

BEER		ABV	BTL
Heineken	Holland	5.0%	3.75
Bitburger Drive	Germany	0.0%	3.25
Peroni	Italy	5.0%	3.75
Asahi	Japan	5.0%	3.75
Hoegaarden	Belgium	4.5%	4.75
Chimay	Belgium	7.0%	5.75

DIGESTIFS

Limoncello Sorrento			7.00
Fernet Branca			7.00
Green Chartreuse			7.00
Jägermeister			7.25
Kummel			7.25

SOFT DRINKS

Lemonade			2.25
Bitter Lemon			2.25
Soda Water			2.25
Tonic Water			2.25
Slim line Tonic			2.25
Ginger Ale			2.25
Coke			3.50
Diet Coke			3.50
Juices			3.75

COFFEE

Americano			3.25
Cappuccino			3.25
Espresso			2.25
Double Espresso			3.25
Cafe Latte			3.25
Hot Chocolate			3.25

COFFEE LIQUEURS COCKTAILS

Calypso			7.75
Irish			7.75
French			7.75
Bailey's			7.75

TEAS

Selection of infusions & teas			3.25
Earl Grey			3.75
English Breakfast			3.75
Darjeeling			3.75
Jasmine Green Tea			3.75
Green Tea			3.75
Fresh mint			3.75
Camomile			3.75

BAR SET MENU

2 COURSES 10.50

3 COURSES 12.50

STARTER

Barrel aged feta, green beans , pine nuts, baby gem, frisee, salsa verde

Parma ham, rocket, balsamic Cipollini onions

Leek and potato soup, potted salmon crostini

MAIN

Goujons of dayboat fish, chips, sauce tartare

Salt beef on rye, French's mustard, green pickle, hand cut chips

Caesar salad, grilled free-range chicken

DESSERT

Chocolate brownie a la mode

Creme caramel, double cream

Farmhouse cheese of the day

BAR FOOD

A SELECTION OF DISHES THAT MAY BE SHARED OR AS A LIGHT MEAL

Charcuterie board, a selection
Speck, Bresaola, Fennel salami,
Parma ham - for two 8.50 per person

Farmhouse cheese platter - Epoisse,
Tomme de gris & Valencay - for two 8.00 per person

Avenue hamburger, cheddar cheese, red onion,
pancetta, brioche bun, hand cut chips 11.50

Salt beef sandwich on rye, green pickle, fries 9.00

Devilled white bait, sauce tartar 7.00

Leek and potato soup, potted salmon crostini 6.00

Salt and pepper squid, sour cream, sweet chilli 10.00

Hand cut chips, mayonnaise 4.25

OYSTERS

Six Colchester rock oysters, shallot
vinaigrette & rye 12.50

Six Fine de Claire oysters, shallot
vinaigrette & rye 16.50

CAVIAR

Sustainably farmed caviar from France served with warm
Blinis & a classic garnish of chopped egg,
shallot, sour cream

Imperial Baeri 30g / 50g 59.00/79.00

AMERICAN CLASSICS**9.00****MARTINI**

Ciroc vodka or Tanqueray 10 gin, served dry or dirty, garnished with an olive, twist of lemon, lime, orange grapefruit or silver skin onion

Manhattan

Buffalo Trace mixed with sweet or dry vermouth and Angostura bitters served in a chilled martini glass

Margarita

A large measure of Jose Cuervo Especial tequila, shaken with Cointreau and fresh lime and served in a chilled martini glass

Sidecar

Ragnaud Sabourin VSOP, Grand Marnier, fresh lemon juice shaken , served in a chilled sugar rimmed martini glass

Mint Julep

Fresh mint and brown sugar crushed, married with Angostura bitters Buffalo Trace bourbon, Cherry Marnier served over crushed ice

Daiquiri

Bacardi superior, fresh lime juice, sugar syrup, shaken and served in a chilled martini glass

Caipirinha

Fresh lime and sugar smashed together with a large shot of Sagatiba Cachaca, served in an old fashioned glass over crushed ice

Mai Tai

Element 8 gold, Myers's rum, orange liquor, fresh lime juice, orgeat syrup and dash of grenadine, shaken and served long over ice

Negroni

Campari, Tanqueray gin and Martini Rosso blended to perfection garnished with large orange peel, served over ice in an old fashioned glass

Cosmopolitan

Ketel One Citron, Cointreau, fresh lime juice, dash of cranberry juice, shaken served in a martini glass

Old fashioned

Buffalo Trace gently stirred with Angostura bitters, brown sugar, finished with orange peel, served over ice in an old fashioned glass

TEQUILA**50ML**

Jose Cuervo Gold	7.00
Gran Centenario Plata	7.50
Gran Centenario Anejo	10.00
Patron Silver	11.50
Patron Anejo	13.00

