



Drinks
&
Wines

BEER & CIDER

ON TAP

Guinness, Ireland 4.2%	8
Freedom Lager, England 4%	7
Côte Citron, France 3.4%	7
Estrella Galicia, Spain 4.7%	7.5
Veltins Pilsner, Germany 4.8%	7
Wild Duck Lager, England 4%	7.5
Double Diamond IPA, England 3.8%	7
Henry Westons Vintage Cider, England 5.2%	6
Stiegl Goldbräu, Austria 5%	7.4
Deya, Magazine Cover, England 4.2%	7.5
Goram IPA 0%, England	6.5
The Newt, Orchard Amble 2023 Cider, England 5.5%, 2/3 pint	6
Mills Brewing Kombucha, Stroud, England 0%, 33cl	5.5

CASK ALES

Budding Pale Ale, Stroud Brewery 4.5%	6.7
Allsopp's IPA, Burton-on-Trent 4.4%	6.7
Hooky, Hook Norton Brewery 3.4%	6.9

BOTTLED BEERS

Lucky Saint IPA, Germany/UK 0.5%, 50cl	5.6
Noam, Bavarian Lager, Germany 5.2%, 33cl	7.5
La Chouffe Cherry, Belgium 8%	10.9

FINE CIDER & PERRY

Guilty Pleasure, England 5.8%, 330ml	6
Oliver's Gold Rush, England 6.5%, 330ml	7.5
The Newt, Yarlington Mill 2025, England 6.6%, 37.5cl	15
The Newt, Orchard Amble 2023, England 5.5%, 37.5cl	15
Oliver's Fine Perry, England 6%, 33cl	7.5

*Beers on tap and Cask Ales change frequently, please ask your server for the current selection.
Smaller sizes also available. Allergen? Please ask your server. An optional 12.5% service charge may be added*

COCKTAILS

ALL 13

HOUSE

English Spritz
Coriander Gimlet
Bramble
Cucumber & Jalapeño Margarita
Honey Old Fashioned
Hanky Panky
After Ate
House Martini
Apricot Brandy Alexander
Smoke In The Meadow

Wild Duck Barrel Aged Negroni 15

SEASONALS

Orange Garden Spritz
Violet & Lavender Sour
Elderflower Mojito

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

NO & LOW

COCKTAILS

Mint Orchard 9
Coastal Spritz 9
Hedgerow Gin Sour 9
Wild Duck Lemonade 6
Non-Alc Margarita 9

SPIRITS

Tanqueray 0.0% 6
Seedlip Grove 6
Seedlip Garden 6
Pentire Coastal 6

BOTTLE & DRAUGHT

Goram IPA 0.0%, England 6.5
Guinness 0.0%, Ireland, 44cl 8
Lucky Saint IPA 0.5%, Germany/UK, 50cl 6
Maison Sassy Cider 0.0%, France, 33cl 7
La Chouffe Alcohol Free 0.4%, Belgium, 33cl 6.5
Estrella Damm 0.0%, Spain, 33cl 6.5
Mills Brewing Kombucha 0%, Stroud, England, 33cl 6.5

WINES

“Noughty” Chardonnay & Chenin Blanc, SA, NV, 175ml 8
“Noughty” Syrah, SA, NV, 175ml 8
“Noughty” Rosé, SA, NV, 175ml 8
“Noughty” Sparkling White Chardonnay, Sp., NV, 125ml 12

Allergen? Please ask your server. Smaller sizes also available. An optional 12.5% service charge may be added to your bill

SOFTS

CORDIALS – 6

Gimlet Drinks. Handmade, small-batched in Somerset.

Elderflower | Lime
Spiced Lemon | Winter's Night
Bitter Orange | Clementine

Gusto Organic 6
BLOOD ORANGE
FIERY GINGER
SICILIAN LEMON & YUZU

Jona Apple Soda 7
Zingi Bear, Ginger Switchel 8
Clamato Juice 6

Hartridge Elderflower Presse 5
Hartridge Raspberry Lemonade 5

Limitless Belu Still or Sparkling Water 1.50

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

WINE BY THE GLASS

Glass / Bottle. All wines by the glass available in smaller measures.

