



Drinks List

WINTER COCKTAILS

If you would prefer us to make your favourite cocktail please feel free to ask your server

Kir Royal

Janisson NV Champagne, crème de cassis, fresh blackberry

£10

Sazerac

Canadian Club Rye Whiskey, Pernod Ricard, Peychaud Bitters & brown sugar

Hotel Monteleones Viuex Carre

Martell, Makers Mark, Antica Sweet Vermouth, Benedictine, Peychaud Bitters & Anagstoura

Sloe Gin Spritz

Plymouth Sloe Gin, Lillet Rouge Vermouth, Prosecco, Soda & plumb bitters

Raspberry & Grapefruit Gin Rickey

Beefeater Gin, Chambord, Pink Grapefruit Juice, Fresh Raspberries & Rhubarb Bitters

Blackberry & Pomegranate Tom Collins

Beefeater Gin, Grenadine, Fresh Blackberrues, Port & Poemgranate Bitters

Almond Sour

Amaretto, Lemon Juice & Egg White

Espresso Martini

Absolute Blue, Mr Balcks Cold Press Coffee Liqueur, Mussetti Cofee

£8.25

NON-ALCOHOLIC

Under The Tree

Double layer cocktail made with raspberry, fresh lime and apple juice

Agua Fresca

Double layer cocktail made with mango, fresh lime and guava juice

£4.50

Seedlip French Martini

Seedlip Spice, Raspberry, Pineapple juice

Seedlip Garden Apple Mojito

Seedlip Garden, Apple Juice, Soda water

£7.50

DRAUGHT

		P	1/2p
Hackney Best Bitter	4.4%	£3.95	£ 2.00
Guest Ale		£3.95	£2.00
CRATE Brewery Pale	4.5%	£5.10	£2.50
Guinness	4.2%	£4.75	£2.40
Grolsch	5.0%	£4.30	£2.15
Estrella Damm	4.6%	£5.20	£2.60
Peroni	5.1%	£5.50	£2.75
Sharp's Cornish Pilsner	5.2%	£5.10	£2.55
Curious Brew Lager	4.7%	£4.75	£2.40
Shoreditch Blonde	4.5%	£5.00	£2.50
Truman's Brut Cidre	4.5%	£4.80	£2.40

BOTTLES

Lagers

CRATE brewery, UK, 4.8%	£4.90
Brooklyn Lager, USA, 5.2%	£4.50
Peroni, It, 5.1%	£3.85
Becks Blue (non alcoholic)	£2.50

Ales, IPA's

Einstok Pale Ale, Iceland, 5.6%	£5.10
Sierra Nevada Pale Ale, USA, 5.6%	£5.00
Brewdog Punk, IPA, Scot, 5.6%	£4.75
Goose Island IPA, USA, 5.9%	£5.50

Other

Hollows & Fentimans, 4.0%	
Ginger beer	£5.50

Ciders

Orchard Pig, Somerset (50cl) 4.5%	£5.50
Rekorderlig, Sweden, 4.0%	£5.60
Strawberry & Lime	
Passion Fruit	

Wheat Beers

Einstok White Ale, Iceland 5.2%	£5.50
Lefte Blonde, Belgium, 6.6%	£5.30
Duvel, Belgium, 8.5%	£6.90
Hoegaarden, Belgium, 5.0%	£4.50

Glass & Carafe

Sparkling

125ml Bottle

Champagne Janisson et Fils Tradition Brut NV - *Champagne, Fr*
70% Pinot Noir, 30% Chardonnay - with a nice balance of fruit, texture and acidity

£9.50 £52.00

Adami Prosecco di Valdobbiadene NV - *Veneto, Italy*
An excellent aperitif, floral with notes of green apple, lemon and peach

£8.25 £39.00

Thomson & Scott Skinny Prosecco NV – *Dolomites, Italy*
Low sugar, Certified Organic, Prosecco character of honeysuckle, jasmine and Amalfi lemon on the nose, with a fresh clean and light flavour of crisp green apple and ripe lemons.

