



PLEASE ORDER AT THE BAR

IF ORDERING FOOD, PLEASE QUOTE YOUR TABLE NUMBER

BAR FOOD

Llios Greek Olives Mix – 4.25

Marcona Almonds – 4.25

Pecorino & Black Pepper Breadsticks – 3.25

Chilli Mix - Crunchy Corn & Wasabi Peas – 3.25

Fried & Salted Broad Beans – 3.25

HOT SNACKS

Fat Chips – 7

Bacon Croquette – 2.5 pp

Baked Normandy Camembert – 12

Short Rib and Potato Hash – 9

TOASTIE

Welsh Rarebit – 9.50

SALAD

Caesar Salad – 7/10

SWEET

The Drop's – “Sticky Pud” – 6.5

SPECIAL TOASTIE

Kimchi & Goats Cheese Toastie – 12

*By Kenji Morimoto***COCKTAILS**

Negroni – 12.25

Old Fashioned – 12.25

Dark & Stormy – 12.25

Moscow Mule – 12.25

Bloody Mary – 12.25

Aperol/Campari/Sarti/Hugo Spritz – 13

Pimm's – 11.5

BEERS & CIDERS*ON TAP*

Estrella Galicia 4.7% - 7.5

Guinness 4.1% - 7.5

Hazy Day IPA 4.3% - 6.9

BOTTLE

Estrella 0% - 6

Guinness 0% - 6.5

Estrella GF 5.5% - 6.5

1906 Reserva Especial 6.5% - 6.75

Timothy Taylor Landlord 4.1% - 7

Breton Cidre 5% - 6.5

Rekorderlig Cider 4% – Strawberry Lime - 6.25

Rekorderlig Cider 4% - Wild Berries – 6.25

SOFT DRINKS - ALL £4

Soda Tonic Diet Coke Coke

Ginger Beer Ginger Ale Lemonade Tomato

J2O Orange & Passionfruit J2O Apple & Raspberry

CARD ONLY Prices include VAT at 12.5% for food and 20% for alcoholic drinks.

Please advise us of any dietary requirements and ask a member of staff for information if you have a food allergy or intolerance.

F I Z Z

	125ml	175ml	750ml
Brut Reserva 2023 LLOPART, MACABEU BLEND, CATALUÑA, SPAIN <i>crisp, dry and fresh with delicate bubbles</i>	11	/	62
Brut Blanc de Blancs NV PERLE DES BENEDICTINS, CHARDONNAY, FRANCE <i>Low sweetness, high acidity and low tannins</i>	14	/	77
Champagne Blanc de Blancs NV RENE BEAUDOUIN, CHAMPAGNE CHARDONNAY, FR <i>crisp, dry and elegant</i>	/	/	102

O R A N G E

Albariño Natural “Lagar de Costa” 2024, RIAS BAIXAS, SPAIN <i>apricot, orange, cooked apple, herbs and fresh with salty mineral characteristics</i>	12.5	17	70
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R O S E

Grenache “Wild Child” 2025 JOURNEY’S END, SOUTH AFRICA <i>light, red fruits with rose petal undertones</i>	7.8	10.2	42
Shiraz Blend “Château Beaulieu” 2024 CUVÉE ALEXANDRE, PROVENCE, FRANCE <i>well balanced, elegant with a refreshing length</i>	/	/	60

W H I T E

Vinho Verde “Chin Chin” 2024 QUINTA DO ERMIZIO, VINHO VERDE, PORTUGAL <i>dry as a bone, fresh as a daisy</i>	7.5	10	41
Picpoul “Jadix” 2024 LAGUEDOC ROUSSILLON, FRANCE <i>citrus blossom, green apples, clean & crisp finish</i>	7.7	10.2	42
Sauvignon Blanc “Weather Station” 2025 JOURNEY’S END, STELLENBOSCH, SA <i>green apples, crisp mineral finish</i>	7.7	10.2	42
Roditis “The Hills of Notos” 2025 PELOPONNESE, GREECE <i>fresh and crisp palate with aromas of citrus, green apple & honeysuckle</i>	8	11	45
Trebbiano “Gran Sasso” 2025 ABBRUZZO, ITALY <i>mineral with hints of biscuit & butter and lively with peachy fruit & a citrus finish</i>	8	11	45
Pinot Grigio “Russolo” 2023 FRIULI VENEZIA-GIULIA, ITALY <i>elegantly fruity, well balanced between acidity & aroma</i>	8.5	11.75	48
Macon-Uchizy “Domaine Talmard” 2024 BURGUNDY, FRANCE <i>creamy stone fruit and citrus zest</i>	12	16.5	68
Albariño “Harts Bros” 2025 RÍAS BAIXAS, SPAIN <i>fresh, structured and complex, with notes of citrus and stone fruits</i>	12	16.5	68
Gruner Veltliner “Kamptal” 2023-24 LOIMER, AUSTRIA <i>zesty, refreshing and lively</i>	/	/	69
Riesling “Kabinett Troken” 2022 KOEHLER-RUPRECHT, PFALZ, GERMANY <i>baked apple, pink grapefruit & orange, lovely acidity</i>	/	/	70

R E D

Cabernet Sauvignon Blend “Braidia Antica Neri” 2024 RUSSOLO, ITALY <i>juicy red fruits on the palate with hints of spices</i>	7.75	10.25	42
Ventoux Rouge “Famille Perrin” 2024 VENTOUX, FRANCE <i>fresh, ripe fruit notes with soft tannins and a slight minerality</i>	7.8	10.5	43
Shiraz Blend “The Huntsman” 2022-23 JOURNEY’S END, STELLENBOSCH, SA <i>juicy layers of red fruit & dark berries</i>	/	/	45
Merlot “Mandarossa” 2024 SICILY, ITALY <i>ripe tannins, with an aftertaste of liquorice & fruity notes of mulberries</i>	9	12	49
Frappato “Mandarossa” 2024 SICILY, ITALY <i>notes of fresh red berries, subtle spices with a hint of floral undertones</i>	9.6	12.8	52
Primitivo “A Mano” 2023 PUGLIA, ITALY <i>balance between ripe, rounded fruit characters and smooth tannins</i>	10.2	13.6	55
Rioja “Harts Bros” TEMPRANILLO BLEND 2022 MUGA, SPAIN <i>leather with soft red fruit</i>	11.5	15.5	65
Malbec “Altos las Hormigas” 2023 MENDOZA, ARGENTINA. <i>cranberries & figs with great balance</i>	11.8	16.2	68
Pinot Noir “Three Lions” 2024 PATAGENET, AUSTRALIA <i>fine elegant tannins and balance acidity</i>	12.8	17	69
Sangiovese “Chianti Rufina” 2023 SELVAPIANA, TUSCANY, ITALY <i>red cherries on the nose with a ripe, fruity palette</i>	14.5	19.3	79

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