

## White

	125/175/Btl
Pinot Grigio, Ca Luca <i>Abruzzo, Italy 2023</i>	6.00/7.50/26.00
Sauvignon Blanc, Beach House <i>W Cape, South Africa 2023</i>	6.30/7.90/28.00
Picpoul De Pinet, Rocs Blancs <i>Languedoc, France 2023</i>	7.60/9.20/38.00
Pinot Bianco, Kaltern Vial <i>Trentino Alto Adige, Italy 2022</i>	11.20/13.40/60.00
Chardonnay, Bourgoine, Maurice Ecard <i>Burgundy, France 2022</i>	12.80/14.20/63.00
Grillo, Vitese <i>Sicily, Italy 2023</i>	34.00
Pecorino, Tol Del Colle <i>Abruzzo, Italy 2023</i>	34.00
Vinho Verde, Ab Valley Loureiro <i>Minho, Portugal 2023</i>	35.00
Sauvignon Blanc, Wairau River <i>Marlborough, New Zealand 2023</i>	39.00
Chenin Blanc, Ladybird <i>Stellenbosh, South Africa 2022</i>	40.00
Albariño, Serra Da Estrella <i>Galicia, Spain 2022</i>	44.00
Gavi de Gavi, Massera <i>Piedmont, Italy 2024</i>	45.00
Soave Classico, DOC, Balestri Valda <i>Veneto, Italy 2022</i>	46.00
Chardonnay, District 7 <i>Monterey County, USA 2019</i>	49.00
Pouilly Fume, Dom Bel Air <i>Central Vineyards, France 2023</i>	50.00
Lugana Riserva, Le Civaie Terralbe <i>Lake Garda, Italy 2020</i>	50.00
Sancerre, Francois Crochet <i>Central Vineyards, France 2023</i>	65.00
Chardonnay, Côtes du Jura, Les Sars <i>Burgundy, France 2022</i>	70.00
Chablis 1er Cru, Domaine N & G Ferve <i>Burgundy, France 2022</i>	80.00
Rully Chalonnaise, Les Terroirs <i>Burgundy, France 2022</i>	85.00
Pouilly-Fuissé, Pentacrine <i>Burgundy, France 2023</i>	85.00
Puligny-Montrachet, David Moret <i>Burgundy, France 2022</i>	130.00

## Red

	125/175/Btl
Merlot Reserva, Viña Echeverría <i>Cachapual Valley, Chile 2023</i>	6.90/8.40/32.00
Primitivo, Doppio Passo <i>Puglia, Italy 2022</i>	7.40/8.90/33.00
Malbec, Finca La Colonia Coleccion <i>Norton, Argentina 2023</i>	8.00/9.60/36.00
Cabernet Sauvignon, Banshee <i>California, USA 2022</i>	12.80/14.80/58.00
Thymipoulos, Xinomarvo <i>Naousa, Greece 2021</i>	38.00
Côtes du Rhône, Domaine De L'amandine <i>Southern Rhône, France 2022</i>	39.00
Pinot Noir, Spinyback <i>Nelson, New Zealand 2020</i>	40.00
Shiraz, The Barry Bros <i>South Barossa, Australia 2021</i>	40.00
Dao Villae, Taboadella <i>Silvã de Cima, Portugal 2020</i>	48.00
Valpolicella Ripasso, Ca'Rugate <i>Verona, Italy 2020</i>	49.00
Rioja Reserva, Marquez de Riscal <i>Rioja, Spain 2019</i>	50.00
Barbera d'Asti, Rossofuoco <i>Piedmont, Italy 2022</i>	54.00
Crozes-Hermitage, Cuvee Particuliere <i>Rhone, France 2023</i>	66.00
St. Emilion Grand Cru, Chateau Louvie <i>Bordeaux, France 2022</i>	75.00
Amarone della Valpolicella, Monte Faustino <i>Veneto, Italy 2021</i>	80.00
Margaux, La Dame D'Angludet <i>Bordeaux, France 2021</i>	90.00

## Rosé

	125/175/Btl/Mag/Jera
Crazy Tropez <i>IGP Mediterranee, France 2023</i>	6.30/7.90/28.00
Saint-Roch-les-Vignes <i>Côtes de Provence, France 2023</i>	7.50/9.50/36.00
Ultimate Provence <i>Côtes de Provence, France 2023</i>	12.00/14.00/55.00
Whispering Angel <i>Côtes de Provence, France 2023</i>	59.00/120.00/250.00
Dom Ott, Clos Mirelle <i>Côtes de Provence, France 2021</i>	70.00
Rock Angel Châteaud'Esclans <i>Côtes de Provence, France 2021</i>	70.00
Garrus, Château d'Esclans <i>Côtes de Provence, France</i>	165.00

