



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.

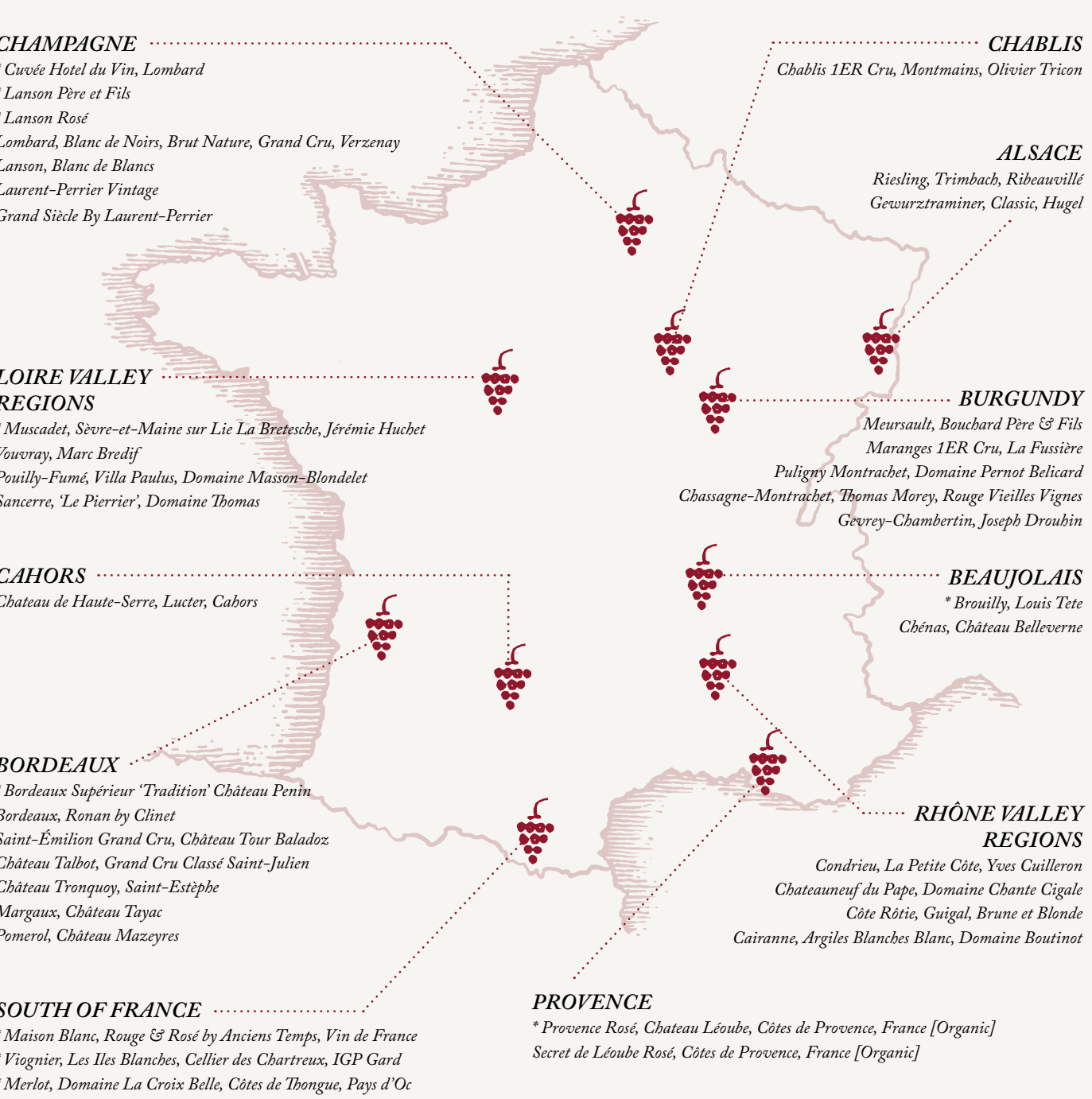
That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.



