

# 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**

*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>	16	95
Piper Heidsieck Brut, NV <i>Champagne, France</i>	18.5	110
Piper Heidsieck , Rosé Brut, NV <i>Champagne, France</i>	21	125
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>		125
Laurent- Perrier Rosé, NV <i>Tours Sur Marne, France</i>		145
Krug Grande Cuve Brut, 170th Edition. NV		440
Louis Roederer Cristal Brut 2015		430

ROSÉ

	Glass 175ml	Bottle
Ballerine Rose, France 2023	9	39
Mirabeau, Azure Rosé, Cote De Provence France	15	65
Guado Al Tasso Scalabrone, Tuscany Italy		75

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<b>WHITE BY THE GLASS</b>	<b>Glass 175ml</b>	<b>Bottle</b>
Chenin Blanc, Kleine Oranjerie South Aftica 2024	9	39
Rioja Blanco, Ontañón, Rioja, Spain 2023	10	42
Chardonnay, Star Crossed, Australia 2023	10	44
Riesling Dry Bischöfliche, Mosel, Germany 2023	10.5	46
Sauvignon Blanc <i>Aquamarine</i> , Nelson, New Zealand 2023	11.5	49
Chablis, Domaine De La Motte, Burgundy, France 2023	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
Furmint Dry Kardos, Hungary 2022	52
Chardonnay, Central Coast, <i>'Shadow Point'</i> , California, USA 2021	55
Riesling <i>Vieilles Vignes</i> , Cave de Turckheim, Alsace, France 2020	58
Pouilly Fume <i>'Pierre a Fusil'</i> , 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
Rioja, Crz, Ontanon Mediel, Spain 2020	44
Grenache The Songlines, Smalltown Vineyards Barossa Valley, Australia 2019	54
Pinot Noir, Fichet, Burgundy, France, 2023	65
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 Montresor, Veneto, Italy	115
Sanguine Wednesday's Domaine <b>0.0%</b>	40

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## BOTTLED BEER & CIDER

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

## DRAFT BEER

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

**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

**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

**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

**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

**MEZCAL - 50ml**

Lost Explorers	17
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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	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
Decaffeinated	0kcal	5
Fresh Mint	0kcal	5
Fresh Lemon & Ginger	0kcal	5

## JUICES

	kcal per 350mL	
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*

## **Royal Mojito 20.00**

*Brugal 1888, Lime Citrus, Mint, Soda*

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