i>		£55

	ROSÉ WINE	175ml	Bottle
2023	Azure Rosé, Mirabeau <i>Provence, France</i>	£14	£59
2022	La Reserve Rosé, Mirabeau <i>Provence, Franc</i>		£85
2023	La Premier Ballerine Rosé <i>Gascone, France</i>	£9	£34

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		175ml	Bottle
2023	Fleurie La Madone, La Reine de l'Arenite Beaujolais, France	£10	£56
2015	Chateau Gros Caillou, St-Emilion <i>Bordeaux, France</i>		£90
2021	Clos de La Cure, St-Emilion Grand Cru Bordeaux, France		£80
2021	Chateau Pinteraie Tradition <i>Cahors, France</i>		£48
2023	La Premiere Ballerine <i>Vaucluse, France</i>	£9	£34
2022	Cotes du Rhone, Les Coteaux <i>Rhône, France</i>		£42
2022	Châteauneuf-du-Pape, Chante Cigale <i>Rhône, France</i>		£90
2020	Passing Giant, Pinot Noir <i>Marlborough, New Zealand</i>		£45
2022	Barbera D'Alba Costa Bruna <i>Piedmont, Italy</i>	£12	£60
2018	Barolo Bussia, Dardi le Rose <i>Piedmont, Italy</i>		£105
2019	Brunello di Montalcino Campogiovanni <i>Tuscany, Italy</i>		£110
2022	Nero d'Avola Da Vero Biologico, Adria Vini <i>Sicily, Italy</i>		£39
2015	Rioja Reserva Ontañon, Spain	£15	£64
2021	Merum Priorati, Ardiles <i>Priorat, Spain</i>		£70
2022	Barão da Várzea Reserva <i>Douro, Portugal</i>		£54
2018	Kékfrankos Kovács Nimród Monopole Blues <i>Eger, Hungary</i>		£46

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2022	Cab. Sauvignon 'Man with the Ax', Showdown <i>California, USA</i>		£50
2020	Mourvedre, 'Ancient Vines', Cline <i>California, USA</i>		£56
2022	Shiraz 'The Crossing', Lone Palm <i>Barossa Valley, Australia</i>		£58
2016	Grenache 'Old Bush Vine', Yalumba <i>Barossa Valley, Australia</i>		£45
2022	Pinot Noir, Catalina Sounds <i>Marlborough, New Zealand</i>	£14	£60
2021	Malbec 'Bressia', Montegrelo <i>Mendoza, Argentina</i>		£65
2014	Clos de los Siete <i>Mendoza, Argentina</i>		£55
2017	Carmenere Organic, Adobe <i>Colchagua, Chile</i>		£40

SWEET, FORTIFIED, DRY

	100ml	Bottle
Domaine De Grange (50cl) <i>Monbazillac, South of France</i>	£10	£40
Grahams Six Grapes <i>Douro, Portugal NV</i>	£8	£45
Grahams LBV <i>Douro, Portugal NV</i>		£50
Grahams 10 Years Tawny <i>Douro, Portugal NV</i>	£10	£55
Ginestet (50cl) <i>Sauternes, Bordeaux, France</i>		£60

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SPIRIT SELECTION

GIN

50ml

Cambridge Japanese	£19
Cambridge Truffle	£22
Gin Mare	£12
Roku Suntory	£13
Hendricks	£12
No 3 London Dry	£13.5
Malfy Pink Grapefruit Gin	£11
Sipsmith London Dry	£11.5
Sipsmith V.J.O.P	£12.5
Sipsmith London Dry	£11.5
Sipsmith Lemon Drizzle	£13.5
Sipsmith Sloe Gin	£11.5
Tanqueray	£11
Tanqueray 10	£13
Dry Gin Mirabeau	£14
Monkey 47	£18

IRISH WHISKEY

50ml

Jameson's	£11
Roe And Coe Blended	£11
Slane	£13

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BLENDED SCOTCH / WHISKY

	50ml
Johnnie Walker Black Label	£11
Johnnie Walker Gold Reserve	£14
Johnnie Walker Blue Label	£45
Chivas 12 Years	£10.5
Chivas 18	£20

WHISKEY, BOURBON, TENNESSEE

	50ml
Jack Daniel's	£11
Jack Daniel's Single Barrel	£14.5
Woodford Reserve	£12
Woodford Double Oak	£15
Woodford Rye	£15
Makers Mark	£11
Makers Mark 46	£18
Sazerac Rye 6 Years Old	£14
Sir Davis Rye	£20
Whistle Pig	£25

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SCOTCH SINGLE MALT

	50ml
Ardbeg 10 Years Old	£15
Dalmore 12	£14
Glenmorangie 10 Years Old	£11
Glenmorangie La Santa	£14
Glenmorangie 25 Years Old	£70
Talisker 10 Years Old	£13
Laphroig 10 Years Old	£12
Glenfiddich 12 Years Old	£12
Macallan 12 Years Old "Double Cask"	£16
Macallan 15 Years Old "Double Cask"	£32
Macallan 18 Years Old "Sherry Oak"	£50
Lagavulin 16 Years Old	£20
Isle of Jura 10 Years Old	£13
Fettercairn 12 Years Old	£15

