

## GRAND GINS

A large measure of your favourite gin, mixed in a grand coupe with plenty of ice, fruit & juniper berries. Add your choice of Fentimans or Schweppes tonic, or why not try your gin with Fentimans hugely popular Pink Grapefruit Tonic.

### DRY

#### Tanqueray

A dry and crisp London Dry using only four botanicals.  
Served with lime 8.00

#### Williams GB Extra Dry

Multi-award winning gin from Chase. Distilled with juniper buds & berries for classic flavour. Served with lemon 8.75

#### Sipsmith

Zesty & crisp, this small batch gin has deep juniper flavour.  
Served with lime 9.00

#### ♥ Cotswolds Dry

Bay leaf, pepper & local lavender add spicy notes to this classy London Dry. Served with bay leaf 9.50

### SMOOTH

#### Hendrick's

Cucumber & rose flavours give this favourite its distinctive taste.  
Served with cucumber 9.00

#### Silent Pool

A unique and complex gin from the Surrey hills, using local honey to achieve a smooth finish. Served with orange 9.50

### PUNCHY

#### Bathtub

Multi-medal-winning gin infused with cloves, cinnamon, orange peel & coriander. Served with orange 9.50

#### ♥ Monkey 47

47% proof & 47 botanicals - the bottle says it all.  
This is serious medicine! Served with lime 10.00

#### Tanqueray 10

Super-premium hand-crafted gin with grapefruit, orange & lime.  
Served with pink grapefruit 9.50

### UNUSUAL

#### ♥ Williams Chase Pink Grapefruit

Floral & zesty. Tartness followed by a kick of grapefruit. Double up on the grapefruit hit with Fentimans Pink Grapefruit Tonic 9.50

#### Hayman's Old Tom

Rich with subtle sweetness, true to the original Victorian style. Served with lemon & lime 8.50

#### Brockmans

Spanish citrus combine with blueberry & blackberry notes for a smooth taste. Served with blueberries 9.50



# The LIST

Wine & Drinks



### WELCOME TO THE LIST

This is the good stuff we want to drink ourselves - from many & varied gins, classic cocktails, new artisan stars like Sipsmith, interesting soft drinks to the main event, our wines.

Our co-owner, Jo Eames, has been choosing our wines for nearly fifteen years now, building long-term relationships with award-winning suppliers & wine producers from Patagonia to Winchester.

We care just as much about the quality of your everyday glass of Sauvignon Blanc as about the world-class wines at the top of the list. Jo's particular favourites are marked with a heart.

## APÉRITIFS

#### Kir Royal

Champagne Devaux Grande Réserve, De Kuyper Crème de Cassis 8.50

#### Aperol Spritz

Aperol, Prosecco & soda 7.50

#### ♥ Negroni

Strong & bitter, the perfect apéritif.  
Campari, sweet vermouth and Tanqueray gin 7.00

## COCKTAILS

#### Cosmopolitan

Classic with a touch of citrus sweetness,  
Ketel One Citron vodka, Cointreau, cranberry juice & fresh lime 7.50

#### ♥ Hendrick's English Garden

Subtle yet fruity tippie of Hendrick's gin,  
elderflower & apple juice 7.50

#### Maker's Mark Collins

Premium small batch bourbon, lemon juice & soda 8.00

#### Mojito

Fresh & punchy. Havana Club 3 year old rum,  
fresh lime, mint, sugar & soda 7.00

#### Moscow Mule

Refreshing long blend of Ketel One vodka,  
Fentimans Ginger Beer & fresh lime 7.50

#### Disaronno Sour

Well-balanced sweet & sour cocktail, mixing Disaronno Amaretto,  
sugar syrup & lemon juice 7.00

#### Espresso Martini

Sophisticated & creamy with a kick of caffeine.  
Shaken with Ketel One vodka, Tia Maria & sugar syrup 7.50

## JUGS

Served in 1.6L pitchers. Great to share.

#### ♥ Pimm's

An English staple, this British gin-based liqueur with bitter herbs and citrus, is packed into a jug with ice, lemonade and fruit. The classic sharer 18.00

#### Elderflower Fizz

St-Germain elderflower liqueur, strawberries and Prosecco make this an English seasonal winner! 22.00

#### Reyka Berry Collins

A mix of Reyka vodka, Chambord, berries & soda.  
A slightly sweet, refreshing jug to share 24.00

