

Cocktail Inspired...

Sakura Fizz <i>Roku Gin, lemon juice, cherry syrup, prosecco, cherry tomato</i>	10
Sake Martini <i>Roku gin, Plum sake, cucumber</i>	10
Lychee Martini <i>Haku Vodka, Lychee liqueur, dry vermouth, edible flower</i>	10
Haku Mule <i>Haku Vodka, lime juice, ginger beer, angostura bitters</i>	11
Banana Blossom <i>Nikka Coffey whisky, Banana liqueur, sweet vermouth, angostura bitters</i>	12
Whisky Highball <i>Nikka from the barrel, soda water, shiso leaf</i>	12
Calamansi Negroni <i>Asian inspired bittersweet cocktail</i>	12
Beer	
Asahi, 4.4%	5.75
Peroni Libera, 0.0% abv	5
Whisky	50ml
Nikka from the barrel	9
Nikka Coffee grain	11

Our standard spirit serve is 50ml.

*All night Happy Hour exclusively for members every Mondays

Happy Hour 5-6pm two for £15 of the same cocktails...

Wines...

	125ml	175ml	250ml	Bottle
Red				
Cabernet Sauvignon, Reserva, Chile	5.75	7.25	8.75	25
Malbec, Argentina	6.25	8	9.5	27
White				
Pinot Grigio, DOC, Italy	5.75	7.25	8.75	25
Sauvignon Blanc, South Africa	6.25	8	9.5	27
Rose				
Cinsault, South Africa	5.75	7.25	8.75	25
Sparkling		glass	½ bottle	Bottle
Taittinger, Brut Reserve NV Champagne, France		11.5	35	65
Prosecco, Via Vai, Italy			glass 7.75	Bottle 36
Softs				
Coke/ Diet Coke				2.25
Lemonade/Soda/Ginger Ale				2.25
Ginger beer				2.75
Grapefruit soda				2.75
Still/Sparkling water				2.5
Nibbles				
Rice crackers				2.25
Wasabi peas				2.25
Crisps				1.5

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Members Lounge