

BOTTLE

BAR | SHOP

BOARDS AND SNACKS

Pork pie	£4.50
Festive board	£10
Baron Bigod cheese, pork pie, minced pie, grapes, cranberry chutney, oatcakes	
Cheese board, from Neal's Yard	£10 £18
Baron Bigod - raw cow's milk, Bungay, Suffolk Gorwydd Caerphilly - raw cow's milk, North Somerset Gubbeen - pasteurised cow's milk, Cork, Ireland	
Charcuterie board	£12 £20
Air dried ham - Oxsprings, Worcestershire Rosemary and garlic salami - Moons Green, Kent Fennel salami - Perinelli Salami, South East London	
Cheese and charcuterie board	£20
Fennel salami with gherkins	£4 £6
Bread and olive tapenade	£4
Pitted Nocellara olives	£3
Cocktail mixed nuts	£3
Crisps	£2

BOTTLED LEMONADE 20cl bottle

Red Basil	£4
Red basil, fresh lemon juice, still water	
Ginger	£4
Fresh ginger, fresh lemon juice, still water	

SOFT £2

Apple Juice, Tomato juice, Tonic, Lemonade,

PLEASE ORDER AT THE BAR

NEGRONI SPRITZ

Negroni, Cava, lemonade £9

TASTING MENU

3 mini cocktails £12

3 mini infusion and mixer £15

INFUSIONS glass | 20cl bottle | 50cl bottle

Cranberry Gin £7 | £20 | £45

Served with tonic

Berry Gin £7 | £20 | £45

Served with bitter lemon

Cucumber Gin £7 | £20 | £45

Served with elderflower tonic

Pink Grapefruit Gin £7 | £20 | £45

Served with Mediterranean tonic

Earl Grey Gin £7 | £20 | £45

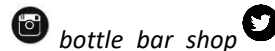
Served with tonic

Horseradish, Wasabi Vodka £7 | £20 | £45

Served with spicy tomato juice (**Bloody Mary**)

Limoncello £7 | £13 | £25

Served neat, ice cold



COCKTAILS glass | 20cl bottle | 50cl bottle

Christmas in a Bottle £7 | £13 | £25

Vodka infused with Christmas spices and bitters

Remedy £7 | £13 | £25

Fernet-Branca, brandy, orange liqueur, bitters, honey

Negroni £7 | £13 | £25

Gin, Campari, vermouth, bitters,
infused with orange and pink grapefruit zest

Manhattan £7 | £13 | £25

Bourbon, vermouth, bitters, infused with orange zest

Twisted Old Fashioned £7 | £13 | £25

Bourbon, bitters, vermouth, maple syrup,
infused with orange zest

Rum Old Fashioned £7 | £13 | £25

Dark rum, bitters, infused with cardamom,
cloves, vanilla, cinnamon and orange

Espresso Old Fashioned £7 | £13 | £25

Dark rum, bourbon, tequila, bitters,
and espresso (from Express Yourself van)

Long Island Iced Tea £7 | £20 | £45

Vodka, gin, rum, tequila, orange liqueur
Served with cola

Dirty Vodka Martini £7 | £13 | £25

Vodka, extra dry vermouth, olive brine

Gin Martini £7 | £13 | £25

Gin, extra dry vermouth, lemon zest

Cosmopolitan £7 | £13 | £25

Vodka, orange liqueur, cranberry, lime juice

Margarita £7 | £13 | £25

Silver tequila, orange liqueur, lime juice

Lychee Martini £7 | £13 | £25

Vodka, lychee juice, coconut syrup, lime juice

SPARKLING glass | bottle

Dominio de Requena, Cava Nature	£5.50 £24
Bone dry, defined and espressive (ES)	
Toffoli Prosecco Frizzante	£24
Gently foaming, light and lovely (IT)	
Vignoble Guillaume Valse Rose	£28
100% Pinot Noir – delicate berries, pure charm (FR)	
Vignoble Guillaume Flute Enchantée	£28
Full flavoured, ripe fruit, champagne method (FR)	
Vallarom Vadum Caesaris Col Fondo	£29
Green apple and gooseberry, more subtle fizz (IT)	
Langham Estate Cuvée Brut	£43
White peach and almond, perky, gentle, winsome (UK)	
Lallier Grand Cru Brut	£48
Textbook grand cru Champagne – a treat (FR)	

ROSÉ glass | bottle

Domaine des Lauriers, Cuvée Paredaux	£5.25 £21
Fresh, fruity and full of Mediterranean sun (FR, '17)	
Rimo de Rimauresq	£23
Delicate, bone dry, a touch of spice (FR, '17)	

PORT / SHERRY 375ml bottle

Niepoort Ruby Dum	£22
Plums and cherries with a dab of spice (Port, PT)	
Williams and Humbert Alegria Manzanilla	£18
Sea spray and camomile (Sherry, SP)	

BEER

£1 will be added to all beers consumed on the premises.

