

SIMPLICITY

PREMIUM TANQUERAY NO. TEN GIN FLAVORED
WITH CUCUMBER AND SHAKEN WITH
REFRESHING LYCHEE JUICE

BALANCE

VODKA AND AROMATIC BLEND OF BUTTERFLY TEA,
COMES ALIVE WITH CITRIC ACID WATER ALONG
WITH THE RIGHT BALANCE OF SWEET AND SALTY.

AGE

BARREL AGED DARK RUM INFUSED WITH FRESH
MINT, SWEET&SOUR AND LEMON

HARMONY

REFRESHING HIT OF PINOT GRIS WITH LUXURY
CHAMPAGNE, FLAVORED WITH ELDER FLOWER

ALL COCKTAILS £14

ROKU GIN £12

ROKU GIN CONTAINS SIX UNIQUE JAPANESE
BOTANICALS HARVESTED IN ACCORDANCE WITH
"SHUN", THE MOMENT OF PEAK FLAVOUR.
WE SERVE IT WITH TONIC AND GINGER IN
TRADITIONAL OMOTESHANI RITUAL.

THE HOUSE OF SUNTORY WHISKY

YAMAZAKI £17

THE PIONEER OF
JAPANESE WHISKY.

YAMAZAKI IS
MULTILAYERED WITH
FRUIT AND MIZUNARA
AROMAS.

HAKUSHU £17

THE VERDANT JAPANESE
WHISKY. HAKUSHU IS
THE FRESH, GENTLY
SMOKY SINGLE MALT
WITH HERBAL NOTES.

CHITA £11

THE SERENITY OF
JAPANESE WHISKY. CHITA
IS A MILD, SMOOTH
SINGLE GRAIN WHISKY
WITH A CLEAN AND CLEAR
FINISH.

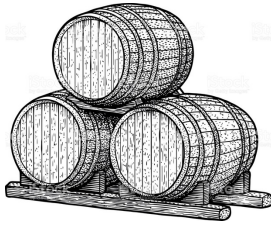
HIBIKI £13

THE HARMONY OF
JAPANESE NATURE AND
CRAFTSMANSHIP. HIBIKI
RESOUNDS WITH CALM
COMPLEXITY.

SERVED 50ML

BONSAI INSPIRATIONS

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE
ADDED TO YOUR BILL. (V) SUITABLE FOR VEGETARIANS.
FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER
YOUR FOOD AND DRINKS PLEASE SPEAK TO THE DUTY MANAGER
IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS.



COCKTAILS AGED IN OUR OWN OAK BARRELS

- MANHATTAN 15
JIM BEAM DOUBLE OAK BOURBON,
VERMOUTH, CHERRIES & BITTERS
- NEGRONI 15
GIN, CAMPARI, VERMOUTH, ORANGE BITTERS
- MAPLE OLD FASHIONED 15
JIM BEAM DOUBLE OAK BOURBON, MAPLE
SYRUP, BITTERS
- OLD GARDEN 15
DARK RUM INFUSED WITH VANILLA, SAFFRON
AND CINNAMON, SWEET & SOUR

SUMMER TIKI COCKTAILS

- RUM RUNNER 14
BRANDY, DARK RUM, PASSION FRUIT
LIQUEUR, GRENADINE, SWEET & SOUR
- MAI TAI 14
WHITE RUM, COINTREAU, ORGEAT,
PINEAPPLE JUICE, LIME JUICE
- BAHAMA MAMA 14
GOLD RUM, COCONUT RUM, BANANA LIQUEUR,
GRENADINE, ORANGE & PINEAPPLE JUICE
- HAVANA LIGHTS 14
COCONUT RUM, MIDORI, ORANGE &
PINNACLE JUICE, SODA WATER

SHARERS FOR TWO

- WATERMELON MOJITO 24
WHITE RUM, FRESH WATERMELON PUREE,
MINT, BROWN SUGAR & SODA WATER
- PINA COLADA 24
WHITE RUM, PINNACLE JUICE, COCONUT
CREAM



PRESENTS: HIGHBALL SERVES

- BLINKER 12
JIM BEAM BOURBON, RASPBERRY
SYRUP, PINK GRAPEFRUIT JUICE
SODA WATER
- RHUBARB & GINGER COLLINS 12
JIM BEAM BOURBON, LEMON
JUICE, RHUBARB LIQUEUR, SUGAR
SYRUP, GINGER ALE
- ELDER FLOWER RICKEY 12
JIM BEAM BOURBON, FRESH MINT
LEAVES, LIME JUICE, ELDER FLOWER
CORDIAL, CHILLED SODA
- CLASSIC 10
JIM BEAM BOURBON, LEMON
WEDGE & SODA WATER
- OLD FASHIONED 10
JIM BEAM BOURBON WITH BITTERS



