# GIN & TONIC

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# BEEFEATER LONDON DRY GIN 10.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lemon

### BEEFEATER BLOOD ORANGE GIN 10.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and orange

### BOMBAY SAPPHIRE 11.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

### HENDRICK'S GIN 12.5

Suggested pairing: Schweppes Signature
Collection Quenching Cucumber tonic
and cucumber



### POSITIVE NÀDAR GIN 12.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

# WHITLEY NEILL RHUBARB & GINGER 11.5

Suggested pairing: Franklin & Sons
Natural Tonic and lime

# MALFY GIN ROSA PINK GRAPEFRUIT 11.5

Suggested pairing: Franklin & Sons
Sicilian Lemon Tonic and lemon

### THE BOTANIST ISLAY DRY GIN 11.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

#### PLYMOUTH GIN 11.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

### MONKEY 47 GIN 13.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lime

## CEDER'S CLASSIC 0% (4 KCAL)

Suggested pairing: Franklin & Sons Natural Tonic

OUR GUESTS

LOVE

# SCHWEPPES SIGNATURE COLLECTION 200ml 3.8

Crisp Tonic / Light Tonic / Quenching Cucumber Tonic

#### FRANKLIN & SONS 200ml 4

Natural Tonic / Light Tonic / Sicilian Lemon Tonic

Adults need around 2000 kcal a day.

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## COCKTAILS

N° I

### APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water • 11



### OLD FASHIONED

A classic American cocktail with Woodford Reserve Bourbon Whiskey, orange and cherry aromatics and barrel-aged bitters • 11



Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • 11

N°2

### STRAWBERRY SPRITZ

Vibrant Beefeater Pink Strawberry Gin with lemonade, topped with Prosecco • 11



### ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice • 11



### ORANGE HIGHBALL

Jameson Orange, Angostura Bitters and lemonade served long over ice • 11 N°3

### **ENGLISH GARDEN FIZZ**

A delicious combination of Beefeater Gin and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • 11



N° 6

### MOIITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint • 11



First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream, Malibu and pineapple • 11

## LOW AND ZERO-PROOF COCKTAILS



This classic French cocktail pairs Lillet tonic with a garnish of mint and cucumber • 11

N° II LYRE'S AMALFI SPRITZ 0%

The essence of a classic Italian spritz with zero alcohol. Gently bitter, Blanc and Franklin & Sons bubbly, and oh-so drinkable (73 kcal) • **7** 



This is a great twist on the mojito - long, minty and refreshing - an easy sipper (193 kcal) • 7

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BOTTLE	175ML	250ML	WHITE
27.5	6.9	9.8	PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY) Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.
29.5	7.4	10.5	PINOT GRIGO, VITA (ITALY) Light and fresh with subtle citrus fruit flavours and a hint of pear.
30.5	7.7	11	<b>SAUVIGNON BLANC, SANTA RITA (CHILE)</b> Refreshing and juicy with lively citrus and elderflower flavours.
34	-	_	ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN) Citrussy and refreshing with a hint of sweet spice and dried fruit.
39	-	-	GAVI, CA' BIANCA (ITALY)  Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.
41	-		<pre>PICPOUL DE PINET, PETITE RONDE (FRANCE) Zesty citrus and stone fruit flavours with floral notes.</pre>
28.5	-		CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) Sunshine in a glass! Fruity and very refreshing.
31.5	7.9	11.3	CHARDONNAY, THE PICK (AUSTRALIA)  Fresh and fruity white, with a hint of vanilla and brioche.
29.5	-	_	SAUVIGNION BLANC, DASHWOOD (MARLBOROUGH, NEW ZEALAND Brimming with refreshing citrus and tropical flavours, married with grassy herbaceousness.
41	-	_	CHARDONNAY, VIDAL RESERVE (HAWKE'S BAY, NEW ZEALAND) Beautifully balanced with ripe tropical fruit flavours, a complex minerality and elegant finish.
42	-		CHABLIS, LES SARMENTS (FRANCE)  Dry and lively with citrus and white blossom notes backed by a finish tinged with minerality.

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ВОТТСЕ	175ML	250ML	RED
30.5	-	-	MERLOT, SANTA RITA (CHILE) Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.
27.5	6.9	9.8	SALICE SALENTINO, AMODO (ITALY) Fruit-packed, juicy and smooth with a hint of smoke.
40	10	14.3	PINOT NOIR, ERRÁZURIZ (CHILE)  Vibrant cherry and strawberry notes. Aged in  French oak barrels which adds complexity and  weight to the palate.
27.5	-	_	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
42	-	_	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE)  Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
31.5	7.9	11.3	SHIRAZ, THE PICK (AUSTRALIA)  Soft, dark and spicy red fruits with a pinch of black pepper.
35	8.8	12.4	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.
35	-		RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN) Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.
31.5	-		CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA) Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.
39	-	-	<b>côtes du Rhône, GENTILHOMME, OGIER (FRANCE)</b> Subtle oak and bright flavours of black plum, blackberry and ink.
45	-	_	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
72	14	_	<b>POMMERY BRUT ROYAL NV (FRANCE)</b> Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
82	-	_	TAITTINGER BRUT RÉSERVE NV (FRANCE)  Delicate, elegant and well-balanced with fresh  citrus, hints of biscuit and brioche.
78	-	_	<b>POMMERY BRUT ROSÉ NV (FRANCE)</b> Delightfully soft, romantic and refreshing with gentle, caressing red fruits.
97	-	_	BOLLINGER ROSÉ NV (FRANCE) Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!
			SPARKLING
39.5	8.5	_	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours
40	8.6	_	PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY)  Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.
51	-	_	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
33	8.2	11.7	<b>ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE)</b> Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
28.5	7.2	10	<b>ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA)</b> Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.
44	_	-	<b>côtes de Provence Rosé, Héritage, Estandon (France)</b> Pale pink with fresh aromas of peach and pear and a well-balanced palate.

