



PREMIUM COCKTAILS		TUESDAY - SATURDAY from 12:00 to 17:00		
<b>COGNAC'S FINEST</b> Martell XO, Grand Marnier, Red Vermouth	<b>£18</b> <sup>75</sup>	SUNDAY & MONDAY from 12:00 to 22:00		
MONKEY'S PUNCH Monkey 47 Gin, rosé wine, honey, pomegranate juice, fresh mint	<b>£18</b> <sup>75</sup>	<b>SANDWICHES</b> <b>Classic New York Sandwich</b> 265kCal Toasted rye bread, pastrami, coleslaw, Dijon mustard,	£16 <sup>50</sup>	
<b>COLOMBIAN CREAM</b> Dictador 12 years old, Tuaca, sweetened vanilla cream,	<b>£18</b> <sup>75</sup>	provolone cheese Italian Sandwich 573kCal	£17 <sup>50</sup>	
chocolate powder LA MARGARITA DE LOS REYES	<b>£18</b> <sup>75</sup>	Focaccia bread, prosciutto, mozzarella, sundried tomatoes, avocado <b>Londoner Sandwich</b> 498kCal Wholegrain bread, smoked salmon, cream cheese, rocket, capers	£16 <sup>50</sup>	
Cointreau, Patron Silver, St Germain, lime juice, lychee extract CLASSICS WITH A TWIST		PIZZA		
AMERICAN BOULEVARDIER Woodford Reserve, Vermouth, Campari	<b>£16</b> <sup>25</sup>	<b>FIZZA</b> <b>Pizza Margherita</b> (V) 1113kCal Tomato, mozzarella, basil	<b>£17</b> <sup>50</sup>	
<b>RUM OLD FASHIONED</b> Dictador 12 years old, caramel syrup, Angostura Bitters	<b>£16</b> <sup>25</sup>	<b>Pizza Pepperoni</b> 1,299kCal Pepperoni, tomato, mozzarella	<b>£18</b> <sup>95</sup>	
SMOKEY WHISKEY SOUR Maker's Mark, Laphroaig, Cointreau, honey, bitters	<b>£16</b> <sup>25</sup>	SIDES Pitta bread 175kCal	<b>£3</b> <sup>50</sup>	
<b>RUM COFFEE MARTINI</b> Havana Club 7 years old Rum, single espresso, coffee liqueur,	<b>£16</b> <sup>25</sup>	Onion rings 196kCal French fries 187kCal	<b>£6</b> <sup>00</sup> <b>£6</b> <sup>00</sup>	
almond milk, coconut cream POMEGRANITA MARGARITA	<b>£16</b> <sup>25</sup>	Pistachios 561kCal Mixed olives 139kCal	<b>£4</b> <sup>50</sup> <b>£4</b> <sup>25</sup>	
Patron Silver, pomegranate juice, lime juice, Cointreau, elderflower syrup		Mac and cheese 397kCal	£6 <sup>00</sup>	
<b>GINGER BRAMBLE</b> Ginger infused Beefeater 24 Gin, sour, blackberry liqueur float	<b>£16</b> <sup>25</sup>	Spicy potato wedges 427kCal		

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## TUESDAY - SATURDAY from 12:00 to 17:00 SUNDAY & MONDAY from 12:00 to 22:00

