

Curated Cocktail's at £12



Apple and Pear

Cognac, Pear liqueur, Dry vermouth, Apple juice



Calamansi Negroni

Asian inspired bittersweet cocktail



Coffee Negroni

Sipsmith Gin, Campari, Sweet vermouth, coffee liqueur



Mezcal and Berry

Mezcal, Chambord, Montenegro, Angostura bitters



Orange Gin Negroni

Zesty Orange Gin, Campari, Lillet Blanc



Rum and Pineapple

Mount Gay rum, Pineapple, Angostura bitters

Beer

Jubel Peach beer, 4.0%	5.75
Peroni Libera, 0.0%	6.25

Whisky

50ml

Laphroaig 10yrs. 40% abv	8.75
Glenmorangie 10yrs. 40%abv	8.75

*All night Happy Hour exclusively for members every Mondays...

Happy hour two for £17 of the same cocktail.

Our standard spirit serve is 50ml.

Spirit and mixers available, please ask your bartender

Wines...

	125ml	175ml	250ml	Bottle
Red				
Cabernet Sauvignon, Reserva, Chile	6.25	8.50	10.25	26.5
Malbec, Argentina	7	9.25	11	30.75

White

Pinot Grigio, DOC, Italy	6.25	8.50	10.25	28.5
Sauvignon Blanc, South Africa	6.25	9.25	11	30.75

Rose

Cinsault, South Africa	5.75	8.25	10.25	26
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Sparkling

	125ml	½ bottle	Bottle
Taittinger, Brut Reserve NV Champagne, France	14.5	45	80
Prosecco, Via Vai, Italy		125ml	Bottle
		8.5	39.5

Softs

Coke/ Diet Coke	2.25
Lemonade/Soda/Ginger Ale/Ginger beer	2.25
Still/Sparkling water	2.50

Nibbles

Rice crackers	2.50
Crisps (Salted / Cheese & Onion / Salted vinegar)	2

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Members Lounge