
Bar Snacks, Tapas and Mezze **5.30 - 10pm Monday to Friday**

Crab straws or Cheese straws	3.75
Roasted nuts	3.75
Marinated olives	3.75
Roasted Peas	3.75
Wasabi coated peanuts	3.75
Large bowl of chips and mayonnaise	4.75
Smoked salmon, horseradish cream and blinis	6.50
Houmous, olives and tapenade with grilled pitta bread	6.50
Country style terrine, red onion compote	6.00
French salami	6.50
Fish cakes and dill crème fraîche	6.50
Mini lamb kofta with pitta bread	6.50
Meat balls in tomato sauce with sour cream	6.50
Cajun grilled free range chicken thigh and drum	6.50
Chorizo and spinach tortilla with salsa verde	6.50
Prawns in garlic butter	8.25
Mini beef burger baguette	6.50
Deep fried calamari and tartare sauce	7.00
Lemon tart	7.00
Crème brûlée, madeleine	6.75
Selection of cheeses, homemade bread	11.00

Oysters

	1	6	9	12
Loch Fyne Rock	1.60	9.00	13.50	17.00
Colchester Wild English	1.95	11.25	16.50	22.00
Irish Carlingford Lough	2.15	12.25	18.00	23.75

Caviars 50gr served with blinis and crème fraîche

Imperial Al Baeri	118.00
White Sturgeon	125.00

Coffees & Teas

A selection of coffees	2.50 - 3.00
A selection of teas	2.75
A selection of liquor coffees	7.00

Soft Drinks

Belu Still and Sparkling water	3.85
Coca Cola and Diet Coca Cola	2.50
Bitter Lemon	2.00
Canada Dry	2.00
Lemonade	2.50
Tonic and Slimline Tonic	2.00
Ginger Beer	2.00
Soda Water	2.00
Cranberry juice	2.50
Pineapple juice	2.50
Pomegranate juice	2.50
Fresh Apple juice	3.95
Fresh Grapefruit juice	3.95
Fresh Tomato juice	3.95
Freshly squeezed Orange juice	3.95

Tobacco & Havana Cigars

Marlboro Light	7.25
Silk Cut King Size	7.25
Montecristo Joyitas	8.25
Montecristo No 5	10.50
Montecristo No 4	12.00
Montecristo Edmundo	24.00
Cohiba Panatelas	12.25
Cohiba Siglo 4	19.25
Cohiba Robusto	23.50
Hoyo dey Monterrey Petit Robusto	15.50
Hoyo dey Monterrey Epicure No 2	17.00

Liqueurs	50ml
Amaretto Disaronno	6.00
Baileys	6.00
Cointreau	6.00
Drambuie	6.00
Grand Marnier	6.00
Kahlua	6.00
Kummel	6.25
Southern Comfort	6.00
Tia Maria	6.00
Miodula Honey Vodka	6.00
Sambuca Molinari Extra	6.25

Please ask member of staff for liqueur of choice if not found on menu

Port & Madeira	100ml	Bottle
Blandy's Malmsey 10 year	5.50	-
Graham's Late Bottle Vintage 2001	6.50	45.50
Graham's 10 year old Tawny	8.50	58.00
Warre's Quinta Da Cavadinha Vintage 1989	9.25	62.00

Sweet wine	100ml	Bottle
Graves Superieures, Chateau Haut-Bergeron, Bordeaux 2004		6.25
		23.00 375ml
Coteaux du Layon– Beaulieu, Clos de la Soucherie, Château Pierre-Bise 2004		10.95
		55.50 500ml
Jurançon Domaine de Souch, Cuvée Marie Kattalin 2004	10.50	41.50 375ml

Ciders & Poiré	175ml	750ml
Cydre L'Argelette, Château de Hauteville Eric Bordelet	6.50	27.50
Poire "Granit", Château de Hauteville Eric Bordelet	6.95	28.50

Beers	330ml
Moretti, Italy	3.85
Sagres, Portugal	3.95
Bitburger, Germany	4.25
Viru, Estonia	4.50

Champagne	150ml	Bottle
Beaumont des Crayères NV	9.95	47.50
Billecart Salmon Brut	-	55.00
Veuve Clicquot Ponsardin NV	13.80	69.00
Laurent Perrier Ultra Brut NV	-	69.00
Bollinger NV	-	70.00
Taittinger Prestige Rosé NV	14.50	72.00
Laurent Perrier Rosé NV	-	80.00
Bruno Paillard Blanc de Blancs 1995	18.50	92.50
Krug NV Grande Cuvée	-	175.00
Dom Perignon 2000	-	225.00