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	£69.95
CUVÉE HOTEL DU VIN Lombard, France	£12.95	£74.95
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	£7.50	£10.50	£20.95	£29.95
RIESLING Hills & Valleys, Pikes, Clare Valley, South Australia	£8.50	£11.95	£23.95	£34.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£8.95	£12.50	£24.95	£36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	£9.50	£13.50	£26.95	£38.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£9.95	£13.95	£27.50	£39.95
VERDEJO Elias Mora, Rueda, Spain	£10.25	£14.50	£28.50	£40.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	£10.50	£14.95	£28.95	£42.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	£11.25	£16.25	£31.95	£46.95
CHABLIS Joseph Drouhin, France	£13.25	£18.95	£36.95	£54.95

ROSÉ WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	£7.50	£10.50	£20.95	£29.95	
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	£33.50	£49.95	£99.95
SECRET DE LÉOUBE ROSÉ Côtes de Provence, France [Organic]				£65.95	



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>	£7.50	£10.50	£20.95	£29.95
NERO D'AVOLA <i>La Segreta, Planeta, Sicily, Italy</i>	£8.50	£11.95	£23.95	£34.95
MERLOT <i>Domaine La Croix Belle, Côtes de Thongue, Pays d'Oc, France [Organic]</i>	£8.95	£12.50	£24.95	£36.95
BOM MALANDRO DOURO DOC <i>Symington's Family Estates, Portugal</i>	£9.50	£13.50	£26.95	£38.95
MALBEC BY HOTEL DU VIN <i>Mendoza, Argentina</i>	£9.95	£13.95	£27.50	£39.95
BEAUJOLAIS <i>Brouilly, Louis Tête, France</i>	£10.50	£14.95	£28.95	£42.95
BORDEAUX SUPÉRIEUR <i>'Tradition' Chateau Penin, France</i>	£11.25	£16.25	£31.95	£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>	£13.25	£18.95	£36.95	£54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI <i>Alasia, Italy [750ml bottle]</i>			£5.50	£28.95
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
MADEIRA <i>10 Year Old Bual, Blandy's Portugal [750ml]</i>	£5.00	£9.95		£69.95
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.

Wine Glass Shapes

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

Bistro du Vin Signature Selection

CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ, CUVÉE ROSÉ, NV <i>Tasmania, Australia</i>	£56.95
HAMLEDON, BLANC DE BLANCS <i>England</i>	£88.95
LOMBARD, BLANC DE NOIRS, BRUT NATURE <i>Grand Cru, Verzenay</i>	£119.95
LANSON, BLANC DE BLANCS	£129.95
LAURENT-PERRIER VINTAGE	£132.95
GRAND SIÈCLE BY LAURENT-PERRIER	£269.95

WHITE WINE - FRANCE

	bottle 750ml
CAIRANNE <i>Argiles Blanches Blanc, Domaine Boutinot, Southern Rhône</i>	£49.95
RIESLING <i>Trimbach, Alsace</i>	£52.95
VOUVRAY <i>Marc Bredif, Loire Valley</i>	£56.95
GEWURZTRAMINER <i>Classic, Hugel, Alsace</i>	£59.95
SANCERRE <i>'Le Pierrier', Domaine Thomas, Loire Valley</i>	£72.95
CHABLIS 1ER Cru Montmains, Olivier Tricon	£74.95
POUILLY-FUMÉ <i>Villa Paulus, Domaine Masson-Blondelet, Loire Valley</i>	£78.95
CONDRIEU <i>La Petite Côte, Yves Cuilleron, Rhône Valley</i>	£102.95
MEURSAULT <i>Bouchard Père & Fils, Burgundy</i>	£135.95
PULIGNY MONTRACHET <i>Domaine Pernot Belicard, Burgundy</i>	£142.95

WHITE WINE - REST OF THE WORLD

FLORÃO <i>Quinta da Fonte Souto, Alentejo, Portugal</i>	£42.95
SAVATIANO <i>Papagiannakos, Attica, Greece</i>	£44.95
GAVI DI GAVI <i>La Minaia, Nicola Bergaglio, Italy</i>	£46.95
SEMILLON <i>Vergelegen Reserve, South Africa</i>	£48.95
ALBARIÑO <i>Lias by Martin Codax, Rías Baixas, Spain</i>	£52.95
SAUVIGNON BLANC <i>Awatere River by Louis Vavasour, Marlborough, New Zealand</i>	£52.95
CHARDONNAY <i>Kendall Jackson, Vintners Reserve, California, USA</i>	£55.95
QUINTA DA FONTE SOUTO BLANCO <i>Alentejo, Portugal</i>	£62.95
DRY RIESLING <i>Dönnhoff Qba, Nahe, Germany</i>	£68.95
CHARDONNAY <i>Patz and Hall, Sonoma Coast, United States</i>	£94.95

Cork vs Screw Cap

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process. Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