GIN

Tanqueray	7.00
Beefeater	7.00
Bombay Sapphire	7.50
Saffron	7.50
Hendrick's	8.50
Tanqueray 10	9.50
Right	10.00

VODKA

Smirnoff Black	7.00
Ketel One Citron	7.00
Absolut Mandarin	7.00
Stolichnaya	7.00
Stolichnaya Raspberi & Vanilla	7.00
Zubrowka	7.50
Krupnik	8.00
Ketel One	8.00
Belvedere	8.50
Grey Goose	8.50
Cape North	9.00
Wyborowa Exquisite	9.50
Ciroc	9.50
U'luvka	9.50

RUM & CACHAÇA

Havana Club 3 y/o	7.00
Chairman's Reserve	7.00
Morgan's Spiced	7.00
Sagatiba	7.00
Lablon	7.00
Myer's Rum	7.00
Bacardi Superior	7.00
Bacardi 8 y/o	7.50
Bacardi oro	7.50
St Teresa 'Claro'	7.50
Havana Club 7 y/o	8.00
Element 8 Gold	8.00
Mount Gay	8.50
Bally 1993	11.50

LIQUEUR

Amaretto	6.50
Baileys	6.50
Cointreau	6.50
Frangelico	6.50
Sambuca Opal Nera	6.50
Grand Marnier	6.50
Cherry Marnier	6.50
Navan Marnier	6.50
Kahlua	6.50
Midori	6.50
Archers	6.50
Limoncello	7.00
Galliano	7.00
Drambuie	7.00
Patron Cafe XO	7.00
Sambuca Roman	7.50
Mandarin Napoleon	8.00
Grand Marnier Centenaire	13.50

COGNAC	50ML
Maxime Trijol VSOP	7.00
Couprie Hors d'Age	21.00
Hennessy XO	24.50
Hennessy Paradis	49.50

CALVADOS & GRAPPA

Grappa di Amorone 'Allegrini'	9.00
Dupont VSOP	9.50
Grappa Nonnino 'Antica Cuvee'	10.00
Sylvain 1972	14.50

APERITIF

Campari	6.50
Pimm's	6.50
Punt e Mes	6.50
Martini Bianco, Rosso & Extra Dry	6.50
Noilly Prat	6.50
Ricard	7.00
Pernod	7.00

SINGLE MALT SCOTCH WHISKY

Bowmore 12 y/o	8.00
Dalwhinnie 15 y/o	8.00
Cragganmore 12 y/o	8.00
Glenfiddich 10 y/o	8.00
Glenfiddich 15 y/o Solera Reserve	8.00
Glenmorangie Sherry Wood Finish	8.00
Glenmorangie Burgundy Wood Finish	8.00
Knockando 1993 12 y/o	8.00
Lagavulin 16 y/o	8.00
Laphroaig 10 y/o	8.00
Macallan 10 y/o	8.00
Balvenie 15 y/o Single Barrel	8.50
Glenkinchie 10 y/o	8.50
Auchentoushan Three Wood	9.50
Yamazaki 10 y/o	9.50
Yamazaki 18 y/o	15.50

BLENDED SCOTCH WHISKY

Johnnie Walker Black label 12 y/o	7.00
Chivas Regal 12 y/o	7.00
Cutty Sark	7.00
Monkey Shoulder Triple Malt	8.00
Johnnie Walker Gold label 18 y/o	8.00
Hibiki 17 y/o	15.50

AMERICAN WHISKEY & BOURBON

Canadian Club	7.00
Jack Daniel's	7.00
Jim Beam	7.00
Maker's Mark	7.50
Buffalo Trace	7.50
Wild Turkey	8.00
Woodford Reserve	8.00
Sazerac Rye	8.50
Booker's small batch Bourbon	9.50
Bakers small batch Bourbon	10.50

IRISH WHISKEY

Bushmill Blackbush	7.00
Jameson	7.00
Bushmill 10 y/o	7.50

CONTEMPORARY 9.00

Avenue's Delight

Fresh passion fruit, shaken with Chairman's Reserve rum, Lychee liqueur, passion fruit juice and dash of a lime juice, served in a chilled martini glass

Zeal Raspberries

Fresh raspberries, ginger and mint muddled, shaken with Stoli Raspberi vodka, lychee liqueur and cranberry juice, served long over crushed ice

Southern Ginger

Crushed fresh ginger, mint and lime, shaken with Element 8 Gold rum, Grand Mariner, green apple, ginger and lemongrass cordial, served long over crushed ice topped up ginger beer

