

COCKTAILS 8.50

Kampaloma & Soda

Tequila, Kamm & Sons, grapefruit, Lime, agave, soda

Pavilion

Cognac, Quince and Chinato Vermouth

White Negroni

Beefeater 24 Gin, Suze gentian aperitif, Lillet blanc

Polish Fizz

Zubrowka Vodka, basil, lemon, honey, egg white, soda

Fancy Pants

Absolut Elyx Vodka, Pampelle, pineapple, maraschino, lime

House Old Fashioned

Bourbon, Averna Amaro, Amer Picon, Biters, maple

Handy Dandy

Bourbon, apple brandy, lemon and pomegranate molasses

Red Silhouette

Havana Club 7 rum, all spice, red wine, lime, maple

Bouquet Garni

Beefeater Gin, rosemary, St Germain, pear and lime

Perfect Storm

Dark rum, plum brandy, lemon, honey and ginger

Stone 75

Beefeater Gin, Apricot, lemon and Champagne

Harbinger of Spring

Wild Turkey Rye, Green Chartreuse, pear, lime, egg white

FOOD

Chicken Liver Pate with Port £7.50

Pork Rilette £7.50

Duck Liver Pate with Cointreau £7.50

Mushroom Pate with chilli and coriander (v) £7.50

Spicy Bean Crush (vegan) £7.50

All served with crackers, chutney and cornichons

CHEESE £8.00

Seasonal selection hand-picked by Androuet, served with crackers and honey vinaigrette

Nocellara Olives £4.00 Smoked Almonds £4.00

BEER

Schehallion Lager £5.00

Breton cider £5.00

Beavertown Gamma Ray £5.50

Beavertown 8 Ball IPA £5.50

Pressure Drop Pale Fire £5.50

WINE

WHITE 125ml/bt1
Cuvee de Brieu Viognier 2015 £5.50/£26.00
France, Aromatic with notes of peach and honey.

Pedroncelli Sauvignon Blanc 2016 £6.00/£34.00
California. Crisp and aromatic with honeydew melon, grapefruit and tart apple flavours

RED 125ml/bt1
Croix des Vents Cabernet Sauvignon 2016 £5.50/£26.00
France. Pronounced cassis and liquorice bouquet with an intense and soft body.

Cuvee de Brieu Pinot Noir 2015 £6.00/£34.00
France. A ripe, rich pinot noir. Aromas of cocoa, kirsch, raspberry and subtle underwood.

SPARKLING 125ml/bt1
GF Cavalier Crement £7.00/£40.00
Perrier Jouet Grand Brut £9.00/£54.00