



SIGNATURE COCKTAILS

If you don't see your favourite, just ask!

BLUEBIRD FIZZ | 9

Lillet Blanc, St. Germain liquor, grapefruit juice topped with elderflower tonic

SUNSET IN JERSEY | 10

Hendrick's gin, Koko Kanu, Chambord, apple juice, fresh raspberry puree, lime juice and sweet kumquat

ENGLISH GARDEN | 10

Hendrick's gin, elderflower cordial, fresh cucumber, mint, Fever Tree slimtonic

SMOKE' N YELLOW | 11

Meteoro mezcal, rhubarb liquor, mango, lime juice, sugar and a rim of Gusano salt

WESTSIDE NEGRONI | 11

Tanqueray gin, balsamic Vermouth, Campari and chocolate bitter with a fancy orange zest

BAR SNACKS

Smoked almonds 3.5
 Nocellara olives 4
 Truffle arancini 4.5
 Chorizo croquette 5
 Tuscan Antipasto 8pp
 Crispy fried squid, jalapeño aioli, lime 8

WINES

BUBBLES

	125ml	750ml
N.V Chandon Brut, Mendoza, Argentina	9	52
N.V Taittinger Brut Reserve	12.5	69
N.V Moët & Chandon Brut	12.5	65
N.V Taittinger Prestige Rose	17.5	110

WHITE WINE

	175ml	750ml
2018 Jean Paul, Gascogne, France	6.5	24
2018 Chardonnay The Last Stand, Australia	7	29
2017 Fiano The Swooper, Australia	8	32
2018 Sauvignon Blanc, Sileni Satyr, New Zealand	8	33
2018 Pinot Grigio, Il Badalisc, Veneto, Italy	8.5	28
2017 Rioja Blanco, Ontañon Vetiver, Rioja, Spain	9	35
2017 Riesling Reserve, Turckheim, Alsace, France	10	38

RED WINE

	175ml	750ml
N.V. The Rambler Red, Vino da Tavola, Italia	6	24
2017 Cabernet Sauvignon, Tierra Alta, Chile	7	26
2016 Pinotage, False Bay, South Africa	7.5	28
2018 Malbec Pajarisa, Mendoza, Argentina	9	37
2017 Pinot Noir, The Swooper, Southern Asia	8	30
2016 Barbera D'Asti, Crocera, Piedmont, Italy	9	32

ROSE WINE

	175ml	750ml
2018 Pinot Grigio Rosé, Italy	7	27
2018 Clarete Rosé, Bodegas Ontañon	9	35
2018 Minuty Rosé by Ruby Taylor, Côte de Provence, France	11	50

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. 12.5% service charge will be added to the bill.