Marcus Way

Fresh blackberries and kiwi muddled, shaken with Sloe gin, Kiwi schnapps, dash of Creme de mure, cranberry juice and touch of lime juice, served long over crushed ice

Spicy Passion

Fresh limes, passion fruit and ginger muddled together packed with crushed ice and laced with Passoa and Sagatiba Cachaca

Hendricks

Fresh cucumber and kiwi muddled, shaken with Hendricks gin, Kiwi schnapps, elderflower cordial and lime juice, served in a chilled martini glass

Cool Banana

Stolichnaya vanilla vodka, Butterscotch schnapps, Banana liqueur, fresh banana and cream, shaken, served in a chilled martini glass

Jaffa Martini

Stolichnaya Vanilia, Grand Marnier, Mozart Original, dash of orange bitters, shaken and served in a chilled martini glass

Espresso Martini

Stoli Vanilla, Kahlua coffee liqueur, Frangelico hazelnut liqueur, shot of espresso, shaken and served in a chilled martini glass

VIRGIN COCKTAIL 5.50

Classic Lemonade

Freshly squeezed lemon juice & elderflower cordial shaken & topped with soda water

Virgin South and Ginger

Crushed fresh ginger, mint and lime, shaken with apple juice, ginger and lemongrass cordial, served long over crushed ice finished with ginger beer

Very Berry 7.00

Mix of fresh berries and pomegranate juice and spiced berry cordial

CHAMPAGNE COCKTAIL**10.50****Passoa and Passion**

Passion fruit puree, Passoa liqueur, topped up with Piper Heidsieck Champagne

Rossini

Strawberry puree, strawberry liqueur, topped with Piper Heidsieck Champagne

Apple and Vanilla

Green apple puree, Navan liqueur, cinnamon, topped with Piper Heidsieck Champagne

Double Peach

Peach puree, peach liqueur, topped with Piper Heidsieck Champagne

Raspberry and Lychee

Raspberry puree, lychee liqueur, topped with Piper Heidsieck Champagne

Mandarin and Ginger

Fresh mandarin and ginger muddled, shaken with Mandarin Napoleon liqueur double strained into a champagne glass, topped with Piper Heidsieck Champagne

Elderflower and Peach

Elderflower liquor, white sugar soaked in peach bitters, topped with Piper Heidsieck Champagne

Classic Champagne Cocktail

Ragnaud Sabourin Cognac, Grand Marnier Angostura soaked sugar cube topped with Piper Heidsieck Champagne

Honeymoon

Chambord, cherry brandy, topped with Piper Heidsieck Champagne

Carol Channing

Eau de vie de framboise, raspberry liqueur topped with Piper Heidsieck Champagne

Royal Mojito

Lime, mint, sugar, Element 8 Gold rum shaken, double strained, topped with Piper Heidsieck Champagne

SPARKLING WINE**125ML BOTTLE**

NV	Cordoniu Cava Rose, Spain	8.00	34.00
NV	Prosecco Brut Quartese DOC, Italy	9.00	38.50
NV	Piper Heidsieck, France	9.50	49.50
NV	Perrier Jouet, France	13.00	69.00
NV	Bollinger, France		95.50
NV	Krug Grande Cuvee, France		216.00
1999	Bollinger La Grande Annee Rose, France		205.00

WHITE WINE**175ML BOTTLE**

2008	Chenin Blanc, Kleine Zalze, S.Africa	6.00	21.00
2008	Chardonnay Grant Burge, Australia	6.00	22.50
2008	Chardonnay Braide, Italy	7.00	27.50
2007	Pouilly Fume, La Rambarde, Loire	9.00	35.00
2008	Viognier, Robert Skalli, Sud de France	8.00	32.00
2007	Sauvignon blanc, Hess, California	7.50	30.50

RED WINE**175ML BOTTLE**

2007	Marques de Aragon, Garnacha, Spain	6.00	21.00
2007	Montepulciano d'Abruzzo, Umani Ronchi	6.00	21.00
2006	Cote de Loach, Zinfandel, California	6.00	23.00
2006	Pinot Noir Duckbill, Western Australia	7.50	29.50
2004	Chateau de Sarpe, St Emilion	12.50	56.00

ROSE WINE**175ML BOTTLE**

2008	Domaine Montrose, Pays d'Oc	6.00	21.00
2008	Val Joanis, France	8.50	33.00
2008	Château Sainte Marguerite, Provence		36.00

PORT**100ML BOTTLE**

	Blandy's 10 year, Madeira	7.50	35.50
	Graham's Late Vintage Port 2003	7.00	42.50
	Warre's Otima 10	7.50	41.50
	Warre's Quinta da Cavadinha 1989	11.00	78.50
	Dow's Quinto do Bomfim 1996	13.00	76.50