

# SNACKS & NIBBLES

## NIBBLES

olives 4.15 (vgn) garlic ciabatta 4.45 / with mozzarella 5.25  
selection of artisan breads, herb oil, butter 5.95  
dry roasted nuts or crispy chilli nuts 2.50 mini eggs 2.50 pipers crips 1.40

## SMALL PLATES & SHARERS

*the dishes below represent some of the beautiful flavours of the world, all made with the very best british produce. Enjoy according to your mood on their own our great for sharing . . .*

baked rosemary & garlic camembert, bread, chutney(to share) (gfa) 16.75

lemon & roasted garlic hummus, pitta (vgn, gfa) 5.50

mezze - hummus, tzatziki, olives, sun-dried tomatoes,  
pitta (gfa,vgna) 14.65

pulled pork nachos - house cheese, mojo picon, ranch, jalapeño 10.50 / 15.75

## ICED COFFEE

caramel iced latte 4.50

vanilla iced latte 4.50

hazelnut iced latte 4.50

peach iced tea 3.95

## HOT TEAS & COFFEES

americano 2.90 large americano 3.55

cappuccino 3.60 large cappuccino 4.20

latte 3.65 large latte 4.25

flat white 3.60 large flat white 4.20

espresso 2.80 large espresso 3.50

macchiato 3.25 large macchiato 3.95

*espresso, milk foam dash*

mocha 3.75 large mocha 4.35

*espresso, steamed milk, chocolate*

pot of joes english breakfast tea 2.95

selection of other teas from joe 2.95

## HOT CHOCOLATE

hot chocolate, whipped cream, marshmallows  
(milk chocolate 3.95 , white chocolate 4.95 or salted caramel 4.95)

**add baileys, bourbon or orange liqueur 3.50**

vegan hot chocolate (soya or oatmilk) whipped cream, marshmallows  
(milk chocolate 3.95 or salted caramel 4.95)

**add baileys, bourbon or orange liqueur 3.50**

*All coffees available skinny, with oat or soya milk*



BAR



*This menu is made from 100% recycled paper*

TEA & COFFEE





## winter vibes COCKTAILS

### LOS MARGARITAS !

- la piña *tequila, fresh pineapple, triple sec, lime, syrup* 9.95  
 la raspberita *tequila, raspberry, triple sec, lime, syrup* 9.95  
 la 'OG' *tequila, triple sec, lime, syrup* 9.95

- like warm apple pie *gin, apple, cinnamon, lemon* 10.25  
 seeing eye daiquiri *seeing eye spiced rum, pineapple liqueur, ginger, lime* 9.95  
 monkey jam *monkey shoulder whisky, cherry jam, lemon* 9.25  
 the pornstar *vodka, passionfruit, vanilla, prosecco* 10.25  
 bramble *gin, lemon, chambord* 9.75

### FIZZY COCKTAILS

- elderflower bellini *bubbles, elderflower liqueur* 9.75  
 the coco chanel *champagne, sugar cube, cherry* 12.75  
 strawberry bellini *bubbles, fragola* 9.75  
 aperol spritz *aperol, bubbles & soda* 8.95  
 kir royale imperial *champagne, raspberry liqueur* 12.95

### HOT-TAILS

- mulled wine 6.95  
 mulled cider 4.95  
 spiced apple hot toddy 9.25  
 hot buttered rum 9.25  
 boozy hot chocolate, whipped cream & marshmallows (vgna)  
 (milk chocolate 7.45, white chocolate 8.45 or salted caramel 8.45)  
 with a choice of baileys, bourbon or orange liqueur

### SKINNY DRINKS

- mike's hard seltzer raspberry 5% 5.50  
 high water mango & peach seltzer 5% 5.50  
 skinny margarita *tequila, triple sec, lime, kombucha* 9.95

### ALCOHOL FREE SELECTION

- appletini *seedlip, apple, cinnamon, lemon* 8.75  
 zinger *pineapple, kombucha, ginger* 5.95  
 espresso mocktini *lyre's coffee originale, espresso, vanilla* 7.95  
 cucumber & elderflower *noji*  
*elderflower, cucumber, mint, soda* 5.95  
 no g & t *seedlip 0% gin, tonic* 8.95  
 spiced ginger *ginger beer, cinnamon* 4.25  
 cherry tonic *tonic (light option available) cherry* 3.95  
 fentimans *botanically brewed*  
*ginger beer, pink lemonade or sparkling elderflower* 4.00

