



Bar Menu



bar snacks

Green Queen Olives 5

Smoked Almonds 5

Cheddar Gougères 6

Coal Smoked Aubergine Dip 6

Sichuan Pork Pastry 7

Mum's Chaat Masala New Potatoes 7

Prawn Toast, Sweet Chilli Sauce 12

Ice Cream 5 *per scoop*

(mango / chocolate / strawberry sorbet)

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House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*



house cocktails

House Vermouth 9

Caperitif, Swartland, South Africa

House Martini 6/12

Tanqueray No 10, House-made Lime Extract, Noilly Prat

MAAI Colada 14

Milk-Washed Pineapple Rum Punch, Coconut Foam

Plums and Cherries 12

Umeshu, Cherry Heering, Carpano Antica, Lime, Soda

Celeryade 11

Tanqueray No 10, Celery, Celery Bitters, Lemon, Soda (0% available)

Elderflower Margarita 12

Cimarron Reposado, St Germain, Lemon

Hot Lime Pickle Margarita 12

Cimarron Reposado, Cointreau, Lime Pickle

Salted Melon Daquiri 12

Melonade, Blanco Rum, Lime

Ruby Slipper 14

Clarified Strawberry, Vanilla Vodka, Aperol, Mezcal

Buttered Popcorn Old Fashioned 14

Buttered Popcorn-infused Bourbon, Angostura, Demerara Syrup

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spirits

Served as 50ml pours

whisky

Macallan 12yr old double cask 15

Lagavulin 16yr old 16

Yamazaki 12yr old 22

brandy

Hermitage 20yr Old Champagne Cognac 18

beer

Guinness (*Pint*) 8

Victoria Malaga Lager (*Schooner*) 6

Northern Monk A Little Faith IPA (*Schooner*) 6

no / low

Celeryade 10

Tanqueray Zero, Celery, Celery Bitters, Lemon, Soda

Ginger Spritzer 11

Mother Root, Smiling Wolf Aperitivo, Soda

Lucky Saint 0.5% (300ml) 6

Guinness Draught 0.0% (440ml) 7

Soft Drinks 5

Coca Cola, Coca Cola Zero, Lemonade, Ginger Beer

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wines by the glass

Served as 125ml pours

sparkling

NV Langham 'Culver' Classic Cuvée, Dorset 14

white

2024 Jurançon Sec, Domaine Laguilhon, France 10

2024 Loureiro Escolha , Quinta de Azevedo, Minho, Portugal 12

2023 'Plexus' Barossa Marsanne/Roussanne/Viognier, John Duval,
South Australia 14

2020 Riesling, Domaine Rolly Gassmann, Alsace, France 14

2024 Rías Baixas Albariño, Lagar de Pintos, Galicia, Spain 15

2023 Chablis, Domaine de L'Enclos, Burgundy, France 15

2022 White Wolf KC2 Chardonnay, Kent 22

rosé

2025 Xinomavro, Kir-Yianni, Macedonia, Greece 11

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red

- 2022 'Torre del Falasco' Valpolicella Superiore, Veneto, Italy 11
- 2024 Ribeira Sacra Mencía, Adega Algueira, Galicia, Spain 12
- 2024 Nebbiolo, Corino Giovanni di Corino Giuliano, Piemonte, Italy 14
- 2021 Gimblett Gravels Syrah, Trinity Hill, Hawkes Bay, New Zealand 15
- 2019 Grenache Noir, Momento, Western Cape, South Africa 16

sweet / fortified

Served as 100ml pours

- 2022 Sauternes, Château Laville, Bordeaux, France 13
- 2019 Rheingau Riesling Auslese, Schloss Vollrads, Germany 18
- 2018 Tokaji Aszú 6 Puttonyos, Dobogó, Hungary 24
- NV Pedro Ximénez 'El Candado', Valdespino, Andalucia, Spain 11
- NV 20yr Sandeman Tawny Port, Duoro, Portugal 18

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