£7.25 £33.00

Champagne Perrier Jouet Grand Brut NV - *Champagne, Fr*

£12.50 £95.00

White

125ml 175ml 250ml 500ml Bottle

Trebbiano 'Rubbicone', Vinvita 2016 - *Emilia Romagna, Italy*
Fresh, easy drinking, with citrus and green apple

£3.50 £5.00 £6.75 £13.50 £18.50

Sauvignon T 'Air D'Oc, Gayda 2016 - *Languedoc, Fr*
Zingy palate with crisp fresh citrus & tropical fruit flavours

£3.90 £5.75 £7.80 £15.60 £22.75

Picpoul de Pinet Chateau de la Mirande 2016 - *Languedoc, Fr*
Refreshing & full of flavour, pear, lemon aromas of white flowers and stone fruit

£4.50 £6.50 £8.50 £16.50 £26.00

Furmint, Tornai 2015 - *Tokaji, Hungary*
Pale straw colour, a complex, balanced wine with woody aromas alongside pear, and apple.

£5.00 £7.50 £10.00 £20.00 £29.00

Bourgogne Blanc, Bernard Moreau 2016 - *Burgundy, Fr*
Classic in style. Concentrated, rich but balanced with acidity and complexity of flavour, apple fruit, citrus and oak spice and a touch of toast.

£6.75 £9.75 £13.50 £26.50 £40.00

Rose

125ml 175ml 250ml 500ml Bottle

Reserve de Gassac Rose 2016 - *Languedoc, Fr*
Light, pale and fresh with red fruits and a touch of spice.

£4.00 £6.00 £8.00 £16.00 £24.00

Red

125ml 175ml 250ml 500ml Bottle

Le Lesc Rouge, Plaimont 2016 - *South-West, Fr*
Merlot & Tannat blend - juicy with bright fruit and herbal notes

£3.50 £5.00 £6.75 £13.50 £19.00

Galets Rouge, Esterzargues 2016 - *Rhone, Fr*
Round and juicy, black fruit, spice and a fresh finish

£4.30 £6.00 £8.50 £17.00 £25.00

Pinot Noir 'Reinisch' Johanneshof 2016 - *Thermenregion, Austria*
Medium bodied and full flavoured with raspberry and forest fruit notes

£6.60 £9.35 £13.25 £26.50 £39.50

Malbec, Mas del Perie Les Escures 2016 - *Cahors, France*
Medium bodied, packed with fruit with notes of mulberry fruit & black, fruit flavours **BIO DYNAMIC & UNFILTERED**

£6.00 £8.75 £12.00 £24.00 £36.00

Rioja Crianza, Marques de Zearra 2010 - *Rioja, Spain*
Classic style of Rioja, full bodied with black fruits, spice and cocoa

£5.75 £8.00 £11.50 £23.00 £34.00

Champagne & Sparkling

Champagne Janisson et Fils Tradition Brut NV - Champagne, <i>Fr</i> 70% Pinot Noir, 30% Chardonnay - with a nice balance of fruit, texture and acidity	£52.00
Adami Prosecco di Valdobbiadene NV - <i>Veneto, Italy</i> An excellent apéritif, floral with notes of green apple, lemon and peach	£39.00
Thomson & Scott Skinny Prosecco NV – <i>Dolomites, Italy</i> Low sugar, Certified Organic, Prosecco character of honeysuckle, jasmine and Amalfi lemon on the nose, with a fresh clean and light flavour of crisp green apple and ripe lemons.	£33.00
Perrier Jouet Grand Brut NV - <i>Champagne, Fr</i>	£68.00
Perrier Jouet Blason Rose Brut NV - <i>Champagne, Fr</i>	£95.00
Billecart-Salmon Brut Rose NV - <i>Champagne, Fr</i>	£150.00
Krug Grande Cuvee Brut NV - <i>Champagne, Fr</i>	£270.00

White

Crisp, Fresh, Clean

Trebbiano 'Rubbicone', Vinvita 2016 - <i>Emilia Romagna, Italy</i> Fresh, easy drinking, with citrus and green apple.	£18.50
Three Choirs 'Winchcombe Downs' 2016 - <i>Oxford, UK</i> Soft floral aroma of elderflower & nettle with hint of fresh peach	£29.00
Picpoul de Pinet Chateau de la Mirande 2016 - <i>Languedoc, Fr</i> Refreshing & full of flavour, pear, lemon aromas of white flowers and stone fruit	£26.00
Muscadet, Domaine du Verger, Luneau Papin 2015 - <i>Loire, Fr</i> Pure, fresh with notes of lemon, apple and a salty finish. Great for the warmer seasons!	£30.00

