

**COCKTAILS    £8.50**

**Coquette**

Armagnac VSOP, fig, lemon juice and champagne

**Persephone**

Reyka Vodka, manzanilla, pomegranate, rose & tomato cordial

**Bouquet Garni**

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

**Forbidden Fruit**

Belvedere Vodka, quince, almond, walnut leaf, kombucha

**House Old Fashioned**

Bourbon, Amer Picon, Amaro Averna, maple and bitters

**Negroni Rosa**

Rosa vermouth, Amaro Montenegro, aquavit, strawberry, balsamic

**Philly Fishhouse Punch**

Cuban rum, VS Cognac, peach, lemon and black tea

**Perfect Storm**

Dark rum, plum brandy, lemon, honey and ginger

**Swiveller's Choice**

Aqua Vitae, honey, apple, greengage, curacao, mulled beer

**Handy Dandy**

Bourbon, apple brandy, lemon and pomegranate molasses

**Ship Shape**

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

**Chrimbo Colada**

Fords Gin, clementine, pumpkin seed, ice cider, fennel 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**

**Mushroom Paté** (v)

**CHEESE PLATE £8**

Bresse bleu, Camembert de Normandie & Mimolette served with sliced baguette & 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