SPIRITS, BEERS & CIDERS

WHISKY/EY

	25ML
CHIVAS REGAL 12 YO	5
JOHNNIE WALKER BLACK	5
MONKEY SHOULDER	5
BALLANTINES FINEST	4
GLENMORANGIE	6
GLENFIDDICH 15 YO	6
ABERLOUR 10 YO	6
TALISKER 10 YO	6
GLENLIVET 12 YO	6
GLENLIVET 18 YO	11
BELVENIE DOUBLEWOOD 12 YO	7
AUCHESTOSHAN 12 YO	6
BOWMORE 12 YO	6
LAPHROAIG 10 YO	8
HIGHLAND PARK 12 YO	6
THE MACALLAN GOLD	8

JAMESONS	5
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JIM BEAM	4
JIM BEAM DOUBLE OAK	6
JACK DANIELS	5
WOODFORD RESERVE	6
MAKER'S MARK	6
WILD TURKEY 101	6
CANADIAN CLUB	6

COGNAC

MARTELL VS	4
MARTELL VSOP	8
MARTELL XO	18
COURVOISIER VSOP	6
HENNESSY XO	16
REMY MARTIN XO	18
REMY MARTIN LUIS XIII	160

VODKA

ABSOLUT, FLAVOURS	4
CIROC, CIROC FLAVORED	6
GREY GOOSE	7
U'LUVKA	7
ABSOLUT ELYX	7

GIN

	25ML
BEEFEATER	4
BEEFEATER 24	6
BOMBAY SAPPHIRE	5
HENDRICKS	5
THE BOTANIST	6
TANQUERAY NO. TEN	6
PLYMOUTH GIN	5
MONKEY 47	6
EDGERTON	6
THE WORLD'S FIRST PINK GIN	6

RUM

HAVANA CLUB 3 YO	4
HAVANA CLUB 7 YO	6
HAVANA CLUB ESPECIAL	6
KRAKEN	6
MOUNT GAY ECLIPSE	5
SAILOR JERRY SPICE	5
MATSALEM PLATINO	10
RON ZACAPA SOLERA 23YO	10
RON ZACAPA CENTENARIO XO	15

TEQUILA

OLEMCA BIANCO	4
OLMECA REPOSADO	5
PATRON SILVER	9
PATRON XO CAFE	8
CENTENARIO ANEJO	6

BEERS & CIDERS

DRAUGHT BEERS	PINT
STELLA ARTOIS	6
CAMDEN PALE ALE	6

BOTTLES	330ML
PERONI	5
HEINEKEN	5
MEANTIME LAGER	5
SOL	5
PILSNER URQUELL	5
BUDWEISER	5
CURIOUS BREW	6
CURIOUS BREW PORTER	6
BREWDOG PUNK IPA	6
BREWDOG DEAD PONY CLUB	6

CIDERS

MAGNERS ORIGINAL	6
REKORDERLIG PASSIONFRUIT	6
REKORDERLIG STRAWBERRY&LIME	6

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(v) SUITABLE FOR VEGETARIANS.

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO THE DUTY MANAGER IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS.

HOT AND SOFT DRINKS

COFFEES

ESPRESSO	3
DOUBLE ESPRESSO	5
AMERICANO	4
LATTE	4
CAPPUCCINO	4
CAFFE MOCHA	5
HOT CHOCOLATE	5

ICED COFFEE	5
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ALL COFFEES ARE SERVED WITH FULL-FAT MILK. PLEASE, LET US KNOW IF YOU PREFER ANY OTHER TYPE OF MILK TO BE USED.

