

Signature Cocktail

SOUTH PLACE GIMLET 15.50

Tanqueray Gin Infused Citrus, St Germain, Yellow Chartreuse, Lime Oil



FANCY DRESS 19.00

Piper Heidsieck Brut Champagne, Vanilla Galliano, Passion fruit



GOLDEN NEGRONI 16.00

Malfy Rosa Gin, Lillet Blanc, Luxardo Bianco, Aromatic Bitter, Gold Leaf



SOLE D'ORO 15.50

Flor De Caña 12yo, Orange Liqueur, Benedictine, Saffron & Coconut oil washed



ROSALIND 17.00

Don Julio Blanco, Lillet Rose, Aperol Infused Butterfly Pea Flower



MEDITERRANEAN KISS 15.50

Ciroc Red Berry, Maraschino Liqueur, Pineapple Soda



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Classic Cocktail

Mirabeau Spritz 15.50

Mirabeau Rose, Soda, Orange zest

Negroni 15.50

Tanqueray Gin, Campari, Antica Formula

Sauvelle Martini 17.00

Sauvelle Vodka, Dry Vermouth, Lemon Zest

SirDavis Sour 24.00

Sir Davis Rye, Lemon Citrus, Bitter Foamer

Aperol Spritz 14.50

Aperol, Prosecco, Soda, Orange

Renais Martini 15.50

Renais Gin, Dry Vermouth, Lemon Zest

Royal Mojito 20.00

Brugal 1888, Lime Citrus, Mint, Soda

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BRITISH WINE SELECTION

CHAMPAGNE & SPARKLING

Bottle

Sharpham Figgie Daniel Col Fondo, <i>Devon</i>	65
Nyetimber, Classic Cuvée, NV, <i>Sussex</i>	95
Hundred Hills Hillside No 3, <i>Oxfordshire</i>	105
Roebuck Estate Blanc de Noirs, <i>Sussex</i>	105
Louis Pommery Brut, NV <i>Hampshire</i>	110

ROSE CHAMPAGNE & SPARKLING

Gusborne Rose 2019, <i>Kent</i>	100
Nyetimber, Cuvée Rosé, NV <i>Sussex</i>	108

WHITE WINE

Bacchus Chardonnay, Henners, Uk Surrey 2023	65
Bacchus & Ortega, Natalia Harris, Uk, Kent 2023	95
Pinot Gris, Artelium, Uk, East Sussex 2023	100

RED WINE

Pinot Noir, Davenport, Uk, Sussex 2023	85
Pinot Noir, Danbury Ridge, Uk Essex 2022	145

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CHAMPAGNE & SPARKLING	Glass 125ml	Bottle
Sharpham Figgie Daniel Col Fondo, <i>Devon</i>		65
Nyetimber, Classic Cuvée, NV, <i>Sussex</i>	16	95
Hundred Hills Hillside No 3, <i>Oxfordshire</i>		105
Roebuck Estate Blanc de Noirs, <i>Sussex</i>		105
Piper Heidsieck Brut, NV, <i>Champagne</i>	18.5	110
Louis Pommery Brut, NV <i>Hampshire</i>	20	110
Laurent- Perrier, La Cuvée, NV <i>France</i>		125
Piper Heidsieck BdB NV <i>Champagne</i>		142
Louis Roederer <i>Cristal Brut 2015</i>		430
Krug Grande Cuvée Brut, 172nd Edition. NV		440
Wild Idol 0.0%		65

ROSE CHAMPAGNE & SPARKLING

Gusborne Rose 2019, <i>Kent</i>		100
Nyetimber, Cuvée Rosé, NV <i>Sussex</i>		108
Piper Heidsieck , Rosé Brut, NV <i>Champagne</i>	21	125
Laurent- Perrier Rosé, <i>France</i>		145

ROSÉ	Glass 175ml	Bottle
Ballerine Rose, France 2023	9	39
Mirabeau, Azure Rosé, Provence France	15	65

