

# DRINKS MENU

Craft Brews and Signature Cocktails

## HANDCRAFTED COCKTAILS

<b>MARGARITA</b> Tommy's Margarita / Paloma / Passionfruit Tequila blanco, lime, simple syrup	<b>£10</b>
<b>MOJITO</b> Classic / Spiced Orange / Raspberry white or spiced rum, lime, mint, simple syrup	<b>£10</b>
<b>MARTINI</b> gin / vodka	<b>£10</b>
<b>NEGRONI</b> gin, red vermouth, campari	<b>£10</b>
<b>MANHATTAN</b> bourbon, vermouth, bitters	<b>£11</b>
<b>OLD FASHIONED</b> bourbon, demerara, bitters, esspressed orange oeel	<b>£12</b>
<b>ESPRESSO MARTINI</b> vodka, Brew Project espresso, vanilla	<b>£12</b>
<b>FRENCH 75</b> gin, lemon, simple syrup, champagne	<b>£12</b>

daily cocktail specials also available

## WINE

<b>GOCCE DI FAVOLA, PROSECCO</b> Veheto, Italy	<b>£8</b>
<b>BERNARD REMY, BRUT</b> Champagne, France	<b>£11</b>
<b>NEW HALL VINEYARDS, BACCHUS</b> Essex, England	<b>£7.50 / £9.50</b>
<b>LA GRANDE PLAGE, ROSÉ</b> Languedoc-Roussillon, France	<b>£7.50 / £9.50</b>
<b>LE BOULES, 'ROUGE'</b> Languedoc-Roussillon, France	<b>£7 / £9</b>

full wine list available

## BEER / CIDER

<b>BROOKLYN LAGER / BROOKLYN IPA</b>	<b>£3.50 / £6.50</b>
<b>WYLDE SKY BREWING 440ML</b> Bohemian Lager / Cambridge Hazy Pale Ale / Raspberry Wheat	<b>£6.50</b>
<b>LITTLE POMONA TABLE CIDER 750ML</b>	<b>£18</b>

# DRINKS MENU

Soft Drinks and Spirits

## SOFT DRINKS

FRESHLY SQUEEZED ORANGE JUICE	£4
HOMEMADE FLAVOURED SODAS	£4
WATERGULL ORCHARDS APPLE JUICE	£3.50
BELVOIR ELDERFLOWER PRESSÉ	£3.50
BELVOIR GINGER BEER	£3.50
COCA-COLA / DIET COKE	£3.50
SPRITE ZERO	£3.50
STILL / SPARKLING WATER	£2.50 / £4.50
FEVER TREE MIXERS	
TONIC / LIGHT TONIC / MEDITERRANEAN TONIC / LEMONADE / SODA	£2.50

## SPIRITS

ROUNDWOOD GIN	£3.50 / £7
ABSOLUT VODKA	£2.50 / £5
RED LEG SPICED RUM	£3 / £6
BULLEIT BOURBON	£3.25 / £7
LAPHROAIG	£4.50 / £91
1800 SILVER TEQUILA BLANCO	£3.5 / £7

## DIGESTIFS

HOMEMADE LIMONCELLO	£5
MARTELL COGNAC	£7
GRAHAMS TAWNY PORT 10 YR	£8
KAHLUA	£5
BREW PROJECT ESPRESSO BASED COFFEE	various

# WINE MENU

selected wines by the bottle

## WHITE

<b>VACHNADZIANI NINEYARDS, RKATSITELI</b> Kakheti, Georgia	£23
<b>COLOMBA BIANCA, 'VITese', ZIBIBBO</b> Sicily, Italy	£25
<b>MONSTABLE, CHARDONNAY</b> Languedoc-Roussillon, France	£26
<b>NEW HALL VINEYARDS, BACCHUS</b> Essex, England	£28
<b>ANDREA DI PEC, PINOT GRIGIO</b> Friuli-Venezia Giulia, Italy	£27
<b>WEINGUT RABL, 'LOSS', GRÜNER VELTLINER</b> Kamptal, Austria	£28
<b>ECHVERRIA, 'NO ES PITUKO', VIOGNIER</b> Valle de Curico, Chile	£30
<b>LAKE CHALICE, 'THE NEST', SAUVIGNON BLANC</b> Mariborough, New Zealand	£32
<b>GAIA, 'MONOGRAPH', ASSYRTIKO</b> Peloponnese, Greece	£34

