

# DRINKS



## WINE

### **Sparkling - 125ml/bottle**

De Stefani, Blanc de Blancs Brut	9 / 54
Ruinart R	- / 90
Louis Pommery, Rose	16 / 96
Dom Perignon, Epernay	- / 175

### **White - 125ml/500ml/bottle**

Domaine Saint Louis Sauvignon Blanc	7 / 28 / 42
Melon de Bourgogne, Loire Valley, France	8 / 30 / 45
Albariño, Rías Baixas, Spain	10 / 37 / 55
Pouilly-Fuissé, Bélemnites Vds, Domaine G. Morat	15 / 57 / 85

### **Orange**

Matic, Postopoma, Slovenia	10 / 39 / 59
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### **Red**

Côtes-Du-Rhône, Southern-Rhône, France	9 / 34 / 51
Pinot Noir, Reully, Loire Valley, France	9 / 36 / 53
Rioja, Finca Estartijo, Spain	10 / 39 / 59
Marsannay, Burgundy, France	12 / 59 / 90

### **Rose**

Volubilia Gris, Meknes, Morocco	7 / 28 / 45
Chateau La Gordonne, Provence, France	10 / 36 / 54

## SPIRITS

All spirits served as 35 ml

Renais Gin	10
Belvedere Vodka	8
Ocho Blanco Tequila	8
Eminente Claro Rum	8

### **Whisk(E)Y**

Paddy	8
Irish	
Mars Kasei	8
Japanese	
Sazerac Rye	8
American	
Buffalo Trace Bourbon	8
American	
Benromach	10 Y/O 9
Scottish	



## BEER & CIDER

### **Beer Tower 30**

2.5 L of your choice of beer	
Staropramen	7
Offshore Pilsner	7
Atlantic Pale Ale	7
Aspall Cider	7
Guinness	8

### **Low Alcohol**

Beavertown 0.3% Lazer Crush Ipa	5.5
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## ALCOHOL FREE

### **Dragon Punch 7**

Dragonwell Green Tea, Apricot, Mint

### **Rosemary Lemonade 7**

Rosemary Syrup, Lemon, Soda

### **Soft drinks**

Coca Cola, Diet Coke, Coke Zero	4
Lemonade, Ginger Beer, Tonic, Soda	3
Apple Juice, Orange Juice	3

## TEA & COFFEE 4

Oat milk 50p

## COCKTAILS

### **Frozen Mai Tai 13**

Eminente 3y, triple sec, pineapple, apple, orgeat

### **Duck Martini 13**

Belvedere, duck fat, sesame, 5 spice

### **Sriracha Picante 13**

Ocho blanco tequila, sriracha butter, parsley oil

### **Pear Drop 13**

Eminente reserva, pear, banana, hibiscus sherbet

### **Mango Caipiroska 12**

Belvedere, green mango syrup, kashmiri chilli salt