

W I N E S

Please ask the team or check out the boards for our list of guest wines.

RED

San Abello Merlot, Chile £20
Finca la Estacada Tempranillo, Spain £5 / £25
Terre di Giumara Nerello
Mascalese / Frappato, Italy £5.5 / £27
Tilia Malbec, Argentina £6 / £31
Les Cottes Burgundy Pinot Noir,
France £6.5 / £33
Catena Cabernet Sauvignon, Argentina £40

ROSE

La Picoutine Grenache Rose, France £5 / £25
Filarino Sangiovese Rosato, Italy £30

S H E R R Y (75ML)

La Guita Manzanilla sherry, Spain £4 / £35

W H I T E

Pez De Rio Macabeo / Sauvignon Blanc, Spain £20
Circa Pinot Grigio, Australia £5 / £25
Conde Villar Vinho Verde, Portugal £5.5 / £27
Tokomaru Bay Sauvignon Blanc, New Zealand £6 / £31
Les Cottes Burgundy Chardonnay, France £6.5 / £33
Mani di Luna Grechetto (Orange Wine), Italy £40

S P A R K L I N G

Vaporetto Prosecco, Italy £6.5 / £33
Llopard Brut Reserva Cava, Spain £45
Coates & Seeley Rose, England £50
Perrier Jouet Champagne, France £70

B E E R S - C I D E R

D R A U G H T

CL Lager £5
Hacker Pschorr Munich Lager £5.5
Wild Beer Co. Bibble Session Pale Ale £5.5
Fourpure Oatmeal Stout £5.5
Mortimer's Orchard Cider £5

C A N S

Harbour Ellensburg Session IPA £5
Magic Rock Coffee Porter £5

B O T T L E S

Paulaner Munchner Pilsner £4.5
Brewgooder Clean Water Lager £4.9
Brewdog Vagabond Pale Ale (gf) £5.5
Siren Soundwave IPA £5.5
Wiper & True Amber Ale £5.5
Thistly Cross Elderflower Cider £5.5
Hollows & Fentimans Ginger Beer £4.5

C O C K T A I L S

All £9

Zuzu Fizz - Rose Gin, Almond Syrup, Lemon, Egg White, Tonic, Nutmeg
Gaucho Margarita - Yerba Mate Tequila, Lime, Agave
I Left My Rum in San Francisco - Rum, Bitters, Almond Syrup, Lemon, Sherry
Grapefruit Martinez - Grapefruit Vermouth, Gin, Maraschino
Strawberry Ice-Cream Negroni - Gin, Campari, House Vermouth
Exmouth Market Sour - Irish Whiskey, Apple & Rosemary Syrup, Lemon
Espresso Martini - Vodka, Rum, Colemans Espresso, Coffee Liqueur