


















## Maison Cocktails

-  **Lovely Bubbly** - *Fresh, sparkling* **£10.50**  
Olmeca tequila, homemade pink pepper & pomegranate syrup, lime, prosecco top.
-  **Ketsumei No Chi** - *Refreshing, light* **£10.50**  
Absolut vodka infused with lemongrass, Lillet Blanc, Lime, Coconut liqueur, blood orange soda top.
-  **Wild Fashioned** - *Sweet & strong* **£11.00**  
Havana Anejo rum infused with red rooibos tea, Angostura bitters and brown sugar molasses.
-  **Espresso Martini** - *Needs no introduction* **£11.00**  
Absolut vodka, Kahlua, espresso, vanilla extract.
-  **Kinoko-tini** - *Umami, bitter* **£11.50**  
Bourbon infused with shiitake mushroom, Punt e Mes, Campari, Amer Picon, orange bitter.
-  **El Piña Picante** - *Spicy, citrusy* **£11.50**  
Olmeca Blanco tequila infused with chilli, citrus, hibiscus, and black sea salt rim.
-  **Bourbon Old Fashioned** - *Aromatic, punchy* **£11.50**  
Buffalo Trace Bourbon, brown sugar, Angostura, orange zest.
-  **Sunshine in a Glass** - *Fresh, fruity* **£12.00**  
Malfy Lemon gin, rose wine & grapefruit syrup, Italicus, LE white peach and jasmine soda.
-  **The Smoke Barrel** - *Sweet, aromatic* **£12.00**  
Buffalo Trace Bourbon, Amaro Montenegro, Antica Formula, Cherry and Angostura bitter
-  **Kasumisō** - *Dry, aromatic* **£12.50**  
Roku gin, Umeshu Plum Wine, Italicus, cardamom bitters, prosecco top.
-  **Bye Joe** - *Fruity, complex* **£12.50**  
Yuzu gin, Ming River Baijiu, citrus and jasmine.
-  **Jungle Bird #2** - *Fruity with a hint of bitterness* **£13.00**  
Havana 7yo, Kakuzo Cherry Blossom, lime, Pedro Ximenes, LE roasted pineapple soda.
-  **Barrel Aged Mezcal Negroni** - *Bitter, oaky* **£13.00**  
Ojo De Dios Mezcal, Antica Formula, Campari, aged in a barrel for 6 months.
-  **Eye to the Soul** - *Citrusy, herbal, bold* **£13.50**  
Ojo De Dios Mezcal, fresh lime, yellow chartreuse, homemade raspberry & Thyme shrub.
-  **Sasu Sabi** - *Light, earthy, intriguing* **£14.50**  
Suntory Toki, citrus, simple syrup, rhubarb bitter, wasabi powder rim.
-  **Haibisukasu** - *Refreshing, flavourful, citrusy* **£14.50**  
Glenturret 12yo, fresh ginger, citrus, Toki, redberry & hibiscus, blood orange soda.
-  **Kanji in the Evening** - *Fruity, complex, delicious* **£14.50**  
Nikka Days, lime juice, orange bitter, yellow chartreuse, pink pepper, pomegranate & smoke.

## Champagne, Wine & Beer

	<b>Glass</b>	<b>Bottle</b>
<b>Champagne</b>		
Autreau-Roualet - Brut Réserve	£13.50	£75.00
Perrier Jouet Brut NV		£140.00
Bollinger NV		£155.00
Laurent-Perrier-Cuvee Rose Brut		£180.00
<b>Prosecco</b>		
Ca'del Console Prosecco Dry	£9.50	£43.00
<b>Rose Wine</b>		
Syrah / Grenache, Domaine de Cibadies, 2017 France	£8.50	£39.00
<b>White Wine</b>		
Sauvignon Blanc, Domaine de Cibadies, 2017 France	£8.50	£39.00
Chardonnay Reserve, Viu Manent, 2019, Colchagua Valley, Chile	£9.00	£42.00
Picpoul De Pinet, Domaine Morin-Langaran, 2019 France	£9.50	£46.00
<b>Red Wine</b>		
Pinot Noir, Domaine des Cibadies, 2017 Pays D'Oc, France	£8.50	£39.00
Cabernet Sauvignon, Domaine de Cibadiès, 2018 Pays D'Oc, France	£8.50	£39.00
Merlot, Allan Scott, Hawke's Bay, New Zealand	£9.50	£46.00
<b>Beer</b>		
Asahi, Japan		<b>Pint</b> £6.50
Crate IPA, UK		£6.50

*We have an extensive whisky list, please ask a member of the team for our whisky book.*

*All spirits, including spirit mixers, are served in 50ml measure unless 25ml is requested.*

*Please note, a discretionary service charge of 12.5% will be added to your bill.*