# GIN (T TONIC



### BEEFEATER LONDON DRY GIN

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lemon

### BEEFEATER BLOOD ORANGE GIN 9

Suggested pairing: Schweppes Signature Collection Crisp Tonic and orange

### **BOMBAY SAPPHIRE**

Suggested pairing: Franklin & Sons Natural Tonic and lime

### HENDRICK'S GIN

Suggested pairing: Schweppes Signature Collection Quenching Cucumber tonic and cucumber



Suggested pairing: Franklin & Sons Natural Tonic and lemon

#### WHITLEY NEILL RHUBARB & GINGER 10

Suggested pairing: Franklin & Sons Natural Tonic and lime

### MALFY GIN ROSA PINK GRAPEFRUIT 10

Suggested pairing: Franklin & Sons Sicilian Lemon Tonic and lemon

### THE BOTANIST ISLAY DRY GIN

Suggested pairing: Franklin & Sons Natural Tonic and lime

#### PLYMOUTH GIN 10

Suggested pairing: Franklin & Sons Natural Tonic and lemon We'll donate 50p to the Ocean Conservation Trust for every double serve of Plymouth Gin sold.

#### MONKEY 47 GIN 12

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lime

# CEDER'S CLASSIC 0% (4 KCAL)

Suggested pairing: Franklin & Sons Natural Ionic

TONIC

### SCHWEPPES SIGNATURE COLLECTION 200ml 3.5

Crisp Tonic / Light Tonic / Quenching Cucumber Tonic

### FRANKLIN & SONS 200ml

Natural Tonic / Light Tonic / Sicilian Lemon Tonic

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age will be required upon delivery. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.



## COCKTAILS

N° I

N° 2

N° 3

### APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water · 9.5



### OLD FASHIONED

A classic American cocktail with Woodford Reserve Bourbon Whiskey, orange and cherry aromatics and barrel-aged bitters • 9.5



PASSION STAR MARTINI

Deliciously instagramable.

A passion fruit cocktail

shaken over ice, served

with a shot of Prosecco

on the side • 9.5

### STRAWBERRY SPRITZ

Vibrant Beefeater Pink Strawberry Gin with lemonade, topped with Prosecco · 9.5



### ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • 9.5



### ORANGE HIGHBALL

Jameson Orange, Angostura Bitters and lemonade served long over ice . 9.5

### ENGLISH GARDEN FIZZ

A delicious combination of Beefeater Gin and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • 9.5



### MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint · 9.5



First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream, Malibu and pineapple • 9.5

## LOW AND ZERO-PROOF COCKTAILS



This classic French cocktail pairs Lillet Blanc and Franklin & Sons tonic with a garnish of mint and cucumber . 9

N° II

### LYRE'S AMALFI SPRITZ 0%

The essence of a classic Italian spritz with zero alcohol. Gently bitter, bubbly, and oh-so drinkable (73 kcal) · 6

LYRE'S NOIITO 0%

This is a great twist on the mojito - long, minty and refreshing - an easy sipper

(193 kcal) · 6

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BOTTLE	175ML	250ML	WHITE
25	6.3	8.9	PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY)  Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.
27	6.8	9.6	<pre>PINOT GRIGO, VITA (ITALY) Light and fresh with subtle citrus fruit flavours and a hint of pear.</pre>
28	7	10	SAUVIGNON BLANC, SANTA RITA (CHILE) Refreshing and juicy with lively citrus and elderflower flavours.
31	-	-	ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN) Citrussy and refreshing with a hint of sweet spice and dried fruit.
36	_	-	GAVI, CA' BIANCA (ITALY)  Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.
38	-	-	PICPOUL DE PINET, PETITE RONDE (FRANCE)  Zesty citrus and stone fruit flavours with floral notes.
26	-	-	CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) Sunshine in a glass! Fruity and very refreshing.
29	7.3	10.4	CHARDONNAY, THE PICK (AUSTRALIA)  Fresh And Fruity White, With A Hint Of Vanilla  And Brioche.
27	-	_	SAUVIGNION BLANC, DASHWOOD (MARLBOROUGH, NEW ZEALAND Brimming with refreshing citrus and tropical flavours, married with grassy herbaceousness.
39	-	-	CHARDONNAY, VIDAL RESERVE (HAWKE'S BAY, NEW ZEALAND) Beautifully balanced with ripe tropical fruit flavours, a complex minerality and elegant finish.
39	_	_	CHABLIS, LES SARMENTS (FRANCE)  Dry and lively with citrus and white blossom notes backed by a finish tinged with minerality.

