



MENU

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## SHARPENERS

a shorter pour for a quick aperitif

<b>Book Move</b>	8.00
dry riesling, campari, aperitivo co. rosso vermouth	
<b>Gambit</b>	8.00
vault coastal vermouth*, manzanilla sherry, grapefruit bitters	
*contains mollusc	
<b>Checkmate</b>	8.00
rittenhouse rye, hine rare cognac, cocchi di torino, benedictine, bitters	

## MARTINIS

<b>Simpson's Gin Martini</b>	8.00/16.00
no.3 gin, sacred dry vermouth, sherry rinse, olive or lemon twist	
<b>Martini Sofia</b>	8.00/16.00
belvedere vodka, sofia rose vermouth, lemon zest	
<b>Turf Club</b>	8.00/16.00
sipsmith VJOP, dry vermouth, maraschino, orange bitters, dash of absinthe	

## ZERO PROOF COCKTAILS

<b>Negroni 0.0%</b>	10.50
tanqueray sevilla 0.0%, pentire coastal, lyre's aperitif, seasn bitters, demerara	
<b>G&amp;T 0.0%</b>	10.50
pentire seaward, giffard grapefruit, seasn light bitters, light tonic	
<b>Redcurrant Spritz</b>	10.50
everleaf mountain, redcurrant & sicilian lemon cordial, soda, alcohol free sparkling wine	

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## COCKTAILS

<b>Champagne Coupe</b>	20.00
hine rare cognac, spiced mandarin cordial, champagne	
<b>Regent's Punch</b>	15.00
planteray pineapple rum, saicho sparkling jasmine tea, manzanilla, lime juice, orgeat	
<b>Whisky Highball</b>	15.00
east london blended whisky, pandan leaf, green apple, soda water	
<b>Cardamom Gimlet</b>	15.00
sacred cardamom gin, fresh lime, sugar	
<b>Pear Rickey</b>	15.00
tapatio blanco tequila, pear, fresh lime, light tonic	
<b>Infante</b>	15.00
don julio reposado tequila, fresh lime, orgeat	
<b>20th Century</b>	15.00
chopin potato vodka, raspberry, cacao blanc, sake, lemon juice	
<b>Brandy Sherry Cobbler</b>	15.00
AE Dor VS cognac, oloroso sherry, pineapple, lemon juice, triple sec, aromatic bitters	
<b>Somerset Negroni</b>	15.00
somerset cider brandy, campari, vermouth & sherry	
<b>Grasshopper</b>	15.00
casterède VSOP armagnac, crème de cacao, menthe verte, absinthe, cream	
<b>Le Grand Sazerac</b>	28.00
hennessy XO cognac, michter's rye, demerara sugar, absinthe, peychaud's bitters	

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## SNACKS

<b>Croquettes</b>	5.25
<b>Lancashire cheese puffs</b>	5.50
<b>Bar nuts</b>	6.20
<b>Smoked salmon oatcakes</b>	7.50
<b>Sausage rolls</b>	7.75

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## BEER & CYDER

Meteor Pilsner, Alsace, 5.0% 330ml	6.50
Hogs Back Traditional English Ale, Surrey, 4.2% 500ml	7.50
The Kernel Export India Porter, Bermondsey, London, 6.0% 330ml	6.50
Mondo Dennis Hopp'r IPA, Battersea, London, 5.3% 330ml	6.50
The Newt Orchard Amble Cyder, Somerset, 5.5% 375ml	8.00

## ALCOHOL FREE

Heinz Wagner Sparkling Rosé, Baden	10.00
Saicho Sparkling Jasmine Tea	10.00
Idyll Wild Gooseberry & Rooibos Soda	6.50
Idyll Wild Rhubarb & Meadowsweet Soda	6.50
Bitburger 0.0% Pilsner	6.00
Fever-Tree Ginger Beer	5.00

## WINES BY THE GLASS

Full wine list available upon request

## CHAMPAGNE & SPARKLING

	<i>125ml glass</i>	<i>bottle</i>
Herbert Hall Brut 2022, Kent, England	18.50	87.00
Billecart Salmon Brut Réserve NV, Champagne	20.00	95.00
Gusbourne Brut Rosé 2020, Kent, England	21.00	100.00
Pol Roger Brut Réserve NV, Champagne	24.25	115.00
Louis Roederer Brut Collection 246, Champagne	26.25	125.00
Larmandier Bernier Latitude Blanc de Blancs 1er Cru NV, Champagne		135.00
Pol Roger Winston Churchill 2015, Champagne		265.00
Louis Roederer Cristal 2015, Champagne		495.00

## ROSÉ

	<i>175ml glass</i>	<i>bottle</i>
Camel Valley Rosé 2024, Cornwall	14.75	59.00
M by Saint-Maur Côtes de Provence Rosé 2024, Château Saint-Maur	18.00	72.00

