



GRELLE

SIGNATURE COCKTAILS

Faultless Martini £14.5

*Belvedere Vodka fat washed with Olive Oil,
Noilly Prat Dry Vermouth, Oregano Tincture*

Queen Bee £14.5

*Thyme Infused El Jimador Blanco infused, Aperol,
Amaro Montenegro, Honey, Fresh Lime*

Butter Crunch £14.5

*Bulleit Rye whiskey fat washed with Peanut Butter,
PX Sherry, Walnut & Chocolate bitters*

Cramoisie £14.5

*Pomegranate Infused Pisco, Aperol, Elderflower, Egg White,
Fresh Lemon, Bitters*

Gold 75 £19.5

*Tanqueray 10, Yuzushu, Fresh Lemon, Gold
Taittinger NV Brut Champagne*

Charlotte £14

Tanqueray, Cassis, Lillet Blanc, Fresh Lemon, Lemon Tart Foam

Mademoiselle £12

*Absolut Citron, Fresh Lemon, Plum, Ginger,
Winter Spices, Ginger Air*

SIGNATURE COCKTAILS

Petiller £12

*Ketel One Vodka, Umeshu,
Chambord, Fresh Lime, Lychee,
Fever-Tree Raspberry & Rose Soda water*

Banana Parfait £14

*Havana 3, Havana 7, Damoiseau Blanc, Banana, White Miso,
Salted Caramel, Macadamia Nuts, Lime Acid*

Monsieur £16.5

*Buttered Woodford Reserve
Maple syrup, Barrel Aged Oak Bitter, Hickory Smoke*

Orelle Sour £19.5

*Kaffir Lime Infused Sauvelle Vodka, Yuzushu,
Elderflower, Fresh Lemon, Shiso*

Mexicain £12.5

*Cardamom infused El Jimador Blanco, Italicus, Fresh Lime,
Agave, Fever-tree Italian Blood Orange soda*

Belle Helene £14.5

*Hennessy VS, Pear, Vanilla, Blandy's Duke of Clarence Rich Madeira, Cacao,
Chocolate Bitters*

ALCOHOL-FREE COCKTAILS

Amelie in the City (KCal 81) £9

Everleaf Forest, Fresh lime, Cranberry, Egg White

Jardin Rouge (KCal 96) £9

Everleaf Mountain, Apple, Fresh lime, Raspberry

Fever Tree Rose & Raspberry Soda

Pink Dove (KCal 123) £9

Caleño Light and Zesty, Pink Grapefruit, Fresh Lime,

Fever Tree soda water

Cerise (KCal 91) £9

Caleño Dark & Spicy, Fresh Lime, Morello cherry,

Fever Tree Soda Water

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UNFORGETTABLE COCKTAILS

Alexander £12

Cambridge Gin, Boudier crème de cacao white,
Double Cream, Nutmeg

Army & Navy £12.5

Sipsmith Dry Gin, fresh Lemon,
Giffard orgeat syrup, Angostura Bitter

Dark 'n' Stormy £12.5

Havana spiced, Fresh Lime, Angostura Bitter,
Fever Tree Ginger Beer

Mary Pickford £12.5

Havana 3yrs rum, Pineapple,
Luxardo Maraschino, Grenadine

Tommy's Margarita £12

Casamigos Blanco, fresh Lime, Agave

Cadaver Reviver £12.5

Olmecca Altos Tequila, Cointreau, Lillet Blanc,
fresh lemon, Absinthe

CHAMPAGNE & SPARKLING

CHAMPAGNE	<i>125ml</i>	<i>Bottle</i>
Taittinger Brut Reserve NV	18.00	84.00
Taittinger Prestige Rosé NV	17.00	94.00
Laurent-Perrier Rosé NV	22.00	125.00
Comtes de Champagne Grands Crus	36.00	215.00

SPARKLING	<i>125ml</i>	<i>Bottle</i>
Chandon Brut NV – Mendoza, Argentina	10.00	50.00
Nyetimber 'Classic' NV – Sussex, England	14.00	75.00

PORT	<i>125ml</i>	<i>Bottle</i>
Grahams 10 years old, Tawny Port <i>Port, Portugal</i>	9.00	65.00