White wine	175ml	Bottle
Vin de Pays Domaine Ribaute Sauvignon Blanc 2007	4.95	17.00
Vin de Pays des Cotes du Tarne, Sauvignon Blanc Elegance 2007	5.25	21.00
Grant Burge Benchmark Unoaked Chardonnay 2007	6.00	24.00
VdP Les Perles de Méditerranée Chardonnay 2006	6.75	26.50
Pinot Grigio Ardesia 2007	7.25	29.00
Chablis Jean Marc Brocard 2007	8.75	35.00
Spy Valley Sauvignon Blanc 2006	8.75	35.00

Red wine	175ml	Bottle
Vin de Pays Merlot Domaine St Bernard 2006	4.95	17.00
Marques de Aragon, Garnacha, 2005	5.75	22.00
Rioja Crianza, Beltus, 2005	6.75	27.00
Côtes du Rhône, Les Aphillhantes 2004	8.00	34.00
Premières Côte de Blaye, Château Bonnange 2005	11.75	49.00
Quinta Do Vallado Reserva 2005	13.50	58.00

Rosé wine	175ml	Bottle
Val Joanis Vin Noble 2006	7.25	29.50

Aperitifs	50ml
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Campari	4.50
Dubonnet	4.50
Fernet Branca	4.50
Martini Extra Dry, Bianco, Rosso	4.50
Noilly Prat	4.50
Pernod	4.50
Punt e Mes	4.50
Ricard	4.50
Absinthe Sebor	7.50

Sherry	100ml
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Club Amontillado	4.00
FinoTio Pepe	4.00
Harvey's Bristol Cream	4.00

Bartender's Suggestion

Basilicochaca – 8.50

Ypioca cachaca shaken with apple and basil, strained and served over crushed ice

Apimentada – 8.50

Ypioca cachaca muddled with fresh lime and cinnamon sugar. Served over ice with sliced red chilli

Martinez Tropical – 8.50

Refreshing variation of the 'old fashioned.' Ypioca stirred with velvet falernum and peychaud bitters

Copacabana – 8.00

A drink full of summer flavours. Ypioca cachaca muddled with fresh lime, mint, honey and orange juice. Finished with blue curaco.

Bourbon and American Whisky **50ml**

Canadian Club	6.50
Jack Daniels	6.75
Jack Daniels Single Barrel	10.00
Buffalo Trace	6.75
Jim Beam	6.75
Makers Mark	6.75
Wild Turkey	6.75
Woodford Reserve	7.00
Bakers	10.50
Bookers	13.00
Pappy Van Winkle Special Reserve 12 year old	13.00
Blanton's Gold Edition	14.00

Cognac **50ml**

A.Ragnaud Sabourin, VSOP	6.50
Hine VSOP	7.00
Planat Réserve des Connoisseurs	7.50
Delamain Pale and Dry X.O.	8.50
Hennessy Fine de Cognac	10.00
Hine Antique XO	12.50
Fontvielle A.Ragnaud Sabourin No.35	15.00
A E D'Or, Grande Champagne No. 6 40 years old	21.00
Hennessy Paradis	35.00
Hennessy, Richard Hennessy	125.00

Armagnac **50ml**

Armagnac Marquis de Puysegur, Napoleon	6.50
Bas Armagnac Dartigalongue 1976	11.00
Bas Armagnac Dartigalongue 1963	13.50
Bas Armagnac Baron de Lustrac 1955	19.00

Calvados **50ml**

L. Dupont, VSOP	6.50
Perigault 1978	8.50
Adrien Camut 25 yr old	12.00
Lemorton 1963	25.00

Whisky**50ml**

Irish

Jameson's	6.50
Paddy	6.75
Bushmills Blackbush	6.75
Bushmills 10 yr old	7.50
Middleton	18.00

Blended Malts

J & B	6.50
Bells	6.75
Famous Grouse	6.75
Baillie Nicol Jarvie	7.00
Chivas Regal 12 yr old	7.00
Johnnie Walker Black Label	7.00
Johnnie Walker Gold Label	9.00
Johnnie Walker Blue Label	32.00

Single Malt

Glenmorangie 10 yr old	Central Highland	7.00
Glenmorangie Sauternes finish	Central Highland	21.50
Dalwhinnie 15 yr old	Central Highland	7.50
Oban 14 yr old	West Highland	7.50
Laphroaig 10 yr old	Islay	7.50
Lagavulin 16 yr old	Islay	7.50
Ardbeg 10 yr old	Islay	9.75
Ardbeg 1990	Islay	14.95
Bowmore 18 yr old	Islay	10.25
Bowmore 25 yr old	Islay	25.00
Talisker 10 yr old	Skye	7.00
Balvenie 10 yr old	Speyside	7.00
Balvenie Double Wood 12 yr old	Speyside	7.50
Balvenie Single Barrel 15 yr old	Speyside	12.00
Glenfiddich 12 yr old	Speyside	7.00
Glenfiddich 15 yr old	Speyside	8.50
Glenfiddich 30 yr old	Speyside	115.00
Cragganmore 12 yr old	Speyside	7.00
Singleton 10 yr old	Speyside	7.00
Macallan 10 yr old	Speyside	7.50