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## SPIRITS

HAVANA CLUB 3 YEAR OLD	10.5	
HAVANA CLUB 7 YEAR OLD	11.5	R C M
DEAD MAN'S FINGERS SPICED	13.5	3
APPLETON ESTATE 12 YEAR OLD	17.5	
ABSOLUT	11.5	
NADAR VODKA CLIMATE POSITIVE	13.0	V 0
ABSOLUT ELYX	15.0	V O D K A
GREY GOOSE	16.4	·
MARTELL VS	13.5	0
COURVOISIER VSOP	16.0	ด 2 2
MARTELL VSOP	16.0	AC
OLMECA BLANCO	10.5	-
OLMECA REPOSADO	11.5	TEQ
PATRON SILVER	16.0	QUILA
VIVIR CAFÉ	15.0	>
MALIBU	10.0	
ARCHERS PEACH SCHNAPPS	10.0	L
KAHLÚA	10.4	IQUEURS
DISARONNO AMARETTO	12.0	U R S
JÄGERMEISTER	12.0	<b>0</b> ,
BAILEYS IRISH CREAM	14.0	

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### WHISKY / WHISKEY

		1	
BALLANTINE'S FINEST	10.5	<sub>D</sub>	
MONKEY SHOULDER	11.5	LENDS	
JOHNNIE WALKER BLACK	12.0		
CHIVAS REGAL 12 YEAR OLD	12.0		
	12.5		
ABERLOUR 12 YEAR OLD (SPEYSIDE)	13.5		S C
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)			0 T
GLEMORANGIE ORIGINAL (HIGHLAND)	14.0	SINGLE	COTTISH
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	14.0		
LAPHROAIG 10 YEAR OLD (ISLAY)	15.2		
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	15.4	MALTS	
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	16.0	S	
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	16.0		
BOWMORE 15 YEAR OLD (ISLAY)	16.0		
JAMESON	11.6	_	
JAMESON ORANGE	11.8	E P E	
		"	
			R E S
JIM BEAM WHITE	12.5		-
JACK DANIEL'S	13.0	_	0 F
MAKER'S MARK	13.0	S A	H
WOODFORD RESERVE	14.0		
		1	WORLD
SUNTORY TOKI	15.0	JAPAN	D

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	BUDWEISER 4.5% 330ml	5.8			
	BUD ZERO 0% 330ml ZERO-PROOF	5.0			
	CORONA 4.5% 330ml	5.8			
	PERONI 5.0% 330ml			6.2	
ш Ж	PERONI GLUTEN FREE 5.1% 33	6.2			
B	PERONI NASTRO AZZURRO 0.0	% 330ml	ZERO-PROOF	5.4	
	BROOKLYN SPECIAL EFFECTS	5.3			
	GOOSE ISLAND IPA 5.9% 330	6.2			
	INNIS & GUNN MANGOES ON T	6.2			
	DOOM BAR 4.0% 500ml Ask your server for a sel	6.4			
	ORCHARD PIG 4.5% 500ml	6.3			
я Ж	ASPALL 5.5% 330ml		6.2		
CID	REKORDERLIG 4% 500ml Strawberry & Lime / Passi	<del>.</del>	6.7		
	COKE 330ml		4.5		
	DIET COKE / COKE ZERO / S	4.4			
	MIXER: COKE / DIET COKE 2	4.0 / 3.8			
S	RED BULL / RED BULL SUGAR	FREE 2	50ml	4.5 / 4.4	
Ŧ	APPLETISER 275ml		4.5		
S O	FRANKLIN & SONS 275ml	4.0			
	Raspberry Lemonade / Elde	1.7			
	CAPRI-SUN 200ml				
	WATER 330ml / 750ml			3.0 / 5.0	
	ESPRESSO (6 kcal)	3.8	EXTRAS	0.5	
	<b>DOUBLE ESPRESSO</b> (12 kcal)	4.4	Whipped cream (52 kcal) / Shot of espresso (6 kcal) / Flavoured syrups: caramel (110 kcal),		
	AMERICANO (12 kcal)	4.4			
	cortado (24 kcal)	4.4	hazelnut (90 kcal), vanilla (90 kcal)		
<b>-</b>	MACCHIATO (39 kcal)				
0	FLAT WHITE (72 kcal)	4.5	HOPE & GLORY TEA FROM 3.8  English Breakfast / Earl Grey / Chaquoing Green / Peppermint /		
_	CAPPUCCINO (163 kcal)	4.5			
	LATTE (163 kcal)	Red Velvet / Jasmi	ed Velvet / Jasmine Pearls.		
	MOCHA (152 kcal)	4.5	We have a wide range of teas available, including decaffeinated and fruit infusions (19 kcal).		
	iced coffee (144 kcal)	4.7			
	HOT CHOCOLATE (152 kcal)	Please ask your se	ease ask your server 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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