

## COCKTAILS £8.50

### **Coquette**

Armagnac VSOP, fig, lemon juice and champagne

### **Aviation & Tonic**

Gin, maraschino liqueur, violet, lemon juice and tonic

### **Persephone**

Vodka, manzanilla, pomegranate, rose & tomato cordial

### **Paragon**

Gin, apple brandy, white port, white cacao, tarragon

### **Polish Fizz**

Bison grass vodka, basil, honey, lemon, egg white, soda

### **Negroni Rosa**

Rosa vermouth, amaro, aquavit, strawberry, balsamic

### **House Old Fashioned**

Islay Scotch whisky, tawny port, honey and bitters

### **Bouquet Garni**

London dry gin, rosemary, elderflower, pear, lime

### **Perfect Storm**

Dark rum, plum brandy, lemon, honey and ginger

### **Handy Dandy**

Bourbon, apple brandy, lemon and pomegranate molasses

### **Swiveller's Choice**

Spiced whisky, honey, apple, greengage, curacao, mulled beer

### **The Monarch**

White rum, Benedictine liqueur, clementine, basil, lime

### **Daily Happy Hour 6-9pm**

All Signature & Classic Cocktails £6.50

Lager or Cider £4 All Wine £4

## 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 £6/£30**

**Monte Pio Albariño** Rías Baixas, Spain  
Bright, clean hints of citrus and vibrant acidity.

**Chateau Petit Roubié Picpoul** Pinet, France  
Organic. Gorgeous nose of peach & pineapple with rounded fruit.

**Pedroncelli Chardonnay** Sonoma, USA  
Organic. Creamy, full of apple & pear. Fine lingering finish.

### **RED £6/£30**

**Beaujolais-Villages Manoir du Carra** Beaujolais, France  
Unfiltered. Elegant, lingering flavours of strawberry & cranberry

**Cantina Amastuola Primitivo** Puglia, Italy  
Organic. Ruby red colour. Plum & cherry with berries & spice.

**Penley Estate Atlas Shiraz** Coonawarra, Australia  
Dark plum colour, an abundance of berries and a lasting finish.

## **SPARKLING**

**GF Cavalier Cremen** £7.00/£40.00  
Cava, France. Crisp, clean refreshing. Flavours of apple & citrus.

**Chandon Brut** £8.50/£50.00  
Sparkling, Argentina. Citrus aromas. Peach, pineapple & brioche.