## Bubbles

	125/Btl
Champagne	
Perrier-Jouët <i>Grand Brut NV</i>	14.50/75.00
Perrier-Jouët <i>Belle Epoque NV</i>	225.00
Laurent-Perrier <i>La Cuvée Brut NV</i>	75.00
Laurent-Perrier <i>Cuvée Rosé NV</i>	110.00
Ruinart <i>Blanc De Blancs NV</i>	160.00
Dom Pérignon <i>Vintage</i>	275.00
Louis Roederer <i>Cristal 2009</i>	350.00
Pol Roger <i>Cuvée Sir Winston Churchill 2015</i>	400.00

## Sparkling

Exton Park Rosé <i>Hampshire, England NV</i>	12.00/60.00
Exton Park Brut <i>Hampshire, England NV</i>	60.00
Prosecco, Portenova <i>Veneto, Italy NV</i>	9.00/36.00

## Cocktails

### Frozen

Mango Daiquiri	12.50
<i>Havana 3yo Rum, mango, lime</i>	
Paloma	12.50
<i>Olmecca Silver Tequila, grapefruit, lime</i>	

### Signature

Negroni Bianco	12.50
<i>Beefeater Gin, Martini Extra Dry, Bitter Bianco</i>	
Japanese Mojito	12.50
<i>Havana 3yo Rum, Akashi-Tai Yuzushu, shiso, mint, soda</i> <i>Passionfruit mojito option</i>	
Old Fashioned Rum Punch	12.50
<i>Westernhall No.10 rum, angostura bitters, lime, nutmeg</i>	
Salted Caramel Espresso Martini	13.00
<i>Absolut Vodka, Kahlua, salted caramel, Illy espresso</i>	
Flamingo	12.50
<i>Havana Cuban Spiced Rum, Adriatico Bianco, cranberry juice, lime, cardamon</i>	
Blush Collins	12.50
<i>Beefeater Gin, Briottet Rhubarb, Pama, lemon, soda</i>	
Picante	12.50
<i>818 Reposado Tequila, red chilli, lime, coriander, honey</i>	
Watermelon Margarita	12.50
<i>Olmecca Silver Tequila, Cointreau, lime, watermelon</i>	
Spicy Margarita	12.50
<i>Olmecca Silver Tequila, Cointreau, chillies, lime</i>	

LA Cool	12.50
<i>Absolute Mandarin, Kwai Feh, Briottet Apricot, lime, soda</i>	

### Champagne & spritz cocktails

Kir Royale	15.50
<i>Perrier-Jouët Champagne, Creme de cassis</i>	
Testarossa	15.50
<i>Perrier-Jouët Champagne, raspberry puree</i>	
French 75	15.50
<i>Perrier-Jouët Champagne, Beefeater Gin, lemon</i>	
Champagne Mojito	15.50
<i>Perrier-Jouët Champagne, Havana 3yo Rum, lime, mint, soda</i>	
Hugo Spritz	12.50
<i>St Germain liqueur, Portenova Prosecco, mint, soda</i>	
Aperol Spritz	12.50
<i>Aperol, Portenova Prosecco, orange</i>	

## Mocktails

Elderflower Fizz	9.00
<i>Apple, elderflower, mint, soda</i>	
Low Punch	9.00
<i>Pineapple, orange, grenadine</i>	
Gee & Tee	9.00
<i>Salcombe First Light, lemon, tonic</i>	
Light & Breezy	9.00
<i>Caleño Dark And Spicy, ginger beer, lime</i>	

## Beer & Cider

	1/2 pint/pint
Draught	
Estrella 4.6%	3.25/6.50
Rosa Blanca Mallorcan Lager 3.4%	
Shipyard IPA 4.5%	
Aspall's Cyder 4.5%	
Guinness 4.2%	

### Bottle & Craft

Modelo / Peroni / Peroni gf	5.50
Peroni 0%	4.50
Guinness 0%	5.00
Brewdog Punk IPA	5.50
Ringwood Boondoggle	6.00
Old Mout <i>Berries &amp; Cherries / Kiwi &amp; Lime</i>	6.00
Old Mout <i>0% Pineapple &amp; Raspberry</i>	5.00