WINE

WHITE WINE	<i>175ml</i>	<i>Bottle</i>
Cuvée Jean Paul Gascoigne <i>South France, 2021</i>	8.00	29.00
Sauvignon Blanc 'Satyr', Sileni <i>Marlborough New Zeland, 2021</i>	9.00	34.00
Chablis Domaine de la Motte <i>Burgundy, France, 2021</i>	14.00	50.00
Pouilly Fumé, Serge Dagueneau <i>Loire, France, 2020</i>	14.00	50.00
Torrentes 'Crios', Susana Balbo <i>Mendoza, Argentina, 2020</i>	11.00	38.00
RED WINE	<i>175ml</i>	<i>Bottle</i>
Merlot Mourvèdre, Les Oliviers <i>South France, 2021</i>	9.00	30.00
Clarendelle, Pessac-Leognan <i>Bordeaux, France, 2015</i>	17.00	65.00
Pinot Noir, Cave de Turckheim <i>Alsace, France 2021</i>	11.00	40.00
Cab Sauvignon, Le Riche, Stellenbosch <i>South Africa, 2019</i>	15.00	56.00
Monte Llano, Ramon Bilbao, Rioja <i>Rioja, Spain 2020</i>	11.00	40.00
ROSÉ	<i>175ml</i>	<i>Bottle</i>
Mirabeau 'Azure' <i>Provence, France 2021</i>	13.00	48.00
Sancerre Pinot Rosé Lucien Crochet <i>Loire, France, 2021</i>	19.00	70.00

SPIRITS

GIN	<i>50ml</i>
Cambridge Dry	9.50
Cambridge Japanese	14.50
Cambridge Truffle	19.50
Haymans Old Tom	8.50
Hendricks	9.50
Hendricks Neptunia	10.50
Gin Mare	11.00
Ki No Bi Kyoto dry	14.00
Malfy Arancia	8.00
Malfy Limone	8.00
Malfy Rose	8.00
Mirabeau Dry Rose	10.00
Monkey 47	15.50
No. 3 London Dry	11.50
Roku	9.00
Sipsmith	9.00
Sipsmith Lemon	9.00
Tanqueray 43	7.50
Tanqueray Flor de Sevilla	9.00
Tanqueray 10	10.00
Tarquin's Cornish	10.00
Tarquin's Rhubarb & Raspberry	14.50
The Botanist	10.00
Villa Ascenti	11.00

SPIRITS

VODKA	<i>50ml</i>
Absolut Citron	7.50
Absolut Vanilla	7.50
Absolut Elyx	10.00
Belvedere	8.50
Chase	11.50
Ciroc	9.50
Ketel One	7.50
Konik's Tail	10.00
Sauvella	10.00
Stolichnaya Elit	11.50
Suntory Haku	10.50
Zubrowka Bison Grass	7.50

RUM	<i>50ml</i>
Appleton Estate Signature Blend	7.50
Diplomatico Reserva Exclusiva	12.00
Havana 3yrs	7.50
Havana 7yrs	8.50
Havana Club Especial	7.50
Havana Club Seleccion de Maestros	15.50
Havana Club Spiced	7.50
Flor De Cana 12yr	10.50
Koko Kanu Coconut	7.50
Mount Gay Black barrel	12.50
Ron Zacapa 23	18.00
Ron Zacapa XO	33.50
Wray & Nephew Overproof	9.50

SPIRITS

TEQUILA	<i>50ml</i>
Casamigos Blanco	18.00
Casamigos Reposado	20.00
Casamigos Anejo	22.00
Cazcabel Café	9.50
Don Julio Blanco	16.00
Don Julio Reposado	17.50
Don Julio Anejo	19.50
Don Julio 1942	57.50
El Jimador Blanco	7.50
El Jimador Reposado	9.50
Olmecca Altos Plata	9.50
Del Maguey Vida Mezcal	13.50

APERITIF & LIQUEURS	<i>50ml</i>
Aperol	7.50
Italicus Rosolio di Bergamotto	10.50
Belsazar Dry	8.50
Belsazar Red	10.50
Belsazar Rose	10.50
Campari	7.50
Carpano Antica Formula	14.50
Fernet Branca	10.50
Lillet Blanc	7.50
Amaretto Disaronno	7.50
Baileys Original	7.50
Chambord	8.50
Cointreau	8.50
Grand Marnier	10.50
Drambuie	10.50
Frangelico	8.50
Jagermeister	7.50

SPIRITS

APERITIF & LIQUEURS	<i>50ml</i>
Luxardo Maraschino	10.50
Sambuca Ramazzoti	7.50
Luxardo Limoncello	7.50
Tia Maria	7.50
Pisco ABA	10.50

SCOTCH WHISKY & IRISH	<i>50ml</i>
Ardbeg 10yo	13.50
Balvenie Caribbean Cask	16.50
Bowmore 12yo	12.00
Bowmore 15yo	17.50
Bowmore 18yo	26.50
Copper Dog Speyside	10.50
Dalmore 12yo	14.50
Dalmore Port Wood malt	19.50
Dalmore King Alexander 1263	54.00
Fettercairn 12yr	12.50
Glenfiddich 12yo	10.00
Glenlivet 12yo	10.00
Glenlivet Caribbean Reserve	11.00
Glenmorangie 10yo	10.00
Glenmorangie 18yo	26.00
Jameson Irish	8.50
Jameson Black Barrel	11.50
Jura 10yo	11.50
Johnnie Walker Black Label	9.00
Johnnie Walker Blue Label	52.00
Laphroaig 10yo	12.00
Oban 14yo	26.00
Talisker 10yo	14.00
RedBreast 12yo	14.50
Roe & Co Irish	10.50
Slane Irish	8.50