## WHITE

	<i>175ml glass</i>	<i>bottle</i>
Côtes de Gascogne 2025, Domaine Menard	9.75	39.00
Riesling Trocken 2024, Weingut Huff, Rheinhessen	13.75	55.00
Bourgogne Chardonnay 2022, Domaine Deux Roches	15.25	61.00
Sancerre 2024, Domaine Raimbault, Loire	17.50	70.00
Chablis 2023, Domaine Courtault Michelet, Yonne	18.50	74.00
Pouilly Fuisse 1er Cru Les Crays 2023, Domaine Morat		120.00
Puligny-Montrachet 2023, Domaine Jacques Carillon		145.00
Corton Charlemagne Grand Cru 2021, Domaine Berthelemot		230.00

## RED

	<i>175ml glass</i>	<i>bottle</i>
Bergerie de la Bastide Rouge 2024, Languedoc	9.75	39.00
Fitou 2021, Domaine Roudene, Roussillon	13.75	55.00
Château Picherie 2022, Montagne Saint-Émilion, Bordeaux	14.50	58.00
Bourgogne Rouge Cote d'Or 2021, Domaine Jean Guiton	18.00	72.00
Réserve de Château Leoville Barton 2019, Saint Julien	23.75	95.00
Gevrey Chambertin Clos Village 2023, Domaine Livera, Bourgogne	33.75	135.00
Château L'Arrosée 2005, Saint-Émilion, Grand Cru Classé		150.00
Chambolle-Musigny 1er Cru Les Sentiers 2021, Domaine Stéphane Magnien		185.00

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## SPIRITS MENU

All served in 50ml measures -  
25ml measures are available on request

### VODKA

Portobello Road Winter Wheat	12.00
Broken Clock	13.00
Chopin Potato	13.00
Vault Chalk & Rain	13.00
Belvedere	14.00
Konik's Tail	14.00

### GIN

Portobello Road No. 171 London Dry	12.00
Cambridge Dry	13.00
Fifty Pounds	13.00
No. 3	13.00
Sipsmith London Dry	13.00
Tarquin's Cornish Dry	13.00
Eight Lands Speyside Gin	14.00
Heppele	14.00
The Botanist	14.00

### AGAVE SPIRITS

#### Tequila

Tapatio Blanco	12.00
Herradura Blanco	14.00
Don Fulano Blanco	15.00
Fortaleza Reposado	16.00
Herradura Anejo	17.00
Casadragones Blanco	22.00
Don Julio 1942	50.00

#### Mezcal

Los Siete Misterios Doba-Yej	14.00
Alipus San Andres	16.00

### RUM

Chairman's Reserve White Label	12.00
East London Liquor Co. White Rum	12.00
Santa Teresa 1796	16.00
Mount Gay XO	17.00
Hambden Estate Pure 8yr	18.00
Rhum JM 12yr	20.00
Appleton 15yr	22.00
Ron Zacapa Centenario XO	25.00

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## WHISKIES

### Scotch Whisky

#### Blended

Johnnie Walker Black Label	12.00
Johnnie Walker Blue Label	40.00

#### Speyside

BB&R Sherry Cask 12yr	14.00
Balvenie Caribbean Cask 14yr	17.00
Glenfarclas 105	18.00
Macallan 12yr	19.00
Glenfarclas 1999 25yr 'The Last of The Millennium'	75.00

#### Highlands

Glendronach 15yr	19.00
Oban Distiller's Edition	20.00

#### Lowlands

Glenkinchie 12yr	14.00
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#### Islands

Talisker Storm	15.00
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#### Islay

Kilchoman Sanaig	15.00
Ardbeg Uigeadail	19.00
Lagavulin 16yr	20.00
Bunnahabhain 18yr	28.00

#### Campbeltown

Springbank 15yr	20.00
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### English Whisky

East London Liquor Co. Blended Whisky	14.00
The Lakes - Whisky Maker's Reserve No.7	20.00

### Irish Whiskey

Bushmills Black Bush	13.00
Green Spot Bordeaux Finish	16.00
Redbreast 12yr Cask Strength	22.00

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### Japanese Whisky

Nikka From The Barrel	16.00
Yamazaki Distiller's Reserve	19.00
Hakushu Distiller's Reserve	19.00

### American Whiskey

#### *Bourbon*

Woodfood Reserve	13.00
Maker's Mark	13.00
Elijah Craig Small Batch	13.00
Blanton's Original	25.00
Stagg Batch 25A	28.00

#### *Rye*

Rittenhouse	13.00
High West Double Rye	14.00
Michter's Rye	16.00

#### *Blended*

High West Campfire	18.00
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## BRANDY

### Cognac

AE Dor Selection VS	14.00
Hine Rare VSOP	16.00
Camus XO Borderies	42.00
Paul Giraud Très Rare 40yr	49.00
Hennessy Paradis	160.00

### Armagnac

Castarède VSOP	13.00
Château de Lacquy XO 17yr	24.00
Château de Léberon Solera 2001	25.00

### Calvados

Château du Breuil VSOP	12.00
Morin XO Pays d'AUGE 20yr	22.00

### English Brandy

Somerset Cider Brandy 5yr	14.00
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### Eau De Vie

Louis Roque Poire William	12.00
Nusbaumer Framboise Sauvage	22.00

### Pisco

Barsol Quebranta	12.00
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