## SPARKLING

<b>GOCCE DI FAVOLA, PROSECCO</b> Veheto, Italy	£29
<b>BERNARD REMY, BRUT</b> Champagne, France	£55
<b>SAFFRON GRANGE, SPARKLING ROSE</b> Essex, England	£55
<b>WISTON ESTATE, GORING, BRUT</b> Sussex, England	£65
<b>POL ROGER, BRUT RESERVE</b> Champagne, France	£75

# WINE MENU

selected wines by the bottle

## RED

**LE BOULES, 'ROUGE'** £22  
Languedoc-Roussillon, France

**BODEGAS SAN ALEJANDRO, 'VINAS DE MIEDES' GARNACHA** £23  
Calatayud, Spain

**UNDURRAGA, CARMÈNERE** £25  
Valle Central, Chile

**ANDELUNA, '1300', MALBEC** £30  
Mendoza, Argentina

**CARMINUCCI, 'NAUMAKOS', ROSSO PICENO SUPERIORE** £29  
Marche, Italy

**BODEGAS ONDARRE, RIOJA RESERVA** £32  
Rioja, Spain

**ARMAS ESTATE, KARMRAHYUT** £35  
Aragatsotn Province, Armenia

**PROTOS, ROBLE, TEMPRANILLO** £34  
Ribera del Duero, Spain

**MEERLUST ESTATE, 'RED'** £36  
Stellenbosch, South Africa

## ROSÉ / ORANGE

**MESTA, TEMPRANILLO ROSÉ** £22  
Central Castille, Spain

**LA GRANDE PLAGIE, ROSÉ** £25  
Languedoc-Roussillon, France

**SOLARA, ORANGE** £28  
Viile Timisului, Romania

# FOOD MENU

Small Plates + Sharing dishes - we recommend 3-4 dishes per person

## NIBBLES

OLIVES + ANTIPASTI	£4.50
HUMMUS + FLATBREAD	£4.50
HOMEMADE FOCACCIA CHARDONNAY VINEGAR + OLIVE OIL	£4.50

## MEAT

LAMB RUMP, FETA, ZA'ATAR, COURGETTE + BASIL PUREE	£8
JERK CHICKEN, CORN, MANGO + CORIANDER SALSA, SCOTCH BONNET JAM	£8
JAMÓN CROQUETAS, AIOLI	£7
CURED MEAT, PICKLES	£6

## VEG

RICOTTA GNUDI, COURGETTE, GOATS CHEESE, PEAS, MINT	£8
BEETROOT, LABNEH, DUKKAH	£7
TENDERSTEM, ROMESCO, PINENUTS	£6
TUSCAN POTATOES, AIOLI, CAPERS, SUNDRIED TOMATOES, OLIVES	£5

## FISH

PRAWN AGUACHILE, CUCUMBER, RED ONION, JALAPENO	£8
ROAST MONKFISH, THAI GREEN CURRY, SPRING ONION	£10
MACKEREL, CARROT, FENNEL, SHALLOT ESCABECHE	£7

Please note a discretionary service charge of 12.5% will be added to the final bill where table service is provided.

# FOOD MENU

After Dinner

## DESSERTS

CHOCOLATE CREMEUX, CANDIED HAZELNUT, CHERRY	£7
CHEESE, CHUTNEY + CRACKERS	£7
BREW PROJECT ESPRESSO, MADAGASCAN VANILLA GELATO AFFOGATO	£6

## ALLERGY INFORMATION

If you have any allergies or dietary requirements please let us know before ordering. Whilst we take every care with allergens we cannot guarantee our food and drinks to be 100% allergen free due to the environment in which they are prepared.

## DIGESTIFS

HOMEMADE LIMONCELLO	£5
MARTELL COGNAC	£7
GRAHAMS TAWNY PORT 10 YR	£8
KAHLUA	£5
BREW PROJECT ESPRESSO BASED COFFEE	various