



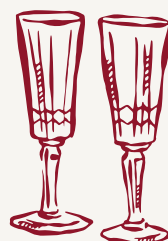
Bistro du Vin

Wine First. Always.

From the very beginning, Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it's a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it's found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretense, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

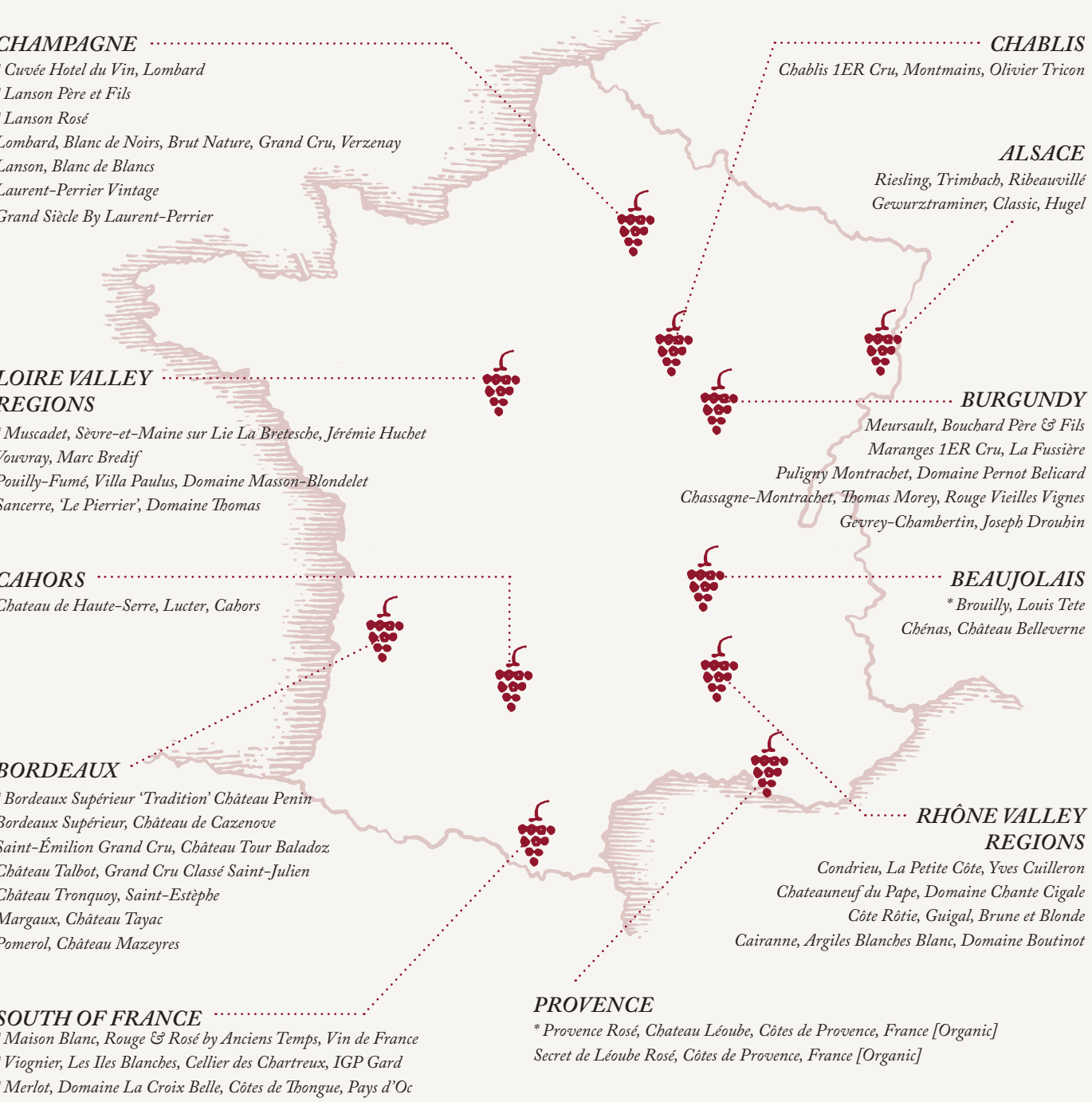
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



Bistro Du Vin Wine List

Wine; the very lifeblood of our Hotels & Bistros. You will find us passionate, but not pretentious; excited, but not elitist. We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.

