GIN & TONIC



BEEFEATER LONDON DRY GIN 9.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lemon

BEEFEATER BLOOD ORANGE GIN 9.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and orange

BOMBAY SAPPHIRE 10.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

HENDRICK'S GIN 11.5

Suggested pairing: Schweppes Signature
Collection Quenching Cucumber tonic
and cucumber

CLIMATE POSITIVE NÀDAR GIN 11.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

WHITLEY NEILL RHUBARB & GINGER 10.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

MALFY GIN ROSA PINK GRAPEFRUIT 10.5

Suggested pairing: Franklin & Sons Sicilian Lemon Tonic and lemon

THE BOTANIST ISLAY DRY GIN 10.5

Suggested pairing: Franklin & Sons Natural Tonic and lime

PLYMOUTH GIN 10.5

Suggested pairing: Franklin & Sons Natural Tonic and lemon

MONKEY 47 GIN 12.5

Suggested pairing: Schweppes Signature Collection Crisp Tonic and lime

CEDER'S CLASSIC 0% (4 KCAL)

Suggested pairing: Franklin & Sons Natural Tonic

OUR GUESTS

LOVE

·····

TONIC

SCHWEPPES SIGNATURE COLLECTION 200ml 3.3

Crisp Tonic / Light Tonic / Quenching Cucumber Tonic

FRANKLIN & SONS 200ml 3.5

Natural Tonic / Light Tonic / Sicilian Lemon Tonic

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of age will be required upon delivery.

A discretionary service charge (12.5%) will be added to your bill, excluding inroom 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 STRAWBERRY SPRITZ Vibrant Beefeater Pink

Strawberry Gin with

lemonade, topped with

Prosecco · 10.5

N° 3 **ENGLISH GARDEN FIZZ**

APEROL SPRITZ

The classic Italian aperitif. Aperol, Prosecco and soda water • 10.5



N° 4 OLD FASHIONED

A classic American

cocktail with Woodford

Reserve Bourbon Whiskey,

orange and cherry

aromatics and barrel-aged

bitters · 10.5

ESPRESSO MARTINI

The perfect pick me up, 42 Below Vodka, coffee liqueur and Arabica coffee shaken over ice · 10.5



ORANGE HIGHBALL

Jameson Orange, Angostura Bitters and lemonade served long over ice

A delicious combination of Beefeater Gin and St Germain Elderflower liqueur, served long with Appletiser and fresh mint and lime • 10.5



N° 6

MOJITO

A tall, refreshing combination of Havana Club 3 Year Old Rum, soda, crushed lime and mint . 10.5



First created at the Hilton Beachcomber hotel in Puerto Rico in 1954, a tropical blend of coconut cream, Malibu and pineapple • 10.5

PASSION STAR MARTINI

Deliciously instagramable. A passion fruit cocktail shaken over ice, served with a shot of Prosecco on the side • 10.5

. 10.5

LOW AND ZERO-PROOF COCKTAILS

LILLET SPRITZ Less than 5%

This classic French cocktail pairs Lillet Blanc and Franklin & Sons tonic with a garnish of mint and cucumber • 10.5

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) • 6.5

LYRE'S NOJITO 0%

This is a great twist on the mojito - long, minty and refreshing - an easy sipper (193 kcal) · 6.5

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request.

When ordering alcoholic beverages, proof of 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.

BOTTLE	175ML	250ML	WHITE	
26.5	6.7	9.4	PECORINO, AMODO, TERRE DI CHIETI ABRUZZO (ITALY) Fresh, dry and light-bodied with hints of tropical fruit and a lovely crisp finish.	
28.5	7.2	10	PINOT GRIGO, VITA (ITALY) Light and fresh with subtle citrus fruit flavours and a hint of pear.	
29.5	7.4	10.5	SAUVIGNON BLANC, SANTA RITA (CHILE) Refreshing and juicy with lively citrus and elderflower flavours.	
33	-	-	ALBARIÑO SAIRA COSTERS DEL SEGRE, RAIMAT (SPAIN) Citrussy and refreshing with a hint of sweet spice and dried fruit.	
38	-	-	GAVI, CA' BIANCA (ITALY) Dry minerality with white flower and green fruit aromas. If you like Pinot Grigio, you'll love this.	
40	-	-	PICPOUL DE PINET, PETITE RONDE (FRANCE) Zesty citrus and stone fruit flavours with floral notes.	
27.5	-	-	CHENIN BLANC, CULLINAN VIEW (SOUTH AFRICA) Sunshine in a glass! Fruity and very refreshing.	
30.5	7.7	11	CHARDONNAY, THE PICK (AUSTRALIA) Fresh and fruity white, with a hint of vanilla and brioche.	
28.5	-	-	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.	