Aromatics and Fruit

Sauvignon T 'Air D'Oc, Gayda 2016 - <i>Languedoc, Fr</i> Zingy palate with crisp fresh citrus & tropical fruit flavours	£22.75
Albarino, Fillaboia 2016 - <i>Rias Baixas, Spain</i> Floral with notes of peach, pear and almond - unoaked and clean palate	£36.00
Martinsancho Verdejo 2016 - <i>Rueda, Spain</i> A great alternative to Sauvignon Blanc, herbal, floral with notes of blackcurrant, tropical fruit and citrus,	£32.00
Pinot Bianco, Terlaner 2015 - <i>Alto Adige, Italy</i> Medium bodied, delicate floral and spice aromas, peach and apple fruit flavours	£36.50
Sauvignon Blanc, Auntsfield 2017 - <i>Marlborough, NZ</i> Intensely aromatic fantastically complex, aromatic and long lingering finish	£37.00

Mineral, Mouthfilling

Furmint, Tornai 2015 - <i>Tokaji, Hungary</i> Pale straw colour, a complex, balanced wine with woody aromas alongside pear, and apple.	£29.00
Soave 'Castelcerino', Filippi 2015 - <i>Veneto, Italy</i> Made exclusively from the garganega grape, from volcanic soils. Flavourful and charming, with notes of yellow nectarine, grapefruit, almond and anise	£34.50
Pouilly Fume Domaine A.Cailbourdin 2016 - <i>Loire, Fr</i> Dry and flinty with a lovely undertone of ripe, white currants - classic, understated and a joy to drink	£47.50
Grillo - Catarratto, Centopassi 2016 - <i>Sicily, Italy</i> Dry with notes of wild flowers, Mediterranean herbs and citrus, the palate offers more savoury tones and a mineral finish.	£38.00

Opulent, Rich

Bourgogne Blanc, Bernard Moreau 2016 - <i>Burgundy, Fr</i> Classic in style. Concentrated, rich but balanced with acidity and complexity of flavour, apple fruit, citrus and oak spice and a touch of toast.	£40.00
Viognier 'Les Vignes d'a Cote', Yves Cuilleron 2015 - <i>Rhone, Fr</i> Full and rich, notes of peach and apricot, the palate is round and oily	£49.00
Chardonnay Pegasus Bay 2015 - <i>Waipara Valley, NZ</i> Generous & savoury aromas of yellow plums, citrus fruits, nectarines, rich & mouth filling	£46.00

Half Bottle

Gavi, Produttori del Gavi 2016 - <i>Piemonte, Italy</i> Dry, medium bodied, with notes of apple, pear, citrus and high acidity.	£24.00
Pouilly-Fume, Chateau Favray 2015 - <i>Loire Valley, Fr</i> Super-classy Loire sauvignon, stylish, elegant wine with really good intensity and balance	£30.00

Rose

Reserve de Gassac Rose 2016 - <i>Languedoc, Fr</i> Light, pale and fresh with red fruits and a touch of spice.	£24.00
Petit Pittacum Rose 2016 - Bierzo, Spain Dry, medium bodied rose made from the Mencia grape with a bit more structure than the Gassac Rose.	£30.00

Red

Light, Lifted, Fresh

Beaujolais, Raisins Gaultois, Lapierre 2016 - <i>Beaujolais, Fr</i> <i>A fun wine to drink - dry, fresh, with bright fruit and floral notes and a crisp finish.</i> <i>It also works well chilled!</i>	£35.00
Saumur-Champigny, Thierry Germain 2016 - <i>Loire, Fr</i> <i>Classic Cabernet Franc from the Loire, fresh and aromatic, with notes of violet, red pepper and fresh herbs</i> <i>- a great alternative to Beaujolais or Pinot Noir.</i>	£40.00
Torraccia Red 2013 - <i>Corsica, Fr</i> Perfumed, floral. Dry, medium bodied, some dry tannins and notes of rose petal, dried herbs and smokey minerality.	£44.00
Pinot Noir 'Reinisch' Johanneshof 2015 - <i>Thermenregion, Austria</i> Medium bodied and full flavoured with raspberry and forest fruit notes	£39.50