SPARKLING

125ml/Bottle

Kir-Yianni, Sparkling Brut, NV, Greece	12.5 / 75
Coates & Seely, Brut, NV, Hampshire, England	15.5 / 95
Charles Heidsieck, Brut, NV, Reims, France	19.5 / 115

WHITE

175ml/Bottle

Viura, El Campeón, Bodegas Paniza, Spain, 2025	7.9 / 35
Chardonnay, Les Sardines, Domaine Lafage, France, 2025	8.5 / 38
Pinot Grigio, "Terrapieno", Alpha Zeta, Italy, 2025	10 / 45

ROSÉ

175ml/Bottle

Primitivo Rosé, Tramari, San Marzano, Italy, 2025	9.5 / 37
Côtes de Provence Rosé, Aumerade Style, France, 2025	14 / 56

RED

175ml/Bottle

Pinotage, Wild Garden, South Africa, 2025	7.9 / 35
Primitivo, Pu, San Marzano Estate, Italy, 2023	9.7 / 43
Château Mouras, Graves, Bordeaux, France, 2022	11.9 / 53

*All vintages and cuvées are subject to change. Smaller sizes also available. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

CORAVIN SELECTION

WHITE

125ml

LIGHT & MINERAL

Alto de Cantenac Brown, SB/Semillion, France, 2025 17

BUTTERY & LUSCIOUS

Chablis 1er Cru Vaillons, D. William Lefevre, Fr., '22 23

Pouilly-Loche' "En Chantone" D. Clos des Rocs, Fr., '22 18

RED

125ml

LIGHTER BODY - FISH & WHITE MEAT

Domaine A. Gros, Vosne Romanee' "Aux Reas", France, '05 60

A. Michelot Nuit St. George 1er Cru "Champs Perdrix", Fr., '20 39

A. Michelot Morey St. Denis 1er Cru "Les Charrieres", Fr., '18 30

Gaja, Barbaresco, Italy, 2013 96

Barolo "Falletto" Bruno Giacosa, Italy 2015 64

Marsannay "Saint-Etienne" Joseph Roty, France, 2020 28

Chenas "Papolet" Famille Dutraive France, 2019 13

*All vintages and cuvées are subject to change. Smaller sizes also available. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

CORAVIN SELECTION

RED

125ml

MEDIUM BODY, VELVETY & SILKY

PERFECT WITH STEAKS TO SHARE

C des Charmes Pessac-Léognan, France, 2021	19
Siro Pacenti Brunello di Montalcino Vecchie Vigne, Italy, 2014	33
les Fiefs de Lagrnage, St Julien, France, 2000	27
Les Pagodes de Cos, St. Estephe, France, 2018	28
Château de Fieuzal, Pessac-Leognan, France, 1999	29
Château Petit Village, Pomerol, France, 1996	46
Château Haut-Bages Liberal, Pauillac, France, 1990	36
Thelema "The Mint" Cabernet Sauvignon, South Africa, 2004	23

FULL BODY & SPICY

Joseph Phelps, Napa Valley Cabernet Sauvignon, USA, 2021	51
Ridge "Lytton Springs" Dry Creek Valley Zinfandel, USA, 2001	56
Grant Burge "Meshac" Shiraz, Barossa Valley, Australia, 1994	41
Mayacamas, Napa Valley Cabernet Sauvignon, USA, 2015	61
Bosquet de Papes Chateauneuf du Pape "Chante le Merle" VV, Fr. '12	31

*All vintages and cuvées are subject to change. Smaller sizes also available. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

WINE TREASURES

(BY THE BOTTLE)

This single-bottle wine list is assembled from small allocations, private collections and limited releases, offering the opportunity to enjoy wines that are both rare and exceptional value.

CHAMPAGNE & SPARKLING

Kir-Yianni, Sparkling Brut, NV	75
Coates & Seely, Brut Reserve, NV	95
Charles Heidsieck, Brut Reserve, NV	115
Gosset, Grand Rosé, NV	165
Egly-Ouriet Rosé, Fr. Disgourge 2013	350
C. Heidsieck, Brut Millésime, Fr. 2008	365
C. Heidsieck, Blanc des Millénaires, Fr. '04	390
Philipponat "Clos des Goisses" Fr. 2000	750

