

*Drinks menu*



***Drinks***  
*to make you*  
***smile***

White	<b>Luis Felipe Edwards</b>	125ml	175ml	250ml	Bottle
	A typical, zingy, fresh Sauvignon Blanc with lots of grassy, herbaceous aromas and a touch of lime sorbet, melon and passion fruit.	<b>4.48</b>	<b>6.27</b>	<b>8.96</b>	<b>26.88</b>
	<b>Nederburg The Manor Chardonnay</b>	<b>5.13</b>	<b>7.17</b>	<b>10.26</b>	<b>30.78</b>
	Lovely aromas of lime and melon with vanilla oak notes in the background. Crisp and fresh with a creamy texture and subtle citrus and melon flavours.				
	<b>Kleine Zalze Chenin Blanc</b>	<b>5.19</b>	<b>7.26</b>	<b>10.38</b>	<b>31.14</b>
	this crisp and refreshing white wine has aromas of ripe pineapple and guava that jump out of the glass.				
<b>Solstice Pinot Grigio</b>	<b>4.26</b>	<b>5.96</b>	<b>8.52</b>	<b>25.56</b>	
Fresh, crisp with subtle notes of citrus and pear fruit.					
<b>El Velero Verdejo Blanco, Valdepeñas</b>	<b>3.73</b>	<b>5.22</b>	<b>7.46</b>	<b>22.38</b>	
The Verdejo grape is an aromatic variety, this wine shows melon and green apple on the palate with floral notes on the finish.					
<b>Pulpo, Albariño Pagos del Rey, Rias Baixas</b>	<b>7.80</b>	<b>10.91</b>	<b>15.16</b>	<b>46.80</b>	
Unoaked, the wine is a bright, pale lemon colour with hints of apple green. Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate					

Red	<b>Berri Estates Merlot <i>Australia</i></b>	<b>4.90</b>	<b>6.85</b>	<b>9.80</b>	<b>29.40</b>
	Has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot.				
	<b>El Velero Tempranillo Tinto <i>Valdepeñas</i></b>	<b>3.65</b>	<b>5.10</b>	<b>7.30</b>	<b>21.90</b>
	Cherry-red Tempranillo that shows strawberry and fruits of the forest on its smooth and velvety palate.				
	<b>Short Mile Bay Shiraz <i>Australia</i></b>	<b>6.15</b>	<b>8.60</b>	<b>12.30</b>	<b>36.90</b>
	Cherry, plums & spice leaving a freshness to the finish.				
<b>Los Romeros Malbec <i>Central Valley, Chile</i></b>	<b>4.30</b>	<b>6.0</b>	<b>8.60</b>	<b>25.80</b>	
'The crazy windmill' a deep, vibrant colour with ripe red fruits making it a balanced easy drink.					
<b>Between Thorns Cabernet Sauvignon <i>Eastern Australia</i></b>	<b>5.10</b>	<b>7.11</b>	<b>10.16</b>	<b>30.48</b>	
A medium-bodied Cabernet Sauvignon, showing blackcurrant and fruits of the forest backed by notes of chocolate and vanilla on the finish.					
<b>Don Jacobo Rioja Crianza, <i>Bodegas</i></b>	<b>7.12</b>	<b>9.96</b>	<b>14.24</b>	<b>42.72</b>	
A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.					

Rosé	<b>El Velero Tempranillo Rosado <i>Valdepeñas</i></b>	<b>3.72</b>	<b>5.20</b>	<b>7.44</b>	<b>22.32</b>
	A soft and juicy rosé showing notes of strawberry and citrus.				
	<b>Corte Vigna Pinot Grigio Rosato <i>Pavia</i></b>	<b>4.32</b>	<b>6.10</b>	<b>8.64</b>	<b>25.92</b>
A slightly medium-dry rosé The colour comes from the natural skin pigmentation which is extracted during a short maceration.					
<b>Borsari Merlot Rosato <i>Italia</i></b>	<b>4.30</b>	<b>6.00</b>	<b>8.60</b>	<b>25.80</b>	
Light and fresh with strawberry and raspberry fruit notes.					

