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SOUTH PLACE

Signature Cocktails

For Love £16

Grey Goose, Crème de Violet, Lemon juice, Lavender, Fomare bitter

Royal Gardenia £17

Tanqueray 10, Yuzu liqueur, Cucumber Water, Lime, Basil Syrup

Peach & Spice £15

Havana 7yo, Peach Liqueur, Ginger Beer, Lime & Mint

Golden Cleopatra £17

Casamigos, Chamomile & Bergamot Cordial, St Germain, Gold Leaf

Take A Chance On Me £17

Malfy Rosa, Aperol, Montenegro, Mandarin Bergamot soda, Sparkling wine

L'e Fumoir £17

Coconut oil-washed Woodford Reserve, Cointreau Orange, Benedictine

The Socialise £15

Remy Martin VSOP, Apricot liqueur, Apple juice, Spice Cinnamon

(Served warm)

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Signature Mocktails £ 11.00

Herbal & Bitter

Everleaf Forest, Crodino, Orange

Light & Zesty

Caleno Light, Elderflower Cordial, Soda

Dark & Spice

Caleno Dark, Ginger Beer, Lime

0% Spirits £ 9.00

Everleaf Forest *20kcal*

Bittersweet & Orange Blossom

Everleaf Mountain *20kcal*

Aromatic & Rose Petals

Everleaf Marine *20kcal*

Citrus & Botanicals

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CHAMPAGNE & SPARKLING

	Glass 125ml	Bottle
Nyetimber, Classic Cuvée, NV <i>Sussex, England</i>	15	90
Lanson, Pere et Fils Brut, NV <i>Champagne, France</i>	16.5	96
Lanson, Le Rosé Brut, NV <i>Champagne, France</i>	20	120
Dolci Prosecco <i>Italy</i>		60
Lanson, Le Blanc de Blancs Brut, NV <i>Champagne, France</i>		142
Nyetimber, Classic Cuvée Rosé, NV <i>Sussex, England</i>		108
Nyetimber, Blanc De Blancs, 2014 <i>Sussex, England</i>		112
Laurent- Perrier, La Cuvée, NV <i>Tours Sur Marne, France</i>		118
Laurent- Perrier Rosé, NV <i>Tours Sur Marne, France</i>		145

ROSÉ

	Glass 175ml	Bottle
Mirabeau, Azure Rosé <i>Côtes De Provence, France</i>	14	48
Mirabeau, Etoile Rosé <i>Côtes De Provence, France</i>	16	59

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WHITE

	Glass 175ml	Bottle
Colombard, Premier Ballerine, France 2022	8.5	35
Albariño, Valminor Spain, Rias Baixas 2022	13	52
Pinot Grigio, Vernacoli, Italy 2022	9	40
Sauvignon Blanc Sileni, New Zealand 2022	9.5	42
Chardonnay, Star Crossed, Australia 2021	9	40
Chardonnay, De La Motte, Chablis, France 2022	15	58
Sauvignon Blanc, Loire Valley, France 2021		56
Picpoul, De Pinet Duc De Morny, France 2022		43

RED

	Glass 175ml	Bottle
Grenache, Premier Ballerine, France 2022	8.5	35
Tempranillo, Rioja Crianza, Spain 2020	9.5	42
Malbec, Deande, Argentina 2021	11.5	48
Pinot Noir, Genetie, Burgundy, France 2020	15	60
Merlot, D&D Cuvée 11, France 2022	8.5	38
Merlot, Clos De La Cure, Bordeaux, France 2019	18	76
Grenache, Côtes du Rhône, France 2020		41
Malbec, Monteagrello Bressia, Argentina, 2020		64
Brunello, Campogiovanni, Toscana, Italy 2017		134
Shiraz, Lone Palm, Australia 2021		55

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BOTTLED BEER & CIDER

Peroni Nastro Azzurro Italy 330ml 4.7%	7.00
Pilsner Urquell London 330ml 4.6%	7.00
Noam Bavaria Berlin Lager Germany 340ml 5.2%	8.50
Meantime Brewing IPA London IPA 330ml 4.7%	7.00
Peroni Gluten Free Italy 330 4.7%	7.00
Peroni Nastro Azzurro 0.0% Italy, 330ml, 0%	7.00
Big drop Paradiso Citra IPA 0.5% UK, 330ml, 0.5%	7.00
Aspall Draught Cider Suffolk, UK 330ml 5.5%	7.50

DRAFT BEER

Peroni Nastro Azzurro Italy 380ml 5%	7.25
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GIN – 50 ml