WHITE

Viura, El Campeón, B. Paniza, Spain '25	35
Chardonnay, "Les Sardines", D. Lafage, Fr. '25	38
Pinot Grigio, "Terrapieno", Alpha Zeta, Ita. '25	45
Chenin Blanc, Domaine des Forges, Fr. 2025	45
Sauvignon Blanc, Val de Loire, J. de Villebois, Fr. '25	49
Chardonnay, Novellum, D. Lafage, Fr. '25	50
Albariño, Rías Baixas, Coral do Mar, Sp. '25	52
Milleuve Bianco, Borgo del Tiglio, Ita. '22	59
Pouilly-Fume' Domaine Sebastien Treuillet, Fr. '24	69
Gavi di Gavi, Rovereto, M. Chiarlo, Ita. '25	72
Sancerre "Les Pierres", D. Roger, Fr. '25	74
Riesling Feinherb, Johannisberg, Ger. '23	75
Alto de Cantenac, Bordeaux, Fr. '23	88
Mâcon Milly-Lamartine "Clos du Four", C. Lafon Héritières, Fr. '23	85
Edi Kante, Sauvignon, Carso, Ita., 50cl '05	95
Chablis, William Fèvre, Fr. '23	98
Saint-Véran "Climat La Côte Rôtie", D. Gilles Morat, France '22	105

*All vintages and cuvées are subject to change. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

Pouilly-Loché “En Chantone”, Domaine Clos des Rocs, France ’22	108
Pouilly-Loché “Les Mures”, Domaine Clos des Rocs, Fr. ’22	110
Chablis 1er Cru “Montmains”, W. Fèvre, Fr. ’21	135
Edi Kante, Malvasia Selezione, Carso, Ita. ’00	135
Saint-Aubin 1er Cru “Les Combes”, Domaine Larue, France ’23	138
Schloss Johannisberg Grünlack Riesling Spätlese, Ger. ’19	159
Pouilly-Fuissé 1er Cru “Sur La Roche”, D. Gilles Morat, France ’22	160
Sancerre “La Cote” Gerard Bouley, France 2019	170
Tyrells Vineyard “VAT 1” Semillion, Australia 2019	170
M. Vallette, Mâcon-Chaintré VV, Fr. NV	190
Chardonnay, Sanford & Benedict, Sta. Rita Hills, Sanford, USA ’22	238
Maison Vallette, Pouilly-Fuissé Tradition, Fr. ’17	250
F. Carillon, Chassagne-Montrachet, Fr. ’17	250
Hyde de Villaine, Napa Valley, USA ’19	260
Puligny-Montrachet “La Brelance”, Domaine Barolet-Pernot, Fr. ’23	275
Puligny-Montrachet 1er Cru “Champ Canet”, Domaine Jean-Marc Boillot, France ’23	280
Pierre Morey, Meursault, France ’20	290
Domaine Bornard, Savagnin - Vin Jaune, 62cl, France ’14	300
JM Boillot, Puligny-Montrachet 1er Cru “La Garenne”, France ’19	320
D. Jadot, Meursault 1er Cru “Charmes”, Fr. ’21	350
Valentini, Trebbiano d’Abruzzo, Ita. 2021	360
D. Jadot, Meursault 1er Cru “Perrières”, Fr. ’22	370
D. Jadot, Corton Blanc Grand Cru, France ’21	460

ROSE

Primitivo Rosé, Tramari, San Marzano, Italy, 2025	37
Côtes de Provence Rosé, Aumerade Style, France, 2025	56

*All vintages and cuvées are subject to change. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

RED

Pinotage, Wild Garden, SA '25	35
Primitivo "Pu", San Marzano Estate, Ita. '24	43
Montepulciano Blend, Anima Osca, Tenimenti Grieco, Italy '23	45
Rioja Alavesa, Tempranillo de Laderas, Bideona, Spain '23	49
Dolcetto d'Alba, Brezza (Organic), Italy 2024	52
Malbec, Cahors, K-or, Clos Troteligotte, Fr. '21	53
Château Pesquie', "Quintessence", France 2021	68
Dario Di Vaira, "Clarice", Bolgheri Rosso, Ita. '20	71
Dutraive, Papoet, Chénas, France 2019	76
Ribera del Duero Reserva, Peña Roble, B. Resalte de Peñafiel, Sp. '19	83
Pinot Noir, Bourgogne Vielle Vigne, D. Philippe le Hardy, France '23	87
Château d'Agassac, Haut-Médoc, Fr. 1999	99
Château Patache d'Aux, Médoc, France 2005	110
Anthill Farms, "Peters Vineyard" Syrah, USA '21	110
Vincent Paris, Cornas "Granit", France '21	130
Château Plince, Pomerol, France 2010	135
Caparzo, Brunello di Montalcino, Ita. '19	135
Thelema "The Mint", Cab. Sav., Stellenbosch, SA '04	135
Snowden, Petit Verdot "Levi P.", USA '18	137
Marsannay "Champs Perdrix", D. G. Pansiot, Fr. '20	145
Leeuwin Estate "Art Series" Shiraz, Australia '16	150
Les Fiefs de Lagrange, St. Julien, Fr. 2000	155
Château Fonroque, St Émilion, Fr. 2010	155
Pagodes de Cos, St' Estephe, France 2018	157
Château de Fieuzal, Pessac-Léognan, Fr. 1999	170
Lino Maga, "Barbacarlo", Oltrepò Pavese, Ita. '18	180
D'Arenberg "Dead Arm" Shiraz, Aus. '05	185
B. de Pape, Chateaneuf du Pape "Chante le Merle" VV, Fr. '12	185

