

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, Italicus, Luxardo Bianco, Aromatic Bitter, Gold Leaf



SOLE D'ORO 15.50

Woodford Bourbon, Orange Liqueur, Benedictine, Saffron & Coconut oil washed



ROSALIND 17.00

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



MEDITERRANEAN KISS 15.50

Ciroc Red Berry, Maraschino Liqueur, Pineapple, Soda



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CHAMPAGNE & SPARKLING

Glass 125ml

Bottle

Nyetimber, Classic Cuvée, NV <i>Sussex, England</i>	15	90
Piper Heidsieck Brut, NV <i>Champagne, France</i>	18	105
Piper Heidsieck , Rosé Brut, NV <i>Champagne, France</i>	20	120
Dolci <i>Prosecco, Italy</i>		60
Piper Heidsieck Blanc de Blancs NV <i>Champagne, France</i>		142
Nyetimber, Classic Cuvée Rosé, NV <i>Sussex, England</i>		108
Laurent- Perrier, La Cuvée, NV <i>Tours Sur Marne, France</i>		118
Laurent- Perrier Rosé, NV <i>Tours Sur Marne, France</i>		145
Krug Grande Cuve Brut, 170th Edition. NV		440
Louis Roederer <i>Cristal Brut 2015</i>		430

ROSÉ

Glass 175ml

Bottle

Ballerine Rose, France 2023	9	39
Mirabeau, Azure Rosé, Cote De Provence France	14	60
Guado Al Tasso Scalabrone, Tuscany Italy		70

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WHITE BY THE GLASS	Glass 175ml	Bottle
Chenin Blanc, Kleine Orangerie, Western Cape, South Africa	9	39
Rioja Blanco, Ontañón, Rioja, Spain 2023	10	42
Chardonnay, Star Crossed, Australia 2023	10	44
Sauvignon Blanc Sileni, Marlborough, New Zealand 2023	10.5	46
Riesling Dry Bischöfliche DOM Mosel, Germany 2022	10.5	46
Chardonnay, De La Motte, Chablis Burgundy, France 2022	15	60
RED BY THE GLASS	Glass 175ml	Bottle
Merlot, D&D Cuvée 11, France	9	39
Cabernet Sauvignon, California, USA 2022	10	43
Côtes du Rhône Villages, Rhône Valley, France	10.5	44
Cabernet Franc Malbec Coterie, South Africa	11	46
Ribera del Duero Crianza Rippa, Spain	12	52
Valpolicella Prà Morandina, Italy 2022	15	60

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WHITE BY THE BOTTLE

Bottle

Côtes du Rhône Villages, La Décelle, Rhône Valley France 2022	50
Furmint Dry Kardos, Hungary 2022	50
Chardonnay, Central Coast, 'Shadow Point', California, USA 2021	50
Soave 'Otto' Prà, Veneto, Italy, 2023	56
Riesling Vieilles Vignes, Cave de Turckheim, Alsace, France 2020	58
Pouilly Fume 'Pierre a Fusil', Loire Valley, France 2022	75
Pouilly-Fuissé Grande Réserve, Burgundy, France 2023	80
Condrieu "Les Grandes Chaillées" Domaine du Monteillet, France	115
Piquant Wednesday's Domaine 0.0%	40

RED BY THE BOTTLE

Bottle

Grenache The Songlines, Smalltown Vineyards Barossa Valley, Australia	54
Pinot Noir, Fichet, Burgundy, France, 2023	62
Merlot Circumstance, Stellenbosch, South Africa 2019	65
Priorat Merum Priorati Ardiles, Priorat, Spain 2021	75
Haut-Médoc, Les Calèches de Lanessan, Bordeaux, France	75
Malbec, Monteagrello Bressia, Mendoza Argentina, 2021	75
Chianti Classico Gran Selezione Il Grigio, Toscan, Italy 2020	90
Amarone della Valpolicella, Giacomo Montesor, Veneto, Italy	115
Sanguine Wednesday's Domaine 0.0%	40

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BOTTLED BEER & CIDER

Peroni Nastro Azzurro Italy, 330ml 4.7%	7
Session IPA GF, Unfiltered Uk, 330ml 4.5%	8
Noam Bavaria Berlin Lager Germany, 340ml 5.2%	8.5
21 Pale Ale Citra, Unfiltered Uk, 330ml 5.2%	7
Peroni Nastro Azzurro Italy, 330ml, 0% 73Kcal	7
Citra Centennial Pale Ale UK, 330ml, 0.5% 59Kcal	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%	7.95

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GIN - 50ml

Tanqueray	11
Malfy Gin Rosa	11
Palma	12
Mirabeau Rosé Dry Gin	12
Sipsmith Dry Gin	13
Gin Mare	14
Hendricks	14
The Botanist	14
Roku Japanese Gin	14
Tanqueray Ten	14
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

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
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

We serve 50ml by default, 25ml is available upon request

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

Remy Martin 1738	15
Remy Martin XO	40
Courvoisier XO	27
Courvoisier VSOP	15

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	5
Americano	197kcal	5
Cappuccino	197kcal	5
Latte	197kcal	5
Flat White	197kcal	5
Hot Chocolate	295kcal	5

TEA – Lalani & Co

English Breakfast	33kcal	5
Earl Grey	33kcal	5
Green Tea	0kcal	5
Matcha Tea	132kcal	5.5
Fresh Mint	0kcal	5
Fresh Lemon & Ginger	0kcal	5
Decaffeinated	0kcal	5

JUICES

	<i>kcal per 350mL</i>	
Freshly Squeezed Orange	315kcal	6
Freshly Squeezed Grapefruit	341kcal	6
Apple	150kcal	5
Pineapple	168kcal	5
Cranberry	136kcal	5

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