



Bitter Sweet Symphony - Raspberry Tom Collins Lemon Gin, Lemon, Raspberry, Lemon Tepache	12.50
Gold	14
Blanc Vermouth, Scotch, Bergamot Liqueur	
If you Like Peanut Coladas - Peanut Pina Colada	13.50
Rum, Cointreau, Pineapple, Lime, Coconut, Peanut	,
Butter, Oat Milk	
*Contains Nuts (Peanut) and Gluten	
Hate it or Love it - Marmite Martini	13.50
Vodka, Dry Vermouth, Marmite	
*Contains Celery & Gluten	
Peary Tale in New York - Pear Manhattan	14
Pear Infused Bourbon, Disaronno, Sweet Vermouth,	
Angostura Bitters, Cherry Bitters	
Prepear To Go Nuts	14
Gin, Elderflower liqueur, Pear, Lemon juice, Orgeat	- -
	Gold Blanc Vermouth, Scotch, Bergamot Liqueur If you Like Peanut Coladas - Peanut Pina Colada Rum, Cointreau, Pineapple, Lime, Coconut, Peanut Butter, Oat Milk *Contains Nuts (Peanut) and Gluten Hate it or Love it - Marmite Martini Vodka, Dry Vermouth, Marmite *Contains Celery & Gluten Peary Tale in New York - Pear Manhattan Pear Infused Bourbon, Disaronno, Sweet Vermouth, Angostura Bitters, Cherry Bitters

HOT DRINKS

Coffee

by Chimney Fire Coffee Decaf Coffee available

Americano 2.90

Cappuccino 3.30

Cortado 3

Chai Latte 3.50

Espresso 2.80

Flat White 3.30

Iced Coffee 4.00

Latte 3.30

Macchiato 3

Mocha 3.50

Hot Chocolate 3.5

Classic Hot Chocolate
Whipped Cream 50p
Giant Marshmallow 50p
*contains gelatine

Tea 2.95

English Breakfast
Peppermint
Earl Grey
Chamomile

Soya, and Oat milk available 50p Syrups 50p

Green

SOFT DRINKS

Appletiser 3
Coca Cola 3
Elderflower Pressé 3
Ginger Beer 3
Juice Carton 2

Karma Organic Lemonade 3.50 Karma Organic Orangeade 3.50 Still or Sparkling Water 2

Tonic 3

FRUIT JUICE

Orange 3.50 Apple 3.50 Cranberry 3.50 Grapefruit 3.50 Pineapple 3.50 Tomato 3.50

Smoothies 5

NON ALCOHOLIC COCKTAILS

Forest 10

Everleaf Forest, Honey Sherbert, Lemon, elderflower presse

Marine 10

Marine Everleaf, Lime Juice, Agave, Salt

Mountain 10

Mountain Everleaf, Cranberry, Lime, Sour Cheery, Grape, Hibiscuc, Ornage Zest

BAR SNACKS

Bread 4.5

Served with butter, oil and balsamic vinegar *Contains Dairy & Gluten

Olives 4

Mixed Nuts 4

Guacamole & Tortilla Chips 5.75

Edamame Beans 4.50

Served with Spicy Dipping Sauce *Contains Soy & Gluten

Chorizo with Red wine Foam 6 Chorizo, Served with a Red Wine, Honey and Black Pepper

Foam

Chicken or Vegetable Gyoza 7
Served with Spicy Dipping Sauce
*Contains Soy, Gluten & Sesame

Baked Camembert 15
Served with Bread and
Crudities
Contains Dairy & Glute

DAYTIME FOOD

Served Saturday & Sunday 10am-3pm

Breakfast Bagel 6.50
Bacon, Egg and Butter

Smoked Salmon Bagel 7.50
Smoked Salmon, Garlic & Herb
Cream Cheese, Cucumber,
Capers, Pickled Red Onion

Sausage Roll 5

Vegan Sausage Roll 5

Bacon & Cheese Turnover 5

Cakes & Pastries

Please ask for our selection of

the day



WHITE WINE

Domaine de Saint Ferréol Viognier

A wine with a lush complexity. Packed with flavours of peach, apricot, honeysuckle and spice.