Bistro du Vin Signature Selection

RED WINE - FRANCE

BEAUJOLAIS	<i>Chénas, Château Belleverne</i>	<i>bottle</i> 750ml
BORDEAUX	<i>Ronan by Clinet, Bordeaux</i>	
CHATEAU DE HAUTE-SERRE	<i>Lucter, Cahors</i>	
CHÂTEAUNEUF DU PAPE	<i>Domaine Chante Cigale, Southern Rhône Valley</i>	
MARANGES	<i>1ER Cru, La Fussière, Burgundy</i>	
MARGAUX	<i>Château Tayac, Bordeaux</i>	
SAINT-ÉMILION GRAND CRU	<i>Château Tour Baladoz, Bordeaux</i>	
CHASSAGNE-MONTRACHET	<i>Thomas Morey, Rouge Vieilles Vignes, Burgundy</i>	
POMEROL	<i>Château Mazeyres, Bordeaux</i>	
CHÂTEAUTRONQUOY	<i>Saint-Estèphe, Bordeaux</i>	
GEVREY-CHAMBERTIN	<i>Joseph Drouhin, Burgundy</i>	
CÔTE RÔTIE	<i>Guigal, Brune et Blonde, Rhône Valley</i>	
SAINT-JULIEN	<i>Château Talbot, Grand Cru Classé, Bordeaux</i>	

RED WINE - REST OF THE WORLD

‘DOURO RED’	<i>Quinta Do Crasto, Douro, Portugal</i>	<i>bottle</i> 750ml
CARMENÈRE	<i>Gran Reserva Tarapaca, Maipo, Chile</i>	
BOBAL	<i>Sierra Norte ‘Pasion de Bobal’, Spain</i>	
SPÄTBURGUNDER	<i>Trocken, Messmer, Germany</i>	
SHIRAZ	<i>The Riebke, Teusner, Barossa Valley, South Australia, Australia</i>	
ZINFANDEL	<i>Edmeades, Mendocino County, California, USA</i>	
PURGATORI	<i>Familia Torres, Costers del Segre, Spain</i>	
ALTITUDES RED	<i>Ixsir, Lebanon</i>	
POST SCRIPTUM DE CHRYSOLA	<i>‘Prats & Symington, Douro, Portugal</i>	
RIBERA DEL DUERO	<i>‘9 meses’ Carmelo Rodero, Spain</i>	
CABERNET SAUVIGNON	<i>Thelema, Western Cape, South Africa</i>	
PINOT NOIR	<i>Adelsheim, Willamette Valley, Oregon, USA</i>	
RIOJA	<i>Reserva, Unica, Sierra Cantabria, Spain</i>	
SYRAH	<i>The Griffin by Journey’s End, Stellenbosch, South Africa</i>	
PRELUDIO	<i>“Barrel Select” by Familia Deicas, Uruguay</i>	
AMARONE	<i>Della Valpolicella, Reius, Sartori, Italy</i>	
MALBEC	<i>Cadus Single Vineyard, ‘Finca Las Torcasas’, Lujan de Cuyo, Mendoza, Argentina</i>	
CABERNET SAUVIGNON	<i>Palermo by Orin Swift, Napa Valley, California, USA</i>	
MAS LA PLANA	<i>[Cabernet Sauvignon], Familia Torres, Penedès, Spain</i>	
GAUDIUM RESERVA	<i>Marques De Caceres, Rioja, Spain</i>	
BAROLO	<i>Proprietà Fontanafredda, Fontanafredda, Italy</i>	

Sunday Lunch

2 COURSES | £29.95 PER PERSON
3 COURSES | £34.95 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 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.

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette *(641kcal)*

POIVRONS PIÉMONTAIS [VGI]

Piedmontese peppers topped with plant-based stracciatella on tomato, basil and pine nut couscous *(387kcal)*

POISSON DU MARCHÉ ENTIER

Market fish

CRÈME BRÛLÉE [V] *(615kcal)*

VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream *(643kcal)*

PAVLOVA AUX FRUITS D'ÉTÉ [V]

Summer fruit pavlova *(202kcal)*

TARTE AU CITRON [V]

Raspberry sorbet *(696kcal)*

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 CHICKEN & STUFFING *(1,288kcal)*

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

Plats Principaux

BURGERS ET FRITES CLASSIQUES

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

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

Baby kale, edamame beans, quinoa and alfalfa sprouts
Choice of topping included ♦ Chicken *(628kcal)* / Tiger prawns *(70kcal)* / Plant-based halloumi [VGI] *(260kcal)*

Pâtisseries Et Desserts

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* ♦

Artisan cheese, biscuits and chutney *(487kcal)*

Pair with a glass of port *100ml*

20 YEAR OLD TAWNY *Graham’s, Portugal* **£11.95**

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999

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.

♦ *Supplement Applies*

For further information on allergens please scan here.

