

## COCKTAILS

### SIGNATURE

- 🍸 **ESTRELLA DE RIO MARTINI** £12.50  
Absolut vanilla vodka, passion fruit liqueur, passion fruit, vanilla syrup, separate shot of Cava
- 🍸 **ROCA DE RIO** £12.50  
Vodka, Vermouth blanco, lychee liqueur, peach schnapps, cranberry juice, raspberry, lemon juice
- 🍸 **PEPINO MARTINI** £12.50  
Hendrick's gin, elderflower liqueur, fresh lime juice, cucumber, mint
- 🍸 **RIO SOL** £12.50  
Havana Club, coconut infused rum, pineapple juice, mango puree, Wray & Newphew rum
- 🍸 **NUEVO MARINA** £12.50  
Vodka, Cava, guava, lemon juice, pink peppercorns
- 🍸 **VAYA UNA MARGARITA** £12.50  
Tequila, Koko Kanu, lemon juice, egg white, lavender bitters

### MOCKTAILS

- 🍸 **EL CERDO DE BAYAS** £7.50  
Seasonal berries, apple juice, cranberry juice, fresh lime, sugar syrup
- 🍸 **ELDERFLOWER AND CUCUMBER COOLER** £7.50  
Cucumber, fresh lime, mint, elderflower cordial, soda water
- 🍸 **VIRGIN APPLE MOJITO** £7.50  
Apple juice, fresh lime, mint, soda water

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### COCKTAIL CLUB

ANY TWO MARKED WITH 🍸 FOR £18  
5PM - 7PM DAILY

### WINTER SPECIALS

- 🍸 **PLANTATION OLD FASHIONED** £13.50  
An Old Fashioned with Plantation rum, Demerara sugar, Angostura and orange bitters
- 🍸 **BOURBON CAMPFIRE** £13.00  
Bourbon, Laphroaig single malt, syrup, finished with a singed marshmallow
- 🍸 **BOURBON & APPLE FIZZ** £12.50  
Bourbon, Angostura bitters, apple juice, lemon juice

### CLASSIC

- 🍸 **VODKA OR GIN MARTINI** £14.00  
Grey Goose vodka or Tanqueray No. Ten gin with dry vermouth, twist of lemon
- 🍸 **OLD FASHIONED** £13.00  
Maker's Mark bourbon, bitters, brown sugar
- 🍸 **ESPRESSO MARTINI** £12.50  
Absolut vanilla vodka, Kahlúa, espresso, vanilla syrup
- 🍸 **BRAMBLE** £12.50  
Bombay gin, blackberry liqueur (or raspberry), fresh lemon juice
- 🍸 **MARGARITA** £12.00  
Tequila blanco, Cointreau, fresh lime (Spicy Margarita also available on request)
- 🍸 **NEGRONI** £12.00  
Gin, Campari, sweet vermouth, orange twist
- 🍸 **APEROL SPRITZ** £11.00  
Aperol, Cava, soda

## CAVA & CHAMPAGNE

		
<b>VILARNAU GOLD EDITION CAVA</b> <i>Macabeo</i> Aromas of green apple, pear and subtle notes of elderflower. Full-bodied and beautifully balanced.	£7.00	£33.00
<b>VILARNAU ROSE GOLD CAVA</b> <i>Garnacha</i> Delicate aromas of violets and roses. Ripe red berry flavour.	£7.30	£35.00
<b>CHAMPAGNE DEUTZ BRUT CLASSIC</b> <i>Champagne, France</i> Full-bodied and elegant with the freshness of Chardonnay and richness of Pinot Noir.		£70.00
<b>LAURENT PERRIER LA CUVÉE BRUT NV</b> <i>Champagne, France</i> A lighter style Champagne, with the perfect balance of citrus, toast and spice.		£80.00
<b>CHAMPAGNE DEUTZ ROSE BRUT</b> <i>Champagne, France</i> Flashes of orange, and a persistent fine mousse. Aromas of wild strawberries, cranberries and raspberries.		£85.00

## ROSÉ

			
<b>BERONIA RIOJA ROSADO</b> <i>Rioja</i> A soft pink quartz colour. Brimming with ripe berry flavour and notes of rose petal.	£7.20	£9.35	£36.00
<b>BORN ROSE</b> <i>Barcelona</i> Grenache. Pale rose petal colour, elegant, refreshing and aromatic, with citrus and tropical fruit flavour.			£39.00
<b>CHATEAU D'ESCLANS WHISPERING ANGEL</b> <i>Provence, France</i> Iconic Côte de Provence rose. Bright acidity, citrus notes, strong minerality and a dry finish.			£60.00
	MAGNUM		£115.00

