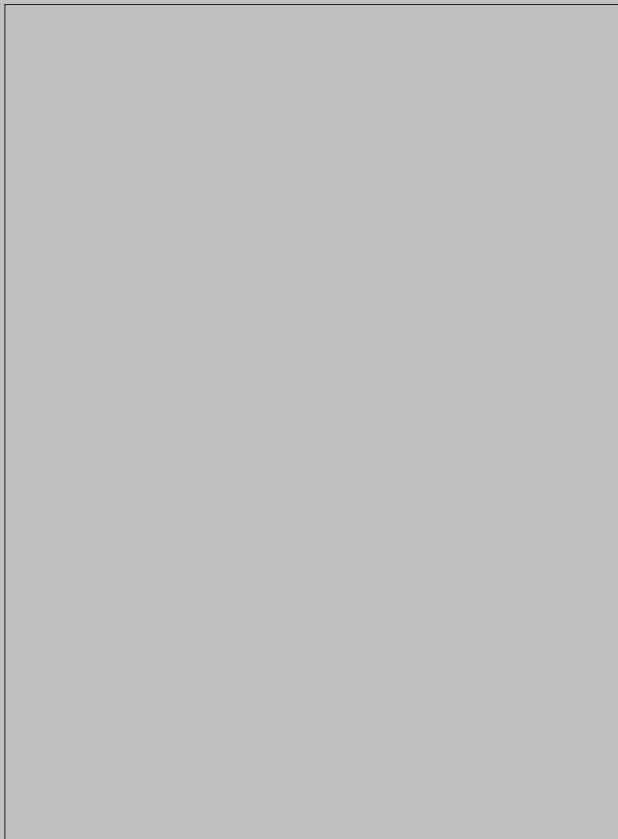


COCKTAIL OF THE WEEK

2-for-1*

wednesday-friday



SHORT

Blueberry Mai Tai

white rum
blueberry
lime
sugar

A fruitier twist on a Caribbean classic, with a burst of bright blueberry Bols alongside Ron Cristobal's blanco edition. 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.

Woodsman

whiskey
walnut
chestnut
chocolate

Rich chocolate, earthy walnut and woody chestnut, underscored by a dose of whiskey: Woodford Reserve to be precise. Stirred over ice and finished with a toasted walnut.

Cucumber + Melon Sour

mediterranean gin
melon
cucumber
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

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

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

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 Music

A whiskey-based highball which lays down 100-proof Jack Daniels Triple Mash whiskey on home-brewed rooibos tea. It's lengthened with a fruity papaya soda for a touch of tropical sweetness.

whiskey
papaya
rooibos
soda

£12 each

SWEET

Crème Brûlée

cognac Martell VS brandy is the base spirit, but the real
espresso star is Jim + Tonic's coffee liqueur and a shot of
coffee liqueur freshly-pulled espresso. The only cocktail to have
salted caramel remained on our list since we opened in August 2018.

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

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

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

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: a spiced martini riff using Jim + Tonic's jasmine and szechuan gin. Bright green apple and chilli flavours run right to its core.

szechuan gin
green apple
green chilli
lemon

£12 each

WHITE

Mesta Organic White



£7.50 £8 £8.50 £25

A wine sourced from organically-farmed vineyards. Dry, crisp and refreshing, with notes of lemon and fennel.

vegan

dry

Spain

Verdejo

Hazy View



£7.50 £8 £8.50 £25

Fresh and easy-drinking, with a hint of green apples for those looking for something slightly sweeter.

medium

South Africa

Chenin Blanc



bottle only

£28

A hand-harvested natural wine, which brings vibrant tones of peach along with a cloudy appearance.

vegan

dry

Chile

Viognier



bottle only

£31

A mouth-wateringly refreshing French white with prominent grapefruit notes. Pairs great with food.

dry

France

Picpoul de Pinet



bottle only

£35

A truly premium Sauvignon Blanc, with passionfruit and gooseberry leading the way into a long, zesty finish.

vegan

dry

New Zealand

Sauvignon Blanc

RED

Mesta Organic Red

A vibrant and juicy red with fresh berry aromas, harvested from sustainable Castilian vineyards.



Tempranillo	Spain	light	vegan	£7.50	£8	£8.50	£25
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Bove Feudi d'Albe

Mellow yet full-flavoured, and packed with black cherry, blackberry and very subtle notes of liquorice.



Montepulciano	Italy	medium	vegan	£7.50	£8	£8.50	£25
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Vitesse Organic

This Italian red is great with food, with rich plum at its core, and a long, softly-spiced finish.



Nero d'Avola	Italy	medium-light	vegan	bottle only	£28
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Mariana Red

Four Portuguese grapes come together to make a cherry-rich red packed with subtle spice and silky finish.

Alentejano	Portugal	light	vegan	bottle only	£31
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Jaspe Rouge

This corker from the Bekaa Valley piles wild red and dark fruits on a beautifully-structured palette.



Cab. Sauvignon	Lebanon	medium	vegan	bottle only	£35
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ROSE



£7.50 £8 £8.50 £25

vegan

dry

France

Grenache

Pasquier P'ays Doc

A deliciously-dry, pale rosé from the very south of France. Works great with food and/or sunshine.



£7.50 £8 £8.50 £25

vegan

medium sweet

Romania

Pinot Noir

Calusari

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



£35

bottle only

dry

France

Cinsault

Château de l'Aumérade

A coastal wine that is refreshingly fruity, with a floral bouquet of delicate cranberry and red cherry.