Soup of the Day Chicken Fajitas 667kCal Flour tortilla, tomato salsa, guacamole	<b>£8</b> <sup>50</sup> <b>£20</b> <sup>50</sup>
<b>Vegetable Fajitas</b> <i>512kCal</i> Flour tortilla, tomato salsa, guacamole	<b>£18</b> <sup>75</sup>
Penne all'Arrabbiata 582kCal Spicy tomato sauce	<b>£17</b> <sup>95</sup>
<b>Beef Burger</b> 909kCal 8oz beef patty, onion rings, french fries	<b>£23</b> <sup>00</sup>
Add cheese $52kCal \ \pounds 1^{00}$ Add bacon $42kCal \ \pounds 1^{00}$	
<b>Jerk Chicken Burger</b> 470kCal Chicken breast marinated in jerk seasoning, avocado, cheese, french fries	<b>£19</b> <sup>50</sup>
SALADS         Classic Caesar Salad 473kCal         Baby gem lettuce, anchovies, Parmesan cheese, croutons,         Caesar dressing         Add salmon fillet 279kCal       £8 <sup>00</sup> Add chicken breast 106kCal £7 <sup>00</sup>	<b>£15</b> <sup>50</sup>
<b>Heritage Tomato Salad</b> (V) (df) (gf) 237kCal Endive, fried chickpeas, red onion, green beans, fresh basil	<b>£16</b> <sup>50</sup>
<b>Greek Salad</b> (gf) 320kCal Baby gem lettuce, peppers, cucumber, feta cheese, tomato, red onions, black olives	<b>£16</b> <sup>50</sup>

## **ROYAL COCKTAILS**

PRIMO ROYALE Champagne, fresh raspberries, Chambord liqueur	<b>£14</b> <sup>95</sup>
MISS THAMES Champagne, Cointreau, strawberry purée	<b>£14</b> <sup>95</sup>
L&L ROYALE Champagne, lychee liqueur, lavender syrup	<b>£14</b> <sup>95</sup>
<b>OUR FAVOURITE COCKTAILS</b> <b>GIN PASSION</b> Roku Gin, passion fruit, sencha syrup, lime juice	<b>£13</b> <sup>95</sup>
WILLOW MARTINI Raspberries infused Beefeater Gin, mint, lemon juice, sugar	<b>£13</b> <sup>95</sup>
<b>PIÑA GIN ZING</b> Beefeater 24 Gin, pineapple purée, green sencha citrus tea	<b>£13</b> <sup>95</sup>
<b>THE BAJAN</b> Havana Club 7 years old Rum, Tuaca, pineapple, cranberry juice, lime juice, sugar syrup	<b>£13</b> <sup>95</sup>
7 YEARS OLD CUBAN Havana Club Rum, Champagne, brown sugar, lime juice, mint	<b>£13</b> <sup>95</sup>
<b>CUBA'S CREAM</b> Havana Club 7 years old Rum, Licor 43, cream, cherry blossom tea syrup	<b>£13</b> <sup>95</sup>
<b>GRAND SMASH</b> Buffalo Trace Bourbon, Grand Marnier, Liquor 43, lemon juice, orgeat syrup	<b>£13</b> <sup>95</sup>
RASPBERRY SOUR Vanilla Absolut Vodka, Cointreau, sugar syrup, lemon juice	<b>£13</b> <sup>95</sup>
TALL BLOOD ORANGE NEGRONI	<b>£13</b> <sup>95</sup>

Beefeater Gin, vermouth, Campari, blood orange sour mix, soda



A full list of all allergens contained in each drink is available upon request. We craft our cocktails in house and use a variety of ingredients, which may mean certain ingredients are not listed.

