

DRINKS MENU

WINE

RED

SML / MED / LRG / BTL

TALEVERA, TEMPRANILLO-GARNACHA, SPAIN <i>Unoaked with fruits of the forest and sweet spice</i>	3.05 / 4.20 / 5.75 / 17.00
SON EXCELLENCE, MERLOT, FRANCE <i>A partially oaked Merlot with blackberry, blackcurrant and spice</i>	3.40 / 4.65 / 6.60 / 19.50
BETWEEN THORNS, SHIRAZ, AUSTRALIA <i>Fruit driven Shiraz with cherry, raspberry, spice and vanilla</i>	3.65 / 4.90 / 6.90 / 20.50
LUIS FELIPE EDWARDS, CARMÉNÈRE, CHILE <i>From the Rapel Valley, dark plum, spice and hedgerow fruit</i>	3.70 / 5.00 / 7.00 / 21.00
MARQUES MORANO, RIOJA CRIANZA, SPAIN <i>Tempranillo and Mazuelo grapes matured for at least a year to give it an oaky finish</i>	3.85 / 5.35 / 7.65 / 22.90
LOS INTOCABLES, BLACK MALBEC, ARGENTINA <i>The Untouchables! Aged in bourbon barrels for 12 months. Red berries, caramel and vanilla</i>	24.00
ATAMISQUE SERBAL, CABERNET FRANC, ARGENTINA <i>From the Mendoz region, unoaked with red berry and bramble flavour</i>	29.50
RUFFINO, CHIANTI SUPERIOR, ITALY <i>Sangiovese grape from the Toscana region with generous aromas of violet and cherry</i>	33.00

WHITE

TALEVERA, AIREN-SAUVIGNON BLANC, SPAIN <i>Zesty white with tropical fruits and apple</i>	3.05 / 4.20 / 5.75 / 17.00
VINE TRAIL, VIOGNIER, CHILE <i>From the Rapel Valley, peach, pear, apricot and white blossom</i>	3.30 / 4.40 / 6.30 / 18.50
ANTONIO RUBINI, PINOT GRIGIO, ITALY <i>Dry with rich pear notes and apple finish</i>	3.50 / 4.80 / 6.70 / 19.50
ALMA MORA, CHARDONNAY, ARGENTINA <i>Light, dry and fresh with aromas of tropical fruits and white flowers</i>	3.70 / 4.90 / 6.85 / 20.50
LEEFIELD STATION, SAUVIGNON BLANC, NEW ZEALAND <i>From the Marlborough region, dry with lime zest, exotic citrus and warm river stone</i>	4.00 / 5.40 / 7.70 / 23.00
DON JACOBO, VIURA RIOJA, SPAIN <i>Very dry white Rioja made from Viura grapes</i>	24.50
PACO & LOLA, ALBARIÑO, SPAIN <i>From the Galicia region. Very dry with notes of flower blossom, pear and mango</i>	26.50
PETIT CHABLIS, CHARDONNAY, FRANCE <i>From the Chablis region. Dry, subtle citrus and delicate</i>	31.00

ROSÉ

TALEVERA, TEMPRANILLO-GARNACHA, SPAIN <i>Dry, unoaked fruits of the forest with a sweet spice</i>	3.05 / 4.20 / 5.75 / 17.00
CASA ALBALI, GARNACHA, SPAIN <i>Dry and elegant with ripe raspberry and red plum</i>	3.50 / 4.40 / 6.00 / 17.50

FIZZ

GALANTI PROSECCO, ITALY	5.50 (125ML) / 25.00
MUMM BRUT N.V, CHAMPAGNE, FRANCE	45.00
BOUCHÉ PÈRE ET FILS, CHAMPAGNE, FRANCE	40.00

DRINKS MENU

COCKTAILS

CLASSIC

COSMOPOLITAN <i>Absolut Citron, triple sec, cranberry, lime</i>	7.00
MOJITO <i>Havana Club 3 Year, sugar, mint, lime, soda. Add coconut purée + 50P</i>	7.00
THE BRAMBLE <i>Beefeater, crème de mure, sugar, lemon</i>	7.00
PASSION FRUIT MARTINI <i>Absolut Vanilia, peach liqueur, passion fruit, lemon, sugar, grenadine</i>	7.00
ESPRESSO MARTINI <i>Absolut Vanilia, Kahlúa, fresh espresso</i>	7.50
NEGRONI <i>Tanqueray 10, Campari, Martini Rosso</i>	7.50
OLD FASHIONED <i>Bulleit Bourbon, sugar, orange peel, Angostura bitters</i>	7.50
MARGARITA <i>Olmeca Reposado, Cointreau, lime, salt</i>	7.00
BLOODY MARY <i>Absolut Peppar, Absolut, Chase Oak Smoked Vodka, tomato, Henderson's Relish, Tabasco</i>	7.00
RUM & RAISIN RUSSIAN <i>Old J Spiced Rum, Pedro Ximenez, milk, cream.</i>	7.00
PREFER A WHITE RUSSIAN? <i>Absolut Vanilia, Kahlúa, milk, cream</i>	

IN HOUSE CREATIONS

GIN & JAM <i>Edinburgh Elderflower Gin Liqueur, Bols Genever, elderflower cordial, lemon, blackcurrant jam</i>	7.00
ENGLISH RIVIERA <i>Gin Mare, basil, lemon, Ting</i>	8.50
MISTRESS ELIZABETH <i>Absolut Vanilia infused with green tea, jasmine, hibiscus, summer berries, Briottet Rhubarb Liqueur</i>	7.50
SMOKING JACKET <i>Quiquiriqi Mezcal, Laphroaig Triple Wood, Velvet Falernum, bitters</i>	8.50
MANESOVA 75 <i>Our take on a G&T. A secret house blend of gin and liqueurs, topped with Franklin & Sons tonic.</i>	SINGLE 4.00 DOUBLE 7.00

FIZZ

EDINBURGH FIZZ <i>Any of our Edinburgh gin liqueurs topped with prosecco. Elderflower, Raspberry, Rhubarb & Ginger or Pomegranate & Rose.</i>	7.50
SHEFFIELD 75 <i>True North Sheffield Dry Gin, lemon, sugar, prosecco</i>	7.50
KIR ROYALE <i>Chambord, prosecco</i>	7.50

MOCKTAILS

THE TWISTER <i>Fresh lime, strawberries, lemon and grenadine. Better than the original!</i>	4.50
NO-JITO <i>Fresh mint, lime and apple juice muddled with crushed ice.</i>	4.50