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## WHITE WINE

			
<b>DOMINIO DE LA FUENTE</b> <i>La Mancha</i> A dry refreshing wine from central Spain with citrus and melon flavours.	£5.00	£6.50	£25.00
<b>LAVIRTU DEL MAR</b> <i>Alicante</i> 100% Sauvignon Blanc. A clean and bright wine with hints of passion fruit and lychee.	£5.60	£7.30	£28.00
<b>LACRIMUS TEMPRANILLO BLANCO</b> <i>Rioja</i> A white Rioja from an unusual white Tempranillo grape. Intense aromas of tropical fruits.	£6.40	£8.30	£32.00
<b>BERONIA RUEDA VERDEJO</b> <i>Rueda</i> Lovely balance of peach and melon with herbaceous notes. Ideal with fish and white meat.	£7.20	£9.35	£36.00
<b>TZUDUGARAI ANT XIOLA</b> <i>Getaria Txakoli</i> Hondarribi Zuri. Authentic Basque white wine. Made outside San Sebastian, known for its iconic, spritzy taste.	£7.60	£9.85	£38.00
<b>ALBARINYO ALBANTA</b> <i>Rias Baixas</i> Citrus notes and a balance of refreshing acidity and ripe flavours. An elegant wine from North West Spain.	£7.60	£9.85	£38.00
<b>PARAJES DEL VALLE</b> <i>Manchuela, Jumilla</i> This Macabeo is a bright, clean, crisp wine, flavours of pear and yellow apple. Mouthwatering.			£40.00
<b>SARAMUSA</b> <i>Ribeiro</i> Treixadura. Lovely fresh acidity, flavours of apple and kiwi, aromatic, rich and salty. Organic.			£49.00
<b>INGENIUM</b> <i>Rioja</i> Maturana blanca. A golden yellow wine, tropical fruits, nutty and smokey. Oak aged for 6 months, certified organic.			£54.00

Cava served at 125ml. Wines served at 125ml and 175ml.  
Dessert Wine and Sherry served at 75ml. Spirits served at 50ml (25ml available on request).

## RED WINE



			
<b>VIERTALLO TEMPRANILLO</b> <i>Tempranillo Garnacha</i> Light, soft red wine, easy drinking and fruity.	£5.00	£6.50	£25.00
<b>ADARAS ALDEA</b> <i>Almansa</i> Mencia is the main grape, a medium to full body wine. Organic and vegan	£6.00	£7.50	£30.00
<b>LOS VINATEROS RIOJA</b> <i>Rioja Crianza</i> A classic Rioja with flavours of plums and strawberries, with notes of vanilla from 12 months of oak ageing.	£6.80	£8.50	£34.00
<b>DEMEURTE ONE</b> <i>Yecle</i> Monastrell and Cabernet Sauvignon grapes. Cherry red, with ripe fruity berry flavours, smooth and velvety on the palate. 6 months in oak.	£7.60	£9.40	£38.00
<b>PITTACUM MENCIA</b> <i>Bierzo</i> Intense cherry-red colour, a complex bouquet. Fresh red fruits, liquorice, pleasant woody hints and spices.			£43.00
<b>MATSU, EL RECIO</b> <i>Toro</i> Intense and opaque, this wine is a mass of deep black fruit, chocolate, roasted coffee bean and vanilla pod aromas.	£9.00	£11.25	£45.00
<b>L'INTERROGANT</b> <i>Priorat</i> Garnacha is the mainstay grape. Dense and refined. Silky dark red fruits and followed by violets and damsons. 12 to 18 months in oak. Organic and vegan.			£52.00
<b>BIOGRAFICO</b> <i>La Mancha</i> The Graciano grape makes a wine with raspberry and cherry flavours, savoury notes and well-developed tannins and acidity.			£54.00

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## RED WINE

			
<b>MATARROMERA CRIANZA</b> <i>Ribera De Duero</i> Tempranillo. Aged for 14 months in barrels of French and American oak and then 10 months ageing in bottle. A powerful and luscious wine.			£58.00
<b>MARQUEZ DE MURRIETA RESERVA</b> <i>Rioja</i> Deep aromas of plums, blueberries and redcurrants that lead to spices, flowers and balsamic touches. Full bodies, aged for nearly 4 years.			£58.00
<b>BERONIA RIOJA RESERVA</b> <i>Rioja</i> This Reserva spends 20 months ageing in oak, creating a stunning velvety red full of red-fruit flavour and smooth tannins.			£60.00

## DESSERT WINE

		
<b>JOSE PARIENTE APASIONADA</b> <i>Rueda</i> A dessert wine made of Sauvignon Blanc. Fresh, clean balance of acidity, alcohol and sugar.	£7.50	£44.00
<b>NECTAR PEDRO XIMENEZ</b> <i>Jerez</i> A very sweet wine, aromas of figs and dates. Sticky toffee pudding in a glass!	£7.50	£48.00

## LIQUEURS

<b>AMARETTO DISARONNO</b>	£8.40	<b>GRAPA</b>	£8.00
<b>BAILEYS IRISH CREAM</b>	£5.50	<b>LICOR 43</b>	£8.00
<b>COINTREAU</b>	£8.40	<b>LIMONCELLO</b>	£8.80
<b>DRAMBUIE</b>	£8.80	<b>LUXARDO SAMBUCA WHITE</b>	£8.40
<b>GRAND MARNIER</b>	£8.80	<b>TIA MARIA</b>	£8.40

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Dessert Wine and Sherry served at 75ml. Spirits served at 50ml (25ml available on request).

