COCKTAILS

YUZU SAKE MARTINI *12*
sea lettuce infused vodka, yuzu sake, lime, sugar, cucumber

THAI BASIL *14*
dandelion and burdock caspyn gin, lemon, thai basil, coconut foam

LEMONGRASS MOJITO *10*
lemongrass infused havana rum,
fresh mint, lime, sugar

PINEAPPLE AND CHILLI MARGARITA *12*
thai chilli infused reposado, cointreau, pineapple, lime, agave

ESPRESSO MARTINI *12*
vodka, mr black coffee liqueur, cold brew

CLARIFIED ‘OLD FASHIONED’ *14*
bourbon whiskey, oat milk, lemon, creme de cacao, lapsang tea

PANDAN NEGRONI *12*
pandan infused caspyn gin, campari, knightor vermouth, velvet falernum

NON ALCOHOLIC

BOTIVO SPRITZ 12
botivo aperitivo, non-alcoholic sparkling

EVERLEAF MOJITO *10*
everleaf forest, lime, sugar, mint

PENTIRE & BASIL *13*
pentire, lemon, thai basil, coconut foam

SOFT DRINKS

Elderflower Fizz *4.5*
Navas tonics *4*
Frobishers Fusion *5.10*
Orange & Passionfruit
Apple & Raspberry
Fanta Orange *4*
Karma drinks
Gingerella *4.5*
Appletiser *4.5*
Coke Zero 4
Coca-Cola *4.5*
Schweppes's Lemonade *4*

BOTTLED BEERS

Budvar 0.0% *6*
Doombar 4% *7.5*
Doombar Zero 0% *7.5*

DRAUGHT

Budvar 5% *6.80 ⅔ / 4.10 33cl*
Budvar Dark 4.7% *7.20 ⅔ / 4.30 33cl*
Cold River Cider 4.5% *6.40 / 3.20*
Verdant Lightbulb EPA 4.5% *6.90 / 3.45*
Offshore Pilsner 4.8% *7 / 3.50*
Atlantic Pale Ale 4.5% *6.60 / 3.30*
Cobra 4.5% *7 / 3.50*

GIN & TONICS

TARQUIN' S
SINGLE *8* DOUBLE *12.50*
juniper, orange, cardamom

HENDRICKS
SINGLE *8* DOUBLE *12.50*
cucumber, citrus, vanilla

CASPYN
SINGLE *8* DOUBLE *12.50*
lemongrass, lemon verbena, gorse

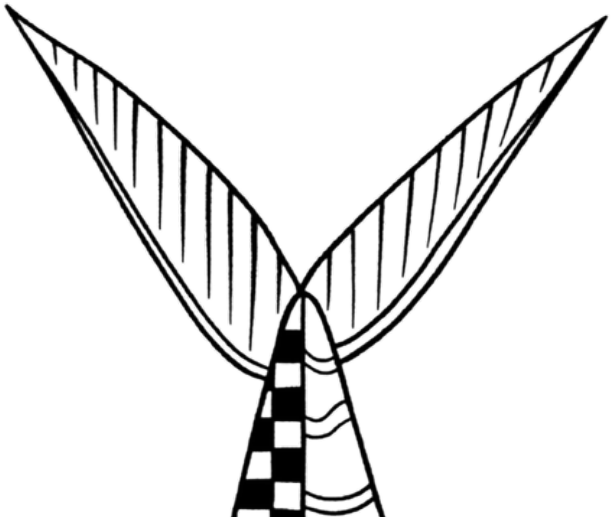
SAINT SITHNEY
SAINT SITHNEY PINK
SINGLE *8.50* DOUBLE *13.50*
kaffir lime, orange peel, coriander

PIQUEPOUL NOIR, VILLA BLANCHE 2024
Languedoc, France 12.5% VG
SML *7.25* MED *10* LRG *14.50* BTLE *43*
Ripe and juicy with flavours of red cherry, redcurrant and mint.

SYRAH 'PASSI NERI', ANDREAS MAZZEI 2023
Sicily, Italy 14.5% VG
SML *8* MED *11.50* LRG *16* BTLE *47*
Smooth, velvety, full-bodied Syrah. Blackberries, plums, dark chocolate and spice.

VALPOLICELLA RIPASSO, MONTECI 2020
Valpolicella, Italy 14%
SML *10.20* MED *14.50* LRG *20.40* BTLE *61*
Mature blackberry, baked plum and cooking spices. Concentrated and smooth.

PINOT NOIR, TOHU 2022
Marlborough, New Zealand 13.5%
SML *11.50* MED *17* LRG *23* BTLE *69*
Juicy red cherry, plum and well integrated oak. Balanced and refined with a persistent finish.



PINOT GRIS, TOHU 2024
Marlborough, New Zealand 13%
SML *9* MED *13.50* LRG *18* BTLE *54*
Fruit driven, and richly textured. Fresh quince, golden apple and juicy pear.

SANCERRE, RAFFAITIN-PLANCHON 2024
Loire Valley, France 12.5%
BTLE *75*
Crisp, refreshing Sauvignon with elegant citrus, gooseberry flavours and a minerally driven core.