TEAS

ENGLISH BREAKFAST	4
EARL GREY	4
HERBAL & FRUIT TEAS	4
ICED TEA	5

SOFT DRINKS

COCA COLA, DIE COKE, COKE ZERO	4
GINGER BEER	3
TONIC WATER, SLIMLINE TONIC	3
LEMONADE	3
RED BULL	4
FRUIT JUICES	3.50
FEEL GOOD JUICES	
APPLE & BLUEBERRY, ORANGE & MANGO	4.50
STILL AND SPARKLING WATER	2.50
330ML/750ML	5.00

MOCKTAILS

BERRY FIZZ	8
MIX BERRY PUREE, CRANBERRY JUICE, FRESH LIME JUICE, SUGAR SYRUP & LEMONADE	

GINGER POMME	8
FRESH GINGER, MINT LEAVES, SUGAR SYRUP & APPLE JUICE	

CUCUMBER LEMONADE	8
FRESH CUCUMBER, MINT LEAVES, THYME & ROSEMARY SYRUP, LEMONADE	

CARAMEL ICEBERG	8
VANILLA ICE CREAM, PEANUT BUTTER, CARAMEL SYRUP, MILK	

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WINES AND CHAMPAGNES

WHITE WINE

175ML 250ML BOTTLE

PINOT GRIGIO, ANTONIO RUBINI, DELLE VENEZIE, ITALY	4.90	6.90	20.00
SAUVIGNON BLANC, WAIPARA HILLS, NEW ZEALAND	7.25	10.25	30.00
CHARDONNAY, WILD FERMENT, ERRAZURIZ, CASABLANCA VALLEY, CHILE	8.95	12.25	36.00
ALBARINO, PULPO, RIAS BIAXAS, SPAIN			34.50
GEWURZTRAMINER, NEDERBURG, THE BEAUTIFUL LADY, SOUTH AFRICA			39.50
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZELAND			54.00

ROSE

175ML 250ML BOTTLE

PINOT GRIGIO ROSE DELLE VENEZIE, PARINI, ITALY	5.30	7.20	21.50
WHITE ZINFANDEL, LAVENDER HILL, CALIFORNIA, USA	5.05	7.10	20.50

PROSECCO

125ML BOTTLE

SANTA FOSCA, EXTRA DRY	6.95	39.00
BOTTEGA ROSE GOLD SPUMANTE		49.00
BOTTEGA ROSE GOLD SPUMANTE MAGNUM		98.00
BOTTEGA GOLD PROSECCO, VENETO		48.00
BOTTEGA GOLD PROSECCO BRUT, VENETO MAGNUM		96.00

RED WINE

175ML 250ML BOTTLE

PINOT NOIR, ELEVE, FRANCE	5.25	7.40	21.50
CABERNET SAUVIGNON, NEDERBURG, THE MANOR, WESTERN CAPE, SOUTH AFRICA	5.85	8.25	24.00
MALBEC, SALENTEIN BARREL SELECTION, VALLE DE UCO, ARGENTINA	6.45	9.10	26.50
RIOJA, CRIANZA, DON JACOBO, SPAIN	7.00	9.90	29.00
BORDEAUX SUPERIEUR, MOULIN D'ISSAN, FRANCE			51.00
PINOT NOIR, CLOUDY BAY, MARLBOROUGH, NEW ZELAND			69.00

CHAMPAGNE

125ML BOTTLE

VEUVE CLICQUOT YELLOW LABEL BRUT NV	13.50	77.00
VEUVE CLICQUOT BRUT ROSE	16.25	92.00
VEUVE CLICQUOT YELLOW LABEL BRUT NV, MAGNUM		154.00
VEUVE CLICQUOT VINTAGE RESERVE		125.00
DOM PERIGNON BRUT		205.00
KRUG GRANDE CUVEE BRUT		265.00

125ML GLASS AVAILABLE ON REQUEST

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FOOD MENU

NIBBLES

SELECTION OF BREADS WITH OLIVE OIL AND BALSAMIC VINEGAR

OLIVES A LA PROVENÇAL

SALADS

SMOKED CHICKEN AND AVOCADO SALAD WITH MANGO DRESSING

ROCKET SALAD WITH SUN BLUSHED TOMATOES, PINE NUTS, HALLOUMI CHEESE AND HONEY MUSTARD DRESSING (v)

COBB SALAD
CHOPPED GREENS, TOMATO, CRISPY BACON, HARD BOILED EGG, ROASTED CHICKEN, AVOCADO, SPRING ONIONS AND STILTON CHEESE

SANDWICHES

ALL SERVED TWO LAYERS WITH HOME-MADE TORTILLA CRISPS AND SALAD

TUNA MAYONNAISE

MATURE CHEDDAR AND ONION CHUTNEY (v)

HONEY ROASTED HAM AND MUSTARD

TOMATO, MOZZARELLA AND BASIL PESTO PANINI (v)