Gin	50ml
Tanqueray	6.50
Beefeater	6.75
Bombay Sapphire	6.75
Plymouth	6.75
Seagrams Extra Dry	7.00
Hendrick's	7.00
Plymouth Navy Strength	8.00
Tanqueray 10	8.50

Vodka	50ml
Smirnoff Black Copper Pot	6.50
Ketel One, Citron	6.75
Stolichnaya Red, Orange, Raspberry, Strawberry, Vanilla	7.00
Zubrowka	7.00
Grey Goose, Citron, L'Orange	7.50
Belvedere	8.00
Ivan	8.00
Ciroc	8.50
Oval	8.50

Rum	50ml
Havana Club 3 yr old	6.50
Havana Club Especial	7.50
Havana Club 7 yr old	7.75
Havana Club 15yr old Gran Reserva	19.50
Bacardi	6.50
Bacardi 8 yr old	7.50
Matusalem Platino	6.75
Matusalem 10 yr old	8.00
Cachaça Germana	6.50
Myers Rum	6.75
Sailor Jerry	6.75
Woods 100 Navy	6.75
Clement Très Vieux 1976	28.00

Tequila	50ml
Gran Centenario Plata	6.50
Patron Silver,	8.00
Patron Resposado	8.00
Siete Leguas Blanco	8.50

Cocktails

Cucumber Fizz	9.00
Blackwoods Cucumber Vodka, Elderflower Cordial and charged with Champagne	
English Bellini	9.25
Fresh Raspberry purée, Crème de Pomme Verte and Prosecco	
Kama Sutra	9.25
Zubrowka Vodka shaken with Mango and Lychee finished with Champagne	
Basilberry Smash	9.25
Crème de Fraise and Strawberry Purée smashed with Basil, topped with Prosecco	
Mangotini	8.50
Tanqueray Gin, Crème de Apricot and Mango. Served Martini	
Blueberry Punch	8.50
Beefeater Gin, Myrtille Blueberry liqueur, Fresh Blueberries and Champagne	
Spanish Cooler	8.50
Plymouth Gin, Mint and Seville marmalade cooled with Freshly Squeezed Orange juice	
Bitter Sweet Symphony	8.50
Seagrams and Campari muddled with Kumquats, Grapefruit and Limoncello	
Royal Pimms	9.00
Hendricks and Blackwoods shaken with Strawberry, Cucumber, Grapes and charged with Ginger Ale	
Vanilla Kick	8.50
Shot of Espresso shaken with Stoli Vanilla and Cherry Vodka. Served cold	
Lychee Collins	8.50
Smirnoff Black, Lychee purée, Lemon and Club Soda	
Watermelon Charger	8.50
Watermelon slices, Zubrowka Vodka, Lime and Ginger Beer	
Kiwi & Strawberry Caipriosa	8.50
42 Below Kiwi infused Vodka, Lime and Strawberry. Muddled and served frappé	
Tutti Frutti	9.00
Passion fruit Vodka, Lychee and Apple. Served in a Martini Glass with Raspberries	
Watermelon & Rose Daiquiri	8.50
Havana Especial Rum, Lime, Watermelon and Rose Syrup	
Apple Santiago	8.50
Bacardi 8 YO, Apple juice and Maple Syrup stirred with Peychauds Bitters	
Lychee & Apple Mojito	8.50
Classic Mojito finished with Fresh Lychee and Apple	
Bajan Passion	9.00
Sailor Jerry Rum, Crème de Fraise, Guava, Coconut and Vanilla	
Pandora's Box	8.50
Tequila and Elderflower muddled with Grapes and topped with Ginger Beer	
Asian Sombrero	9.00
Fiery Ginger and Coriander combined with Lime and Gran Centenario Plata Tequila	
Pear & Rosemary Julep	8.50
Ragnaud Sabourin Cognac, Pear and Rosemary Purée churned cold.	
Sunny Manhattan	8.50
Makers Mark Bourbon infused with Raisin, stirred with Martini Rosso and Cinnamon	
Whiskey Raspberry Sour	8.50
JW Black shaken with Raspberry, Fresh Lemon juice and egg white. Served over ice	