AVAILABLE DAILY From 12:00 to 22:00

		F10III 12.00 to 22.00	
SPRITZER COCKTAILS B&V SPRITZ Italicus Bergamot liqueur, vanilla syrup, soda, Prosecco	<b>£13</b> <sup>95</sup>	<b>TAPAS STYLEAloo Tikki</b> 70kCalPotato cake, spiced chickpeas, tamarind sauce	$\mathbf{\pounds8}^{50}$
LAVENDER BREEZE Blueberry Vodka, lavender syrup, soda, Prosecco	<b>£13</b> <sup>95</sup>	Fried Prawns 184kCal Deep fried prawns, garlic, saffron	<b>£12</b> <sup>75</sup>
SUMMER LOVE Pink Gin, Prosecco Rosé, elderflower syrup, lime, pomegranate	<b>£13</b> <sup>95</sup>	<b>Tandoori Prawns</b> (gf) 174kCal Spicy marinated prawns, yogurt dip	<b>£12</b> <sup>75</sup>
PASSION WAVE	<b>£13</b> <sup>95</sup>	<b>Grilled Halloumi</b> (V) (gf) 438kCal Sun-dried tomatoes, balsamic onions, green olives	<b>£11</b> <sup>50</sup>
Tequila, passion fruit, Aperol, Prosecco GREEN GARDEN	<b>£13</b> <sup>95</sup>	<b>Grilled Artichokes and Asparagus</b> (V) (df) (gf) 380kCal Sun-dried tomatoes, pine nuts	<b>£11</b> <sup>50</sup>
Gin, cucumber, basil, tonic water		<b>Fish and Chips</b> ( <i>df</i> ) 386kCal Duo of battered haddock and cod, hand cut chips, tartare sauce	<b>£12</b> <sup>75</sup>
<b>NON-ALCOHOLIC COCKTAILS</b> <b>VIRGIN MOJITO</b> Lime, fresh mint, brown sugar, apple juice, lemonade	<b>£11</b> <sup>75</sup>	Wild Mushroom Arancini 491kCal Pepper dip	<b>£9</b> <sup>50</sup>
SPRING WALK	<b>£11</b> <sup>75</sup>	<b>Beef Meatballs</b> ( <i>df</i> ) 196kCal Tomato and basil sauce, garlic bread	<b>£11</b> <sup>50</sup>
Summer berries, lime juice, sugar, apple, passion fruit juice <b>GINGER ADDICTION</b>	<b>£11</b> <sup>75</sup>	<b>Toasted Garlic Bread</b> <i>577kCal</i> Cheese, chili, spring onions, coriander	<b>£8</b> <sup>50</sup>
Muddled kiwi, ginger syrup, ginger beer, apple juice	<b>£11</b> <sup>75</sup>	Lamb and Turkey Kofta 340kCal Mint yogurt dip	<b>£11</b> <sup>50</sup>
Green tea with lychee juice, raspberry purée		<b>Calamari</b> 234kCal Aioli lemon dip	<b>£11</b> <sup>50</sup>
<b>RED KICK</b> Elderflower, mint, lime juice, honey, pomegranate juice	<b>£11</b> <sup>75</sup>	Chorizo and Cheese Croquettes 428kCal	<b>£9</b> <sup>50</sup>
Enternower, mint, mine jurce, noney, pomegranate jurce		<b>Batata Harra</b> (V) (df) (gf) 275kCal Lebanese spicy potatoes	$\mathbf{\pounds8}^{50}$
		Chicken Popcorn 436kCal	<b>£9</b> <sup>50</sup>

Sweet chili sauce

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<b>FRUIT JUICES</b> Grapefruit Juice / Tomato Juice Cranberry Juice/ Mango Juice	<b>£4</b> <sup>50</sup> <b>£4</b> <sup>50</sup> <b>£4</b> <sup>50</sup>	SPARKLING WINE AND CHAMPAGNE	125ml GLASS	BOTTLE
Pineapple Juice / Apple Juice / Orange Juice		Prosecco Via Vai NV, Italy	<b>£9</b> <sup>95</sup>	<b>£45</b> <sup>00</sup>
		Stelle D'Italia, Rosé Prosecco NV	<b>£10</b> <sup>50</sup>	<b>£52</b> <sup>00</sup>
TEAS		Montaudon Brut Champagne NV	<b>£13</b> <sup>95</sup>	$\$82^{00}$
English Breakfast Tea / Earl Grey Tea Green Tea / Mint Tea / Camomile Tea	<b>£5</b> <sup>50</sup> <b>£5</b> <sup>50</sup>	Tattinger Brut Reserve <b>NV</b>		<b>£95</b> <sup>00</sup>
Green rea / Winte rea / Cantonine rea	de 2	Dom Perignon 2013		<b>£260</b> <sup>00</sup>
		Laurent-Perrier La Cuvée Brut NV		<b>£150</b> <sup>00</sup>
COFFEES Latte / Cappuccino / Espresso Americano / Flat White	<b>£5</b> <sup>50</sup>	Bollinger Special Cuvée Brut NV		<b>£109</b> <sup>00</sup>
	£5 <sup>50</sup>	Moët & Chandon Rosé Impérial NV		<b>£134</b> <sup>00</sup>
		Bollinger La Grande Année Brut 2012		<b>£196</b> <sup>00</sup>
SOFT DRINKS & SODA		Krug Brut NV		<b>£300</b> <sup>00</sup>
Coke 200ml / Diet Coke 200ml	£5 <sup>00</sup>	Krug Brut Rosé NV		<b>£545</b> <sup>00</sup>
Schweppes Lemonade 200ml Schweppes Soda Water 200ml	£5 <sup>00</sup>			
Schweppes Ginger Ale 200ml	£5 <sup>00</sup>			
Fever-Tree Tonic water 200ml				
Fever-Tree Slimline 200ml	$£5^{00}$			