Cambridge Japanese Gin	14.5
Cambridge Truffle Gin	18
Gin Mare	14
Hendricks	14
Hendricks Grand Cabaret	14
Ki No Bi	14
Malfy Gin Rosa	11
Mirabeau Rosé Dry Gin	12
Monkey 47	17
The Botanist	14
London No. 3	15
Cambridge Gin	12
Roku Japanese Gin	14
Sipsmith Dry Gin	13
Sipsmith Lemon Drizzer	12.5
Tanqueray	11
Tanqueray Ten	14
Tarquin's Rhubarb	13
Tarquin's Raspberry	12

VODKA - 50 ml

Absolut Flavours	12
Cîroc	13
Grey Goose	14
Grey Goose Essence	13.5
Haku Vodka	14
Ketel One	11
Ketel One Flavours	11
Stolichnaya Elit	14
Sauvella Vodka	13

MEZCAL - 50 ml

Lost Explorers	17
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Rum – 50ml

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

TEQUILA - 50 ml

Casamigos Blanco	18
Cazcabel Coffee	12
El Jimador Blanco	11
El Jimador Reposado	11
Don Julio 1942	35
Don Julio Añejo	19.5
Don Julio Blanco	18.5
Don Julio Reposado	18
Jose Cuervo Reserva De La Familia	35
Kah Blanco	14

LIQUEURS - 50 ml

Baileys	9
Chambord	9
Frangelico	9
Benedictine	9
St Germain	9
Adriatico Amaretto	10
Limoncello Luxardo	9
Molinari Sambuca	9
Cointreau L'Unique	9
Belle De Brillat Pear Liqueur	9
Adriatico Amaretto Bianco	10

All mixers 1.50 when served with a spirit

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WHISKY - 50 ml

Scotch Blended

Johnnie Walker Black	11
Johnnie Walker Blue	40
Johnnie Walker Platinum	20
Johnnie Walker Gold	14.5

Lowlands

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

Islay

Ardbeg 10	18
Bowmore 12	13
Bruichladdich, Port Charlotte	14
Caol Ila	13
Lagavulin 16	26
Laphroaig 10	13
Port Askaig 19	30

Highland

Dalmore 12	13
Dalmore King Alexander III	50
Dalwhinnie 15	15
Fettercairn 12	13
Oban 14	20
Glenlivet 18	25
Macallan 15	40
Glenmorangie 18	25
Brora 30	350
Glenmorangie Nectar D'Or 15	18
Glenmorangie Original	13
Glenmorangie Quinta Ruban	17.5
Macallan 12	21

Speyside

Copper Dog	14
Glenfiddich 12	13

Island

Jura 10	12
Talisker 10	12

North America

Bulleit Bourbon 10	18
Makers Mark	12
Rittenhouse 100 Proof Rye	12
Woodford Reserve Bourbon	12
Maker's Mark Private Selection	18
Jack Daniel's Gentleman Jack	14
Woodford Reserve Rye	12
Jack Daniel's No.7	12
Jack Daniel's Single Barrel	16
Sazerac Rye	14

Ireland

Jameson	11
Roe & Co	14

Japan

Nikka from the Barrel	17
Suntory Hakushu 12	25
Suntory Yamazaki 12	25
Suntory Toki	14

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APERITIF - 50 ml

Aperol	9
Campari	9
Amaro Montenegro	9
Italicus Rosolio di Bergamotto	9
Pimms	9

EAUX DE VIE - 50ml

Pisco ABA	10.5
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Cognac

Remy Martin 1738	15
Remy Martin VSOP	13
Remy Martin XO	40
Louis XIII	350

Armagnac

Bas-Armagnac, Baron de Sigognac	12
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Calvados

Pere Magloire V.S.O.P.	12
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Sweet Wine & Port 75ml

Graham's	10yo	12
Jurançon	2017	12

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COFFEE

Espresso	158kcal	3.5
Double Espresso	379kcal	4.5
Americano	85kcal	4.5
Cappuccino	125kcal	4.5
Latte	52kcal	4.5
Flat White	26kcal	4.5
Hot Chocolate	151kcal	4.5

TEA

English Breakfast	33kcal	5
Earl Grey	33kcal	5
Spicy Indian Chai	33kcal	5
Yunnan Green	0kcal	5
Moroccan Mint	0kcal	5
Lemon & Ginger	0kcal	5
Decaffeinated	0kcal	5

JUICES

Orange	123kcal	5
Apple	125kcal	5
Pineapple	125kcal	5
Cranberry	158kcal	5
Grapefruit	114kcal	5
Tomato	75kcal	5

FEVER-TREE

Tonic water	60kcal	4
Lemonade	70kcal	4
Slim Light Tonic	30kcal	4
Elderflower Tonic	68kcal	4
Mediterranean Tonic	72kcal	4
Ginger Ale	66kcal	4
Ginger Beer	74kcal	4
Soda water	0kcal	4

OTHER

Coca Cola	138.6kcal	4
Diet Coke	1.32kcal	4

WATER

Decantae Still	750ml	4.75
Decantae Sparkling	750ml	4.75

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