

COCKTAILS - WINE - AFTERS

COCKTAILS

- Bombay Cup **8.5**
Bombay sapphire, lime, orange, juniper berries, Fever Tree tonic
- Hendrick's Cup **9.5**
Hendrick's, cucumber, thyme, juniper berries, Fever Tree tonic
- Kamm Collins **9.5**
Grey Goose, Kamm & Sons, lemon, Fever Tree Soda
- Elderflower Collins **8.5**
Bombay Sapphire, elderflower, Fever tree soda
- Bloody Mary **8**
Reyka/Patron, The Pickled House Bloody Mary mix
- Negroni **8.5**
Star of Bombay, Martini Rosso, Campari
- Old Fashioned **8.5**
Woodford reserve, lemon, egg
- Whisky Sour **9.5**
Monkey Shoulder, Angostura bitters, sugar
- Amaretto Sour **8**
Disaronno, lemon, egg
- Espresso Martini **8**
Finlandia, Tia Maria, Espresso
- Spiced & Stormy **8**
Bacardi Oro, Bacardi Oakheart, lime, ginger beer
- Cuba Libre **8**
Bacardi Blanca, lime, cola

BEER

- ELB Pale Ale (500ml) **5.5**
- Paolozzi Lager (330ml) **4.5**
- Freedom Lager (330ml) / Pils (330ml) **5**
- Wiper & True Small Beer / Amber Ale / Pale Ale (330ml) **5.5**
- Guinness (330ml) **4.75**
- Umbrella Brewing Alcoholic Ginger Beer (330ml) **5**

CIDER

- Albion Cider (500ml) **6.5**
- Newton Court First Press (330ml) **4.5**
- Big Nose & Beardy (330ml) **6**

CHAMPAGNE - SPARKLING

- 125ML / BTL**
- Domaine J Laurens, Blanquette de Limoux, 'Le Moulin', NV **8 / 45**
- Ridgeview Bloomsbury, NV **60**
- Veuve Clicquot Yellow label Brut, NV **70**

ROSÉ

- 125ML / 250ML / BTL**
- Albion Provence Rosé **6.5 / 11.5 / 30**

WHITE WINE

125ML / 250ML / BTL

- Cuvée Jean Paul, Cotes de Gascogne 2015 **5 / 9 / 23**
- Albion Viognier 2014 **5.5 / 10 / 26**
- Sauvignon Blanc Vermentino, Les Oliviers, Languedoc 2015 **5.75 / 10.5 / 27**
- Picpoul de Pinet, L'Omarine Duc de Morny, Languedoc 2016 **6.5 / 11.5 / 30**
- Albion Mâcon Villages 2015 **36**

RED WINE

125ML / 250ML / BTL

- Cuvée Jean Paul, Pays du Vacluse 2015 **5 / 9 / 23**
- Albion Syrah 2014 **6 / 11 / 28**
- Albion Malbec 2014 **6.5 / 11.5 / 30**
- Albion Côtes du Rhône 2015 **6.75 / 12.5 / 32**
- Fleurie, La Madone, La Reine de L'Arenite, Beaujolais 2016 **32**
- Château Berjuquey, Bordeaux 2015 **38**

Please ask for our full wine list

SWEET WINE & AFTERS

- Monbazillac, Domaine de Grange Nueve, 2010 (100ml) **7.5**
- Somerset Cider Brandy 3 year old (50ml) **7**
- Pococello, British Limoncello, (50ml) **7.5**
- Vieille Prune, Louis Roque, Souillac, eaux de vie (50ml) **8**
- Taylor's tawny port 10 year old NV (75ml) **8**
- Remy Martin VSOP (50ml) **8**
- Tullamore Irish Coffee **7.5**
- Monkey Shoulder **7**
- Glenfiddich 12 y.o **7.5**
- Balvennie 12 y.o **8**
- Balvennie Carribean Cask 14 y.o **12**
- Maker's Mark **7**
- Woodford Reserve **12**
- Hudson Bay **15**

12.5% discretionary service charge will be added to the bill. Please notify your waiter with any allergens or special dietary requirements.