

WINE LIST

Fine Wine

	125ml	750ml
Pavilon Rouge du Chateau Margaux 2009 OWC		625
Chateau La Conseillante 2009 OWC		627
Sassicaia 2013 San Guido OWC		750
Petrus Pomerol Chateau Petrus 2015		7,000

Fortified / Sweet

Moscato d'Asti, Azienda Vitivinicola Luigi Tacchino 2023	8	40
Alta No. 10 Ten-Year-Old Tawny Port, Quinta da Pedra Alta NV		70

Magnum

Rioja Reserva, Bodegas Ondarra		160
Châteauneuf-du-Pape, Domaine de la Solitude		185

BEERS & SOFT DRINKS

Beer

Alhambra 1925 abv 6.4%		7
Heineken abv 5%		7
Peroni 00 alcohol free		5.5

Water

Acqua Panna Still 750ml		4
San Pellegrino Sparkling 750ml		4

Soft

Coca Cola	4	Orange Juice	4
Diet Coke	4	Apple Juice	4
Coke Zero	4	Pineapple Juice	4
Indian Tonic	3	Grapefruit Juice	4
Ginger Ale	3	Tomato Juice	4
Lemonade, Bitter Lemon	3	Pomegranate Juice	4
Soda Water	3	Cranberry Juice	4
Pink Grapefruit Soda	3		



DRINKS MENU

COCKTAILS

Signature Cocktails

Sangria (250ml) Red & Rosé wine, brandy, fresh fruits, lemonade, orange juice	10
Las Canteras Martini Absolut Vodka, sake, Yuzu, apple, basil	12
Las Monjas Collins Koko Kanu, Havana 3 year rum, lychee, pear, pineapple, ginger, syrup	13
Maspalomas Spritz Beefeater Gin, raspberry, pink grapefruit, apple, blood orange	12
Gin Mare Gin Mare, Mediterranean tonic water, lemon, olive, rosemary	13
Pink Gin Tonic Beefeater Pink Gin, strawberry, raspberry, blackberry, Indian tonic	12

House Cocktails

Negroni Plymouth Gin, Campari, Sweet Vermouth	13
Pornstar Martini Vanilla Vodka, passion fruit, lime, sparkling wine	12
Mojito Rum, mint, lime, cane sugar, soda water	12
Espresso Martini Absolut Vodka, Mr Black coffee liqueur, Espresso Coffee	12
Manhattan Sazerac Rye Whiskey, Dolin Vermouth, Angostura Bitters	13
Aperol Spritz Aperol, Prosecco, soda water	12
Old Fashioned Woodford Reserve, brown sugar, Angostura Bitters, Sazerac Rye Whiskey	14
Vesper Martini Absolut Vodka, Plymouth Gin, Lillet Blanc	12

WINE LIST

Sparkling Wines

	125ml	175ml	750ml
Prosecco Spumante Extra Dry, La Jara NV	9		40
Champagne Collet Brut Ler Cru, Art Déco NV	16		80
Champagne Pol Roger Brut Réserve NV			98
Dom Perignon 2013			375

White

Los Tros Chenin Blanc, Marras 2023	7	9	33
Picpoul de Pinet, Domaine de Guillemarine 2023	8	10	38
Pinot Grigio DOC, Cantina Toblino 2022	9	11.5	47
Albariño O Fillo da Condesa, Lagar da Condesa 2023	10	12.5	50
Sauvignon Blanc, Zephyr Wines 2022	12	15	52
Kamptal Terrassen Grüner Veltliner 2022			60
Chablis, Domaine du Colombier 2022			64
Pouilly-Fuisse Vieilles Vignes, Domaine Des Deux Roches 2022			85
Puligny-Montrachet O. Leflaive 2022			150

Rosé

Bardolino Chiaretto Rosé, Monte del Frà 2023	7	9	37
M by Saint-Maur Rosé, Château Saint-Maur 2023			58

Red

Nero d'Avola, Il Folle 2023	7	9	33
Pinot Noir, Baleia Wines 2022	8	10	40
Shiraz, Heartland Wines 2021			45
Fleurie La Roilette Vieilles Vignes, Domaine Bernard Métrat 2023			49
Malbec, Bodega Luigi Bosca 2023	9	12	53
La Montesa Crianza, Palacios Remondo 2020			60
Bourgogne Rouge, Domaine Michel Juillot 2022	11.5	16	68
Chianti Classico Riserva, Tenuta di Bibbiano 2019			74
Rosso di Montalcino, Voliero 2022			84
Château Grand Pey Lescours, Grand Cru Saint-Emilion 2011	18	24	95
Côte de Nuits Village, Domaine Joseph Roty 2021			145.7

Prices are shown in £GBP. Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences. An optional service charge of 13% will be added to your bill. Thank you for dining with us, and we look forward to serving you.