*All vintages and cuvées are subject to change. Allergen? Please ask your server. .
An optional 12.5% service charge may be added to your bill*

Barolo, Ciabot Mentin Ginestra, D. Clerico, Ita. '07	190
Ch. Olivier, Cru Classé, Pessac-Léognan, Fr. '96	195
Château Batailley, Pauillac, Fr. '17	195
D. Ramonet, Chassagne-Montrachet Rouge, Fr. '20	195
A. Brunel, Châteauneuf-du-Pape "Les Cailloux", Fr. '05	198
Pinot Noir, Earth Smoke, Pyramid Valley, NZ 2022	200
Château Cantenac Brown, Margaux, Fr. '19	200
Château Bahans Haut-Brion, Pessac-Léognan, Fr. 1999	210
Château de Pibarnon, Bandol, Fr. 1998	210
Syrah, Le Sol, C. Range, Hawke's Bay, NZ '19	221
Brunello di Montalcino, Vigna Marrucheto, Banfi, Italy 2017	225
Château d'Armailhac, Pauillac 2016	233
Château d'Angludet, Margaux, Fr. 1989	230
Château Troplong-Mondot, St Émilion, Fr. 1970	230
Paolo Bea "Rosso de Veo" Ita. 2012	240
Paolo Bea Montefalco Rosso Riserva "Pipparello" Ita. 2015	250
Lisini, Brunello di Montalcino "Ugolaia", Italy 1995	250
Château de Saint Cosme, Côte Rôtie, France 2005	250
Grant Burge, Meshach Shiraz, Australia 1994	250
Château Lagrange, St Julien, France 1988	258
Château Pontet-Canet, Pauillac, France 2006	260
D. de Montille, Beaune 1er Cru "Grèves", Fr. 2010	275
Château Petit Village, Pomerol, France 1996	280
R. Dal Forno, Valpolicella Superiore "Monte Lodoletta", Ita. '13	290
Meerlust Estate, Cab. Sav., SA 1975	290
Château Montelena, Cab. Sav. Estate, USA 2011	290
Château Giscours, Margaux, France 1982	300
D. C.-Contetidot Chambolle M. 1er Cru "Derriere La Grange" Fr.'12	310

*All vintages and cuvées are subject to change. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

Cab. Sav., Napa Valley, Joseph Phelps, USA 2021	310
J. Grivot, Nuits-St-Georges “Aux Lavières”, Fr. 2015	310
Moulin des Carrudes, Pauillac, France 1984	320
Ridge, Lytton Springs, Dry Creek Valley, USA ’01	336
D. Trapet Gevrey Chambertin 1er Cru, France 2011	340
Château Ducru-Beaucaillou, St. Julien, France 1971	350
Marchesi di Barolo, Barolo, Brunate, Italy 1979	350
Pio Cesare, Barolo, Italy 1961	350
D. Anne Gros, Vosne-Romanée 1er Cru “Aux Réas”, Fr. ’05	360
Mayacamas Vineyards, Cab. Sav., USA 2015	370
Château Cos D’Estournel, St. Estephe, France 1988	370
Bruno Giacosa, Barolo Falletto, Ita. 2015	380
Oddero, Barolo, Italy 1974	390
Les Forts de Latour, Pauillac, France 1981	390
Paul Jaboulet Aine Hermitage “La Chapelle”, Fr. 1998	420
Ghislaine Barthod, Chambolle M. 1er Cru “Beaux Bruns”, Fr. 2019	450
Gravner, “Rujno” Merlot, Italy 2008	480
Biondi-Santi Brunello di Montalcino, Italy 1970	490
Coche-Dury Auxey-Duresses, France 2000	490
Château Pichon-Longueville, Pauillac, France 2010	495
Antinori “Tignanello”, Italy 2004	495
Antinori “Tignanello”, Italy 1980	500
Coche-Dury Auxey-Duresses, France 2001	520
Monte dei Ragni, Amarone della Valpolicella Classico, Ita. 2016	520
Antinori “Tignanello”, Italy 1998	520
Geantet-Pansiot Charmes-Chambertin Grand Cru, France 2010	540
Antinori “Tignanello”, Italy 1990	540
Antinori “Tignanello”, Italy 1997	540
Carruades de Lafite, Pauillac, France 1998	580
Vieux Château Certan, Pomerol, France 1986	600
Clos Rougeard Saumur-Champigny “Les Clos”, France 2012	650
Clos Rougeard Saumur-Champigny “Les Clos”, France 2007	750
Clos Rougeard Saumur-Champigny “Les Clos”, France 2006	750
Clos Rougeard Saumur-Champigny “Les Poyeux”, France 2014	950

