



COCKTAILS

Sloe gin & tonic <i>Homemade sloe gin & Fentimans tonic</i>	5.45
Bramble <i>Gordon's gin, lemon juice & sugar syrup laced with creme de framboise</i>	6.95
Caipirinha <i>Fresh lime wedges, brown sugar & Cachaça</i>	6.95
Champagne cocktail <i>Layton's Brut Reserve NV, Angostura, sugar, brandy, lemon & orange zest</i>	7.50
Cosmopolitan <i>A contemporary classic – vodka, cranberry juice, fresh lime, Cointreau & flamed orange zest</i>	6.95
Lychee Collins <i>Lychee liqueur, gin & lemon juice, topped with soda</i>	6.95
Mai Tai <i>Myers rum, orange Curacao, pineapple & orange</i>	6.95
Margarita <i>Jose Cuervo gold tequila, Cointreau & fresh lime</i>	6.95
Martini <i>A large measure of Gordon's, Tanqueray, Bombay Sapphire, Absolut or Grey Goose vodka</i>	6.95
Mojito <i>Fresh mint & lime, brown sugar & Havana club</i>	6.95
Negroni <i>The ideal aperitif - Campari, red vermouth & gin garnished with sliced orange</i>	6.95
Old Fashioned <i>Makers Mark, sugar, Angostura & orange</i>	6.95

AFTER DINNER

Brandy Alexander <i>Brandy, cream & nutmeg</i>	6.95
Banoffee Martini <i>Vanilla vodka, Butterscotch schnapps, creme de banana</i>	6.95
Apple Pie Shooter <i>Vanilla vodka, fresh lime, brown sugar & cinnamon</i>	5.25

BEER & CIDER

Draft Urquell ½ pint 2.45 Pint	4.80
Peroni	2.80
Tiger, Budvar, Becks	3.15
Corona, Guinness, Hoegaarden	3.25
London Pride (500 ml)	4.50
Cidre Bouché, Brut de Normandie, <i>Christian Drouin (750 ml) 4.5%</i>	6.50



CHAMPAGNE & SPARKLING

Cava Brut NV, Segura Viudas, Spain	125ml	4.95
Prosecco '04, Conegliano-Valdobbiandene		5.95
Cremant de Loire Brut Rose, <i>Dom. Baumard, Loire, France</i>		5.95
Layton's Brut Reserve NV, France		7.50

WINES BY THE GLASS

Colombard/Ugni Blanc '05, Les <i>Calades, VdP L'Herault, France</i>	175ml	250ml	3.55	4.85
Chenin Blanc '05, Klippenkop, RSA			4.35	5.80
Unoaked Chardonnay '06, Doolhof <i>Estate, Wellington, RSA</i>			5.15	6.75
Macon Villages '05, Caves de Lugny, <i>Burgundy</i>			5.50	7.75
Sauvignon Blanc '06, Stoneburn, <i>Marlborough, New Zealand</i>			5.75	8.25
Les Gres Rose '04, Coteaux de <i>Languedoc, France</i>			4.90	6.10
Merlot/Grenache '05, Les Calades, <i>VdP L'Herault, France</i>			3.55	4.85
Montepulciano D'Abruzzo '03 <i>Cantina Frentana, Italy</i>			4.10	5.45
Rioja '05, Bodegas Marques de Reinos			4.40	6.10
Cabernet Sauvignon '04, Carmen <i>Estate, Chile</i>			4.40	6.10
Chateau Bernot '05, Bordeaux AC			4.50	6.30
Gran Reserva Tempranillo '98, <i>Valdepenas, Spain</i>			5.50	7.55

BITES

Mixed roast nuts	2.00
Hickory smoked almonds	2.50
Root vegetable crisps	2.50
Marinated olives	2.50
Chips & aioli	3.50
Grilled chorizo & rocket	4.25
Mini fishcake & wasabi mayonnaise	4.50
Plate of cured meats & pickles	6.50/9.95