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.

BOTTLE	175ML	250ML	RED
29.5	-	-	MERLOT, SANTA RITA (CHILE) Light and fresh, black and red cherry fruit flavours with spicy plum and blackcurrant.
26.5	6.7	9.4	SALICE SALENTINO, AMODO (ITALY) Fruit-packed, juicy and smooth with a hint of smoke.
38	9.5	13.5	PINOT NOIR, ERRÁZURIZ (CHILE) Vibrant cherry and strawberry notes. Aged in French oak barrels which adds complexity and weight to the palate.
26	-	-	MONTEPULCIANO D'ABRUZZO, VINUVA (ITALY) Bright, fresh and juicy. Bursting with spicy blackcherry fruit.
39	-	_	CHATEAU PONTET BOYARD, MONTAGNE-SAINT-ÉMILION (FRANCE) Smooth and succulent, showing plums and blackcurrant fruit with cedar box style aromas.
30.5	7.7	11	SHIRAZ, THE PICK (AUSTRALIA) Soft, dark and spicy red fruits with a pinch of black pepper.
34	8.4	12	MALBEC, LUNA DEL SUR, ARGENTINA (ARGENTINA) Bursting full of ripe, soft black cherry fruit flavours with a hint of violets.
34	-	_	RIOJA RESERVA, MARQUÉS DE MORANO (SPAIN) Fruity and smooth. A mature, graceful wine with a long, lingering, velvety style.
29.5	-	<u></u>	CABERNET SAUVIGNON, THE MANOR, NEDERBURG (SOUTH AFRICA) Ripe fruit and delicate oak spice flavours, firm tannins and a lingering finish.
38	-	_	CÔTES DU RHÔNE, GENTILHOMME, OGIER (FRANCE) Subtle oak and bright flavours of black plum, blackberry and ink.
43	-	_	BEAUJOLAIS-VILLAGES COMBE AUX JACQUES, LOUIS JADOT (FRANCE) Fruity, floral and easy drinking with blackberry bramble and pomegranate flavours.

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.

BOTTLE	125ML	250ML	CHAMPAGNE
67	13.5	-	POMMERY BRUT ROYAL NV (FRANCE) Lively, refreshing and vivacious with lovely citrus and apple fruit characters.
75	-	-	TAITTINGER BRUT RÉSERVE NV (FRANCE) Delicate, elegant and well-balanced with fresh citrus, hints of biscuit and brioche.
73	_	-	POMMERY BRUT ROSÉ NV (FRANCE) Delightfully soft, romantic and refreshing with gentle, caressing red fruits.
92	_	_	BOLLINGER ROSÉ NV (FRANCE) Using red wine from Bollinger's Grand Cru vineyards; the result: decadent pink champagne!
			SPARKLING
35	7.5	-	PROSECCO EXTRA DRY, IL BACO DA SETA (ITALY) Crisp, fruity and dry with citrus blossom, green apple, honey and pear flavours
36	7.6	_	PROSECCO ROSÉ EXTRA DRY, IL BACO DA SETA (ITALY) Soft and flavourful with delicate bubbles. Lush summer strawberry and raspberries dominate the flavours.
46	_	-	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.
воттсе	175ML	250ML	ROSÉ
33	8.2	11.7	ROSÉ, DOMAINE GORDONNE, LES GRAVIERES (FRANCE) Elegant, dry and delicate Provencal rosé with gentle flavours of cranberry and strawberry.
27.5	6.9	9.7	ZINFANDEL ROSÉ, RUGGED RIDGE (CALIFORNIA, USA) Medium-sweet pink with sweet raspberry, watermelon and strawberry flavours.
42	-	-	CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON (FRANCE) Pale pink with fresh aromas of peach and pear and a well-balanced palate.

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All wines on the list contain between 8% and 15% alcohol by volume. All prices are in pounds sterling and inclusive of VAT. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. Wine served in 125ml measures by request.