### SHOOTERS 3.30

- jammy dodger *raspberry liqueur, cream*  
 bakewell tart *peach schnapps, amaretto, cranberry*  
 lemon sherbert *limoncello, grenadine*



## GIN GOBLETS

*double gin, fever tree tonic, botanicals*  
11.25 each

- hendricks *cucumber*  
 south bank (pink) *berries*  
 half crown *lime & juniper*  
 whitley neil *rhubarb & ginger lime & orange*  
 applewood *thyme & lemon*  
 tanqueray *sevilla orange & peppercorn*  
 opihir *arabian rosemary & lemon*



## BEER & CIDER

### DRAUGHT

- kirin ichiban 5% 6.30  
 estrella 4.6% 5.90  
 san miguel 5% 5.70  
 guinness 4.1% 5.70  
 carlsberg 3.8% 5.30  
 amstel 4.1% 5.50  
 camden pale ale 5% 6.40  
 guest ale from 4.80  
 kingstone press cider 4.7% 5.60

### BOTTLES & CANS

- nastro azzurro peroni *gluten free* 5.1% 4.95  
 corona 4.5% 4.95  
 old mout *berries & cherries* 4% 5.25  
 erdinger 0.5% 4.25  
 ghost ship 0.5% 4.25  
 guinness 0.0% 3.50

## WINE

### CHAMPAGNE AND SPARKLING

'millesimato' spumante, le contesse <i>treviso, italy</i>	6.90	37.50
pink prosecco, nv brut, le contesse <i>treviso, italy</i>	7.60	41.00
bolney estate, nv brut, classic cuvée <i>sussex, england</i>		57.00
champagne louis d'or, by h.blin <i>vincelles, france</i>	11.50	65.00
champagne louis d'or, by h.blin (half bottle) <i>vincelles, france</i>		37.00

### WHITE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'ben & rudi' white <i>coastal plain, south africa</i>	4.55	6.35	8.75	25.00
'petit paul' blanc <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
sauvignon blanc 'isabella da silva' <i>central valley, chile</i>	4.85	6.75	9.25	26.50
trebbiano 'lume' cantine ilauri <i>abruzzo, italy</i>	5.05	7.05	9.65	27.50
picpoul de pinet, reine juliette <i>languedoc, france</i>	5.50	7.65	10.50	30.00
chardonnay 'mon blanc' montrose <i>cote de thongue, france</i>	5.65	7.90	10.85	31.00

### BY THE BOTTLE CELLAR SELECTION

	BTL
albarino 'esencia divina' <i>rias baixas, spain</i>	37.00
gruner veltliner, rudolph rabl <i>kamptal, austria</i>	39.00
sauvignon blanc, awatere <i>marlborough, new zealand</i>	41.00

### ROSE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'petit paul' rose <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
paradis rose <i>languedoc, france</i>	5.40	7.55	10.30	29.50

### BY THE BOTTLE CELLAR SELECTION

	BTL
rose 'miraly' dal cero <i>tuscany, italy</i>	34.00

### RED WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'grey gables' red <i>coastal plain, south africa</i>	4.60	6.50	8.85	25.50
'petit paul' rouge <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
merlot 'santa rosato' <i>valle de rapel, chile</i>	4.85	6.75	9.25	26.50
montepulciano d'abruzzo <i>cantine ilauri, italy</i>	5.40	7.55	10.30	29.50
malbec 'casa juanita' <i>mendoza, argentina</i>	5.70	8.05	11.05	31.50
rioja 'finca las cabras' <i>rioja, spain</i>	5.95	8.30	11.35	32.50

### BY THE BOTTLE CELLAR SELECTION

	BTL
ribero del duero 'santa maria' <i>ribero del duero, spain</i>	38.00
2nd post shiraz 'nuiba' suzanna cotezee <i>simonsberg, south africa</i>	48.00
amarone delle valpolicella, dal cero <i>veneto, italy</i>	63.00

