



DRINKS & CANAPÉ MENU

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CHAMPAGNE



Ruinart is the oldest established Champagne house, exclusively producing Champagne since 1729. Founded by Nicolas Ruinart in the Champagne region in the city of Remis.

A beautifully elegant Champagne which celebrated the delicacy of the Chardonnay grape. We highly recommend the Blanc de Blanc.

	Glass	Bottle
'R' de Ruinart	11.5	55.0
Ruinart Rosé		65.0
Ruinart Blanc de Blancs		80.0
Dom Ruinart		175.0

PROSECCO

	Glass	Bottle
Selvaggio Prosecco Spumante	8.0	34.5
Delightfully fresh, appealing and ripe style of Prosecco		



COCKTAILS

Please feel free to ask the waitress or bartender for your favourite cocktail alternatively challenge the bartender for a new creation with your favourite ingredients.

Light & Sparkling - Just opened and don't know where to start, how about something light to begin with. Our bubbly cocktails, are worth looking at. Each adding a different flavour.

RHUBARB FIZZ £10.50

Served in a *flute*, contains; Rhubarb Liqueur, Rhubarb bitters, Topped with Prosecco

EVER ESENCE £11.00

Served in a *flute*, contains; Aperol, Plum bitters, Lemon Juice, Topped with Prosecco

AN EXOTIC TASTE £11.50

Served in a *flute*, contains; Mango Liqueur, Mango Puree, Topped with Prosecco

Or maybe even, choose the more renowned classics such as, a **Bellini**, **French 75**, **Kir Royal**, **Mimosa** or a **Classic Champagne Cocktail**.

Creamy & Smooth - Try something more fulfilling, how about a creamy sensation to render, with.

AFTER MIDNIGHT £10.50

Served in a *coupette*, contains; Baileys, Boudier Crème de Menthe Liqueur, Boudier Crème de Cocoa White Liqueur, Milk

HAZLENUT MARTINI £10.00

Served in a *coupette*, contains; Stolichnaya Vodka, Frangelico, Vanilla Syrup, Milk



COCKTAILS

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JUST DESSERT £11.50

Served in a *coupette*, contains; Stolichnaya Salted Caramel Vodka, Boudier Cacao Dark Liqueur, Baileys, Egg White

RASPBERRY FLUSH £11.50

Served in a *coupette*, contains; White Mozart, Boudier Raspberry Liqueur, Raspberry Jam, Double Cream

Refreshingly Mellow - From all things, nice, to a bit of spice. Our refreshingly mellow selection, will offer a variety of sweet, fruity, fresh and light choices to a bittersweet assemble.

LAVENDAR DREAM £10.50

Served in a *mini coupe*, contains; Bombay Sapphire Gin, Lemon Juice, Rose Syrup, Violette Liqueur

A KIWI STORY £10.00

Served *long*, contains; Stolichnaya Vodka, Apple Juice, Kiwi Syrup, Raspberry Puree

BLUEBERRY FIELDS £11.00

Served *long* and contains; Stolichnaya Vodka, Blueberry Puree, Lemon Juice, St. Germaine Elderflower, Wild berry Jam

CURIOUS EXTRACT £10.00

Served *in a coupette* contains; Aba Pisco, Midori Liqueur, Lime Juice, Jasmine Syrup

RESECA £11.50

Served *long*, contains; Patron Silver, Boudier Triple Sec, Grapefruit Juice, Grenadine, Topped with Soda



COCKTAILS

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PUMPKIN SHERBET £10.00

Served *on the rocks* contains; Chairman's Spiced Rum, Apple Juice, Pumpkin Puree, ginger bitters

TAILFEATHER £10.50

Served *in coupette* contains; Stolichnaya Vodka, Blue Curacao Liqueur, Triple Sec, Lemon Juice

HEARTBREAKER £10.50

Served *in a coupette* contains; Bombay Sapphire Gin, Cucumber Syrup, Lychee Liqueur, Lemon Juice, Plum Bitters

AN OLIVE BRANCH £11.00

Served *in a mini coupe* contains; Bombay Sapphire Gin, Rhubarb Liqueur, Lime Juice, Agave

SAZEBRA £11.50

Served *on the rocks* contains; Jim Beam Double Oak, Apricot Brandy, Apple Juice, Angostura Bitters

SUGAR MAMA £10.00

Served *in a coupette*; Stolichnaya Vodka, Passion Fruit Puree, Apple Juice, Vanilla Syrup

RUM SPICED LATTE £11.00

Served *in a coupette*; Chairman's Rum, Espresso Shot, Vanilla Syrup, Coffee Liqueur



COCKTAILS

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PUMPKIN SHERBET £10.00

Served *on the rocks* contains; Chairman's Spiced Rum, Apple Juice, Pumpkin Puree, ginger bitters

Sour Variations - For those, who look for that extra punch, of sourness, will hopefully be satisfied with these delightful pickings.