SPIRITS

HAVANA CLUB 3 YEAR OLD HAVANA CLUB 7 YEAR OLD DEAD MAN'S FINGERS SPICED APPLETON ESTATE 12 YEAR OLD ABSOLUT NADAR VODKA CLIMATE POSITIVE ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 10.0 TOO CHALLO			
DEAD MAN'S FINGERS SPICED APPLETON ESTATE 12 YEAR OLD ABSOLUT NADAR VODKA CLIMATE POSITIVE ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 13.0 TOO 10.5 CO CO CR TE TE CR TE TE TE TE TE TE TE TE TE T	HAVANA CLUB 3 YEAR OLD	9.5	
APPLETON ESTATE 12 YEAR OLD ABSOLUT NADAR VODKA CLIMATE POSITIVE ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 13.0 10.5 COURTON SILVER 15.0 COURTON SILVER 15.	HAVANA CLUB 7 YEAR OLD	10.5	R
ABSOLUT NADAR VODKA CLIMATE POSITIVE ABSOLUT ELYX ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP 15.0 OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 13.0 VO OD OD OD TO TO	DEAD MAN'S FINGERS SPICED	12.5	3
ABSOLUT NADAR VODKA CLIMATE POSITIVE ABSOLUT ELYX ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 10.0 OD OD OD OD OD OD OD OD OD O		16.5	
ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP 15.0 OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU MAL		10.0	
ABSOLUT ELYX GREY GOOSE 14.4 MARTELL VS COURVOISIER VSOP MARTELL VSOP 15.0 OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 13.0 CO CO CO CO CO CO CO CO CO C	NADAR VODKA CLIMATE POSITIVE	12.0	V 0
MARTELL VS COURVOISIER VSOP MARTELL VSOP 14.0 MARTELL VSOP 15.0 C OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ MALIBU MA	ABSOLUT ELYX	13.0	× >
MARTELL VS 11.5 CO COURVOISIER VSOP 14.0 X MARTELL VSOP 15.0 C OLMECA BLANCO 9.5 T OLMECA REPOSADO 10.5 O PATRON SILVER 15.0 F VIVIR CAFÉ 14.0 F MALIBU 9.0 F ARCHERS PEACH SCHNAPPS 9.0 F KAHLÚA 9.4 C DISARONNO AMARETTO 11.0 R JÄGERMEISTER 11.0 R BAILEYS IRISH CREAM 13.0 F			
COURVOISIER VSOP MARTELL VSOP 15.0 OLMECA BLANCO OLMECA REPOSADO PATRON SILVER VIVIR CAFÉ 14.0 MALIBU ARCHERS PEACH SCHNAPPS KAHLÚA DISARONNO AMARETTO JÄGERMEISTER BAILEYS IRISH CREAM 15.0 TEQ CUITA TEQ TEQ TEQ TEQ TEQ TEQ TEQ T			
MARTELL VSOP 15.0 C OLMECA BLANCO 9.5 Image: Control of the	COURVOISIER VSOP	14.0	ດ
OLMECA BLANCO 9.5 OLMECA REPOSADO 10.5 PATRON SILVER 15.0 VIVIR CAFÉ 14.0 MALIBU 9.0 ARCHERS PEACH SCHNAPPS 9.0 KAHLÚA 9.4 DISARONNO AMARETTO 11.0 JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0		15.0	>
OLMECA REPOSADO 10.5 MO C I I I I I I I I I I I I I I I I I I		9.5	4
VIVIR CAFÉ 14.0 MALIBU 9.0 ARCHERS PEACH SCHNAPPS 9.0 KAHLÚA 9.4 DISARONNO AMARETTO 11.0 JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0	OLMECA REPOSADO	10.5	
VIVIR CAFÉ 14.0 MALIBU 9.0 ARCHERS PEACH SCHNAPPS 9.0 KAHLÚA 9.4 DISARONNO AMARETTO 11.0 JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0	PATRON SILVER	15.0	Ę
ARCHERS PEACH SCHNAPPS 8.0 KAHLÚA 9.4 DISARONNO AMARETTO JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0	VIVIR CAFÉ	14.0	B
MAHLÚA 9.4 C C C C C C C C C C C C C C C C C C C	MALIBU	9.0	
DISARONNO AMARETTO DÄGERMEISTER BAILEYS IRISH CREAM 9.4 C R C R C R C R O 11.0	ARCHERS PEACH SCHNAPPS	9.0	<u> </u>
JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0	KAHLÚA	9.4	Į U Ε
JÄGERMEISTER 11.0 BAILEYS IRISH CREAM 13.0	DISARONNO AMARETTO	11.0	URS
	JÄGERMEISTER	11.0	
	BAILEYS IRISH CREAM	13.0	

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of 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.

