

COCKTAILS £8.50

Ruby Queen

Fords Gin, Escubac, beetroot cordial, thyme, citrus, soda

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

House Old Fashioned

Bourbon, plum wine, peppercorn tincture and bitters

Polish Fizz

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

Perfect Storm

Dark rum, plum brandy, lemon, honey and ginger

Handy Dandy

Bourbon, apple brandy, lemon and pomegranate molasses

Bouquet Garni

Beefeater Gin, rosemary, St Germain, pear and lime

The Kingpin

Rum, cognac, brown butter wash, wattleseed, chocolate

Chartreuse Tasting Flight £17

Cocktail and chocolate pairing flight for two:

Last Word with kirsch chocolate truffle

Naked & Famous with honeycomb milk chocolate

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 Crement

£7.00/£40.00

Perrier Jouet Grand Brut

£9.00/£54.00

Veuve Clicquot NV

£75.00