We regularly rotate beers, so please check our shop counter to see which ones are currently available.

Ignition, Brockley, Gipsy Hill, Kernel, Pressure Drop, Magic Rock, By The Horns, Westerham, BBNo, Cloudwater, Small Beer, and many more.

WHITE glass | bottle

Academia de los Nocturnos Macabeo	£5 £20
Clean, crisp apple (ES, '17)	
Adega de Moncao, Vinho Verde	£5.25 £21
Zesty, lemony with a light spritz (PT, '17)	
Saladini Pilastris Falerio	£6 £23
Red apple, pear, fennel (IT, '17)	
Domaine des Lauriers Picpoul de Pinet	£6 £23
Fresh and light with a sea salt tang (FR, '16)	
Domaine des Génaudières	£6 £23
Muscadet Coteaux. Dry, pure mineral (FR, '16)	
Semeli Feast Moschofilero	£23
Floral, aromatic, lively (GR, '16)	
Grillo Grillo	£24
Roast lemon, sapid (IT, '16)	
Argillae Orvietto	£24
Orchard apple and savoury walnut (IT, '16)	
Bodvin Furmint	£25
Baked quince and spice (HU, '16)	
Guy Allion Sauvignon Blanc	£25
Cut grass, aromatic, quenching (FR, '17)	
Domaine de Nerleux Saumur Blanc	£25
Green apple and citrus (FR, '17)	
Chateau Guibon Blanc	£25
Tropical fruit and zesty acidity (FR, '17)	
Max Ferd Richter, Riesling (DE, '16)	£26
Lemon, lime with racy acidity and a touch of sweetness	
Domaine Galevan Cotes Du Rone Blanc	£26
"Libre Expression" Smoky, fresh, lime peel (FR, '17)	
Terras Gauda Albarino "Trisquel" (SP, '16)	£26
Vignoble Guillaume Chardonnay (FR, '16)	£27
Amares Chardonnay (ZA, '14)	£28
Marof White (SI, '15)	£29
Inama Soave Classico "Campo dei Tovi" (IT, '15)	£31
Domaine du Vieux Collège (FR, '15)	£31
Schloss Saarstein Riesling Spatlese (DE, '06)	£36
Baglio Bianco (orange wine) (IT, '17)	£30

RED glass | bottle

Academia de los Nocturnos Bobal	£5 £20
Creamy blackberry and raspberry. (ES, '16)	
Zagreus St Dimitar Syrah	£5.25 £21
Ripe fruit, cassis, black pepper (BG, '15)	
False Bay Syrah (ZA, '17)	£21
Smoky, old school, ripe tannins	
Domaine Castan Cotes-du-Rhone	£6 £22
Dark fruit, with a touch of liquorice (FR, '16)	
Le Salare Montepulciano d'Abruzzo	£22
Black fruit, gentle spice, bouncy (IT, '17)	
Terra Firma Nero d'Avola	£6 £22
Spicy, deep and hearty (IT, '17)	
Domeco de Jarauta, Rioja	£6.5 £23
Blueberry, vanilla, coconut, chocolate (ES, '16)	
Saladini Pilastris Rosso Piceno	£24
Dark cherries, almonds, meaty (IT, '16)	
I Pastini Primitivo "Macrame"	£24
Rich, baked fruit and warm spice (IT, '15)	
Domaine Laougue Madiran Cuvée Caraby	£24
Leather, liquorice, chewy (FR, '16)	
Domaine Galévan Puy St Martin	£25
Garrigue, rosemary and black olive (FR, '16)	
Chateau Guibon	£25
Sapid, fruity, structured (FR, '15)	
Luna Beberide Mencia Joven	£26
Light, spicy finish, ripe fruit (SP, '17)	
Bodegas el Porvenir Amauta Malbec (AR, '16)	£26
Domaine Piron Beaujolais Villages (FR, '16)	£26
Domeco de Jarauta, Reserva, Rioja (SP, '12)	£27
Thymiopoulos Jeunes Vignes de Xinomavro (GR)	£27
Vignoble Guillaume Pinot Noir (FR, '15)	£28
Niepoort Drink Me (PT, '16)	£28
Chateau Barbe Blanche Cuvée Henri IV (FR, '12)	£34
Domaine du Vieux College Marsannay (FR, '13)	£38
Chateau Dutruch Grand Poujeaux (FR, '11)	£41
Galevan Chateaneuf-du-Pape (FR, '14)	£51