APRICOT SOUR £10.50

Served *on the rocks*; Apricot Brandy, Orange Juice, Lemon Juice, Sugar Syrup, Egg White

PEAR AND ELDERFLOWER SOUR £10.50

Served *on the rocks*; Boudier Pear Liqueur, St. Germain Elderflower, Lime Juice, Sugar Syrup, Egg White

LIGHT LOUNGE SOUR £10.00

Served *on the rocks*; *Chairman's* Rum, Raspberry and Peach Puree, Lemon Juice, Egg White

Strong & Sharp - For Perhaps, a more modernist approach, inspired, by some classics such as the Negroni, to an Old Fashioned, cannot leave out the good reliable, Manhattan, we can offer our take from these fine select few. A rich and strong taste, with each having a different abundant. Just be aware, not for the faint hearted.

JIMMY'S WAY £11.00

Served *on the rocks*; Jim Beam Double Oak, Martini Rosso, D.O.M Benedictine, Agave, Angostura Bitters



COCKTAILS

Please feel free to ask the waitress or bartender for your favourite cocktail alternatively challenge the bartender for a new creation with your favourite ingredients.

PIMENTO'S PEAKED £11.00

Served *in a mini coupe*; Jim Beam Double Oak, Cherry Brandy Liqueur, Pimento Dram, Peach Bitters, Almond Syrup

WHITE NEGRONI £11.50

Served *on the rocks*; Kamm & Sons, Bombay Sapphire Gin, Besazar Dry, Grapefruit Bitters

ESPOSITA £11.50

Served *in a coupette*; Chairman's Rum, Pedro Ximinez Sherry, Maraschino Liqueur, Angostura Bitters

BOULEVARDIER £11.50

Served *on the rocks*; Jim Beam Double Oak, Campari, Sweet Vermouth

Mocktails - For those who are taking a break from alcohol or simply looking for something the quince their thirst try our non-alcohol cocktails. Most of our cocktails can be turned into a mocktail simply ask the waitress or bartender.

MINTY FRESH £6.00

Served *long*; Apple Juice, Fresh Mint, Sugar Syrup, Lime Juice, Topped with Soda

RASPBERRY SPIRIT £6.00

Served *long*; Raspberry Puree, Egg White, Lemon Juice, Sugar Syrup, Cranberry Juice

JASMINE & LYCHEE ICED TEA £6.00

Served *long*; Jasmine Tea Leaves, Star Anise, Fresh Lychees & Limes and Topped up with Lemonade



WHITE WINE

	Glass	Bottle
Mucho Mas, Sauvignon Blanc Central Valley, Chile A fresh and crisp wine, with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. Think of cool glacial streams and enjoy the refreshing, racy acidity on the finish.	6.2	22.5
IL Badalisc, Pinot Grigio Venezie, Italy A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.	7.0	26.0
Helter Skelter, Chardonnay California Bright and aromatic Chardonnay with clean citrus notes, layered with riper, tropical fruits. The palate is clean with a pure fruit driven expression. Mango and pineapple combine with green apple and lemon to give a fantastically fruit driven style of Californian Chardonnay which is not masked by ugly oak.	7.5	27.5
L'Ormarine Duc de Morny, Picpoul Langudoc, France Slightly perfumed, ripe melon fruit on the nose. The palate is weight and ripe but remains fresh and saline. This is the perfect example of the right grapes grown in the right terrior.		32.5

Our wines are served as 175ml measures,
125ml wines are available upon request.



ROSE WINE

	Glass	Bottle
Les Olivers Grenache Cinsault Langudoc, France	6.5	22.5
<p>Luscious strawberry ice cream on the nose with a bright, berry fruited palate and an off-dry finish.</p>		

RED WINE

	Glass	Bottle
Rame Garnacha Campo de Borja, Spain	6.5	22.5
<p>The nose is open, generous and spicy. On the palate, juicy bramble, cherry fruits and fresh redcurrants dominate. An easy drinking wine where supple tannin are balanced by good acidity and blackberry notes.</p>		
Helter Skelter, Merlot California	7.5	27.5
<p>Darkly plummy, soft and juicy, classically varietal, old vine Lodi Merlot. A nose of Vitoria plums with leafy notes. The plate is refined with crunchy fruit shining through and leads to a gently fine and grippy finish.</p>		
Chateau de Belleverne, Beaujolais, France		32.5
<p>Very fresh, delicate style. Appealing aromas of crushed strawberries and autumn leaves with a puff of lilac perfume.</p>		

Our wines are served as 175ml measures,
125ml wines are available upon request.



