



SIGNATURE COCKTAILS

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

BLUEBIRD FIZZ | 9

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

BIRD 75 | 10

Chairman spiced rum, fruit punch tea, lemon juice, Moët & Chandon

WOODLANE TERRACE | 10

Zubrowka vodka, Italicus, chinotto liqueur, lime juice, blood orange soda water

COPPERNAIL | 10

Buffalo Trace bourbon, apple & blackberry syrup, lemon juice, egg white, Angostura bitter

CAMPBELL'S PUNCH | 11

Havana 7yo, Chairman white rum, fruit punch syrup, homemade Falernum, lime juice, cranberry juice

BAR SNACKS

Smoked almonds 4

Nocellara olives 4

N'duja toast 5

Crispy fried squid, sweet chili sauce, lime 8

WINES

BUBBLES

N.V Chandon Brut, Mendoza, Argentina
 N.V Nyetimber Classic Cuvée, Sussex, England
 N.V Taittinger Brut Reserve
 N.V Taittinger Prestige Rose

125ml	750ml
9	52
11	65
12.5	69
17.5	110

WHITE WINE

N.V. Bombo Leguero white blend, Argentina
 2018 Chardonnay Star Crossed, Australia
 2017 Fiano The Swooper, Australia
 2018 Sauvignon Blanc, Sileni Satyr, New Zealand
 2018 Pinot Grigio, Il Badalisc, Veneto, Italy
 2017 Rioja Blanco, Ontañon Vetiver, Rioja, Spain
 2017 Riesling Reserve, Turckheim, Alsace, France

175ml	750ml
6.5	24
7	29
8	32
8	33
8.5	28
9	35
10	38

RED WINE

N.V. Bombo Leguero Red, Argentina
 2017 Cabernet Sauvignon, Tierra Alta, Chile
 2016 Pinotage, False Bay, South Africa
 2018 Malbec Pasarisa, Mendoza, Argentina
 2018 Pinot Noir, The Swooper, Southern Asia
 2016 Barbera D'Asti, Crocera, Piedmont, Italy

175ml	750ml
6.5	24
7	26
7.5	28
9	37
8	30
9	32

ROSE WINE

2018 Pinot Grigio Rosé, Italy
 2018 Clarete Rosé, Bodegas Ontañon
 2018 Minuty Rosé by Ruby Taylor, Côte de Provence, France
 2018 Gris Marin, Sable de Camargue, France

175ml	750ml
7	27
9	35
11	50
7.5	33

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.