WHISKY / WHISKEY

BALLANTINE'S FINEST	9.5			
MONKEY SHOULDER		BLE		
		Z D		
JOHNNIE WALKER BLACK	11.0	l s		
CHIVAS REGAL 12 YEAR OLD	11.0			
ABERLOUR 12 YEAR OLD (SPEYSIDE)	12.5		S	
GLENLIVET FOUNDERS RESERVE (SPEYSIDE)	12.8			
GLEMORANGIE ORIGINAL (HIGHLAND)	12.8	2	COTTISH	
HIGHLAND PARK 12 YEAR OLD (ORKNEY)	13.0	Z G F	H	
LAPHROAIG 10 YEAR OLD (ISLAY)	13.6			
BALVENIE DOUBLEWOOD 12 YEAR OLD (SPEYSIDE)	13.6	MALTS		
GLENFIDDICH 15 YEAR OLD (SPEYSIDE)	14.8	.Ts		
MACALLAN DOUBLE CASK 12 YEAR OLD (SPEYSIDE)	14.8			
BOWMORE 15 YEAR OLD (ISLAY)	14.8			
			WHILL	
JAMESON	10.6	<u></u>		
JAMESON ORANGE	10.8	R m		
			70	
JIM BEAM WHITE	11.5		EST	
JACK DANIEL'S	12.4		0	
MAKER'S MARK	12.4	S n	FTHE	
WOODFORD RESERVE	13.0	>		
WOODFORD RESERVE	13.0		WORLD	
			RLD	
SUNTORY TOKI	14.0	P P Z		
		ž		

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirit measures are 50ml (double) unless otherwise indicated. Single (25ml) spirit measures are available on request. When ordering alcoholic beverages, proof of 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.

	BUDWEISER 4.5% 330ml	5.6			
	BUD ZERO 0% 330ml ZERO-PROOF	4.8			
	CORONA 4.5% 330ml			5.6	
	PERONI 5.0% 330ml			5.8	
ш Ж	PERONI GLUTEN FREE 5.1% 33	30ml		5.8	
B E	PERONI NASTRO AZZURRO 0.09	% 330ml <mark>1</mark>	ERO-PROOF	5.0	
	BROOKLYN SPECIAL EFFECTS	5.0			
	GOOSE ISLAND IPA 5.9% 330m	nl		6.0	
	INNIS & GUNN MANGOES ON T	HE RUN I	PA 5.0% 440ml	6.0	
	DOOM BAR 4.0% 500ml Ask your server for a sel	ection o	f draught beers	6.4	
_	ORCHARD PIG 4.5% 500ml		5.8		
E	ASPALL 5.5% 330ml			5.8	
CIDER	REKORDERLIG 4% 500ml Strawberry & Lime / Passi		6.4		
	COKE 330ml		4.1		
	DIET COKE / COKE ZERO / SI	4.0			
	MIXER: COKE / DIET COKE 20	3.5 / 3.3			
σ	RED BULL / RED BULL SUGAR	FREE 2	50ml	4.1 / 4.0	
OFT	APPLETISER 275ml			4.1	
S O	FRANKLIN & SONS 275ml	3.5			
	Raspberry Lemonade / Elde				
	CAPRI-SUN 200ml	1.7			
	WATER 330ml / 750ml			3.0 / 5.0	
	ESPRESSO (6 kcal)	3.8	EXTRAS	0.5	
	DOUBLE ESPRESSO (12 kcal)		ped cream (52 kcal) /		
	AMERICANO (12 kcal)	4.4	Shot of espresso (6 kcal) / Flavoured syrups: caramel (110 kcal),		
	CORTADO (24 kcal) 4.4 hazelnut (90 kcal),			vanilla (90 kcal)	
-	MACCHIATO (39 kcal)	4.4			
0	FLAT WHITE (72 kcal)	OPE & GLORY TEA FROM 3.8			
\ <u> </u>	CAPPUCCINO (163 kcal)	4.5	English Breakfast / Earl Grey / Chaquoing Green / Peppermint /		
	LATTE (163 kcal)	Red Velvet / Jasmine Pearls.			
	MOCHA (152 kcal)	4.5	We have a wide range of teas available, including decaffeinated		
	ICED COFFEE (144 kcal)	(19 kcal).			
	HOT CHOCOLATE (152 kcal)	ver for options.			

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

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All beers on this menu contain between 4% and 6% alcohol by volume, unless otherwise stated. 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.