French food and wine are at the heart of Bistro du Vin and we have a selection of wines we are immensely proud of, from across the many notable wine appellations in France. Here you will find each of the regions and the wines currently featured within this list:



* This symbol shows wines that are available by the glass.



To Decant or Not to Decant?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

CHAMPAGNE & SPARKLING WINE	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, SPARKLING RIESLING Leitz, Germany [Alcohol-Free]	£4.95	£27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	£7.95	£42.95
HENNERS BRUT NV East Sussex, England	£11.95	£67.95
CUVÉE HOTEL DU VIN Lombard, France	£12.50	£72.95
LANSON PÈRE ET FILS France	£15.95	£92.95
LANSON ROSÉ France	£16.95	£99.95

WHITE WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	£6.95	£9.95	£18.95	£27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.95	£11.50	£22.50	£32.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£11.50	£22.50	£32.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£8.95	£12.50	£24.95	£36.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.50	£13.50	£26.95	£39.95
VERDEJO Elias Mora, Rueda, Spain	£9.50	£13.50	£26.95	£39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£9.50	£13.50	£26.95	£39.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.50	£15.95	£31.50	£46.95
CHABLIS Joseph Drouhin, France	£12.50	£17.95	£35.50	£52.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ ANCIENS TEMPS, VIN DE FRANCE	£6.95	£9.95	£18.95	£27.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	£8.95	£12.50	£24.95	£36.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France [Organic]	£11.95	£16.95	£33.95	£49.95	£97.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£59.95	



Old World vs New World

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both!

For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE <i>Anciens Temps, Vin de France</i>	£6.95	£9.95	£18.95	£27.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£7.95	£11.50	£22.50	£32.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.50	£12.95	£24.95	£37.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£9.50	£13.50	£26.95	£39.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Château Penin, France</i>	£11.50	£15.95	£31.50	£46.95
PINOT NOIR <i>Seifried Estate, Nelson, New Zealand</i>	£11.95	£16.95	£33.50	£49.95
RIOJA RESERVA <i>Lealtanza, Altanza, Spain</i>	£12.50	£17.95	£35.50	£52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£26.95
TOKAJI <i>Late Harvest by Royal Tokaji, Hungary [500ml]</i>	£5.00	£9.95	£46.95
LICOR DE TANNAT <i>Familia Deicas, Uruguay [500ml]</i>	£6.00	£11.95	£56.95
RESERVE BLENDED PORT <i>Six Grapes by Graham's, Portugal [750ml]</i>	£3.00	£5.95	£36.95
10 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£4.00	£7.95	£49.95
20 YEAR OLD TAWNY <i>Graham's, Portugal [750ml]</i>	£6.00	£11.95	£84.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.

Sunday Lunch

3 COURSES | £39.95 PER PERSON

Help yourself to the choice of appetisers from our French Market Table followed by a traditional Roast du Vin or choice of Plat Principaux and finally a delicious Dessert.

BON APPÉTIT!

Entrées

THE FRENCH MARKET TABLE

Soup of the day, a buffet of Severn & Wye hot and cold smoked salmon, shell on prawns, selection of charcuterie, grilled vegetables, pickles, potato salad, courgette, green bean and halloumi salad, fennel, feta and pomegranate salad, mixed leaf salad and freshly baked artisan breads.

Roast du Vin

A British institution. Meats were traditionally roasted in front of a fire on a Sunday, dating back to the reign of King Henry VII. Since the 15th century, the royal bodyguards have been known as 'Beefeaters' because of their love of eating roast beef. In the 18th century the French started calling Englishmen 'rosbifs'. Therefore it is only fitting that 'rosbif' is one of centrepieces of the perfect Sunday lunch at Hotel du Vin.