Bubbles	<b>Galanti Prosecco Spumante</b>	<b>6.08</b>	–	–	<b>36.48</b>
	Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz.				
	<b>Galanti Prosecco Spumante Rosé</b>	<b>6.08</b>	–	–	<b>41.76</b>
This vibrant pale pink Prosecco is freshing with light summer fruits with a hint of white peach.					
<b>Louis Dornier et Fils Brut</b>	<b>10.00</b>	–	–	<b>41.76</b>	
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.					

## Spirits

<b>Maker's Mark</b> 45%	<b>4.98</b>
<b>Bell's Blended Scotch Whisky</b> 40%	<b>3.00</b>
<b>Johnnie Walker Black Label Blended Scotch Whisky</b> 40%	<b>4.71</b>
<b>The Glenlivet Founders Reserve</b> 40%	<b>5.75</b>
<b>Glenfiddich</b> 40%	<b>6.11</b>
<b>Talisker 10YEars old</b> 40%	<b>6.75</b>
<b>Jack Daniel's</b> 40%	<b>4.25</b>
<b>Jameson Irish Whiskey</b> 40%	<b>4.25</b>
<b>Courvoisier VS Cognac</b> 40%	<b>4.56</b>
<b>Gordon's Gin</b> 37.5%	<b>3.00</b>
<b>Gordon's Pink Gin</b> 37.5%	<b>3.20</b>
<b>Tanqueray No.Ten Gin</b> 47.3%	<b>4.95</b>
<b>Hendricks Gin</b> 41.4%	<b>5.00</b>
<b>Captain Morgan Dark Rum</b> 40%	<b>3.25</b>
<b>Captain Morgan Spiced Gold Rum</b> 35%	<b>3.35</b>
<b>Havana Club 3 Year Old</b> 37.5%	<b>3.25</b>
<b>Bacardi White</b> 37.5%	<b>3.25</b>
<b>Grey Goose L'Original Vodka</b> 40%	<b>5.75</b>
<b>Belvedere Vodka</b> 40%	<b>5.75</b>
<b>Ketel One Vodka</b> 40%	<b>4.50</b>
<b>Smirnoff Red Label Vodka</b> 37.5%	<b>3.00</b>

## Beer, cider & bottles

<b>Camden Town Pale Ale</b> (ABV 4%)	<b>5.95</b>
<b>Stella Artois</b> (ABV 4%)	<b>5.23</b>
<b>Guinness</b> (ABV 4.1%)	<b>5.95</b>
<b>Magners Cider</b> (ABV 4.5%)	<b>4.50</b>
<b>Corona Lager</b> (ABV4.5%)	<b>5.95</b>
<b>Goose Midway</b> (ABV 4.1%)	<b>5.95</b>
<b>Meantime London Lager</b> 4.5% - 330ml	<b>5.00</b>
<b>Meantime London Pale Ale</b> 4.3% - 330ml	<b>5.00</b>
<b>Kopparberg Strawberry &amp; Lime</b> 4% - 500ml	<b>5.64</b>
<b>Kopparberg Mixed Fruit</b> 4% - 500ml	<b>5.64</b>
<b>Old Speckled Hen Gluten Free</b> 5% - 500ml	<b>5.00</b>
<b>Camden Hells Lager</b> 4.6% - 330ml	<b>5.00</b>
<b>Peroni Nastro Azzurro</b> 5.1% - 330ml	<b>5.00</b>
<b>Menabrea Blonde</b> 4.8% - 330ml	<b>5.00</b>
<b>Becks Blue</b> 0% - 275ml	<b>3.50</b>
<b>Budweiser</b> 4% - 330ml	<b>4.50</b>