Juicy, Fruity

Le Lesc Rouge, Plaimont 2016 - <i>South-West, Fr</i> Merlot & Tannat blend - juicy with bright fruit and herbal notes	£19.00
Galets Rouge, Esterzargues 2016 - <i>Rhone, Fr</i> Syrah, Grenache & Carignan - Round and juicy, black fruit, spice and a fresh finish	£25.00
Primitivo di Manduria, Magnificot 2015 - <i>Puglia, Italy</i> Full bodied, beautifully balanced and refined, intense bouquet of dark berry fruit	£33.50
Malbec, Mas del Perie Les Escures 2016 - <i>Cahors, France</i> Medium bodied, packed with fruit with notes of mulberry fruit & black fruit flavours BIO DYNAMIC & UNFILTERED	£36.00

Intense, Structured

Barolo, Ettore Germano 2013 - <i>Serralunga d'Alba, Barolo, Italy</i> Mineral, earthy and complexe, with finely grained tannins, touches of cacao and hints of violet	£69.50
Chateau D'Arcole Saint-Emilion Grand cru 2014 - <i>Bordeaux, Fr</i> Intense nose of blackberries and blackcurrant, silky & elegant in the mouth with toasty oak flavours	£65.00
Gevrey-Chambertin, Domaine Lucien Boillot 2015 - <i>Burgundy, Fr</i> Intense wine that exudes red berries with a velvety & silky tannin	£84.50
Beaumes de Venise, Ferme Saint Martin – 2015 - <i>Rhone, Fr</i> Full bodied, rich and dark fruited with sweet fruit notes, dark chocolate, wood spice.	£43.00

Big, Classic

Rioja Crianza, Marques de Zearra 2010 - <i>Rioja, Spain</i> Classic style of Rioja, full bodied with black fruits, spice and cocoa	£34.00
Chateau Des Gravieres 2015 - <i>Graves, Bordeaux, Fr</i> 80% merlot 20% cabernet - fleshy and robust with notes of toast, prunes and liquorice	£34.50
Pinot Noir, Pegasus Bay 2013 - <i>Waipara Valley, NZ</i> Robust but refined & savoury, bursting with impression of blackberries, black cherries & raspberries, velvety tannins	£58.50
Syrah, Gentle Folk 2016 - <i>Adelaide Hills, South Australia</i> Medium to full bodied, spicy and aromatic - incredibly well balanced.	£63.00

Half Bottle

Chateau Des Gravieres 2015 - <i>Graves, Bordeaux, Fr</i> 80% merlot 20% cabernet - fleshy and robust with notes of toast, prunes and liquorice	£19.50
Lirac, Domaine Maby 2015 - <i>Rhone, Fr</i> 70% Grenache, 20% Syrah and 10% Mourvedre. Herbal and red fruits, medium bodied with supple tannins	£22.00

Sweet

	125ml	Bottle
Cuvee Auslese, Tschida 2015 - Neusiedlersee, Austria Blend of Chardonnay, Traminer, Sauvignon Blanc and Welschriesling. Light exotic fruits, white flowers, pineapple and delicious sweetness	£6.00	£33.00
Moscato d'Asti, Saracco 2017 - <i>Piemonte, Italy (375ml)</i> Intense orange & floral aroma, fresh fruit feel rather than the traditional dessert wine	£6.75	£19.00
Late Harvest Riesling Viognier, Cousino Macul 2010 - <i>Maipo Valley, Chile (500ml)</i> Aromatic, honeyed, rich stone fruit notes, delicate floral notes	£8.00	£32.00
Maury Rouge, Mas Amiel 2014 - <i>Roussillon, Fr</i> 100% Grenache Noir - a fortified dessert wine made with red grapes, so this makes for a great alternative to port. Spicy, with notes of cocoa, blackcurrant and vanilla	£8.00	£48.00

After Dinner

Port

Taylor's Port LBV 2011 - <i>Douro, Portugal</i>	£6.70	£50.00
Taylor's Quinta de Vargellas 2002 - <i>Douro, Portugal</i>	£14.00	£105.00

Brandy

Martell VS - <i>Cognac, Fr</i>	£4.00
Martell XO - <i>Cognac, Fr</i>	£18.00
Hennessy Fine - <i>Cognac, Fr</i>	£4.75
Remy Martin VSOP - <i>Cognac, Fr</i>	£4.50
Baron de Sigognac VSOP - <i>Armagnac, Fr</i>	£5.00
Calvados Berneroy Fine - <i>Normandy, Fr</i>	£4.75
Calvados Pays D'Auge VSOP - <i>Normandy, Fr</i>	£6.50