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WHITE BY THE GLASS	Glass 175ml	Bottle
Pinot Grigio, Ancora, Italy Vento 2024	9	39
Chardonnay, Last Stand, Australia 2024	10	44
Riesling Dry Bischöfliche, Mosel, Germany 2023	10.5	46
Sauvignon Blanc <i>Aquamarine</i> , Nelson, New Zealand 2023	11.5	49
Albarino, Torroxal, Rias Baixas, Spain 2024	14	58
Chablis, Domaine De La Motte, Burgundy, France 2023	15.5	65
Bacchus Chardonnay, Hennes, Uk Surrey 2023	15.5	65
 RED BY THE GLASS	 Glass 175ml	 Bottle
Merlot, D&D Cuvée 11, Provence, France 2024	9	39
Cabernet Sauvignon Merlot, Silver Myn Argentum, South Africa 2022	10	43
La Ruchette Doree, Côtes du Rhône, France 2023	11	45
Malbec Deande, Mendoza, Argentina 2023	11.5	48
Ribera del Duero Crianza Rippa, Spain 2022	12	52
Valpolicella Sam Pietro Montresor, Veneto, Italy 2023	15	60
Pinot Noir, Davenport, Uk, Sussex 2023	20	85

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WHITE BY THE BOTTLE

Bottle

Furmint Dry Kardos, Hungary 2022	52
Chardonnay, Central Coast, ‘Shadow Point’, California, USA 2021	55
Riesling <i>Vieilles Vignes</i> , Cave de Turckheim, Alsace, France 2020	58
Pouilly Fume <i>L’Ammonite</i> , Loire, France 2023	75
Bacchus & Ortega, Natalia Harris, Uk, Kent 2023	95
Pinot Gris, Artelium, Uk, East Sussex 2023	100
Condrieu ‘‘Les Grandes Chaillées’ Domaine du Monteillet, France 2023	115
Piquant Wednesday’s Domaine 0.0%	40

RED BY THE BOTTLE

Bottle

Grenache The Songlines, Smalltown Vineyards Barossa Valley, Australia 2019	54
Pinot Noir, Fichet, Burgundy, France, 2023	65
Shiraz, ‘The Crossing`, Lone Palm, Australia, Barossa Valley 2021	66
Haut-Médoc, Les Calèches de Lanessan, Bordeaux, France 2016	75
Clos De la Cure, France, Bordeaux 2021	80
Priorat Merum Priorati Ardiles, Priorat, Spain 2021	82
Chianti Classico Gran Selezione Il Grigio, Tuscany, Italy 2020	90
Amarone la Colombaia, Montesor, Veneto, Italy 2019	115
Pinot Noir, Danbury Ridge, Uk Essex 2022	145
Sanguine Wednesday’s Domaine 0.0%	40

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BOTTLED BEER & CIDER

Peroni Nastro Azzurro Italy, 330ml 4.7%	7
Noam Bavaria Berlin Lager Germany, 340ml 5.2%	8.5
Guinness, Original Stout RoI, 500ml 4.2%	9
Peroni Nastro Azzurro Italy, 330ml, 0% 73Kcal	7
Aspall Draught Cider Suffolk, UK 330ml 5.5%	7.5

DRAFT BEER

Peroni Nastro Azzurro Italy, 380ml 5%	7.25
Peroni Nastro Azzurro Italy, Pint 5%	8.95

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GIN - 50ml

Tanqueray	11
Malfy Rosa	11
Malfy `Arancia	11
Palma	12
Mirabeau Rosé	12
Sipsmith	13
Gin Mare	14
Hendricks	14
Tanqueray Ten	14
Renaïs	14.5
London No. 3	15
Monkey 47	17

VODKA - 50ml

Ketel One	11
Absolut Flavours	12
Tito's Vodka	12
Cîroc	13
Sauvella Vodka	13
Chase	13
Grey Goose Essence	13.5
Belvedere	14
Stolichnaya Elit	14
Belvedere 10	42

LIQUEURS - 50ml

Baileys	9
Chambord	9
Frangelico	9
Benedictine	9
St Germain	9
Molinari Sambuca	9
Cointreau	9
Belle De Brillet Pear Liqueur	9
Adriatico Amaretto	10
Adriatico Amaretto Bianco	10