*All vintages and cuvées are subject to change. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

HALVES

37.5cl

Charles Heidsieck, Brut Reserve, NV	75
Ruinart BDB, Brut, NV	95
Gosset, Grand Rosé, NV	100
D. Arlaud, Chambolle-Musigny, Fr. '22	150
Gaja, Barbaresco, Nebbiolo, Ita. 2013	290

BIG FORMAT

Produttori del Barbaresco "Rabaja" 1.5L Italy, 2019	450
Produttori del Barbaresco "Montestefano" 1.5L Italy, 2019	450
Taittinger "Comtes de Taittinger" BdB 1.5L, France, 2014	1050

SPIRITS

GIN - 25ml

Cotswolds 46%	6.2
Sapling Climate Positive Gin 40%	5.0
Garden Swift 47%	6.2
Copper Lion 45%	6.5
Plymouth 41.2%	5.7
Tanqueray 43.1%	5.0
Tarquin's Blood Orange 38%	5.5
Herno Juniper Cask Gin 42.7%	7.5
Renegade 42%	5
Cotswolds Hedgerow 40.6%	5
Sacred Old Tom Gin 48%	5.5
6 O'clock Sloe Gin 5 yo 25%	6

*All vintages and cuvées are subject to change. Allergen? Please ask your server.
An optional 12.5% service charge may be added to your bill*

GIN - 25ml

Citadelle Vive le Cornichon 43.8%	5.5
Citadelle 44%	4
Condesa Gin Clasica 43%	4.5
Ukiyo Tokyo Dry Gin 40%	5.5
Ukiyo Japanese Yuzu 40%	5
The Botanist 46%	6
Glendalough Wild Botanical 41%	5
Bobby's Schiedam Jenever 42%	4.5

VODKA - 25ml

Baller 40%	5
Black Cow 40%	5
Ramsbury 40%	5.5
Ketel One 40%	5.2
Belvedere 40%	5.7
Konik's Tail 40%	5.5
Beluga Noble 40%	6
Grey Goose 40%	6

WHISKIES - 25ml

- ENGLAND -

Cotswolds Single Malt Whisky 46%	7.5
Ryebourne Rye 9 yo 46%	5.5
Fielden Harvest 2019 Rye Whisky 50%	6.5

- IRISH -

Redbreast Single Pot Still 12 yo 40%	11
Jameson Triple Distilled 40%	4
Teeling Small Batch 46%	5

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

- SCOTLAND -

Laphroaig 10 yo 40%	5
Glenmorangie 12 yo 40%	5
Dalwhinnie 15 yo 43%	7
Oban 14 yo 43%	13
Macallan 12 yo 40%	11
Macallan 18 yo 43%	35
Talisker 10 yo 45.8%	7
Auchentoshan Triple Distilled 40%	6.5
Ardbeg 10 yo 46%	6
Ballantine's Finest Blend 40%	4.5
Glenfarclas 12 yo 43%	7.5
Johnny Walker Blue Label 40%	23
Caol Ila 12 yo 43%	7.5
Glenfiddich 18 yo 40%	15

- USA -

Westland Peated Single Malt 46%	9
Woodford Reserve 43.2%	5
Whistlepig Rye 10 yo 50%	15
Wild Turkey Rye 40.5%	6
Blanton's The Original Single Barrel 46.5%	10
Michter's US 1 Small Batch 45.7%	15
Booker's Bourbon Kentucky Straight 61.9%	6
Old Grand-dad High Rye 40%	5
Mellow Corn Kentucky Straight Corn 50%	15
Old Crow Kentucky Straight 40%	6

