YES, THE WORD 'COCKTAIL' SOUNDS A LITTLE DIRTY — WITH GOOD REASON.

INGREDIENTS:

Little bit of This, little Bit of that
**SIGNATURE COCKTAILS**

**MOJITO ESPECIAL**
10.5
This classic cocktail gets a new lease of life with the addition of a premium Golden Rum and refreshing ginger ale, balanced with the sweetness of sugar syrup, fresh mint and lime.
12

**GIN SOUR**
10.5
Sours belong to one of the family of classic cocktails with their distinctive mix of sweet and sour, balanced with a base liquor. Our Gin Sour offers an added kick of Grand Marnier and orange marmalade.
3, 12

**ROE AND CO ‘THE RESISTANCE’**
10.5
Refined and elegant and with remarkable depth, Roe and Co. premium Irish Whiskey is the force behind our Resistance Cocktail. A short drink that packs a mighty punch, offering flavours of sweet brown sugar, orange, Irish Whiskey and smoked bacon dust.
12

**A NUTTY ESPRESSO MARTINI**
13.9
If you’re looking for the perfect post dinner tipple, then the Espresso Martini is a go-to for coffee lovers. With the addition of both Macadamia and Amaretto liqueur to this modern classic we’re sure you’re going to go nuts for this one!
8, 12

**SOHO**
10.5
This cocktail of Beefeater Gin, Apricot Brandy, lime juice and a rosemary and thyme infused syrup is refined, sophisticated and truly one for the true gin lover.
3, 12

**BLOOD ORANGE MARGARITA**
10.5
Tequila, lime and orange liqueur are known to be good bedfellows, add the freshness of a blood red orange juice and you have perfection in a salt rimmed glass.
12

**BLOODY MELLEY**
9.5
Named after our very own Paul Melley (who devised it) the traditional Blood Mary just got a whole lot better. House infused Jalapeño Vodka, tingling tobacco, Worcestershire sauce, fresh garlic, lemon juice and olive juice finished with the sweetness of chilled tomato juice, is just a thing of beauty.
1, 4, 9, 12

**G AND ICED TEA**
11
Fruity, fresh and packed with flavour, our made to order G and iced tea is built around freshly brewed blackcurrant tea, Gordon’s Pink Gin, fresh strawberry and peach puree, topped with Rosé wine.
12
**GIN BRAMBLE**
Dry Gin, lemon juice, sugar syrup, and Chambord served over crushed ice, garnished with fresh red fruits and a slice of lemon.

**MANGO & ORANGE CAIPIROSKA**
Our tropical twist on an original. Absolut Mango Vodka muddled with fresh orange and limes.

**RASPBERRY MINT COOLER**
A refreshing light blend of Absolut Citron Vodka, fresh raspberry, and mint, served in a long glass with soda.

**MAI TAI**
Rum, lime, Orange Curaçao, and orgeat syrup, with a sprig of mint and fresh fruit garnish.

**TOMMY GUN**
The Tommy Gun get its zing from spicy fresh ginger and a generous pour of Irish Whiskey. Then its just a touch of Grand Marnier, apricot jam and fresh lemon juice.

**JAMES BROWN**
Jameson Irish whiskey is the star in this cocktail, with natural honey, and pure apple juice fusing together with the help of our house made spiced syrup.

**FROZEN STRAWBERRY DAIQUIRI**
The sweetness of fresh strawberries and the kick of freshly squeezed lime make this classic daiquiri a real crowd pleaser!
SIGNATURE GINS

SHORTCROSS GIN 8.5
Served with fresh mint and orange.

MONKEY 47 10
Served with fresh blueberry and orange.

GIN SUL 11
Served with fresh rosemary and lemon twist.

SIEGFRIED GIN 12
Served with orange and cardamom seeds.

BRIEL PUR 12.5
Served with a sprig of mint and raspberry.

GIN RAW 12.5
Served with strawberry, star anise and a lemon twist.

TONIC WATER

Schweppes Tonic 2.4
Schweppes Slim Line Tonic 2.4
Ginger Ale 2.4
Bitter Lemon 2.4
Club Tonic 2.4
Fever Tree Premium Indian Tonic 3.2
Fever Tree Elderflower Tonic 3.2
Tomas Henry Premium Tonic 3.2
Tomas Henry Elderflower 3.2

*Tonic water not included in price
**BELLIINI**  
Peach and bubbles, dry and fruity.  
9.5

**ROSSINI**  
The Rossini with its rosy colour and bubbly taste is the perfect combination of Prosecco and strawberries.  
9.5

**PROSECCO**  
Beato Bartolomeo Breganze Prosecco Frizzante  
Aroma of pear and melon, this is crisp and clean with nice acidity and a refreshing dry finish.  
8

**CHAMPAGNE**  
Champagne Gremillet  
Brut Selection NV, France  
Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.  
15

**ROSE**  
La Croix des Vents Rosé, Languedoc  
A lovely bright Rosé. Luxurious, intense bouquet with strawberries and raspberries. Its fresh delicate mouth is well balanced with good acidity.  
7.3