ROAST SIRLOIN OF BEEF (1,008kcal)

ROAST FREE RANGE TURKEY BALLOTINE

Cranberry chutney, red wine jus, bread sauce (614kcal)

Our roasts are served with all the trimmings, including proper Yorkshires

Plats Principaux

CUISSE DE CANARD CONFITE

Confit Gressingham duck leg, Lyonnaise potatoes, red wine jus (863kcal)

BURGERS ET FRITES CLASSIQUES

200g burger patty, relish, bacon, grilled cheese, brioche bun, served with pomme frites (1,187kcal) OR
Plant based burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche bun, served with pomme frites [VGI] (1,143kcal)

TOURTE DE POISSON

Traditional fish pie topped with mashed potato (521kcal)

PAVÉ DE CABILLAUD

Pave of cod, curried cauliflower purée, vinaigrette of pomegranate, golden raisins, red onion and lime (330kcal)

GRATIN DE HARICOTS BLANCS ET POIREAUX [VGI]

Haricot blanc and leek bake, parsley crumb (604kcal)

SALADE MAISON [VGI] (119kcal | 227kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts

Choice of topping included ♦

Chicken (628kcal) / Tiger Prawns (70kcal) / Halloumi [VGI] (260kcal)

Pâtisseries Et Desserts

CRÈME BRÛLÉE [V] (615kcal)

GLACES ET SORBETS [VGIA] (34kcal)

A selection of ice cream and sorbets, please speak with your server for today's selection of flavours

ASSIETTE DE FROMAGES £2.95 supplement per person ♦

French artisan cheese, biscuits and chutney (487kcal)

Pair with a glass of port 100ml

10 YEAR OLD TAWNY *Graham's, Portugal* £7.95

♦ *Supplement Applies* Supplements apply to some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

Taste Du Vin

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

HILLS & VALLEYS RIESLING

Pikes, Clare Valley, SA, Australia | 125ml

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, plum and figgy chutney, brioche toast

ELLAS MORA ‘CONTRACORRIENTE’ VERDEJO

Rueda, Spain | 125ml

SAUMON FUMÉ

Smoked salmon, treacle soda bread and fromage Blanc

LOUIS TÊTE BROUILLY

Beaujolais, France | 175ml

JOUE DE BOEUF BOURGUIGNONNE

Beef cheek bourguignon, pommes purée, pancetta, mushrooms and glazed baby onions

LATE HARVEST BY ROYAL TOKAJI

Tokaji, Hungary | 50ml

CRÈME BRÛLÉE

Caramelised vanilla custard

LICOR DE TANNAT, FAMILIA DEICAS

Uruguay | 50ml

ASSIETTE DE FROMAGES

French artisan cheeses, biscuits and chutney

£69.95 PER PERSON

(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations. Vegan alternative available



Please be aware that the Taste du Vin menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



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Cocktails

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple	£15.00
CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar	£15.00
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	£15.00

LES CLASSIQUES

BLOODY MARY Sapling Vodka, tomato, spices	£13.00
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	£12.00
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	£13.00
MARGARITA 818 Blanco Tequilla, Cointreau, lime, agave, salt	£12.00
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	£13.00
PINA COLADA Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	£13.00
DAIQUIRI (Raspberry/ Peach/ Passion fruit) Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	£12.00
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	£13.00

MARTINIS

ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	£13.00
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoa Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	£13.00
GRAPESKIN MARTINI Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	£14.00

ORANGE MARTINI Slingsby Marmalade, orgeat, orange curacao, lime, orange juice, bitters	£13.00
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CLASSIC MARTINI (your way) Tanqueray Gin, Noilly Pratt, bitters	£13.00
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NEGRONIS

BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	£13.00
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WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	£13.00
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CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth	£13.00
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NEGRONI FLIGHT 3 Negronis, Classic, White and Boulevardier	£15.00
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FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	£15.00
KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	£15.00

