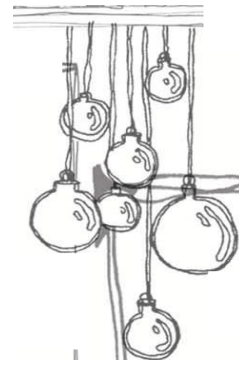


Christmas Drinks Menu



Cocktails enjoy an aperitif or digestive.

To Start:

Barrel aged Negroni

gin, Martini Rosso, Campari 8

Hugo

Gin, elderflower, mint
cucumber, soda 6.5

To Finish:

Boulard Calvados

Pays d'Auge, Grade Solage 4.1

Espresso Martini

vodka, Allpress espresso,
Kahlua 9

White Wine

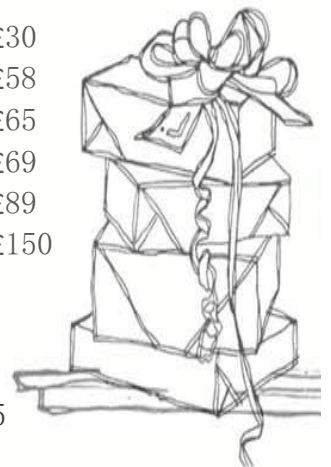
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|---|------|
| Pinot Grigio, Madregale, Terre di Chieti, Italy, 2016 | 24.5 |
| Picpoul de Pinet, Dom. de Bellemare, Languedoc, 2016 | 25 |
| Trebbiano D' Abruzzo, Gianni Masciarelli, Italy, 2016 | 27 |
| Chardonnay, Crossroads, Hawkes Bay, New Zealand, 2014 | 33.5 |

Red Wine

| | |
|--|------|
| Rioja, Montesc, Consecha, Spain, 2013 | 25 |
| Malbec, Santa Julia, Mendoza, Argentina, 2015 | 26 |
| Pinot Noir, MacMurray, Central Coast California, USA, 2014 | 36.5 |
| Valpolicella DOC, Ripasso, Bertani, Italy, 2014 | 44 |

Sparkling & Champagne

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|-------------------------------|------|
| Da Luca Prosecco | £30 |
| G. H Mumm NV | £58 |
| G. H Mumm Rose NV | £65 |
| Perrier Jouet Brut NV | £69 |
| Laurent Perrier Rose Cuvee NV | £89 |
| Dom Perignon, 2004 | £150 |



Ports & Stickies

| | |
|--|--------|
| Sandemans 10yr old Tawny | £5 |
| Noble Wrinkled Riesling, D'Artenberg, S. Australia 2015 | £5 £25 |
| Clos Dady, Sauternes, Bordeaux, France 2013 | £6 £30 |
| Recioto Valpolicella DOC, Bertani, Venice, Italy 2012 | £40 |
| NV Liqueur Muscat, Skillogalee, Clare Valley, Australia | £65 |