MENU

SHARPENERS

a shorter pour for a quick aperitif

Book Move 9.00
dry riesling, campari, aperitivo co. rosso vermouth

Gambit 9.00
portobello road vodka, manzanilla sherry,
rosé vermouth, yellow chartreuse

Checkmate 9.00
rittenhouse rye, hine rare cognac, cocchi di torino,
benedictine, bitters

MARTINIS

Simpson's Gin Martini 9.00/18.00
no.3 gin, sacred dry vermouth, sherry rinse,
olive or lemon twist

Martini Sofia 9.00/18.00
belvedere vodka, sofia rose vermouth,
lemon zest

Turf Club 9.00/18.00
sipsmith VJOP, dry vermouth, maraschino,
orange bitters, dash of absinthe

ZERO PROOF COCKTAILS

Negroni 0.0% 11.50
tanqueray sevilla 0.0%, pentire coastal,
lyre's aperitif, seasn bitters, demerara

G&T 0.0% 11.50
pentire seaward, giffard grapefruit,
seasn light bitters, light tonic

Redcurrant Spritz 11.50
everleaf mountain, redcurrant & sicilian
lemon cordial, soda, alcohol free sparkling wine

COCKTAILS

Champagne Coupe 22.00
hine rare cognac, spiced mandarin cordial, champagne

Regent's Punch 17.00
planteray pineapple rum, saicho sparkling jasmine tea, manzanilla, lime juice, orgeat

Rooibos Highball 17.00
tormore timeless scotch whisky, rooibos tea, lillet blanc, soda water

Pear Rickey 17.00
tapatio blanco tequila, pear, fresh lime, light tonic

Elderflower Sling 17.00
barsol quebranta pisco, fair elderflower, kabinett riesling, soda water

20th Century 17.00
chopin potato vodka, raspberry, cacao blanc, sake, lemon juice

Reverse Rob Roy 17.00
isle of raasay dun cana, cocchi dopo teatro vermouth, amontillado sherry, orange bitters

Somerset Negroni 17.00
somerset cider brandy, campari, vermouth & sherry

Grasshopper 17.00
casterède VSOP armagnac, crème de cacao, menthe verte, absinthe, cream

Le Grand Sazerac 30.00
hennessy XO cognac, michter's rye, demerara sugar, absinthe, peychaud's bitters

SNACKS

Sea Salt Crisps (vg)	3.75
Simpson's Mixed Roast Nuts (vg)	5.75
Ox Cheek Croquettes	6.25
French Fries	6.50
Sausage Rolls with Ketchup	7.75
Gala Pie with Piccalilli	10.50
Fried Scampi with Tartare Sauce	14.75
Salted Chocolate Chip Cookies (2) (v)	5.75

BEER & CYDER

Meteor Pilsner, Alsace, 5.0% 330ml	7.50
Hogs Back Traditional English Ale, Surrey, 4.2% 500ml	8.50
The Kernel Export India Porter, Bermondsey, London, 6.0% 330ml	7.50
Mondo Dennis Hopp'r IPA, Battersea, London, 5.3% 330ml	7.50
The Newt Orchard Amble Cyder, Somerset, 5.5% 375ml	850

ALCOHOL FREE

Heinz Wagner Sparkling Rosé, Baden	11.00
Saicho Sparkling Jasmine Tea	11.00
Idyll Wild Rhubarb & Meadowsweet Soda	7.50
Bitburger 0.0% Pilsner	6.75
Fever-Tree Ginger Beer	5.75

WINES BY THE GLASS

Full wine list available upon request

CHAMPAGNE & SPARKLING

	125ml glass	*bottle*
Herbert Hall Brut 2022, Kent, England	17.25	95.00
Billecart Salmon Brut Réserve NV, Champagne	20.00	110.00
Gusbourne Brut Rosé 2020, Kent, England	19.00	105.00
Pol Roger Brut Réserve NV, Champagne	22.75	125.00
Louis Roederer Brut Collection 246, Champagne		135.00
Larmandier Bernier Latitude Blanc de Blancs 1er Cru NV, Champagne		145.00
Pol Roger Winston Churchill 2015, Champagne		280.00
Louis Roederer Cristal 2016, Champagne		495.00

ROSÉ

	175ml glass	*bottle*
Camel Valley Rosé 2023, Cornwall	14.75	59.00
M by Saint-Maur Côtes de Provence Rosé 2025, Château Saint-Maur	19.75	79.00