JAPANESE WHISKY

	50ml
Toki Suntory	£12.5
Hibiki Harmony	£19
Nikka Coffey Grain	£14.5
Nikka From the Barrels	£15
Hakushu Distiller Reserve	£18

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VODKA

	50ml
Absolut Citron	£11.5
Absolut Raspberry	£11.5
Absolut Vanilla	£11.5
Ketel One	£11
Chase Potato	£12
Belvedere	£12
Grey Goose Strawberry & Lemongrass	£12
Grey Goose Peach & Rosemary	£12
Grey Goose Watermelon & Basil	£12
Cîroc	£12
Sauvella	£12
Zubrowka	£11.5
Haku Suntory	£12

COGNAC / BRANDY

	50ml
Baron de Sigognac 10 YO, Armagnac	£13
Pere Magloire VSOP, Calvados	£14
Courvoisier VSOP	£13
Courvoisier XO	£20
Remy Martin 1738	£15
Remy Martin XO	£33

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RUM, RON, RHUM, CACHACA

	50ml
Brugal 1888	£14
Companero Panama Extra Anejo	£15
Diplomatico Reserva Exclusiva	£16
Gosling Black Seal	£11.5
Havana Club 3 Y.O.	£11
Havana Club 7 Y.O	£12
Havana Club Especial	£11.5
Havana Club Seleccion de Maestros	£18
Havana Club Spiced	£11
Havana 15 Y.O	£45
Kraken	£11
Koko kanu	£11
Millenario XO	£27
Santa Teresa 1796	£16.5
Ron Zacapa 23 Y.O.	£19.5
Ron Zacapa X.O.	£38
William George Jamaica	£13
Flor de Cana 12 Years	£13
Wray and Nephew	£11.5
LeBlon Cachaca	£12

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TEQUILA & MEZCAL

	50ml
El Jimador Blanco	£11
El Jimador Reposado	£12
Cazcabel Coffee	£12
Casa Dragones Blanco	£18
Casamigos Blanco	£18
Casamigos Reposado	£21
Casamigos Anejo	£23
Casamigos Mezcal	£24
Don Julio Blanco	£14.5
Don Julio Reposado	£15
Don Julio Anejo	£18
Don Julio 1942	£48
Amaras 'Espadin' Mezcal	£13
Lost explorer 'Espadin' Mezcal	£16

LIQUEUR & AMARO

	50ml
Montenegro Amaro	£9
Cointreau L'Unique	£9
Molinari Sambuca	£9.5
Luxardo Limoncello	£10
Belle de Brillet Pear Liqueur	£10
Adriatico Amaretto	£11
Adriatico Amaretto Bianco	£11

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BEERS & CIDER

	330ml
Asahi	£6.3
Peroni Bottle	£6.3
Peroni Schooner (Lounge only)	£6.5
Peroni Gluten Free	£6.3
Peroni Libera 0% (73kcal)	£5.5
Purity Session IPA (GF)	£7.5
21 – Pale Ale Citra	£7.5
Aspall Cider	£7
00 – Citra Centennial Pale Ale 0.5%	£6

SOFT DRINKS & JUICES

Coca-Cola (86kcal)	£4
Coca-Cola Zero (0kcal)	£4
Diet Coca-Cola (2kcal)	£4
Apple Juice (90kcal)	£4.5
Cranberry Juice (158kcal)	£4.5
Pink Grapefruit Juice (83kcal)	£4.5
Orange Juice (90kcal)	£4.5
Pineapple Juice (103kcal)	£4.5
Fever-Tree Ginger Ale (48kcal)	£4
Fever-Tree Ginger Beer (80kcal)	£4
Fever-Tree Indian Tonic (40kcal)	£4
Fever-Tree Lemonade (53kcal)	£4
Fever-Tree Slim-line Tonic (30kcal)	£4
Fever-Tree Soda Water (0kcal)	£4

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SPIRITS BY BOTTLE

Rum

Havana 7 Years Old	£210
Havana 15 Years Old	£500
Zacapa 23 Years Old	£280

Bottle Magnum/Jeroboam

Vodka

Ciroc	£230	£550
Belvedere	£230	£550/£1000
Beluga Noble	£300	

Gin

Mare (70cl)	£230
Tanqueray 10 (1ltr)	£250
Monkey 47 (50cl)	£260

Tequila

Lost Explorer 'Espadin' Mezcal	£220
Casa Dragones Blanco	£270
Casamigos Reposado	£300
Clase Azul Reposado	£490
Don Julio 1942	£510

Whisky/Bourbon

Johnnie Walker Gold	£210
Woodford reserve	£230
Chivas 18 Years Old	£250
Johnnie Walker Blue Label	£520

Cognac

Courvoisier VSOP	£200
Courvoisier XO	£300
Remy Martin XO	£510

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Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.