## GIN

BOMBAY SAPPHIRE	£8.50
BROCKMANS	£9.00
GIN MARE	£10.00
HENDRICK'S	£9.00
MONKEY 47	£10.00
NORDES ATLANTIC GALACIAN	£10.00
PORTOBELLO ROAD	£8.50
TANQUERAY NO. TEN	£10.00
TANQUERAY SEVILLA ORANGE	£9.00
WHITLEY NEIL RHUBARB & GINGER	£8.50

## RECOMMENDED GIN PAIRINGS

Selected premium gins, paired with your choice of Fever Tree tonic.

<b>GIN MARE</b> Basil, grapefruit, fresh lime twist	£13.00
<b>PORTOBELLO ROAD</b> Grapefruit peel, juniper berries, lemon	£11.50
<b>WHITLEY NEIL RHUBARB &amp; GINGER</b> Orange twist, fresh lime, rosemary	£11.50

## VODKA

FINLANDIA	£8.50
BELVEDERE VODKA	£10.00
GREY GOOSE VODKA	£10.00
KETEL ONE VODKA	£9.00

## RUM

HAVANA CLUB 3 YEAR	£8.50
HAVANA CLUB 7 YEAR	£10.00
HAVANA ESPECIAL	£9.40
KRAKEN SPICED	£9.40
PLANTATION 5 YEAR	£10.00

## BRANDY

COURVOISIER VS COGNAC	£9.00
SOBERANO 12 YEAR	£8.50
MASCARO VO	£9.00
ALVEAR GRAN RESERVA 15 YEAR	£10.00

## TEQUILA

JOSE CUERVO SILVER	£9.00
PATRON SILVER	£12.40
PATRON RESPÓSADA	£14.00

## WHISKEY & BOURBON

BULLEIT BOURBON	£9.00
FAMOUS GROUSE	£9.00
JACK DANIELS	£9.00
JAMESON WHISKEY	£9.00
JOHNNIE WALKER BLACK LABEL	£9.40
LAPHROIAG	£11.50
MAKER'S MARK BOURBON	£9.40
TALISKER 10 YEAR OLD MALT	£12.40

## BEER & CIDER

ESTRELLA GALICIA 2/3 PINT	£4.90
ESTRELLA GALICIA 1/2 PINT	£3.70
ESTRELLA 1906 RESERVA 330ml	£6.00
ESTRELLA DAMM 330ml	£5.25
DAURA DAMM (GF) 330ml	£5.25
ESTRELLA FREE 0% 330ml	£4.00
KUPELA BASQUE CIDER 6% 330ml	£6.60

## APERITIFS & SHERRIES

		
<b>RED OR CAVA SANGRIA</b> Spanish red wine or Cava, brandy, elderflower cordial, orange, apple juice, mixed berries, lemonade	£9.50	JUG £33.50
<b>TIO PEPE FINO NV</b> <i>Jerez, Palomino</i>	£6.00	£32.00
<b>YUSTE MANZANILLA AURORA NV</b> <i>Sanlucar, Palomino</i>	£7.50	£40.00
<b>BODEGAS ROBLES OLOROSO NV</b> <i>Montilla-Moriles, Pedro Ximenez</i>	£7.50	£40.00
<b>PADRO &amp; CO ROJO CLASICO VERMOUTH (100ml)</b> Aromas of sweet spices, cinnamon, clove, candied fruits, creamy and fresh, slightly bitter.	£8.50	
<b>PADRO &amp; CO BLANCO RESERVA VERMOUTH (100ml)</b> Aromas of sweet herbs, star anise, lemon verbena. Well-balanced and refined with a slight sweetness and bitterness.	£8.50	

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## SOFT DRINKS

BLENHEIM PALACE SPARKLING WATER 750ml	£4.60
BLENHEIM PALACE STILL WATER 750ml	£4.60
FEVER TREE TONIC	£3.00
FEVER TREE LIGHT TONIC	£3.00
FEVER TREE ELDERFLOWER TONIC	£3.00
FEVER TREE MEDITERRANEAN TONIC	£3.00
FEVER TREE SODA WATER	£2.50
FEVER TREE LEMONADE	£3.00
COCA COLA 200ml	£3.00
DIET COKE 200ml	£3.00
APPLETISER 275ml	£3.60
GINGER ALE	£3.00
GINGER BEER	£3.00

## JUICE

APPLE JUICE	£2.80
CRANBERRY JUICE	£2.80
PINEAPPLE JUICE	£2.80
ORANGE JUICE	£2.80

## COFFEE

CAFE SOLO ESPRESSO	£2.40
DOUBLE ESPRESSO	£3.40
CAFE CON LECHE (FLAT WHITE)	£3.50
CAPPUCCINO	£3.50
CORTADO	£3.50
LATTE	£3.50
HOT CHOCOLATE	£3.50

*Decaf coffee available on request*

## POTS OF TEA

ENGLISH BREAKFAST TEA	£3.00
EARL GREY TEA	£3.00
GREEN TEA	£3.00
PEPPERMINT TEA	£3.00
FRESH MINT TEA	£3.00

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