<b>Bar snacks</b>			
<b>Barbeque Corn</b>	<b>1.00</b>	<b>Dry roasted peanuts</b>	<b>1.00</b>
<b>Wasabi Peas</b>	<b>1.00</b>	<b>Salted Peanuts</b>	<b>1.00</b>
<b>Chilli Crackers</b>	<b>1.00</b>	<b>Wasabi Peanuts</b>	<b>1.00</b>

## Liqueurs

<b>Baileys Irish Cream</b> 17% - 50ml	<b>5.17</b>
<b>Kahlua Coffee Liqueur</b> 16% - 50ml	<b>5.45</b>
<b>Luxardo Sambuca dei Cesari</b> 38% -50ml	<b>5.07</b>
<b>Jagermeister</b> 35% - 50ml	<b>6.15</b>
<b>Malibu</b> 21% - 50ml	<b>4.79</b>
<b>Pimm's No. 1 Cup</b> 25% - 50ml	<b>5.07</b>
<b>Disaronno Amareto</b> 28% - 50ml	<b>6.89</b>
<b>Campari</b> 25% - 50ml	<b>5.02</b>

## Soft drinks & mixers

<b>J2O Orange &amp; Passion</b> 275ml	<b>3.82</b>
<b>J2O Apple &amp; Raspberry</b> 275ml	<b>3.82</b>
<b>J2O Apple &amp; Mango</b> 275ml	<b>3.82</b>
<b>Schewppes Bitter Lemon</b> 200ml	<b>2.62</b>
<b>Schewppes Lemonade</b> 200ml	<b>2.62</b>
<b>Fentimans Mixers</b> 200ml	<b>3.68</b>
<i>Light Tonic, Indian Tonic, Soda Water, Ginger Ale</i>	
<b>Fentimans Sparkling Raspberry</b> 275ml	<b>5.68</b>
<b>Fentimans Rose Lemonade</b> 275ml	<b>4.83</b>
<b>Fentimans Ginger Beer</b> 275ml	<b>4.83</b>
<b>Diet Pepsi</b> 200ml	<b>2.26</b>
<b>Pepsi</b> 200ml	<b>2.61</b>
<b>Diet Pepsi</b> Pint	<b>2.90</b>
<b>Pepsi</b> Pint	<b>3.54</b>
<b>Lemonade</b> Pint	<b>2.26</b>
<b>Red Bull</b>	<b>4.20</b>
<b>Red Bull Sugar Free</b>	<b>4.00</b>
<b>Cawstons Press</b> 200ml juicebox	<b>2.41</b>
<i>Summerberries, Apple &amp; Pear, Apple &amp; Mango</i>	

## Hot drinks

by Starbucks	Solo	Doppio		
<b>Espresso</b>	<b>2.90</b>	<b>3.30</b>		
	Tall	Grande	Venti	
<b>Café Americano</b>	<b>3.50</b>	<b>3.70</b>	<b>3.90</b>	
<b>Café Latte</b>	<b>3.90</b>	<b>4.00</b>	<b>4.20</b>	
<b>Cappuchino</b>	<b>3.90</b>	<b>4.00</b>	<b>4.20</b>	
<b>Café Moccha</b>	<b>4.00</b>	<b>4.30</b>	<b>4.70</b>	
<b>Caramel Macchiato</b>	<b>4.00</b>	<b>4.30</b>	<b>4.70</b>	
<b>Teavana Tea</b>	<b>3.50</b>	<b>3.70</b>	<b>4.00</b>	
<b>Chai Tea Latte</b>	<b>4.10</b>	<b>4.30</b>	<b>4.50</b>	
<b>Classic Hot Chocolate</b>	<b>4.0</b>	<b>4.30</b>	<b>4.70</b>	

\*Available as a light option and in a selection of flavours.

Unless stated, all wines on this list have an ABV content of between 9% and 15%. If any wine is not available a suitable alternative will be offered. 125ml measures are available on request. Please drink responsibly. A 10% discretionary service charge will be added to you bill. The service charge is distributed fully between team members. All prices are inclusive of VAT at the current rate. Food allergies and intolerances: Please speak to a member of our team if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.