WHITE WINE	175ml GLASS	BOTTLE	DRAFT BEER		
Embrujo Verdejo Organic, Bodegas Verum, <i>Spain</i>	<b>£8</b> <sup>95</sup>	<b>£34</b> <sup>00</sup>	Madri Lager	<b>PINT</b> £6 <sup>75</sup>	HALF £3 <sup>85</sup>
Chenin Blanc, Stormy Cape, <i>South Africa</i>	<b>£9</b> <sup>95</sup>	<b>£36</b> <sup>00</sup>	(England) 4.6% Pravha Lager	<b>£6</b> <sup>75</sup>	<b>£3</b> <sup>85</sup>
Chardonnay Reserve, Tooma River, <i>Australia</i>	<b>£9</b> <sup>95</sup>	<b>£36</b> <sup>00</sup>	(Czech Republic) 4% Atlantic Pale Ale	<b>£6</b> <sup>75</sup>	<b>£3</b> <sup>85</sup>
Sauvignon Blanc Vinamar, Casablanca Valley, <i>Chile</i>	<b>£9</b> <sup>95</sup>	<b>£36</b> <sup>00</sup>	(United Kingdom) 4.5%		
Pinot Grigio, Sartori Delle Venezie Igt, <i>Italy</i>	<b>£10</b> <sup>65</sup>	<b>£39</b> <sup>00</sup>	BOTTLED BEERS Beck's Blue Alcohol Free		<b>£6</b> <sup>50</sup>
Pouilly-Fumé, Chateau Favray, France		£55 <sup>00</sup>	(Germany) 330ml		20
<b>RED WINE</b>	175ml GLASS	BOTTLE	Stella Artois (Belgium) 5.1% 330ml		<b>£6</b> <sup>50</sup>
Primitivo Boheme, Salento, <i>Italy</i>	<b>£8</b> <sup>95</sup>	$\pounds 34^{00}$	Peroni, Nastro Azzurro		<b>£6</b> <sup>95</sup>
Shiraz Tooma River, Australia	<b>£9</b> <sup>25</sup>	<b>£36</b> <sup>00</sup>	(Italy) 5.1% 330ml		
Merlot Lanya, <i>Chile</i>	<b>£10</b> <sup>95</sup>	$£38^{00}$	Madri Lager		<b>£6</b> <sup>50</sup>
Rioja Puente De Salceda Crianza 20 Vina Salceda, <i>Spain</i>	<b>£12</b> <sup>95</sup>	<b>£42</b> <sup>00</sup>	(England) 4.6% 330ml		
Pinot Noir Les Mougeottes, France		<b>£45</b> <sup>00</sup>	CIDERS		0.675
Haut-Médoc L'étoile De Villegeorge, Bordeaux, <i>France</i>		<b>£62</b> <sup>00</sup>	Magners Apple Cider (Ireland) 4.5% 330ml		<b>£6</b> <sup>75</sup>
			Aspall Cider (England) 5.5% 330ml		<b>£6</b> <sup>85</sup>
ROSÉ WINE	175ml GLASS	BOTTLE			
Pinot Grigio Via Nova, Veneto, <i>Italy</i>	£9 <sup>75</sup>	£37 <sup>00</sup>			
Les Mougeottes, France	£9 <sup>95</sup>	£38 <sup>00</sup>			