- JAPAN -

Nikka From The Barrel 51.4%	9
Yamazaki Distiller's Reserve 43%	8
Hibiki Harmony 43%	12

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

RUM

25ml

Havana Club 7 yo 40%	4.5
Diplomático Reserva Exclusiva 40%	6.5
Barbancourt 15 yo 43%	7
Pyrat XO Reserve 40%	6
Matusalem Gran Reserva 25 yo 40%	11
Barcelo' Imperial 38%	6
Kraken Spiced 40%	4
Appleton Estate 12 yo 43%	7
Flor de Caña Gran Reserva 40%	5
Koko Kanu 37.5%	4
Ron Zacapa XO Centenario Solera Gran Reserva 40%	20
El Dorado 15 yo 43%	10
Eminente Reserva 7 yo 41.3%	8
Rhum JM Blanc Agricole 50%	5
J. Bally Rhum Agricole Ambré 45%	5.5

TEQUILA & MEZCAL

25ml

Fortaleza Reposado 40%	11
Fortaleza Añejo 40%	15
Herradura Plata Blanco 40%	6
Don Julio 1942 38%	30
Clase Azul Reposado 40%	25
Lost Explorer Mezcal 42%	10
Lost Explorer Blanco 40%	8
Lost Explorer Mezcal Salmiana 12 yo Agave 42%	18.5
Ojo de Dios Mezcal 42%	5.5
Ojo de Dios Hibiscus 35%	5
Ram's Skull Reposado 40%	7
Ram's Skull Coffee Tequila 35%	6
La Medida Mezcal Tobasiche 50%	12
Elixir De La Reina Mezcal Joven 43%	6

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

FINE SPIRITS

25ml

Cognac Couprie VSOP 40%	7
Remy Martin XO Cognac Fine Champagne 40%	25
AE Dor XO Cognac Fine Champagne 40%	15

Vecchia Romagna, Etichetta Nera Brandy 38%	5
Jacopo Poli Grappa di Sassicaia 40%	15.5
Antinori Tignanello Grappa 42%	8
Gaja Grappa di Barbaresco 42%	9

Somerset Cider Brandy 5 yo 42%	7
Wilding Cider Brandy 5 yo 47.2%	7.5
Somerset Cider Brandy 20 yo 42%	19.5

Charles Martell & Sons Poireau 20%	6.5
------------------------------------	-----

- NUSBAUMER -

Poire William 45%	8
Délice de Griottes 18%	7.5
Framboise 45%	10

- LOUIS ROQUE -

Poire William 45%	8
La Vieille Prune 42%	9
Kirsch 45%	9
La Vieille Noix 30%	10
Crème de Pêche de Vigne 18%	10

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

FINE SPIRITS

25ml

- CAPOVILLA -

Distillato di Pesche Saturno 2016 43%	17.9
Grappa di Brunello 2015 44%	12
Distillato di Albicocche 2023 43%	18
Distillato di Ciliegie Duroni 2014 41%	16

- CAPREOLUS – 35ML -

1000 Trees Apple 43%	20
Chestnut Barrel Aged Apple 46%	20
Plum 43%	32
Cherry 43%	37
Raspberry 43%	37

LIQUEURS

25ml

Chartreuse Yellow - Green 43%-45%	6
Galliano L'Autentico 42.3%	4
Galliano Espresso 30%	4
Pastis Casanis 45%	5
Pastis Floranis 45%	5
Amaro Montenegro 23%	4
Fernet Branca 39%	5
Cointreau 40%	4.5
Frangelico 26%	3.5
Borghetti Coffee Liqueur 25%	4
Italicus Rosolio di Bergamotto 20%	6
Amaretto Disaronno 28%	4

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

HOT DRINKS

COFFEE

Extract Coffee Roasters, Bristol – Colombian, Guatemalan & El Salvadorian.

Espresso 2.5

Double Espresso | Macchiato | Cortado 3

Flat White | Latte | Cappuccino | Americano 3.5

Irish Coffee 11

Green Matcha Latte 5.5

TEA

Prince & Sons Tea Co.

English Breakfast | Earl Grey | Green - Mao Feng 2.75

Mint | Chamomile 2.75

Fresh Mint | Decaf. English Breakfast 3

HOT CHOCOLATE

Rainforest Alliance Cocoa, Extract Coffee Roasters, Bristol. Served by the bowl.

Deluxe Hot Chocolate 4.5

Allergen? Please ask your server. An optional 12.5% service charge may be added to your bill

