

DRINKS

Cocktails

Cocktail of the week	7.00
Aperol martini: aperol, blood orange gin, grapefruit juice	9.50
Blooming collins: bloom gin, elderflower, tonic	9.50
French martini: tovaritch vodka, chambour, pineapple	8.50
Margarita: cabrito tequila, cointreau, lime	8.50
Caipirinha: germana premium cachaca, fresh lime, sugar	8.50
Long island iced tea: tovaritch vodka, gin, tequila, rum, cointreau coke, lemon	8.50
Bellini: peach puree, prosecco	8.50
Mojito selection: flora de cana rum, lime, mint, blackberry puree	8.50
Classic mojito: flora de cana rum, lime, mint	8.50
Slo mo: sloe gin, lime, mint	8.50

Draught

Camden town - hells lager, 4.6%	2.60/4.90
Camden town - pale ale, 4.0%	2.60/4.90
Mortimers orchard cider, 5%	2.60/4.90

Bottled beer

House Lager,selection	4.00
Negra Modelo amber lager, mexico, 5.4%	4.80
Peroni Nastro Azzurro, lager, italy,5.1%	4.80
Corona,mexico,4.5%	4.80

Bottled cider

Kopparberg selection, 4.5%	5.00
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Soft & hot drinks

Teas: ask to see our selection	2.40
Coffee: espresso, long black, cappuccino, flat white, latte	1.80 - 2.40
Fentimans ginger beer 250ml	3.30
Bottled coke / diet coke.	2.50
Juice: apple, orange, cranberry, pink grapefruit, pineapple, toMATO	2.50

£2.50 for a bottomless bottle of chilled & filtered water?? Yes please!!

Sparkling

Prosecco Corte Alta, DOC NV Italy 7.00/25
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.

Paul Drouet Brut, NV France 45
A bright yellow colour with tiny bubbles. Aromas of Mirabelle plum notes and bush peach, with a fruity nose dominated by the presence of the Pinot Noir grape.

Laurent-Perrier Brut, NV France 60
Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food

Rose

Le Bois des Violettes Rose, Pays d'Oc France 5.20/7.5/22.5
Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

Whites

Michel Servin Blanc, 2013 France 2014 5.20/6.60/19
Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite.

Malandrino Pinot Grigio, Veneto Italy 2014 5.30/7.60/23
The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant acidity results in a light, easy drinking wine.

Fathoms Sauvignon Blanc, Marlborough New Zealand 2014 7.50/9.50/28
Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours.

Red

La Tierra Rocosa Merlot, 2013 Central Valley Chile 5.60/7.00/21
Ample red berry fruit combining fresh acidity with ripeness and warmth. Offers good concentration and depth, a soft and plummy texture, and hints of vanilla and spice.

Oltre Passo Primitivo, IGT Salento, 2013 Italy 2014 6.00/8.00/25
Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush.

Capillo de Barro Malbec Argentina 2014 7.00/9.00/27
An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins.

House wine options available, please ask! 5/6/18