<b>TEQUILA</b> Olmeca Blanco Olmeca Reposado Don Julio Blanco Don Julio Añejo Patrón Silver Patrón Reposado Don Julio Reposado Patrón Añejo	25ml £7 <sup>00</sup> £7 <sup>50</sup> £8 <sup>00</sup> £9 <sup>50</sup> £9 <sup>00</sup> £10 <sup>00</sup> £10 <sup>00</sup>	$50ml \\ \pounds 10^{00} \\ \pounds 12^{00} \\ \pounds 14^{00} \\ \pounds 15^{00} \\ \pounds 16^{00} \\ \pounds 16^{00} \\ \pounds 15^{00} \\ \pounds 15^{00} \\ \pounds 17^{00}$	<b>RUM</b> Havana 7 Years Old Bacardi Captain Morgan Captain Morgan Spiced Sailor Jerry Diplomático Zacapa 23	25ml £8 <sup>50</sup> £7 <sup>00</sup> £7 <sup>00</sup> £7 <sup>00</sup> £7 <sup>00</sup> £8 <sup>00</sup> £12 <sup>00</sup>	<b>50ml</b> £10 <sup>00</sup> £10 <sup>00</sup> £10 <sup>00</sup> £10 <sup>00</sup> £13 <sup>00</sup> £20 <sup>00</sup>
<b>VODKA</b> Tito's Absolut Original Absolut Vanilla Ketel One Grey Goose Cîroc Belvedere	25ml £7 <sup>50</sup> £7 <sup>00</sup> £7 <sup>50</sup> £9 <sup>25</sup> £9 <sup>25</sup> £9 <sup>50</sup>	<b>50ml</b> $\pounds 10^{50}$ $\pounds 10^{00}$ $\pounds 10^{50}$ $\pounds 12^{95}$ $\pounds 13^{25}$	<b>GIN</b> Bombay Sapphire Whitley Neill Beefeater 24 Tanqueray Hendrick's Roku Japanese Tanqueray 10	<b>25ml</b> £7 <sup>50</sup> £8 <sup>00</sup> £7 <sup>50</sup> £8 <sup>25</sup> £8 <sup>50</sup> £8 <sup>50</sup>	<b>50ml</b> £11 <sup>00</sup> £10 <sup>25</sup> £12 <sup>00</sup> £10 <sup>25</sup> £13 <sup>00</sup> £12 <sup>25</sup> £12 <sup>25</sup>
COGNAC & ARMAGNAC Martell VS*** Hennessy VS Janneau VSOP Martell VSOP Janneau XO Martell XO Remy Martin XO	25ml £7 <sup>75</sup> £8 <sup>25</sup> £6 <sup>95</sup> £8 <sup>25</sup> £12 <sup>95</sup> £17 <sup>00</sup> £16 <sup>00</sup>	<b>50ml</b> $\pounds 9^{25}$ $\pounds 11^{25}$ $\pounds 13^{00}$ $\pounds 24^{00}$ $\pounds 25^{00}$ $\pounds 30^{00}$	Gin Mare Monkey 47 William Chase <b>MIXER CHOICE</b> Schweppes Lemonade Schweppes Soda Water Schweppes Ginger Ale Fever-Tree Tonic Water Fever-Tree Light		£12 <sup>50</sup> £14 <sup>00</sup> £15 <sup>50</sup>