COCKTAILS AU VIN

NEGRONI SECOUE Tanqueray Gin, Campari, sugar, lemon, grapes	£13.00
TOKAJI GINGEMBRE DOUX Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale	£14.00
BRUT DE FUT GRAHAM'S Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demerara, orange	£16.00
LE LANSON Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon	£15.00
NOTRE CLUB DE TREFLE Tanqueray Gin, Noilly Pratt Vermouth, Briottet Creme de Mure, sugar, lemon, bitters	£13.00

TONICS

BROCKMANS Fever-Tree Elderflower Tonic, blueberries, grapefruit	£13.00
GIN MARE Fever-Tree Indian Tonic, orange, rosemary	
SLINGSBY RHUBARB Fever-Tree Elderflower Tonic, orange, strawberry	
PORT & TONIC Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint	

SPRITZ

PROVENCE SPRITZ Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry puree, strawberry, lemonade	£13.00
DU VIN SPRITZ Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon	£13.00
GRAHAM'S NO.5 SPRITZ Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon	£13.00
APEROL SPRITZ Aperol, prosecco, soda, orange	£13.00
PIMMS SPRITZ Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber	£13.00
NON-ALCOHOLIC: MARINE SPRITZ Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime	£11.00

Bar

BEERS & CIDERS

<i>HEINEKEN</i> Holland	330ml (ABV 5.0%)	£6.00
<i>HEINEKEN 0%</i> Holland	330ml (ABV 0.0%)	£5.00
<i>BIRRA MORETTI</i> Italy	330ml (ABV 4.6%)	£6.00
<i>VEDETT EXTRA PILSNER</i> Belgium	330ml (ABV 5.0%)	£6.50
<i>VEDETT EXTRA ORDINARY IPA</i> Belgium	330ml (ABV 5.5%)	£6.50
<i>LEFFE BLONDE</i> Belgium	330ml (ABV 6.0%)	£6.50
<i>CHOUFFE CHERRY</i> Belgium	330ml (ABV 8.0%)	£7.50
<i>PAUWEL KWAK AMBER ALE</i> Belgium	330ml (ABV 8.4%)	£7.50
<i>OLD MOUT</i> New Zealand Pineapple & Raspberry Kiwi & Lime Berries & Cherries	00ml (ABV 4.0%)	£6.50
<i>ASPALL SUFFOLK DRAUGHT CYDER</i> England	330ml (ABV 5.5%)	£6.50

GIN

<i>TANQUERAY</i> England	(ABV 43.1%)	£5.50
<i>PUERTO DE INDIAS STRAWBERRY</i> Spain	(ABV 37.5%)	£5.50
<i>BOMBAY SAPPHIRE</i> England	(ABV 40.0%)	£5.75
<i>HENDRICK’S</i> Scotland	(ABV 41.4%)	£6.00
<i>BROCKMANS</i> England	(ABV 40.0%)	£6.00
<i>SLINGSBY RHUBARB</i> England	(ABV 40.0%)	£6.00
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£6.25
<i>GIN MARE</i> Spain	(ABV 42.7%)	£6.25
<i>TANQUERAY NO. TEN</i> England	(ABV 47.3%)	£6.25
<i>SILENT POOL</i> England	(ABV 41.8%)	£6.50
<i>FOUR PILLARS BLOODY SHIRAZ</i> Australia	(ABV 37.8%)	£6.50
<i>MONKEY 47</i> Germany	(ABV 47.0%)	£6.50

RUM

<i>BACARDI CARTA BLANCA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI CARTA NEGRA</i> Cuba	(ABV 37.5%)	£5.50
<i>BACARDI SPICED</i> Cuba	(ABV 35.0%)	£5.50
<i>MOUNT GAY ECLIPSE</i> Barbados	(ABV 40.0%)	£5.50
<i>DIPLOMATICO RESERVA EXCLUSIVA</i> Venezuela	(ABV 40.0%)	£6.25
<i>RON ZACAPA 23</i> Guatemala	(ABV 40.0%)	£7.00