Rum - 50ml

Havana Club 3	11
Havana Club Cuban Spiced	11
Koko Kanu	11
Damoiseau	12
Goslings Black Seal	12
Cachaca Leblon	12
Flor de Caña 12 Yrs Old	13
Havana Club 7	13
Diplomático Reserva Exclusiva	14
Brugal 1888	16
Santa Teresa 1796	17
Havana Selección de Maestros	18
Zacapa 23 Solera	18
Zacapa XO	30
Flor de Caña 25 Yrs old	36
Mount Gay 1703	38

TEQUILA - 50ml

El Jimador Blanco	11
El Jimador Reposado	11
Cazcabel Coffee	12
Kah Blanco	14
Teremana Blanco	13.5
Casamigos Blanco	18
Don Julio Reposado	18
Don Julio Blanco	18.5
Don Julio Añejo	19.5
Jose Cuervo Reserva	35
Don Julio 1942	42

MEZCAL - 50ml

Lost Explorers	17
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All mixers 1.50 when served with a spirit

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WHISKY - 50 ml

Scotch Blended

Johnnie Walker Black	11
Johnnie Walker Gold	14.5
Johnnie Walker Blue	45

Lowlands

Glenkinchie 12	13
Auchentoshan 21	32
Rosebank 21 – Bottled 2011	100

Islay

Bowmore 12	13
Caol Ila	13
Laphroaig 10	13
Bruichladdich, Port Charlotte	14
Ardbeg 10	18
Lagavulin 16	26
Port Askaig 19	35

Highland

Fettercairn 12	13
Glenmorangie Original	13
Singleton 12yr	14
Dalwhinnie 15	15
Dalmore 12	16
Glenmorangie Quinta Ruban	17.5
Glenmorangie Nectar D'Or	18
Macallan 12	21
Macallan 12yr Old Sherry Oak	24
Oban 14	25
Glenlivet 18	25
Glenmorangie 18	26
Macallan 15	40
Dalmore King Alexander III	50
Brora 30	350

Speyside

Glenfiddich 12	13
Copper Dog	14

Island

Jura 10	12
Talisker 10	12

North America

Makers Mark	12
Woodford Reserve Bourbon	12
Woodford Reserve Rye	12
Jack Daniel's No.7	12
Jack Daniel's Gentleman Jack	14
Sazerac Rye	14
Jack Daniel's Single Barrel	16
Maker's Mark Private Selection	18
Sir Davis Rye	24

Ireland

Jameson	11
Roe & Co	14

Japan

Suntory Toki	14
Nikka from the Barrel	17
Suntory Yamazaki 12	30
Suntory Hakushu 12	35

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APERITIF - 50ml

Aperol	9
Campari	9
Amaro Montenegro	9
Limocello Luxardo	9
Pimms	9

EAUX DE VIE - 50ml

Pisco ABA	10.5
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COGNAC

Courvoisier VSOP	15
Courvoisier XO	27

ARMAGNAC - 50ml

Bas-Armagnac, Baron de Sigognac	14
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CALVADOS - 50ml

Pere Magloire V.S.O.P.	12
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SWEET WINE & PORT

Glass 75ml

Graham's 10yo	12
Jurançon, 2021	13.5

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COFFEE

Double Espresso	65kcal	6
Americano	197kcal	6
Cappuccino	197kcal	6
Latte	197kcal	6
Flat White	197kcal	6
Hot Chocolate	295kcal	6

TEA

English Breakfast	33kcal	6
Earl Grey	33kcal	6
Green Tea	0kcal	6
Decaffeinated	0kcal	6
Fresh Mint	0kcal	6
Lemon & Ginger	0kcal	6

JUICES

	<i>kcal per 350mL</i>	
Freshly Squeezed Orange	315kcal	6
Freshly Squeezed Grapefruit	341kcal	6
Apple	150kcal	6
Pineapple	168kcal	6
Cranberry	136kcal	6

FEVER-TREE

Lemonade	50kcal	4
Slim Light Tonic	30kcal	4
Elderflower Tonic	38kcal	4
Mediterranean Tonic	30kcal	4
Ginger Ale	48kcal	4
Ginger Beer	80kcal	4
Soda water	0kcal	4
Tonic water	40kcal	4

OTHER

Coca Cola	86.kcal	4
Diet Coke	2.kcal	4
Zero Cola	0kcal	4

WATER

Decantae Still, 750ml	4.75
Decantae Sparkling, 750ml	4.75

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