£95

bottle only

dry

France

Rose Champagne

Laurent-Perrier Rosé

The perfect pink fizz, made from 100% Pinot Noir. A clean, fresh mouthful of Rose Champagne.

SPARKLING

Casa Defra Lessini

Vibrant and fresh, with sparkling citrus aromas. Made in the same way as Prosecco, with a more premium grape.



Durello

Italy

dry

vegan

£7.50

£30

Pinord +6+

Maintains the same elegance and complexity as champagne, but with a livelier fizz from the fresh Spanish grapes.



Cava

Spain

medium

bottle only

£35

Bertrand de Monceny

100% Chardonnay grapes make up this fizz, which the French call "méthode traditionnelle".



Blanc-de-Blancs

France

dry

bottle only

£45

Bollinger Special Cuvee

A full-flavoured, rich Champagne from one of the region's last remaining independent Champagne houses.



Champagne

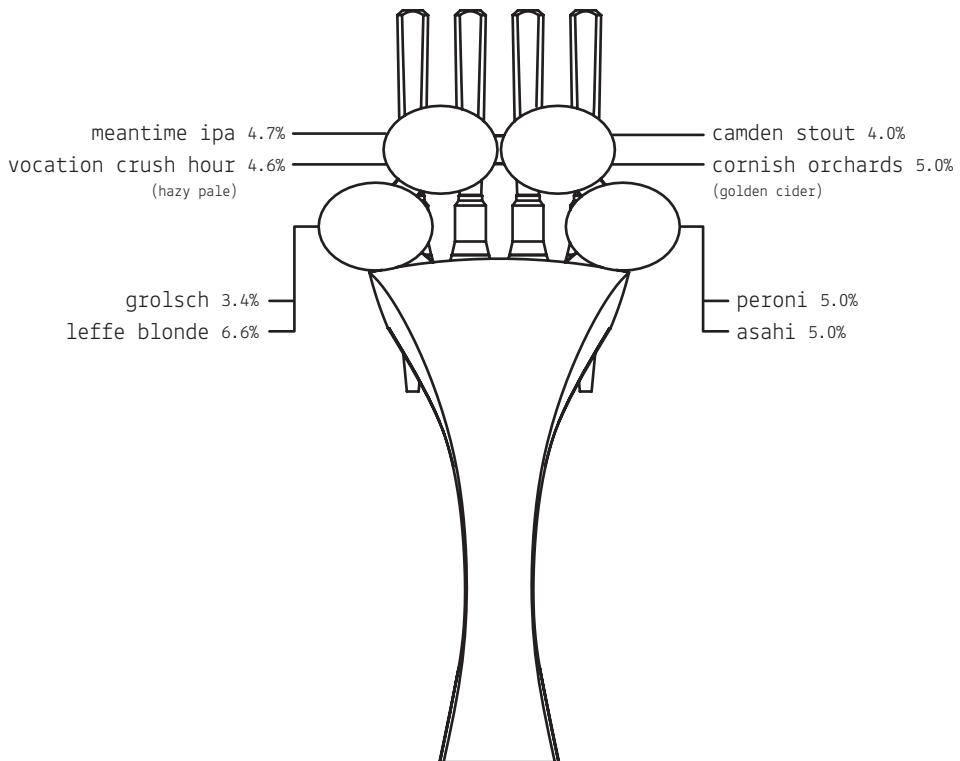
France

extra dry

bottle only

£95

BEER



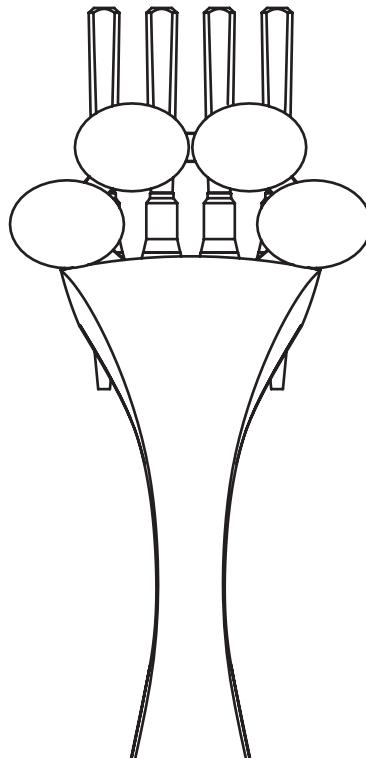
BEER

grolsch pilsner 3.4% £4.00
cornish orchards cider 5.0% £4.00

meantime ipa 4.7% £6.00
vocation crush hour 4.6% £6.00
(hazy pale)
camden stout 4.0% £6.00

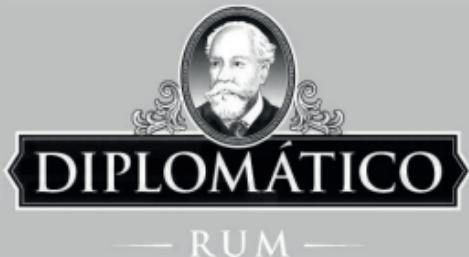
peroni 5.0% £6.50
asahi 5.0% £6.50

leffe blonde 6.6% £5.00 (2/3)



scan the QR for current
craft and bottled beers





COCKTAIL
OF THE
WEEK

Big Dipper

golden rum

lemon

lime

ruby port

Diplomático Reserva rum sour
base; sweet ruby port float.
Served on the rock - in the
style of a New York Sour -
and finished with a spritz of
fresh lemon oils.

£12 each

2-for-£14 (Sun-Thu)