**SPARKLES**

**WHITE**

**Estivalia Sauvignon Blanc, Chile**  
6.5

**Caminador Chardonnay, Chile**  
7

**Pinot Grigio Forte Alto**  
7.5

**Muscadet La Griffe, Sevre et Maine sur Lie**  
8

**Whooly Sheep**  
8.5

**Chameleon Chenin Blanc**  
8.5

**Petit Chablis, Alain Geoffroy**  
11

**Estivalia Cabernet Sauvignon, Chile**  
6.5
### BY THE GLASS

#### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Babington Brook</td>
<td>6.5</td>
<td>Shiraz, 2017, Australia, Aussie strawberry licorice doused in spice and pepper, vanilla tones.</td>
</tr>
<tr>
<td>El Caminador</td>
<td>7</td>
<td>Merlot, Central Valley, Chile, Deep red colour with an intense nose of blueberry, cassis and mint.</td>
</tr>
<tr>
<td>Finca del Marquesado</td>
<td>8</td>
<td>Rioja Crianza, 2015, Spain, Strong tannins, bouquet of dark berries and spices.</td>
</tr>
<tr>
<td>Cote du Rhone Saint Esprit</td>
<td>9</td>
<td>Delas Frere, 2017, France, Red fruits, violet and licorice, Round and subtle.</td>
</tr>
<tr>
<td>Chateau Haut La Greniere</td>
<td>11</td>
<td>Lussac-Saint-Emilion, 2015, Bordeaux, France, Blackberry and blackcurrant, Excellent structure and length.</td>
</tr>
<tr>
<td>Malbec, Domaine Bousquet</td>
<td>9.5</td>
<td>Mendoza, Argentina, Strong and generous, aromas of tobacco, chocolate, spices, Organic.</td>
</tr>
</tbody>
</table>

Our wines by the glass are served as a 150ml measure.

### BY THE BOTTLE

#### PROSECCO

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beato Bartolomeo Breganze Prosecco Frizzante</td>
<td>35</td>
<td>Aroma of pear and melon, this is crisp and clean with nice acidity and a refreshing dry finish.</td>
</tr>
<tr>
<td>Valdo Prosecco Marco Oro</td>
<td>45</td>
<td>Marco Oro is a fresh extra dry sparkling wine, made with grapes picked from the Prosecco area.</td>
</tr>
</tbody>
</table>

#### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Champagne Gremillet</td>
<td>70</td>
<td>Brut Selection NV, France, Showing fine mousse in the glass and fresh floral aromas, mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.</td>
</tr>
<tr>
<td>Champagne Taittinger</td>
<td>115</td>
<td>Brut Réserve, Stylish and sophisticated Grand Marque Champagne with a light citrus and brioche character. A supremely elegant cuvèe with tiny persistent bubbles.</td>
</tr>
<tr>
<td>Champagne Taittinger</td>
<td>120</td>
<td>Nocturne, Subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. Smooth and creamy, yet very crisp. The long and smooth finish is distinctively sweet and full of flavour.</td>
</tr>
<tr>
<td>Champagne Taittinger</td>
<td>135</td>
<td>Prestige Rosé, Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant. The flavours are reminiscent of fresh, crisp red fruits. The palate can be summed up in four words - lively, fruity, fresh and elegant.</td>
</tr>
</tbody>
</table>

Organic
La Croix des Vents Rosé, Languedoc
Luxurious, intense bouquet with strawberries and raspberries. Its fresh delicate mouth is well balanced with good acidity.

Babington Brook
Chardonnay, 2017, Australia
Lime, pear and green apple, oaky. Dry and refreshing.

Muscadet La Griffe, Sevre et Maine sur Lie
Domaine Chereau-Carre, 2017, France
Apple, pear, lemon aromas, mineral, high acidity but well balanced.

Estivalia
Sauvignon Blanc, Chile
Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple-fresh zesty fruit flavour.

Whooly Sheep
Sauvignon Blanc, 2017, New Zealand
Passion fruit, citrus, elderflower notes, mineral fresh acidity and fruity finish.

Caminador Chardonnay, Chile
Classic, zesty citrus aromas with light, juicy fruits and a satisfying, long dry finish.

Pinot Grigio Forte Alto
Citrus, faint nectarine and melon, elegant minerality, good acidity.

Chardonnay “Le petit Moe”
Simone Joseph, France
Honeyed fruit and plenty of freshness. Unoaked.

Sepp Gruner Veltiner Classic
Sepp Moser, 2017, Austria
Aromas of honey, apricot and white spices, mineral and citrus finish. Organic

Chameleon Chenin Blanc
Jordan, South Africa
Rich tropical pear flavours, zesty citrus finish, floral, medium acidity.

Petit Chablis, Alain Geoffroy
Burgundy, France
Fresh, floral and mineral character. Lemon, lime and grapefruit.

