

# 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<br><i>Sussex, England</i>           | 16          | 95     |
| Piper Heidsieck Brut, NV<br><i>Champagne, France</i>             | 18.5        | 110    |
| Piper Heidsieck , Rosé Brut, NV<br><i>Champagne, France</i>      | 21          | 125    |
| Dolci<br><i>Prosecco, Italy</i>                                  |             | 60     |
| Piper Heidsieck Blanc de Blancs NV<br><i>Champagne, France</i>   |             | 142    |
| Nyetimber, Classic Cuvée Rosé, NV<br><i>Sussex, England</i>      |             | 108    |
| Laurent- Perrier, La Cuvée, NV<br><i>Tours Sur Marne, France</i> |             | 125    |
| Laurent- Perrier Rosé, NV<br><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<br>France | 15          | 65     |
| Guado Al Tasso Scalabrone, Tuscany<br>Italy      |             | 75     |

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| <b>WHITE BY THE GLASS</b>                                       | <b>Glass 175ml</b> | <b>Bottle</b> |
|---|--------------------|---------------|
| Chenin Blanc, Kleine Orangerie, Western Cape South Africa 2023  | 9                  | 39            |
| Rioja Blanco, Ontañón, Rioja, Spain 2023                        | 10                 | 42            |
| Chardonnay, Star Crossed, Australia 2023                        | 10                 | 44            |
| Riesling Dry Bischöfliche, Mosel, Germany 2022                  | 10.5               | 46            |
| Sauvignon Blanc <i>Aquamarine</i> , Nelson, New Zealand 2023    | 11.5               | 49            |
| Chardonnay, Chablis, Domaine De La Motte, Burgundy, France 2022 | 15.5               | 65            |

| <b>RED BY THE GLASS</b>   | <b>Glass 175ml</b> | <b>Bottle</b> |
|---|--------------------|---------------|
| Merlot, D&D Cuvée 11, Provence, France  | 9                  | 39            |
| Cabernet Sauvignon Merlot, Silver Myn Argentum, South Africa 2022                         | 10                 | 43            |
| Domaine Boutinot, <i>Les Coteaux</i> , Côtes du Rhône Villages, Rhône Valley, France 2022 | 11                 | 45            |
| Cabernet Franc Malbec Coterie, Stellenbosch, South Africa 2022                            | 11.5               | 48            |
| Ribera del Duero Crianza Rippa, Spain 2022  | 12                 | 52            |
| Valpolicella Prà Morandina, Veneto, 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   | 52  |
| Chardonnay, Central Coast, 'Shadow Point', California, USA 2021                | 55  |
| Riesling <i>Vieilles Vignes</i> , Cave de Turckheim, Alsace, France 2020       | 58  |
| Soave 'Otto' Prà, Veneto, Italy, 2023  | 59  |
| Pouilly Fume 'Pierre a Fusil', Loire Valley, France 2022                       | 75  |
| Pouilly-Fuissé <i>Grande Réserve</i> , Burgundy, France 2023                   | 85  |
| Condrieu '' <i>Les Grandes Chaillées</i> '' 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  |
| Malbec, Monteagrello Bressia, Mendoza, Argentina, 2021                     | 70  |
| 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 della Valpolicella, Giacomo Montesor, Veneto, Italy                | 115 |
| Sanguine Wednesday's Domaine 0.0%  | 40  |

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## **BOTTLED BEER & CIDER**

|  |     |
|--|-----|
| <b>Peroni Nastro Azzurro</b><br>Italy, 330ml 4.7%          | 7   |
| <b>Session IPA GF, Unfiltered</b><br>Uk, 330ml 4.5%        | 8   |
| <b>Noam Bavaria Berlin Lager</b><br>Germany, 340ml 5.2%    | 8.5 |
| <b>21 Pale Ale Citra, Unfiltered</b><br>Uk, 330ml 5.2%     | 7   |
| <br>   |     |
| <b>Peroni Nastro Azzurro</b><br>Italy, 330ml, 0% 73Kcal    | 7   |
| <b>Citra Centennial Pale Ale</b><br>UK, 330ml, 0.5% 59Kcal | 7   |
| <br>   |     |
| <b>Aspall Draught Cider</b><br>Suffolk, UK 330ml 5.5%      | 7.5 |

## **DRAFT BEER**

|   |      |
|---|------|
| <b>Peroni Nastro Azzurro</b><br>Italy, 380ml 5% | 7.25 |
| <b>Peroni Nastro Azzurro</b><br>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 |
| 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 |
|----------------|----|

**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 |
|-----------|------|

## **COGNAC**

|                  |    |
|------------------|----|
| Courvoisier VSOP | 15 |
| Courvoisier XO   | 27 |

## **ARMAGNAC - 50ml**

|                                 |    |
|---------------------------------|----|
| Bas-Armagnac, Baron de Sigognac | 14 |
|---------------------------------|----|

## **CALVADOS - 50ml**

|                        |    |
|------------------------|----|
| Pere Magloire V.S.O.P. | 12 |
|------------------------|----|

## **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 |

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# Classic Cocktail

## Expresso Martini 14.50

*Ketel One, Kahlua, Fresh Coffee*

## Negroni 15.50

*Tanqueray Gin, Campari, Antica Formula*

## Daiquiri 14.50

*Havana 3 yo, Fresh Lime, Sugar syrup*

## Dalmore Sour 19.00

*Dalmore 12, Lemon Citrus, Bitter Foamer*

## Aperol Spritz 14.50

*Aperol, Prosecco, Soda, Orange*

## Old Fashioned 15.50

*Makers Mark, Angostura Bitter, Sugar*

## Amaretto Sour 14.50

*Adriatico Amaretto, Lemon Citrus, Bitters Foamer*

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