SPIRITS

AMERICAN WHISKEY	<i>50ml</i>
Bulleit Bourbon	9.50
Bulleit Bourbon 10yo	13.00
Bulleit Rye	11.00
Maker's Mark Bourbon	8.50
Maker's Mark D&D private selection	21.50
Woodford Rye	14.50
Woodford Reserve Labrot & Graham	10.50
Woodford Reserve Double Oaked	16.00
Jack Daniels	8.50
Jack Daniels Tennessee Apple	8.50
Jack Daniels Gentleman Jack	10.50
Jack Daniels Single Barrel	11.00
Jack Daniel Tennessee Honey	8.50

JAPANESE WHISKY	<i>50ml</i>
Suntory Toki	10.50
Nikka from the barrel	16.00
Hibiki Harmony	19.00
Hibiki 21yo	194.00
Yamazaki 12yo	31.00
Yamazaki 18yo	146.00

SPIRITS

COGNAC	<i>50ml</i>
Hennessy VS	11.00
Hennessy XO	45.00
Hennessy Paradise Rare	275.00
Remy Martin VSOP	12.00
Remy Martin XO	43.00
Remy Martin 1738	15.00
Remy Martin Louis XIII 15ml	95.00
Remy Martin Louis XIII 25ml	145.00
Remy Martin Louis XIII 50ml	275.00

CALVADOS & ARMAGNAC	<i>50ml</i>
Calvados Pere Magloire VSOP	11.00
Dupont Hors d'Age VSOP	21.50
Dupont 1988 Pays d'Auge	35.00
Baron de Sigognac 1976	41.50

BEERS & CIDER

BOTTLED BEERS & CIDER

Peroni Nastro Azzurro 330ml	6.00
Meantime London Lager 330ml	6.00
Peroni Gluten Free 330ml	6.00
Meantime London Pale Ale 330ml	6.00
Pilsner Urquell 330ml	6.00
Aspall Suffolk Cider 500ml	8.50
Peroni Libera 0.0% 330ml <i>(KCal 73)</i>	4.50
Big Drop Paradiso Citra IPA 0.5% 330ml <i>(KCal 59)</i>	6.00

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SOFT DRINKS

MINERALS

Fever Tree Indian Tonic Water (KCal 40)	3.00
Fever Tree Elderflower Tonic Water (KCal 38)	3.00
Fever Tree Refreshingly Light Tonic (KCal 30)	3.00
Fever Tree Mediterranean Tonic (KCal 72)	3.00
Fever Tree Lemonade (KCal 50)	3.00
Fever Tree Ginger Ale (KCal 48)	3.00
Fever Tree Ginger Beer (KCal 80)	3.00
Fever Tree Soda Water (KCal 0)	3.00
Fever Tree Raspberry & Rose Soda (KCal 38)	3.00
Fever Tree Apricot & Grape Soda (KCal 40)	3.00
Fever Tree Mexican lime & Yuzu Soda (KCal 32)	3.00

JUICES

Eager Apple Juice (KCal 90)	3.50
Eager Pineapple Juice (KCal 103)	3.50
Eager Cranberry Juice (KCal 20)	3.50
Turner Hardy & Co Pure Tomato Juice (KCal 63)	5.75
Freshly Squeezed Orange Juice (KCal 115)	5.75
Freshly Squeezed Grapefruit Juice (Kcal 195)	5.75

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HOT DRINKS

COFFEE

Espresso <i>(KCal 32)</i>	3.20
Double Espresso <i>(KCal 65)</i>	3.80
Americano <i>(KCal 65)</i>	3.80
Cappuccino <i>(Semi: KCal 152 Soya: KCal 137 Oat: KCal 180)</i>	3.80
Latte <i>(Semi: KCal 152 Soya: KCal 137 Oat: KCal 180)</i>	3.80
Flat White <i>(Semi: KCal 161 Soya: KCal 149 Oat: KCal 183)</i>	3.80
Mocha <i>(Semi: KCal 210)</i>	3.80
Hot Chocolate <i>(Semi: KCal 271)</i>	3.80

TEA & INFUSION

English Breakfast <i>(KCal 0)</i>	3.00
Earl Grey <i>(KCal 0)</i>	3.00
Moroccan Mint <i>(KCal 0)</i>	3.00
Apple & blackcurrant <i>(KCal 0)</i>	3.00
English Breakfast Decaffeinated <i>(KCal 0)</i>	3.00
Fresh Mint <i>(KCal 53)</i>	3.00
Chamomile <i>(KCal 0)</i>	3.00

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