SPIRITS

VODKA

	25ml	50ml	Bottle
Stolichnaya	5.5	8.5	135.0
Stolichnaya Raspberry	5.8	8.8	
Stolichnaya Elit	6.5	9.5	165.0
Belvedere	6.5	9.5	
Fair Vodka	6.2	9.2	
Grey Goose	6.5	9.5	
Grey Goose L'Orange	6.5	9.5	
Konicks Tail	6.2	9.2	
Zubrowka	6.2	9.2	

GIN

	25ml	50ml	Bottle
Bombay Sapphire	5.9	8.9	155.0
Star of Bombay	6.5	9.5	
Hendricks	7.0	10.0	
Saffron	6.5	9.5	
Sipsmith	6.5	9.5	
Martin Miller	6.0	9.0	
Portobello Road	6.5	9.5	
Monkey 47	7.0	10.0	

RUM

	25ml	50ml	Bottle
Chairman's Reserve	5.5	8.5	
Chairman's Spiced	5.9	8.9	
Chairman's White	5.5	8.5	
Koko Kanu	6.0	9.0	
Kraken	6.2	9.2	
Zacapa 23	6.5	9.5	
El Dorado 12YO	6.5	9.5	
Plantation 3YO	6.2	9.2	
Plantation 5YO	6.6	9.6	

Mixers are charged at any additional £1.00. Bottle price includes a selection of mixers.



SPIRITS

SCOTCH & WHISKEY

	25ml	50ml	Bottle
Naked Grouse - Blended Scotch	5.9	8.9	155.0
Macallan Gold - Single Malt Scotch	6.0	9.0	
Macallan 12YO Fine Oak - Single Malt Scotch	7.5	10.5	
Macallan Rare Cask - Single Malt Scotch	16.0	21.5	
Jack Daniels - Tennessee Whiskey	5.5	8.5	135.0
Johnnie Walker Blue Label - Blended Scotch	17.0	22.5	
Singleton - Single Malt Scotch	6.0	9.0	
Talisker - Single Malt Scotch	6.5	9.5	
Tullamore Dew - Irish Whisky	6.0	9.0	
Red Breast - Irish Whisky	6.5	9.5	
Laphroaig - Single Malt Scotch	6.0	9.0	
Ardbeg - Single Malt Scotch	6.5	9.5	
Monkey Shoulder - Blended Malt Scotch	5.9	8.9	

JAPANESE WHISKEY

	25ml	50ml	Bottle
Hibiki Harmony	6.5	9.5	
Yamazaki	7.0	10.0	175.0

BOURBON

	25ml	50ml	Bottle
Makers Mark	6.0	9.0	
Jim Beam Double Oak	5.5	8.5	
Jim Beam Rye	5.9	8.9	

COGNAC

	25ml	50ml	Bottle
Hennessy Fine de Cognac	6.5	9.5	165.0
Hennessy XO	13.5	19.5	

Mixers are charged at any additional £1.00. Bottle price includes a selection of mixers.



TEQUILA

All Tequila's are served as a 25ml shot.

	25ml
Patron Café	5.0
Patron Silver	8.0
Patron Anejo	9.0

BOTTLED BEER & CIDER

	330ml
Mahou (ABV 5.5%)	4.7
Happy between 5pm - 7pm	3.5
Borra Moretti (ABV 4.6%)	4.7
Alhambra (ABV 6.4%)	5.1
Aspall Cider	4.7

SOFT DRINKS

	330ml
Coca Cola	3.0
Diet Coca Cola	3.0
Fever Tree Range	3.0
Frobisher's Juices	3.0
Red Bull	3.5
Red Bull Sugar Free	3.5
Voss Still Water	3.0
Voss Sparkling Water	3.0



CANAPE SELECTION

CANAPÉ OPTIONS

Choice of 6 canapés for £11.50 per person.

Choose up to 3 different canapés.

MEAT & FISH SELECTION

Yakitori chicken Skewer, toasted sesame
Ham hock terrine, pistachio, orange (gf) (n)
Carpaccio beef, mustard cream, chilli, parmesan shortbread
Salmon on brown, parsley, lemon
Thai spiced prawns (gf)

VEGETARIAN SELECTION

Thyme beetroot, goats cheese, parmesan shortbread
White truffle risotto (gf)
Herb rolled goats cheese, fennel, pickled cucumber (gf)

SWEET

Freshly baked scones, vanilla and raspberry
Chocolate and pecan brownies, strawberry, vanilla (n)
Salted caramel brownie, raspberry pate de fruits, pomegranate

VEGAN

Asparagus, lemon, cracked pepper
Aubergine, courgette, artichoke, black garlic (gf)
Pickled cauliflower, curried hummus, pomegranate, baby gem (gf)
Roast vegetable, fresh thyme skewer

Minimum order of 15 people, canapés need to be ordered 3 days prior to the event date.

Service Charge is not included.