WHITE

	175ml glass	*bottle*
Picpoul de Pinet 2025, Château de la Mirande, Languedoc	12.00	48.00
Riesling Trocken 2025, Weingut Huff, Rheinhessen	14.50	58.00
Bourgogne Chardonnay 2024, Domaine Deux Roches	17.00	6800
Sancerre 2025, Domaine Raimbault, Loire	19.00	76.00
Chablis 2025, Domaine Courtault Michelet, Yonne	20.00	80.00
Pouilly Fuisse 1er Cru Les Crays 2023, Domaine Morat		130.00
Meursault 2023, Domaine Michelot		145.00
Corton Charlemagne Grand Cru 2021, Domaine Berthelemot		250.00

RED

	175ml glass	*bottle*
Corbières Tradition 2024, Château Fontarèche, Languedoc	12.00	48.00
Fitou 2021, Domaine Roudene, Roussillon	14.50	58.00
Château Picherie 2023, Montagne Saint-Émilion, Bordeaux	15.75	63.00
Bourgogne Rouge Cote d'Or 2022, Domaine Jean Guiton	19.00	76.00
Réserve de Château Leoville Barton 2019, Saint Julien	25.50	102.00
Gevrey Chambertin 2023, Domaime Taupenot Maume, Bourgogne		144.00
Chambolle-Musigny 1er Cru Les Sentiers 2022, Domaine Stéphane Magnien		195.00

SPIRITS MENU

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

VODKA

Portobello Road Winter Wheat	13.00
Broken Clock	14.00
Chopin Potato	14.00
Vault Chalk & Rain	14.00
Belvedere	15.00
Konik's Tail	15.00

GIN

Portobello Road No. 171 London Dry	13.00
Cambridge Dry	14.00
Fifty Pounds	14.00
No. 3	14.00
Sipsmith London Dry	14.00
Tarquin's Cornish Dry	14.00
Hepple	15.00
The Botanist	15.00

AGAVE SPIRITS

Tequila

Tapatio Blanco	13.00
Don Fulano Blanco	16.00
Fortaleza Reposado	17.00
Herradura Anejo	18.00
Don Julio 1942	55.00

Mezcal

Los Siete Misterios Doba-Yej	15.00
Alipus San Andres	17.00

RUM

Chairman's Reserve White Label	13.00
Clément Canne Bleue	14.00
Santa Teresa 1796	17.00
Mount Gay XO	18.00
Hambden Estate Pure 8yr	19.00
Appleton 15yr	24.00

WHISKIES

Scotch Whisky

Blended

Johnnie Walker Black Label	13.00
Johnnie Walker Blue Label	45.00

Speyside

BB&R Sherry Cask 12yr	15.00
Balvenie Caribbean Cask 14yr	18.00
Glenfarclas 105	19.00
Macallan 12yr	20.00
Glenfarclas 1999 25yr 'The Last of The Millennium'	80.00

Highlands

Glendronach 15yr	20.00
Oban Distiller's Edition	22.00

Lowlands

Glenkinchie 12yr	15.00

Islands

Talisker Storm	16.00

Islay

Kilchoman Sanaig	16.00
Ardbeg Uigeadail	20.00
Lagavulin 16yr	22.00
Bunnahabhain 18yr	30.00

Campbeltown

Springbank 10yr	17.00

English Whisky

East London Liquor Co. Blended Whisky	15.00
The Lakes - Whisky Maker's Reserve No.7	22.00

Irish Whiskey

Bushmills Black Bush	14.00
Green Spot Bordeaux Finish	18.00
Redbreast 12yr Cask Strength	24.00

Japanese Whisky

Nikka From The Barrel	17.00
Yamazaki Distiller's Reserve	20.00
Hakushu Distiller's Reserve	20.00

American Whiskey

Bourbon

Woodfood Reserve	14.00
Maker's Mark	14.00
Elijah Craig Small Batch	14.00
Blanton's Original	28.00
Stagg Batch 25C	30.00

Rye

Rittenhouse	14.00
High West Double Rye	15.00
Michter's Rye	17.00

Blended

High West Campfire	19.00

BRANDY

Cognac

AE Dor Selection VS	15.00
Hine Rare VSOP	17.00
Camus XO Borderies	45.00
Paul Giraud Très Rare 40yr	50.00
Hennessy Paradis	175.00

Armagnac

Castarède VSOP	14.00
Château de Lacquy XO 17yr	25.00
Château de Léberon Solera 2001	28.00

Calvados

Château du Breuil VSOP	13.00
Morin XO Pays d'AUGE 20yr	24.00

English Brandy

Somerset Cider Brandy 5yr	15.00

Eau De Vie

Louis Roque Poire William	13.00
Nusbaumer Framboise Sauvage	24.00

Pisco

Barsol Quebranta	13.00