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Wine served in 125ml measures by request.



BOTTLE	175ML	250ML	R E D
28	-	-	MERLOT, SANTA RITA (CHILE) Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.
25	6.3	8.9	<b>SALICE SALENTINO, AMODO (ITALY)</b> Fruit-packed, juicy and smooth with a hint of smoke.
36	9	12.9	PINOT NOIR, ERRÁZURIZ (CHILE)  Vibrant cherry and strawberry notes. Aged in  French oak barrels which adds complexity and  weight to the palate.
25	-	-	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY)  Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
37	-	_	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE)  Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
29	7.3	10.4	SHIRAZ, THE PICK (AUSTRALIA)  Soft, dark and spicy red fruits with a pinch of black pepper.
32	8	11.4	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.
32	-	_	RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN) Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.
28	-	<u> </u>	CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA) Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.
36	-	_	côtes du rhône, gentilhomme, ogier (france) Subtle oak and bright flavours of black plum, blackberry and ink.
41	-	_	BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT (FRANCE) Fruity, floral and easy drinking with blackberry bramble and pomegranate flavours.

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BOTTLE	125ML	250ML	CHAMPAGNE
64	13	_	<b>POMMERY BRUT ROYAL NV (FRANCE)</b> Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
72	-	_	TAITTINGER BRUT RÉSERVE NV (FRANCE)  Delicate, elegant and well-balanced with fresh  citrus, hints of biscuit and brioche.
70	_	_	POMMERY BRUT ROSÉ NV (FRANCE)  Delightfully soft, romantic and refreshing with gentle, caressing red fruits.
88	-	-	BOLLINGER ROSÉ NV (FRANCE) Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!
			SPARKLING
32	6.5	-	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours
33	6.8	-	PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY)  Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.
45	-	_	GREYFRIARS CUVÉE BRUT (ENGLAND)  Using the same grape varieties as Champagne, dry, refreshing and with persistent citrus characters.
53	-	_	LOUIS POMMERY ENGLAND BRUT (HAMPSHIRE, ENGLAND)  A classy toasty English fizz from the house of Champagne Pommery. Complex and elegant.
BOTTLE	175ML	250ML	ROSÉ
31	7.8	11.1	rosé, Domaine Gordonne, Les Gravieres (France) Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
26	6.5	9.3	<b>ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA)</b> Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.
40	- 3	-	CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON (FRANCE) Pale pink with fresh aromas of peach and pear and a well-balanced palate.

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### SPIRITS

HAVANA CLUB 3 YEAR OLD	9.6	
HAVANA CLUB 7 YEAR OLD	10.0	R C K
DEAD MAN'S FINGERS SPICED	11.0	3
APPLETON ESTATE 12 YEAR OLD	14.0	
ABSOLUT	9.6	
NADAR VODKA CLIMATE POSITIVE	12.0	V O D K A
ABSOLUT ELYX	12.4	S A
GREY GOOSE	13.8	
MARTELL VS	11.0	<u>0</u>
COURVOISIER VSOP	13.0	o ရ
MARTELL VSOP	14.8	Z A C
OLMECA BLANCO	9.0	4
OLMECA REPOSADO	10.0	EQC
VIVIR CAFÉ	13.6	QUILA
MALIBU	8.6	
ARCHERS PEACH SCHNAPPS	8.6	_
KAHLÚA	9.0	آور
DISARONNO AMARETTO	10.6	IQUEURS
JÄGERMEISTER	10.6	χ, ω
BAILEYS IRISH CREAM	6.3	