BRANDY

<i>HENNESSY VS COGNAC</i>	(ABV 40%)	£6.50
<i>HENNESSY XO COGNAC</i>	(ABV 40%)	£14.00
<i>BARON DE SIGOGNAC 10 ANS D’AGE ARMAGNAC</i>	(ABV 40%)	£6.50
<i>DOMAINE DUPONT FINE CALVADOS PAYS D’AUGE</i>	(ABV 40%)	£7.00

LIQUEURS

<i>SALIZA AMARETTO</i> Italy	(ABV 28%)	£5.00
<i>COTSWOLDS CREAM</i> England	50ml (ABV 17%)	£7.00
<i>TOSOLINI EXPRÉ</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI SAMBUCA</i> Italy	(ABV 28%)	£5.00
<i>TOSOLINI LIMONCELLO</i> Italy	(ABV 28%)	£5.00
<i>DRAMBUIE</i> Scotland	(ABV 40%)	£5.00
<i>COINTREAU</i> France	(ABV 40%)	£5.00
<i>ITALICUS ROSOLIO</i> Italy	(ABV 20%)	£5.00
<i>BRIOTTET LIQUEURS</i> France		£5.00
<i>ST-GERMAIN</i> France	(ABV 20%)	£5.00

APERITIFS

	50ml	
<i>APEROL</i> Italy	(ABV 11%)	£5.00
<i>CAMPARI BITTER</i> Italy	(ABV 25%)	£5.00
<i>MARTINI RISERVA RUBINO</i> Italy	(ABV 18%)	£5.00
<i>MARTINI RISERVA AMBRATO</i> Italy	(ABV 18%)	£5.00
<i>PIMM’S NO1</i> England	(ABV 25%)	£5.00
<i>PERNOD PASTIS</i> France	25ml (ABV 40%)	£5.00



All spirits served in 25ml measures unless stated

Bar

SINGLE MALT

IRISH & ENGLISH

<i>10 YEAR OLD BUSHMILLS</i> Ireland	(ABV 40.0%)	£5.50
<i>COTSWOLDS</i> England	(ABV 46.0%)	£6.00

LOWLAND

<i>AUCHENTOSHAN 3 WOOD</i>	(ABV 43.0%)	£7.00
<i>12 YEAR OLD GLENKINCHIE</i>	(ABV 43.0%)	£6.50

HIGHLAND

<i>GLENMORANGIE ORIGINAL</i>	(ABV 40.0%)	£5.75
<i>18 YEAR OLD GLENMORANGIE</i>	(ABV 43.0%)	£15.50
<i>14 YEAR OLD OBAN</i>	(ABV 43.0%)	£12.00
<i>15 YEAR OLD GLENDRONACH</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD DALWHINNIE</i>	(ABV 43.0%)	£6.50

SPEYSIDE

<i>12 YEAR OLD GLENFIDDICH</i>	(ABV 40.0%)	£5.75
<i>12 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 40.0%)	£9.00
<i>15 YEAR OLD GLENLIVET FRENCH OAK</i>	(ABV 40.0%)	£8.00

<i>ABERLOUR A’BUNADH CASK STRENGTH</i>	(ABV 60.8%)	£12.00
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<i>14 YEAR OLD BALVENIE CARRIBEAN CASK</i>	(ABV 43.0%)	£9.00
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<i>15 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£16.50
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<i>18 YEAR OLD MACALLAN DOUBLE CASK</i>	(ABV 43.0%)	£34.00
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ISLAY

<i>12 YEAR OLD BOWMORE</i>	(ABV 40.0%)	£5.75
<i>10 YEAR OLD ARDBEG</i>	(ABV 46.0%)	£6.50
<i>10 YEAR OLD LAPHROAIG</i>	(ABV 40.0%)	£6.50
<i>16 YEAR OLD LAGAVULIN</i>	(ABV 43.0%)	£12.00