FISH FINGER SANDWICH

STEAK BAGUETTE WITH ONION MARMALADE, HORSERADISH SAUCE AND ROCKET

CLASSIC CLUB SANDWICH

SHARING PLATTERS

GARDEN PLATTER WITH GRILLED VEGETABLES, HUMMUS, MIXED OLIVES, GRILLED HALLOUMI, STUFFED PEPPERS, BREADS AND KALE PESTO

MEAT PLATTER WITH SELECTION OF HAMS, OLIVES, DRIED SAUSAGE, BREADS, SUN DRIED TOMATOES, GHERKINS, OLIVE OIL AND BALSAMIC VINEGAR

COMFORT FOOD

3 BURRITO WITH CAJUN CHICKEN, BLACK BEANS, GUACAMOLE, RICE, SALSA, CHEDDAR CHEESE, JALAPENOS AND SOUR CREAM 13

3 CAJUN CHICKEN BURGER 15.5

ANGUS BEEF CHEESE BURGER 15.5

12 BEAN AND HALLOUMI BURGER WITH SWEET POTATO FRIES (v) 14

12 GNOCCHI ROMANA WITH TOMATO SAUCE(v) 12

15 TACOS 3 WAYS 14
CHICKEN FAJITA, CHILI CON CARNE AND SPICE FIVE BEANS

FROM THE GRILL

SALMON STEAK WITH GREEN BEANS AND COLCANNON POTATOES 16

7.25 HALF OF ROASTED CHICKEN WITH CHIPS AND ONION RINGS 16

7.25 100Z 28 DAYS AGED SIRLOIN STEAK 27.5

7.25 100Z 28 DAYS AGED RIB EYE STEAK 27.5

8.5

SHARING PLATES 5.50 EACH OR 13.50 FOR 3

11 FRIED CALAMARI WITH AIOLI

14 BUFFALO WINGS WITH BLUE CHEESE SAUCE

HOI-SIN DUCK ROLLS WITH PLUM SAUCE

15 LAMB KOFTA WITH TZATZIKI

CRISPY TEMPURA PRAWNS WITH SWEET CHILLI SAUCE

16 PITA BREAD WITH TZATZIKI & HUMMUS (v)

FOOD MENU

PIZZA

MARGHERITA PIZZA	12
PEPPERONI PIZZA	14
ADD YOUR FAVORITE TOPPINGS	1 EACH
CHICKEN, PINEAPPLE, HAM, BACON, MUSHROOMS, PEPPERS, JALAPENOS	

SIDES

FRENCH FRIES	3
MIX LEAF SALAD	3
HAND CUT CHIPS	3
ONION RINGS	3
BEARNAISE SAUCE	2
PEPPERCORN SAUCE	2

DESSERTS

SEASONAL FRUIT SALAD	6
SELECTION OF ICE CREAM AND SORBET	6
STICKY TOFFEE PUDDING WITH CARAMEL ICE CREAM	7
AMARETTO TIRAMISU	8
CHOCOLATE FONDANT WITH VANILLA ICE CREAM	8
CHEESE BOARD (STILTON, BRIE, WENSLEYDALE & CRANBERRIES) SERVED WITH QUINCE JELLY AND CRACKERS	9

KIDS MENU

MAIN COURSE 6.95
2 COURSES 8.95
3 COURSES 9.95
FOR CHILDREN UNDER 12

STARTERS

SOUP OF THE DAY
CHICKEN CRUNCH
CRISPY FISH BITES WITH MAYONNAISE
VEGETABLE CRUDITES (V) WITH CHEESY DIP

MAINS

BUILD YOUR OWN BURGER CHOOSE FROM A BEEF PATTY OR CRISPY CHICKEN IN A WARM BRIOCHE BUN WITH FRENCH FRIES CHOOSE UP TO 3 OF THE FOLLOWING: CHEESE, BACON, TOMATO, ONION RING, BBQ SAUCE, ICEBERG LETTUCE
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MINI FISH AND CHIPS

CHICKEN GOUJONS AND CHIPS CRISPY COATED CHICKEN STRIPS WITH FRENCH FRIES
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OMELETTE WITH CHEESE, TOMATO, MUSHROOM OR HAM

DESSERTS

WARM BROWNIE (V) WITH CHOCOLATE SAUCE
FRESHLY CUT FRUITS (V)
ICE CREAM (V)