175ml 7.50 250ml 9 BTL 26

Domaine Jean-Max Roger 'Cuvee Genese' Sancerre Sauvingon Blanc

A remarkably fresh and complex Sancerre with tasting notes of citrus and flowers.

BTL 39

Domaine Prunier 'Les Clous ' Meursault Chardonnay

A smooth, cream marriage of vanilla and stone fruit with a balance of acidity.

BTL 110

ROSE WINE

Whispering Angel Rosé, Côtes de Provence

Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

175ml 7.85 250ml 11 BTL 32

PROSECCO

Bel Canto Prosecco

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach and elegant zest.

125ml 7.50 BTL 28

RED WINE

Dogajolo Carpineto, Toscana Cabernet Sauvignon

A soft fruity wine combines the elegance and complexity given by oak-ageing with the fragrant, fresh fruit of a young wine.

175ml 7.50 250ml 9 BTL 26

Penfolds 'Koonunga Hill Seventy Six' Shiraz-Cabernet Sauvignon

A structured and fruit-driven. Notes of plum, berries, delicious chocolate and sweet spice.

BTL 30

Beronia Rioja Reserva Rioja

Elegant toasty notes of coconut and vanilla, rounded off with spice and smooth tannins.

BTL 32

CHAMPAGNE

Bollinger 'Special Cuvée' Brut Champagne

Rich. Ripe. Powerful. These velvety complex bubbles have aromas of roasted apple, walnut and spice, with flavours of pear, biscuit and toasted brioche.

BTL 75

Laurent-Perrier 'Cuvée Rosé' Champagne

Intense aromas of fresh strawberry, raspberry, redcurrant and cherry, with a long finish and a delicate mousse.

BTL 110

125ml glasses of wine available on request.

BEER

SPIRITS

Draft Beer

Camden Hells Lager 6
Camden Pale Ale 6

Vodka

Absolute 9
Belvedere 10

Bottled Beer

Estrella 5 IPA Goose Island 5

Non Alcoholic Beer

Brewdog Nanny State 5

Gin

Beefeater 8.5 Whitley Neil Rhubarb & Ginger 9 Plymouth Gin 9

Plymouth Gin 9 Gin Mare 9.5

Sipsmith Sloe Gin 8.5

Hendricks 9.5

Brooklyn 10

Chase Pink Grapefruit & Pomelo

9.5

Chase Rhubarb and Apple 9.5

Didsbury Raspberry &

Elderflower 9.5

Sherlock & Sons 10

Tanqueray No.Ten 11

Hidden Curiosities 12

CIDER

Bottled Cider Old Mout (various flavours) 5.5

Tequila & Mezcal

Please ask your server for available selection

Spirits served at 50ml (25ml on request)

Rum

Malibu 8
Goslings Black Seal 8.5
Kraken 8.5
Bacardi Carta Blanca 8.5
Sailor Jerry Spiced 8.5
Red Leg Spiced 8.5
Angostura 5 year 8.5
Angostura 7 year 9
Wray and Nephew 9
Ableforth's Rumbullion 9

Whiskey, Scotch & Bourbon

Monkey Shoulder 9
Johnnie Walker Red Label 9
Jamesons 9
Buffalo Trace 9
Glenfiddich 12 Year 9.5
Woodford Reserve 10
Bulleit 95 Rye 10
Hibiki 10
Talisker 11
Eagle 11

Liqueurs

Baileys Irish Cream 8
Cointreau 8.5
Mr Black Coffee 8.5
Midori Melon 8.5
Chambord Raspberry 8.5
St Germain Elderflower
8.5 Licor 43 Original 8.5
Disaronno Amaretto 8.5
Sandeman port 8.5
Luxardo Maraschino 8.5
Creme De Mure 8.5
Absente Absinthe 10.5

Cognac

Hennessy VS 11

Vermouth, Aperitif & Digestif

Dom Benedictine 8.5

Aperol 8.5

Campari 8.5

Amaro Montenegro 8.5

Chartreuse 11

Spirits served at 50ml (25ml on request)