


# 31K

all cocktails are £12 each,  
or 2-for-£14 sunday-thursday  
for two of the same

the  symbol denotes  
cocktails we can serve alcohol-free

# SPRING

## Florals for Spring

It's groundbreaking: white rum, plus three tropical fruit liqueurs, on a base of New Zealand Savignon Blanc. This long also features a hibiscus tea infusion that intensifies in flavour the longer you leave it.

yuzu  
lychee  
hibiscus  
sauvignon

## Superbloom

A citrus spritz named after a pink flowering phenomenon in the South American desert. It tastes exactly like it sounds: with sweet floral rose, sharp pink grapefruit and clean blanco tequila.

tequila  
pink grapefruit  
rose  
soda

## Hedgerow Negroni

A suitably-seasonal take on a classic, which leans into a mulberry-infused gin alongside sweet red vermouth. Ideal, Italian-inspired sipping for aperitivo hour.

gin  
campari  
sweet vermouth  
mulberry

## Hot Cross Rum

A short golden drink: golden rum and a golden white port, both steeped with golden brioche and shaken with flavours of cinnamon and candied orange. Served with a foam and garnished with golden sultanas.

golden rum  
white port  
cinnamon  
brioche

£12 each

or 2-for-£14 (Sunday-Thursday)

# SHORT

## Blueberry Mai Tai

golden rum  
blueberry  
lime  
sugar

A fruitier twist on a Caribbean classic, with a burst of bright blueberry Bols alongside Appleton Estate's signature blend. Shaken with orgeat and lime juice to bring out the freshness of the white rum.

## Cold Brew Old Fashioned

bourbon  
coffee  
orange  
bitters

Bourbon from Kentucky and coffee brewed next-door in yolk. We've leaned into the warming orange notes of a classic Old Fashioned recipe to bring out the best of both flavours.

## Woodsmen

whiskey  
walnut  
chestnut  
chocolate

Flavours of earthy walnut, rich chocolate, and woody chestnut, underscored by a generous measure of Wild Turkey's 81 Bourbon. Stirred down, served on the rock, and finished with a toasted walnut.

## Cucumber + Melon Sour

mediterranean gin  
cucumber  
melon  
lemon

A bright green drink which is fresh, sweet, and vibrant. Cucumber-infused Mediterranean gin from Jim + Tonic is shaken hard with Bols melon liqueur for a velvet smooth foam. Topped with pink peony petals.

£12 each

or 2-for-£14 (Sunday-Thursday)

# LONG

## Lychee Mojito 🍹

A flavoured mojito, just not as you know it: mint-infused Bols lychee and Ron Cristobal Blanco, stirred down with clarified citrus juice. Delicately sweet and fruity with a touch of class and a hint of fizz.

white rum  
lychee  
mint  
lime

## Arpeggio 🍹

A vibrant spritz which is floral, bittersweet, and delicious. Campari and sweet citrus are balanced with vanilla and sage-infused tonic in this coral pink choral drink.

campari  
vanilla  
amber  
tonic

## Love Potion #9 🍹

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to Absolut Mango vodka and black raspberry liqueur. Topped with a smattering of frozen raspberries.

mango vodka  
raspberry  
pineapple  
lemon

## House Party 🍹

A rich and fruity highball which lays down home-brewed rooibos tea on vanilla-laden Monkey Shoulder scotch whiskey. It's lengthened with a papaya soda for a touch of tropical sweetness.

whiskey  
papaya  
rooibos  
soda

£12 each

or 2-for-£14 (Sunday-Thursday)

# SWEET

## Crème Brûlée

cognac Courvoisier is the base spirit, but the real star is Jim + Tonic's coffee liqueur. A touch of salted espresso caramel syrup alongside the freshly-pulled espresso keeps it sweet and silky-rich.

espresso  
coffee liqueur  
salted caramel

## Peaches + Cream

tequila A mix of golden tequila and peach nectar, combined with double cream for two whole days and strained for service. The result is a clear cocktail coupe with a smack of fresh peach and a rich cream finish.

peach wine  
citrus  
double cream

## Vicky Sponge

golden rum Buttery golden rum and sweet velvet falernum are stirred down until soft, and finished with a sliver of raspberry jammy raspberry liqueur. Encapsulates all the flavours of our favourite cake in cocktail form.

raspberry  
falernum  
brioche

## Toffee Apple

bourbon A trio of booze treats the fairground classic to a grown-up glow-up. Bite and freshness come courtesy of Woodford Reserve and an apple liqueur; treacle sweetness from a layer of cardamom-infused stout.

apple  
maple  
stout

£12 each

or 2-for-£14 (Sunday-Thursday)

# SPICE

## Bloody Mary

Born in Paris; mastered here. We macerate sweet vine tomatoes, pepper, garlic, celery, horseradish and herbs in Jim + Tonic's British Vodka, before we mix with lemon, tomato, tabasco and Henderson's relish.

vodka  
tomato  
tabasco  
lemon

## Picante

Inspired by a classic Margarita recipe, which means it's a tequila and lime number at heart. A dash of chilli-infused El Jimador adds a little extra spice to a Mexican classic which is served over ice.

tequila  
lime  
chilli  
salt

## Ginger Spice

A tropical mule with prominent mango flavour. Ginger beer and a smoked chilli rum give it the infamous mule kick, whilst a drop of lemongrass cordial keeps it deliciously fruity and fragrant.

vodka  
mango  
ginger  
lemongrass

## Better Karma

Good things come to those who wait, like the last cocktail on our list. It's a spiced martini riff with szechuan gin, bright green apple and chilli flavours which run right to its core.

szechuan gin  
green apple  
green chilli  
jasmine

£12 each

or 2-for-£14 (Sunday-Thursday)

# SPARKLING

## Gran Casteller, Cava Brut

Our quintessential Spanish fizz hails from just south of Barcelona. It's dry, crisp, ultra-refreshing and the perfect way to start an evening.