			Islay Single Malt	<b>25ml</b>	50ml
WHISKY			Islay Single Malt Bunnahabhain	<b>£7</b> <sup>75</sup>	<b>£11</b> <sup>50</sup>
Blends	25ml	<b>50ml</b>	Bowmore 12 Years Old	£7 <sup>75</sup>	£11 <sup>50</sup>
Famous Grouse	<b>£6</b> <sup>75</sup>	<b>£9</b> <sup>50</sup>		£7 <sup>75</sup>	
Johnnie Walker Black Label	<b>£9</b> <sup>00</sup>	£12 <sup>00</sup>	Caol ila 12 Years Old		<b>£13</b> <sup>00</sup>
Chivas Regal 12 Years Old	<b>£9</b> <sup>00</sup>	<b>£12</b> <sup>00</sup>	Laphroaig 10 Years Old	£8 <sup>00</sup>	<b>£13</b> <sup>75</sup>
Chivas Regal 18 Years Old	<b>£12</b> <sup>00</sup>	<b>£18</b> <sup>00</sup>	Ardbeg 10 Years Old	<b>£8</b> <sup>50</sup>	<b>£14</b> <sup>50</sup>
Johnnie Walker Gold Label	<b>£11</b> <sup>25</sup>	<b>£20</b> <sup>00</sup>	Lagavulin 16 Years Old	<b>£8</b> <sup>75</sup>	<b>£16</b> <sup>00</sup>
Johnnie Walker Blue Label	$\pounds 26^{00}$	$\pounds 42^{00}$	Bowmore 18 Years Old	$\pounds 11^{00}$	$\pounds 22^{00}$
			Irish		
Skye Single Malt	<b>£8</b> <sup>50</sup>	<b>£14</b> <sup>00</sup>	Bushmills	<b>£6</b> <sup>75</sup>	<b>£9</b> <sup>00</sup>
Talisker 10 Years Old	tð	<b>±14</b> °°	Black Bush	$£7^{75}$	<b>£9</b> <sup>00</sup>
			Jameson	$£7^{00}$	<b>£10</b> <sup>00</sup>
Lowland Single Malt			Bushmills 10 Years Old Malt	<b>£7</b> <sup>75</sup>	£10 <sup>75</sup>
Auchentoshan 12 Years Old	$\mathbf{\pounds}6^{40}$	<b>£11</b> <sup>75</sup>	Redbreast 12	<b>£7</b> <sup>75</sup>	<b>£11</b> <sup>75</sup>
			Japanese		
Speyside Single Malt			Chita	£8 <sup>50</sup>	£15 <sup>00</sup>
Glenlivet 12 Years Old	<b>£7</b> <sup>00</sup>	<b>£12</b> <sup>00</sup>	Nikka Coffey	$\pounds 11^{00}$	<b>£18</b> <sup>00</sup>
Glenfiddich 12 Years Old	<b>£7</b> <sup>00</sup>	$\pounds 12^{00}$			
Cragganmore 12 Years Old	<b>£7</b> <sup>00</sup>	<b>£12</b> <sup>00</sup>	Bourbon		
Dalwhinnie 15 Years Old	<b>£7</b> 00	$\pounds 12^{00}$	Buffalo Trace	$\pounds 7^{00}$	<b>£10</b> <sup>00</sup>
Glenfiddich 15 Years Old Solera	<b>£8</b> <sup>75</sup>	<b>£14</b> <sup>50</sup>	Maker's Mark	<b>£8</b> <sup>75</sup>	<b>£10</b> <sup>00</sup>
Glenrothes 12 Years Old	<b>£11</b> <sup>75</sup>	<b>£18</b> <sup>75</sup>	Bulleit Rye	<b>£8</b> <sup>75</sup>	<b>£11</b> <sup>00</sup>
Glenrothes 18 Years Old Solera	<b>£14</b> <sup>50</sup>	<b>£23</b> <sup>00</sup>	Woodford Reserve	$\mathbf{\pounds 8}^{25}$	<b>£12</b> <sup>00</sup>
Glenfiddich 21 Years Old	$\pounds 22^{00}$	$£38^{00}$			
Highland Single Malt	0 < 25	01 075			
Glenmorangie 10 Years Old	<b>£6</b> <sup>25</sup>	<b>£10</b> <sup>75</sup>			



Oban 14 Years Old

**£8**<sup>25</sup>

£13<sup>50</sup>