ISLAND

<i>10 YEAR OLD TALISKER</i>	(ABV 45.8%)	£6.50
<i>18 YEAR OLD HIGHLAND PARK</i>	(ABV 43.0%)	£16.50

VODKA

<i>ABSOLUT BLUE</i> Sweden	(ABV 40.0%)	£5.50
<i>DISCARDED, SUSTAINABLE CHARDONNAY</i> England	(ABV 40.0%)	£5.75
<i>BELVEDERE</i> Poland	(ABV 40.0%)	£5.75
<i>SAPLING CLIMATE POSITIVE</i> England	(ABV 40.0%)	£5.75
<i>GREY GOOSE</i> France	(ABV 40.0%)	£6.00

TEQUILA & MEZCAL

<i>818 BLANCO 100% AGAVE</i> Mexico	(ABV 40.0%)	£5.50
<i>818 REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>818 ANEJO 100% AGAVE</i> Mexico	(ABV 40.0%)	£7.00
<i>PATRON SILVER 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.00
<i>PATRÓN REPOSADO 100% AGAVE</i> Mexico	(ABV 40.0%)	£6.50
<i>PATRON XO CAFÉ</i> Mexico	(ABV 35.0%)	£6.00
<i>ROSALUNA MEZCAL</i> Mexico	(ABV 40.0%)	£6.00

BLENDED & DELUXE WHISKY

<i>JOHNNIE WALKER BLACK, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>MONKEY SHOULDER, BLENDED</i> Scotch	(ABV 40.0%)	£5.75
<i>JOHNNIE WALKER BLUE, BLENDED</i> Scotch	(ABV 40.0%)	£24.95
<i>TOKI, BLENDED</i> Japanese	(ABV 43.0%)	£5.75
<i>NIKKA FROM THE BARREL, BLENDED</i> Japanese	(ABV 51.4%)	£8.00

AMERICAN WHISKEY

<i>JACK DANIELS OLD NO.7 TENNESSEE</i> USA	(ABV 40%)	£5.50
<i>WOODFORD RESERVE, KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 43.2%)	£5.75
<i>BULLEIT KENTUCKY STRAIGHT BOURBON</i> USA	(ABV 45%)	£5.50
<i>RITTENHOUSE 100 PROOF, STRAIGHT RYE</i> USA	(ABV 50%)	£6.00

All spirits served in 25ml measures unless stated

Bar

NON-ALCOHOLIC COCKTAILS £10.00

COSNOPOLITAN

Mountain Everleaf, cranberry, lime, sugar

FOREST DAIQUIRI

Forest Everleaf, lime, honey

PASSION FRUIT FOREST MARTINI

Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime, Eins Zwei Zero

NOJITO

Marine Everleaf, lime, sugar, soda, mint

ORANGE & GINGER HIGHBALL

Forest Everleaf, Fever-Tree Ginger ale, orange

HOT DRINKS

TEA

£4.50

English Breakfast | Decaffeinated Breakfast | Earl Grey
Organic Chamomile | Organic Peppermint | Pure Green
Blackberry & Raspberry | Lemon & Ginger

COFFEE

Americano (2kcal) £4.50

Espresso (1kcal) | Macchiato (13kcal) £3.20

Double Espresso (2kcal) | Double Macchiato (15kcal) £4.20

Latte (74kcal) | Cappuccino (42kcal) | Flat White (64kcal) £4.50

HOT CHOCOLATE (143kcal)

£4.50

MOCHA (132kcal)

£4.50

SOFT DRINKS

COKE Coca-Cola | Diet Coke | Coca-Cola Zero 330ml £4.00

MIXERS Coca-Cola | Diet Coke 200ml £3.00

SCHWEPES Lemonade | Soda Water 200ml £3.00

FEVER TREE TONIC 200ml £3.50

Indian | Refreshingly Light | Mediterranean | Elderflower

FEVER TREE GINGER ALE 200ml £3.50

FEVER TREE GINGER BEER 200ml £3.50

FEVER TREE SICILIAN LEMONADE 275ml £4.00

FEVER TREE SPARKLING 275ml £4.00

ELDERFLOWER

FRUIT JUICES

175ml £3.00

Pineapple | Apple | Orange | Grapefruit | Cranberry

KINGSDOWN MINERAL WATER

Still or sparkling

330ml £2.95

PUREZZA

Still or sparkling

750ml £4.75