RED

CARMENÉRE, MORANDÉ 2023
Maule Valley, Chile 13%
SML *5.5* MED *8* LRG *10.5* BTLE 29.5
PICHET *20*
Plump and juicy blackberry and cherry fruit, with a layer of graphite and herbs.

PRIMITIVO, CODICI MASSERIE 2025
Puglia, Italy 13%
SML *6* MED *8.50* LRG *12* BTLE *34*
Fruity red spilling with red berry fruit, a crack of black pepper and a touch of jam.

MALBEC, LA FLOR 2023
Mendoza, Argentina 14% VG
SML *6.5* MED *9* LRG *13* BTLE *38*
Fruity, floral and expressive. Raspberry, violets, vanilla, liquorice and spice.

RIOJA CRIANZA, CARLOS SERRES 2022
Rioja, Spain 13.5% VG
SML 7 MED *9.75* LRG *13.5* BTLE *40*
Delicious and structured, striking a great balance of fresh fruit characteristics and integrated soft oak.

SPIRITS

VODKA 25ML
Connie Glaze *4.5*
Haku Japanese *5*
Reyka *5.2*

RUM 25ML
Tarquins Twin Fin Spiced *4*
Rum Dhu Cornish White 5
Rum Dhu Cornish Black Spiced 5
Rum Dhu Cornish Gold *5*
Discarded Banana *5*

WHISKEY 25ML
Jameson's *4*
Monkey Shoulder *4.50*
Buffalo Trace *4.50*
Glenfiddich 12 y/o *6*
Macallan 12 y/o double cask *9.5*

LIQUEURS 50ML
Baileys *5*
Frangelico *5.50*
Disaronno *6.50*

BRANDY 50ML
Courvoisier VS *9*
Castarede Bas Armagnac VSOP *13*
Avallen Calvados *12*

ROSÉ

MOSCHOFILERO ‘THEONE’, KINTONIS 2025
Peleponnese, Greece 12.5% VG
SML *5.50* MED 8 LRG *11* BTLE *32*
A delicate pale pink with an expressive palate of rose, apricot, lemon zest and turkish delight.

COTES DE PROVENCE, QUINSON 2024
Provence, France 13.5%
SML *7.80* MED *11* LRG *15.60* BTLE *46*
Elegant and fine flavoured red berries with a hint of spice. Great finesse.

SPARKLING

CAVA DE GUARA BRUT, CASTELL D’OR
Penedes, Spain 11.5% VG
GL *7* BTLE *38*
Fragrant, orchard fruit, lemon zest and brioche. Lively and energetic.

PREAMBLE No2, HUNDRED HILLS
Oxford, England 12%
GL 15 BTLE 85
Rich and fruity Pinot Noir dominant english sparkling. Peach, apricot and almond.

YELLOW LABEL BRUT, VEUVE CLICQUOT
Champagne, France 12% VG
GL 18 BTLE 105
Approachable classic with impeccable structure. Apples, pears and hawthorn.

WHITE

MACABEO, SONADORA 2024
La Mancha, Spain 11.5% VG
SML *5.5* MED *8* LRG *10.5* BTLE 29.5 PICHET *20*
Aromatic, refreshing pear and tropical fruit with a vibrant finish.

VINHO VERDE, QUINTA DA LIXA 2025
Vinho Verde, Portugal 10.5% VG
SML *6* MED *8.50* LRG *11.50* BTLE *34*
Lime and green apple notes lead to a refreshingly citrusy juicy mouthfeel with a slight sparkle.

GRUNER VELTLINER, BODEGA NORTON 2024
Mendoza, Argentina 12.5% VG
SML *6.50* MED *9* LRG *13* BTLE *38*
Floral and white stone fruit aromas, interwoven with citrus and white pepper. Delicate and bright.

PINOT GRIGIO, SEA CHANGE 2024
Veneto, Italy 11% VG
SML *7* MED *10.50* LRG *13.5* BTLE *40*
Bright citrus, zippy acidity and refreshing minerality. Lively and mouth watering.

GEWURZTRAMINER RIESLING, WILLOWGLEN 2023
Riverina, Australia 11% VG
SML *7* MED *10.50* LRG *13.5* BTLE *40*
Aromas of lychee, rose petal and spice counterbalanced by a zesty and crisp palate.

TREIXADURA/ALBARINO, TEIXADAL 2024
Ribeiro, Spain 12.5%
SML *7.50* MED *11.50* LRG *15* BTLE *43*
Clean, bright and intense. Lemon peel, white stone fruit, mint and a wonderful salinity.

CHARDONNAY, VILLA BLANCHE 2024
Languedoc, France 13.5%
SML *7.50* MED *12* LRG *15* BTLE *45*
Ripe fruity flavours of apple, peach and mango mingle with creamy vanilla and hazelnut.

SAUVIGNON BLANC, KONO 2024
Marlborough, New Zealand 13%
SML *7.75* MED *12.25* LRG *15.50* BTLE *47*
Vibrant and fruit forward, with juicy tropical notes and a delightfully crisp dry finish.

CONTINUED OVERLEAF