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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

CHABLIS

Joseph Drouhin, France | 125ml

PISSALADIÈRE

French flatbread with caramelised onion, anchovies and black olive topping

CHATEAU LÉOUBE

Côtes de Provence, France | 125ml

LANGOUSTINES À LA PROVENÇALE

Sautéed scampi in a tomato and pastis sauce with toasted sourdough

CHARDONNAY

V1 Journey's End, Stellenbosch, South Africa | 175ml

OR

NERO D'AVOLA

La Segreta, Planeta, Sicily, Italy | 175ml

POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce

TOKAJI

Late Harvest by Royal Tokaji, Hungary | 50ml

TARTE AU CITRON

Lemon tart, raspberry

10 YEAR OLD TAWNY PORT

Graham's, Portugal | 50ml

ASSIETTE DE FROMAGES

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 £15.00

Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple

CLASSIC CHAMPAGNE COCKTAIL £15.00

Cuvée Hotel du Vin Champagne, Hennessy Cognac, bitters, sugar

BELLINI ROYALE £15.00

Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach

LES CLASSIQUES

BLOODY MARY £13.00

Sapling Vodka, tomato, spices

COSMOPOLITAN £12.00

Absolut Citron Vodka, Cointreau, cranberry, lime

GARDEN MOJITO £13.00

Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda

MARGARITA £12.00

818 Blanco Tequila, Cointreau, lime, agave, salt

OLD FASHIONED £13.00

Woodford Reserve Bourbon, demerara, bitters

PIÑA COLADA £13.00

Bacardi Coconut Rum, pineapple, cream, coconut cream, lime

DAIQUIRI (Raspberry/ Peach/ Passion fruit) £12.00

Bacardi Carta Blanca Rum, fruit syrup, fruit purée, lime

WHISKEY SOUR £13.00

Woodford Reserve Bourbon, bitters, lemon, sugar, foam

MARTINIS

ESPRESSO MARTINI £13.00

Absolut Vodka, Tosolini Expre Liqueur, espresso, sugar

PASSION FRUIT MARTINI £13.00

Absolut Vanilia Vodka, Passoã Passion fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco

GRAPESKIN MARTINI £14.00

Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters

ORANGE MARTINI £13.00

Tanqueray Flor De Sevilla Gin, orgeat, orange Curaçao, lime, orange juice, bitters

CLASSIC MARTINI (your way) £13.00

Tanqueray Gin, Noilly Pratt, bitters

NEGRONIS

BOULEVARDIER £13.00

Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth

WHITE NEGRONI £13.00

Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI £13.00

Bombay Sapphire Gin, Campari bitters, Martini Riserva Rubino Vermouth

NEGRONI FLIGHT £15.00

3 Negronis, Classic, White and Boulevardier

FRENCH 75 £15.00

Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar

KIR ROYALE £15.00

Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry

COCKTAILS AU VIN

NEGRONI SECOUE £13.00

Tanqueray Gin, Campari, sugar, lemon, grapes

TOKAJI GINGEMBRE DOUX £14.00

Royal Tokaji, Hennessy VS, sugar, bitters, orange juice, ginger ale

BRUT DE FUT GRAHAMS £16.00

Aberlour A'bunadh Cask Strength, Grahams 10 year Tawny Port, demera, orange

LE LANSON £15.00

Lanson Champagne Rose, Briottet Liqueur de Lychee, Mancino Vermouth Sakura, sugar, lemon

NOTRE CLUB DE TREFLE £13.00

Tanqueray Gin, Noilly Pratt Vermouth, Briottet Crème de Mure, sugar, lemon, bitters

TONICS

£13.00

BROCKMANS

Fever-Tree Elderflower Tonic, blueberries, grapefruit

GIN MARE

Fever-Tree Indian Tonic, orange, rosemary

PUERTO DE INDIAS

Fever-Tree Elderflower Tonic, blackberry, lime

PORT & TONIC

Graham's Blend No.5 White Port, Fever-Tree Mediterranean Tonic, lemon, mint

SPRITZ

PROVENCE SPRITZ £13.00

Puerto De Indias Strawberry Gin, Provence Rosé, apple, raspberry purée, strawberry, lemonade

DU VIN SPRITZ £13.00

Maison Blanc, Mancino Vermouth Sakura, lemonade, passion fruit, mint, lemon

GRAHAMS NO.5 SPRITZ £13.00

Graham's Blend No.5 White Port, crème du peche, prosecco, soda, mint, lemon

APEROL SPRITZ £13.00

Aperol, prosecco, soda, orange

PIMMS SPRITZ £13.00

Pimms, prosecco, lemonade, mint, strawberry, lime, cucumber

NON-ALCOHOLIC: MARINE SPRITZ £11.00

Marine Everleaf, Eins Zwei Zero, Fevertree light tonic, cucumber, lime

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

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<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>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

<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