NV Penedes, Spain *vegan* £8 **£30**

## Gran Casteller, Cava Rosé

A sparkling rosé which offers a touch more sweetness than its classic cousin, with a kiss of strawberries in a long and floral finish.

NV Penedes, Spain £8 **£30**

## Cleto Chiarli, Lambrusco Soprara

For something entirely different: this sparkling Italian is a deep ruby red in colour, and an explosion of blackberry and wild berries in the mouth.

2025 Emilia-Romagna, Italy *vegan/organic* bottle only **£50**

## Woodchester, Rosé Cuvée

From an acclaimed vineyard in the Cotswolds, this glorious fizz is a dreamy pale pink colour. There's a real Pinot character to this wine, which we love.

2021 Cotswolds, England *vegan* bottle only **£80**

## Piper Heidsieck, Essential Blanc de Blancs Extra Brut

Top of the list for a reason: expect a stunning full-bodied champagne with aromas of fresh brioche and a palette of mirabelle plum and anjou pear.

NV Champagne, France *vegan/organic* bottle only **£120**

# WHITE

## Molinoco Loco, Macabeo

The pale lemon colour of this wine holds fresh notes of green apple, pear and jasmine. It's a soft and juicy mouthful with a distinctive fruity flavour.

£7   £8   £9   **£26**   *vegan/organic*   Murcia, Spain   2024

## Venâncio da Costa Lima, Vinhas do Vale Pereiro Branco

A harmony of two native grapes (Fernão Pires and Moscatel) lends this wine a wonderfully-balanced palate of tropical fruit and citrus.

£7   £8   £9   **£29**   *vegan/organic*   Setubal, Portugal   2024

## Amalaya, Torrontés/Riesling

A silky wine with a green freshness from the Riesling grapes, and aromas of grapefruit and lemon peel typical of Torrontés. Expect a long, mineral finish.

bottle only   **£36**   *vegan/organic*   Calchaquí, Argentina   2025

## Domaine Schoffit, Pinot Blanc

Carries all the freshness and elegance of Alsace; with a touch of residual sugar to bring ripe stone fruit flavours of peach and apricot to the fore.

bottle only   **£44**   *vegan/organic*   Alsace, France   2024

## Blank Canvas, Sauvignon Blanc

An exceptional Marlborough Sauvignon which remains elegant and balanced. Guava and passionfruit feature in abundance on both the nose and palate.

£12   £16   £18   **£52**   *vegan/organic*   Wairau, New Zealand   2024

# ROSÉ / ORANGE

## Monrouby, Grenache Rosé

From a small village in the south of France, this crisp and refreshing Provençal-style rosé is brimming with fragrant red berries.

2024 Languedoc, France *vegan* £7 £8 £9 **£26**

## Calusari, Pinot Noir

A slightly sweeter style rosé - with a bolder pink colour - which offers a mouthful of strawberries and cream.

2024 Viile Timisului, Romania *vegan* £7 £8 £9 **£26**

## Bedoba, Orange

A beautiful bottle which contains a complex and captivating wine, with flavours of dried apricot, honey, orange peel, and wild herbs.

2022 Kakheti, Georgia *vegan/organic* bottle only **£44**

## Woodchester Valley, Pinot Rosé

An English wine that truly delivers: it's an easy-drinking warm weather rosé with notes of strawberry, rhubarb and blood orange.

2024 Cotswolds, England *vegan* bottle only **£44**

## Château du Rouët, Villa Estérelle Côtes de Provence

Master winemakers since 1840, the Savatier family has blended Grenache, Tibouren and Cinsault grapes to craft a truly sublime glass of Provence.

2025 Provence, France *vegan/organic* bottle only **£50**

# RED

## Molinoco Loco, Monastrell

Expect aromas of ripe red plum and cherry notes on a well-structured palette. Supple tannins lead softly into a vibrant, fruit-driven finish.

£7   £8   £9   **£26**   *vegan*   Murcia, Spain   2024

## Casa Mia, Alicante/Syrah

Dark fruit and spice, from the blend of grapes and typical of an Italian red, match the ruby colour of this wine. It finishes with generous fine tannins.

£7   £8   £9   **£26**   *vegan*   Sicily, Italy   2024

## Chateau des Antonins, Bordeaux Superieur

An unoaked blend of Merlot and Cabernet Sauvignon reveals aromas of cherry and blackcurrant, on a toasted background with subtly accents of blond tobacco.

bottle only   **£36**   *vegan/organic*   Bordeaux, France   2022

## Bedoba, Saperavi

A spicy bouquet of blackberries, flowers and black pepper from one of the world's most underrated wine regions. The resulting palate is ripe and juicy.

bottle only   **£44**   *vegan/organic*   Kakheti, Georgia   2023

## Dandelion Pride of the Fleurieu, Cabernet Sauvignon

Rich, deep and intensely-flavoured with blueberry and blackberry. Its round Cabernet tannins are delightfully softened by mouth-filling dark fruit.

bottle only   **£52**   *vegan*   Barossa Valley, Australia   2024

# DRAUGHT



estrella galicia 0.0%  
alcohol-free £5.00



estrella 1906 6.5%  
reserva especial \*£5.00 (for 2/3)



peroni 5.0%  
nastro azzurro £6.50



asahi 5.0%  
super dry £6.50



camden stout 4.0%  
£6.00



camden eazy 5.0%  
hazy ipa £6.00



meantime 4.7%  
anytime ipa £6.00



cornish orchards 4.5%  
gold cider £5.00