

31K

all cocktails are £12 each,
or 2-for-£15 sunday-thursday
for two of the same

the 🍷 symbol denotes
cocktails we can serve alcohol-free

AUTUMN

Blackberry Pickin'

A fruity gin sour with a burst of ripe dark fruit. Sweetness comes from Galliano's vanilla liqueur, along with a touch of violet. Shaken hard for a velvet smooth foam, and served with a skewered blackberry.

gin
blackberry
vanilla
violet

Walnut Old Fashioned

A woody take on a classic Old Fashioned recipe. Wild Turkey bourbon, underscored by a hint of dark cacao, and an earthy walnut liqueur from the monks at the Chartreuse distillery.

whiskey
walnut
cacao
bitters

Masala Chai

Piping hot and packed with autumnal spices. We've infused oat milk with a blend of our favourite spiced rums: Sitara's Indian Spiced and Bacardi Carribean Spiced. Comfort booze.

spiced rum
oat milk
cinnamon
vanilla

Cinder Toffee

Reaching further into season with a short, sweet sipper. Gosling Dark Rum molasses sit on a dry Wild Turkey Rye Whiskey base, sweetened with a demerara syrup and a caramel corn liqueur.

dark rum
rye whiskey
caramel
cinnamon

£12 each

or £15 for two of the same (Sun-Thurs)

SHORT

Tomatini

gin	A very dirty martini with Jim + Tonic's Mediterranean
dry vermouth	gin and Dolin's Extra Dry Vermouth in the base.
tomato	Macerated cherry tomatoes, olive brine, and three
olive brine	drops of basil oil give it an extra-savoury edge.

◆ Arpeggio

campari	An Amber Negroni, on a base of Campari and red
sweet vermouth	vermouth. Departs from the classic recipe by adding
amber	an amber and sage-infused white port with the gin,
sage	lending a slight sweetness to this coral pink drink.

Green Thumb

vodka	Straight from the garden: London-distilled vodka
melon	stirred with a handful of fresh parsley, green melon
parsley	liqueur and a drop of yellow Chartreuse. Subtly-
chartreuse	sweet and lightly-herbaceous.

Blueberry Mai Tai

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

£12 each

or £15 for two of the same (Sun-Thurs)

LONG

Juno

Layers yuzu and lychee liqueurs over our house white wine and a touch of fruity Caribbean white rum (for good measure). She's finished with fresh red berries, a hint of mint, and splash of soda.

yuzu
lychee
white rum
sauvignon

Superbloom

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

tequila
pink grapefruit
lime
soda

Love Potion #9

Similar in taste and texture to a classic French Martini, but longer and more luxurious thanks to a touch of mango and black raspberry liqueurs. Topped with a smattering of frozen raspberries.

vodka
mango
raspberry
pineapple

Transatlantic

An Irish whiskey highball with flavours from across the globe. Teeling Irish Whiskey, infused with rooibos tea from Africa, and topped with a tropical papaya soda for a burst of the Caribbean.

whiskey
rooibos
papaya
soda

£12 each

or £15 for two of the same (Sun-Thurs)

SWEET

Hot Cross Rum

spiced rum
white port
cinnamon
orange

A golden spiced rum and a golden white port, shaken with flavours of candied orange and golden sultanas. Subtly-spiced and with a light foam reminiscent of our favourite baked good.

Crème Brûlée

cognac
espresso
coffee liqueur
salted caramel

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

Peaches + Cream

tequila
peach wine
citrus
double cream

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.

Vicky Sponge

rum
vanilla
raspberry
brioche

A three-tiered delight: buttery white rum in the base, followed by a sliver of jammy raspberry liqueur and a baton of brioche to top it off. Better and boozier than your Nan used to make it.

£12 each

or £15 for two of the same (Sun-Thurs)

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 Gnarly Agave adds a little extra spice to a Mexican classic which is served over ice.

tequila
lime
chilli
salt

Mezcaliente

An explosion of summer fruit and spice: sweet strawberries undercut with the smokiness of mezcal and fiery heat from fresh jalapeños. Served over ice for sun-drenched sipping.

mezcal
jalapeño
strawberry
citrus

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 £15 for two of the same (Sun-Thurs)

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

Saladini Pilastrì, Falerio DOC

A blend of five Italian grapes (Trebiano, Pecorino, Passerina, Chardonnay and Fiano). Fresh and fruit-forward, but with a honeyed weight in the glass.

£7 £8 £9 **£29** *vegan/organic* Marche, Italy 2020

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* Siciliy, 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 tanins 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



ossett brewery 4.0%
white rat nitro £6.00



meantime 4.7%
anytime ipa £6.00



cornish orchards 4.5%
gold cider £5.00



Perelló

order 2 Estrella Galicia beers

+ get some free Perello olives





includes...

Estrella Galicia 1906 Reserva

Estrella Galicia 0,0%

Estrella Galicia Gluten-Free

