Curated Cocktails £13

Happy Hour 5-6pm, 2 for £17 of the same cocktail
*All night Happy Hour exclusively for members every Monday

Orange and Honey
Vodka, Cocchi Americano Bianco, lime, honey syrup, orange bitters, flower

Pineapple Margarita
Tequila, lime, pineapple juice, pineapple syrup, dried pineapple

Paperplane
Bourbon, Amaro Montenegro, Aperol, lemon

Martinez
Gin, sweet vermouth, maraschino liqueur, angostura bitters, lemon peel

Revolver
Bourbon, coffee liqueur, orange bitters, orange peel

Calamansi Negroni
Asian inspired bittersweet cocktail

Non-Alcoholic Cocktails £10

Zesty Pineapple
Crossip Fresh Citrus, lime, pineapple juice, pineapple syrup, dried pineapple

Hibiscus Spritz
Crossip Pure Hibiscus, lemon, rose syrup, tonic, flower

Beer

Brixton Lager, 4.4%	6.25
Brixton Pale Ale, 4.2%	6.25
Peroni, 0.0%	6.25

Whisky

	50ml
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
Chardonnay, France	8	11	13	36.5
Sauvignon Blanc, New Zealand	8	11	13	36.5

Red	125ml	175ml	250ml	Bottle
Malbec, Argentina	8	11	13	36.5
Pinot Noir, France	8	11	13	36.5

Rosé	125ml	175ml	250ml	Bottle
Pinot Grigio Blush, Italy	7	9.5	11.5	32.5

Sparkling	125ml	½ Bottle	Bottle
Prosecco, Italy	9		45
Taittinger, Brut Reserve NV Champagne, France	15.5	47.5	90

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