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### WHISKY / WHISKEY

BALLANTINE'S FINEST	9.0	В	
MONKEY SHOULDER	9.4	E Z D	
JOHNNIE WALKER BLACK	10.6	DS	
CHIVAS REGAL 12 YEAR OLD	10.6		
ABERLOUR 12 YEAR OLD (SPEYSIDE)	11.8		
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	12.2		S C
GLENLIVET CARIBBEAN RESERVE (SPEYSIDE)	13.4	S Z	OTTIS
GLEMORANGIE ORIGINAL (HIGHLAND)	12.2	4 G F E	I
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	12.8		
LAPHROAIG 10 YEAR OLD (ISLAY)	13.2	MALTS	
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	13.2	LTS	
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	14.4		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	14.4		
BOWMORE 15 YEAR OLD (ISLAY)	14.4		
JAMESON	10.2		
		7	
JAMESON ORANGE	10.4	ш	P
JIM BEAM WHITE	11.0		EST O
JACK DANIEL'S	11.8	US	- 11
MAKER'S MARK	12.4	S A	THE
WOODFORD RESERVE	13.0		WORLD
SUNTORY TOKI  Adults need around 2000 kcal a	13.8	A PP A Z	«LD

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	BUDWEISER 4.5% 330ml		5.1		
	BUD ZERO 0% 330ml ZERO-PROOF		4.3		
	CORONA 4.5% 330ml		5.1		
œ	PERONI 5.1% 330ml		5.3		
ш	PERONI GLUTEN FREE 5.1% 33		5.0		
Δ	BROOKLYN SPECIAL EFFECTS	ml LOW-PROOF	4.5		
	GOOSE ISLAND IPA 5.9% 330m	5.5			
	INNIS & GUNN MANGOES ON T	PA 5.0% 440ml	5.8		
	DOOM BAR 4.0% 500ml Ask your server for a sel	ection c	f draught beers	5.9	
<b>~</b>	ORCHARD PIG 4.5% 500ml			5.3	
DE	ASPALL 5.5% 330ml			5.3	
ū	REKORDERLIG 4% 500ml Strawberry & Lime / Passion fruit				
	COKE 330ml		3.7		
	DIET COKE / COKE ZERO / SI	RO 330ml	3.6		
S	RED BULL / RED BULL SUGAR	50ml	3.7 / 3.6		
F.	APPLETISER 275ml		3.6		
S O	FRANKLIN & SONS 275ml Raspberry Lemonade, Elder	3.2			
	CAPRI-SUN 200ml	1.5			
	water 330ml / 750ml			2.5 / 4.5	
	espresso (6 kcal)	3.3	EXTRAS	0.3	
	<b>DOUBLE ESPRESSO</b> (12 kcal)	3.9	Whipped cream (52 kg Shot of espresso (6		
	AMERICANO (12 kcal)	3.9	Flavoured syrups: caramel (110 kcal)		
	cortado (24 kcal)	(24 kcal) 3.9 hazelnut (90 kcal)			
	MACCHIATO (39 kcal)	3.9			
O	FLAT WHITE (72 kcal)	4.0	HOPE & GLORY TEA FROM 3.5  English Breakfast, Earl Grey, Chaquoing Green, Peppermint, Red Velvet, Jasmine Pearls.  We have a wide range of teas available, including decaffeinated and fruit infusions (19 kcal).		
I	CAPPUCCINO (163 kcal)	4.0			
	LATTE (163 kcal)	4.0			
	MOCHA (152 kcal)	4.0			
	ICED COFFEE (144 kcal)	4.2			
	HOT CHOCOLATE (152 kcal)	Please ask your se	ver for options.		

(Tea, coffee & hot drink kcal calculated using semi skimmed dairy milk\* - for other milk combinations, please request the kcal matrix)

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