

Aperitifs

Lillet 3
Cocchi Americano 3.5
Contratto Bianco/Rosso 3.5
Picon Biere 5
Americano/Sbagliato 6/7

Signature

Serpentine 8
Cognac, Szechuan pepper, sugar, bitters, sparkling wine, grapefruit twist

Coromandel 7.5
Suze, Soju, chrysanthemum flower, lemon, sparkling wine

Aguadera 8.5
Tequila, English rhubarb, Campari, lemon, egg white, chilli salt

Ottoman 8.5
Rum, pomegranate shrub, yoghurt, egg white, sumac

Chandan Box 9.5
Rye, olorosso sherry, Carpano antica, pure sandalwood

Carpenters Cup 8
Jensen's Old Tom Gin, Punt e Mes, birch extract, tonic, cucumber, mint

Mary 7.5
Vodka, dashi, fresh horseradish, worcestershire, tomato, chilli salt.

Non Alcoholic

Rosemary Lime Fizz 3.5
Caramel Apple Soda 3.5
Virgin Mary 3.5

Wines

Pago de Tharsys *Brut Cava Nature* 6/ 28
Viña Enebro, *Rosado de Aguja* 44
Nicolo & Paradis *Blanc de Blanc Champagne* 50

Jean de la Roche, *Sauvignon Blanc, France 2014* 3.8/21
Ciello Bianco, *Catarratto, Sicily 2014* 4.5/24
Picpoul Grange des Rocs, *Picpoul, France 2014* 4.7/26
Andre Scherer, *Pinot Blanc France 2014* 5.5/31

Cuvée des Galets, *Grenache/Carignan, France 2014* 4/16/22
Ciello Rosso, *Nero d'Avola, Sicily 2014* 4.5/24
Bodegas Carelli 34 *Malbec, Argentina 2013* 4.6/25
Clos St. Jean, *Gamay St.Romain, France 2014* 5/27.5

Wines are served in 125ml measure
Extended wine list available on request

Beer

Curious Brew *Lager* 4
Hiver Honey *Ale* 4.5
Hiver Honey *Beer* 4.5

Brew by Numbers *Various* 5.25
Anspach and Hobday *Various* 5.25