

COCKTAILS £8.50

Rosie the Riveter

Fords Gin, parsnip cordial, Escubac, walnut, apple cider

Fancy Pants

Absolut Elyx Vodka, Pampelle, pineapple, maraschino, lime

Hollywood Hotel

Rye whiskey, apple brandy, Punt e Mes, cherry, fernet

Picanteria

Pisco, orgeat, green chilli, coriander, lime, bitters, soda

Negroni Nero

Tequila, sherry vermouth, rhubarb aperitivo, coffee

Polish Fizz

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

Perfect Storm

Dark rum, plum brandy, lemon, honey and ginger

House Old Fashioned

Bourbon, Averna Amaro, Amer Picon, bitters, maple

Handy Dandy

Bourbon, apple brandy, lemon and pomegranate molasses

Bouquet Garni

Beefeater Gin, rosemary, St Germain, pear and lime

Bocado

Bacardi 8yo rum, banana, dry vermouth, sherry, rosemary oil

The Bangerang

Scapegrace Gin, blackberry, lime, orange blossom, egg white

FOOD

SNACKS £4

Nocellara Olives (ve)

Smoked Almonds (ve)

Sourdough Bread with olive oil & za'atar (ve)

MEZZE PLATE £6

Artichoke pesto and smoky pepper dip served with toasted sourdough and chargrilled aubergine (v)

ANCHOVIES WITH TOAST £6

Spanish anchovy fillets served with toasted sourdough and caperberries

PATES £8

All served with toast, chutney & cornichons

Chicken Liver Pate with port

Pork Rilette with sloe gin

Mushroom Pate with chilli and coriander (v)

CHEESE PLATE £8

Seasonal selection from Androuet, served with sourdough bread and honey vinaigrette (v)

WINE

WHITE

Cuvee de Brieu Viognier

£5.50/£26.00

France. Aromatic with notes of peach and honey.

Vouvray Chenin Blanc

£6.00/£34.00

France. Honey, lemon and apple in off-dry style.

RED

Croix des Vents Cab Sauv

£5.50/£26.00

France. Pronounced cassis bouquet and soft body.

Cuvee de Brieu Pinot Noir

£6.00/£34.00

France. Ripe, rich pinot noir. Aromas of red fruit.

SPARKLING

GF Cavalier Cremant

£7.00/£40.00

Perrier Jouet Grand Brut

£9.00/£54.00

Veuve Clicquot NV

£75.00