Mâcon-Lugny “Les Genièvres”
Louis Latour, 2016, Burgundy, France
Yellow fruits, mirabelle, muscat, round, very fresh with citrus and tropical fruit aromas.
<table>
<thead>
<tr>
<th>White</th>
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<tbody>
<tr>
<td>Cotes de Gascogne Cuvée Marine</td>
</tr>
<tr>
<td>Haut Marin, 2017/18, Cotes de Gascogne, France</td>
</tr>
<tr>
<td>Citrus and exotic flavours. Crisp, clean and minerally.</td>
</tr>
<tr>
<td>Vina Sobreira, Albariño, D.O</td>
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<tr>
<td>Rias Baixas, 2017, Galicia, Spain</td>
</tr>
<tr>
<td>Apple and lemon, light and fruity with a dry finish.</td>
</tr>
<tr>
<td>Sauvignon de Touraine</td>
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<tr>
<td>Domaine a Deux, Loire Valley, France</td>
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<tr>
<td>Lemon, pear. Crisp, acid and minerally.</td>
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<tr>
<td>Pinot Grigio, Villa Teresa</td>
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<tr>
<td>Vini Tonon, 2017, Italy</td>
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<tr>
<td>Lemon, green apple, floral. Crisp and dry. Organic</td>
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<tr>
<td>Gavi Cortese DOCG</td>
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<tr>
<td>Principessa Gavia Banti, 2017, Italy</td>
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<tr>
<td>White peach, pear, white flowers, melon and a nearly effervescent acidity.</td>
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<tr>
<td>Esporão Reserva Branco</td>
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<tr>
<td>Alentejo, 2016, Portugal</td>
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<tr>
<td>Peach, vanilla and spicy oak. Round and robust with fine balancing acidity, long fruity finish.</td>
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<tr>
<td>Riesling Haus Klosterberg</td>
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<tr>
<td>Markus Holitor, 2016, Germany</td>
</tr>
<tr>
<td>Notes of citrus, a whiff of elderflower, light green sweet apple coupled with a striking acidity and mineral balance that leaves long aftertaste.</td>
</tr>
<tr>
<td>Chablis, Domaine Le Verger</td>
</tr>
<tr>
<td>Alain Geoffroy, 2015, Burgundy, France</td>
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<tr>
<td>Stone fruits and lemon, minerally.</td>
</tr>
<tr>
<td>Sequoia Grove Chardonnay</td>
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<tr>
<td>Napa Valley 2015/16, USA</td>
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<tr>
<td>Gewurztraminer, Les Princes Abbé</td>
</tr>
<tr>
<td>Domaine Schlumberger, 2016, Alsace, France</td>
</tr>
<tr>
<td>Lychee, pear, peach and floral notes in the nose. Medium acidity, great balance.</td>
</tr>
<tr>
<td>Montagny 1er cru La Grande Roche</td>
</tr>
<tr>
<td>Louis Latour, 2016, Burgundy, France</td>
</tr>
<tr>
<td>Light aromas of citrus and honey, with a touch of oak. Tastes of citrus and minerality with a hint of green apple and some light baking spices.</td>
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<td>Malbec du Clos, Jean Luc Baldes</td>
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<td>Chianti Classico Reserva DOCG</td>
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<td>Tormaresca Neprica Primitivo</td>
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<td>Garnacha Finca el Sapo</td>
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<tr>
<td>Chalk Hill Luna Shiraz</td>
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<tr>
<td>Montepulciano d’Abruzzo</td>
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<tr>
<td>The Edge Pinot Noir</td>
</tr>
<tr>
<td>Fleurie La Réserve</td>
</tr>
<tr>
<td>Finca del Marquesado Reserva</td>
</tr>
</tbody>
</table>
Côte de Beaune-Villages Rouge  65
Louis Latour, 2016, Burgundy, France
Strawberry jam, meadow grasses and flowers, fir notes. Red fruits
on the palate. Bright acidity, silky tannins, balanced and round,
finely elegant.

Mercurey 1er cru “En Sazenay”  95
Domaine de Suremain, 2015, Burgundy, France
Ruby red. Notes of raspberries, strawberries and vanilla. Medium
body. Nice fruit, silky tannins and depth in flavours. Very elegant
texture and beautiful finish.

Amarone della Valpolicella Classico  130
“Punta Tolotti” DOC, Ca’Rugate, 2014, Italy
Ripe blueberries, blackberries, plums and cherries, hint of spices,
oak and liquorice. Full body, rich and complex.

Allergens:

V Vegan
1 Cereal Containing Gluten i.e. Wheat, Rye, Barley, Oats
2 Crustaceans i.e. Crab, Prawns
3 Eggs
4 Fish
5 Peanuts
6 Soya Beans
7 Milk
8 Nuts
9 Celery
10 Mustard
11 Sesame Seeds
12 Sulphur Dioxide and Sulphites
13 Lupin
14 Molluscs i.e. Mussels, Oysters and Scallops

All prices are shown in euro.
Vintage may vary subject to availability.
“Enjoy a quiet reprieve and relax in the stylish surroundings with your favourite tipple”