

## DESSERTS

### S'MORE ISH £8

*Marshmallow ice cream, Graham crackers, chocolate bar, bitter chocolate sauce*

\*PAIRING: AFTER SATE

### PEACHES AND CREAM £7

*Crème fraîche pannacotta, charred peaches, glutenfree crumble, peach sorbet, pecan nuts*

\*PAIRING: MADE IN ECUADOR

### THE EGG £8

*Passion fruit chocolate, yogurt mousse, mango purée*

\*PAIRING: HINT OF COCONUT

### SMOKED CHOCOLATE CIGAR £9

*Smoked dark chocolate, popping candy, chocolate whisky mousse & hazelnut praline crispy flakes*

\*PAIRING: SAZERAC

### FALLEN SICILIAN £8

*Fried Italian pastry, ricotta cream, pistachio ice cream, candied orange peel*

\*PAIRING: COSA NOSTRA

### POPSICLE CHEESECAKE £9

*Cheesecake popsicle, biscoff mousse, strawberry meringue*

\*PAIRING: YOUNG CUBAN

### JAPANESE GARDEN £10

*Matcha parfait, chocolate tree, white chocolate mousse, cherry sorbet*

\*PAIRING: TALL GRASS

## SAVOURY

Mixed nuts .....	£3
Olives .....	£3
Pugliese bread with sardela (spicy tomato & red pepper dip) .....	£4.50
Truffle polenta chips with red pesto dip .....	£7
Baked cheese balls - Gluten Free (15min wait) .....	£7
Mushroom arancini .....	£6
Baked camembert with maple syrup & Sourdough (10min wait) .....	£8.5
Pulled duck slider with coleslaw .....	£8
Mini quiche; chicken, peas & onion .....	£5
Spinach mini calzoni .....	£4

*Basement Sate*

A discretionary service charge of 12.5% will be added to your bill

## COCKTAILS

### COSA NOSTRA £9

*Aperol, Champagne Syrup, Lemon Juice, Mediterranean Tonic*

### AFTER SATE £10

*Scotch Whisky, Whisky & Cocoa Cream, Mint Liqueur*

### A L'ITALIENNE £10

*Calvaños, Campari, Graperuit Syrup, Lemon Juice*

### PROVENCE £11

*Vodka, Lavender Syrup, Mint, Cucumber, Lime Juice*

### YOUNG CUBAN £11

*Coriander Seed Infused Rum, Elderflower Cordial, Lime Juice, Top up Champagne*

### BITTERSWEET £11

*Amaro, Sherry, Rye Whisky*

### JESSICA RABBIT £11

*Gin, Carrot Juice, Elderflower & Golden Syrup, Lemon Juice*

### TALL GRASS £11

*Vodka, Lemongrass, Aloe Vera Juice, Lemon Juice*

### THREE PIECE & UNKNOWN £11

*Butter Fat-Washed Tequila, Aperol, Chartreuse, Top up Champagne*

### HINT OF COCONUT £12

*Blend of Rum, Passion Fruit Puree, Spiced Chai Syrup, Fernet Branca, Lime Juice*

### MADE IN ECUADOR £12

*Cocoa Nibs Infused Gin, Banana & Cherry Liqueur, Lemon Juice*

### NOT A PORNSTAR £12

*Bourbon, Aperol, Passion fruit, Lemon Juice, Egg White*

*Basement Sate*

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## GIN & TONIC

### SUMMER BREEZE £11

*Beefeater Gin, Fever Tree Elderflower Tonic, Cucumber & Mint*

### NOTTING HILL £11

*Portobello Road Gin, Fever Tree Indian Tonic, Grapefruit & Cardamom*

### SLOE & STEADY £11

*Hayman's Sloe Gin, Fever Tree Elderflower Tonic, Lemon & Mint*

### EAST ASIAN SPICED INVASION £11

*Opikr Oriental Spiced Gin, Fever Tree Mediterranean Tonic, Orange & Ginger*

### ICELANDIC WATER £11

*Martin Millers Gin, Double Dutch Tonic, Sichuan Pepper & Orange*

### CUCUMBA £12

*Hendrick's Gin, Fentiman's Tonic Water, Cucumber & Rose*

### JOIN THE NAVY £12

*Plymouth Gin, Fever Tree Indian Tonic, Lime, & Coriander Seed*

### SPIRIT OF ISLAY £12

*Botanist Gin, 1724 Tonic, Lemon & Rosemary*

## WINES

### RED

Bergerie - Grenache/Merlot - Languedoc, France [Easy Drinking, Fruity] ½ / 1	£6 / £22
Ciello Rosso - Nero D'avola - Sicily, Italy [Spicy, Cherry] 1	£24
Gran Cerdo - Tempranillo - Rioja, Spain [Rounded, Peppery] 1	£27
Santa Julia - Malbec - Mendoza, Argentina [Full Bodied, Fresh] 1	£29

### WHITE

Le Lesc - Gascony France [Aromatic, Grassy] ½ / 1	£6 / £22
Madregale - Pinot Grigio - Abruzzo, Italy [Light, Crisp] ½ / 1	£7 / £24
Ciello Bianco - Catarratto - Sicily, Italy [Citrus, Textured] 1	£27
Gran Cerdo - Viura - Rioja, Spain [Delicate, Harmonious] 1	£28
Grange Des Roc - Picpoul - Languedoc, France [Apricot, Mineral] 1	£29

### ROSE

Bergerie Rose - Grenache - Languedoc, France [Forest Fruits, Fim] ½	£7
Gassac - Grenache/Syrah - Languedoc, France [Fresh, Floral] 1	£24

### BUBBLES

Bernardi Prosecco Frizzante [Fim, Fizzy] ½ / 1	£8 / £50
Pierre Gerbais Champagne Reserve [Lively, Fne Bubbles] ½ / 1	£11 / £70

## FLIGHTS

SCOTLAND: Aultmore 12, Balvenie 12, Auchentoshan 12,	£18
ISLAY: Kilchoman Machir Bay, Caol Ila 2004, Ardbeg 10	£18
IRELAND: Greenspot, Redbreast 12, Connemara Peated	£18
SCOTLAND 2: Arran 14, Benrinnes 15, Glenfarclas 15	£24
JAPAN: Yamazaki Distiller's Reserve, Miyagikyo Single Malt, Yochi Single Malt	£32
[3 x 25ml dram]	

## SHARING COCKTAILS

### THE MULE £38

*Vodka, Mint, Ginger Beer*

### TROPICAL WINGS £39

*Rhums, Passion Fruit, Vanilla Syrup, Lime Juice*

## CLASSIC

### FRENCH PEARL £10

*Gin, Mint, Sugar, Lime Juice, Dash of Absinth*

### VIEUX CARRE £12

*Rye whisky, Cognac, Sweet Vermouth*

## SOFTS

Ginger Beer	£4
Ginger Ale	£3
Lemonade	£3
Tonic / Light Tonic	£3
Coke / Diet Coke	£3
Strawberry Juice	£4
Soda	£2

## BEER / CIDER

Paulaner 4.9% [Lager]	£5
Jupiler 5.2% [Lager]	£5
St Bernardus wit 5.5% [Wheat]	£5
Bruegel 5.2% [Amber Ale]	£6
Cidre Breton 5% [Cidre]	£6
Orval 6.2% [Trappist]	£7
Delirium 8.5% [Golden Ale]	£8

[500ml 3/4 people]

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Double 50ml as standard, single measure 25ml available. 125ml glass of wine available.

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