

Curated Cocktails at £12

Happy Hour 5-6pm, 2 for £17 of the same cocktail

*All night Happy Hour exclusively for members every Monday



Apple and Pear

Cognac, pear liqueur, dry vermouth, apple juice, dried pear



Calamansi Negroni

Asian inspired bittersweet cocktail



Coffee Negroni

Sipsmith gin, Campari, sweet vermouth, coffee liqueur



Mezcal and Berry

Mezcal, Chambord, Amaro Montenegro, Angostura bitters



Orange Gin Negroni

Zesty Orange Gin, Campari, Lillet Blanc



Rum and Pineapple

Mount Gay rum, pineapple, angostura bitters, lime peel

Beer

Jubel Peach beer, 4.0%	6.25
Barbican lager GF, 4.8%	7
Brixton Pale Ale, 4.2%	6.25
Peroni, 0.0%	6.25

Whisky

Glenmorangie 10yr, 40%	9.5
Laphroaig 10yr, 40%	9.5

**Spirit & mixer options available, ask your bartender*

**Our standard spirit serve is 50ml*

Wines

White	125ml	175ml	250ml	Bottle
Pinot Grigio, Italy	7	9	11	31
Sauvignon Blanc, South Africa	8	10.50	12.50	35

Red	125ml	175ml	250ml	Bottle
Merlot, South Africa	7	9	11	31
Malbec, Argentina	8	10.50	12.50	35

Rosé	125ml	175ml	250ml	Bottle
Cinsault, South Africa	7	9	11	31

Sparkling	125ml	½ Bottle	Bottle
Via Vai Prosecco, Italy	9		40
Taittinger, Brut Reserve NV	15.5	47.5	90
Champagne, France			

Soft Drinks

Coke, Diet Coke	2.5
Fevertree: ginger ale, ginger beer, lemonade, soda, tonic water	2.5
Water: still, sparkling	3

Nibbles

Chilli Rice Crackers	2.5
Crisps: salted, salt and vinegar, cheese and onion	2

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Members Lounge