

COCKTAILS £8.50

French 75

VS Cognac, lemon juice, sugar and champagne

Fancy Pants

Vodka, grapefruit aperitif, pineapple, maraschino, lime

Water of Fife

Aqua Vitae, heather honey, greengage, walnut, absinthe rinse

Picanteria

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

Bouquet Garni

London Dry Gin, rosemary, St Germain, pear and lime

House Old Fashioned

Bourbon, Amer Picon, Amaro Averna, maple and bitters

Negroni Rosa

Gin, rosa vermouth, rhubarb aperitivo, strawberry, balsamic

Ruby Queen

London Dry Gin, Escubac, beetroot, thyme, lemon, soda

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

Ship Shape

White rum, coconut wash, fino sherry, lime, orange bitters

FOOD

SNACKS £4

Smoked Almonds (ve)

Nocellara Olives (ve)

TOASTED PITTA BREAD £6

Served with houmous, tzatziki & crudités (v)

PATÉS £8

All served with toast, chutney & cornichons

Chicken Liver Paté

Potted Pork

Mushroom Paté (v)

CHEESE PLATE £8

Bresse bleu, Camembert de Normandie & Pecorino
served with sliced baguette, walnuts & honey vinaigrette(v)

CHARCUTERIE PLATE £8

Italian coppa, Serrano ham & Saucisson balls
served with sliced baguette & cornichons

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 France £7.00/£40.00

Chandon Brut Argentina £8.50/£50.00

Veuve Clicquot NV France £75.00