

COCKTAILS

MARTINI

Sidecar - Cognac, Grand Marnier, lemon, lime, orange £9

Bees Knees - Tarquins Gin, Lemon, Honey £8

Classic Clover Club - Tarquins Gin, Grenadine, Lemon £8

Aviation Cocktail - Tarquins Gin, Lemon, Maraschino, Creme do Violette £9

The White Lady - Tarquins Gin, Lemon, Grand Marnier £8

Baileys Espresso Martini - Absolute vanilla, Baileys, Kahlua, espresso £10

Vodka Martini - Connie glaze vodka, Knightor vermouth - Dry, Wet or Dirty? £8

Pornstar Martini - Absolute vanilla, Passoa, Passionfruit, Lemon, Prosecco £10

Manhattan - Biscuit Bourbon, Knightor Rosso, Bitters £9

Espresso Martini - Connie glaze, Kahlua, Espresso £9

CLASSICS

Margarita - Tequila, Cointreau, Lime, Salt £8

Old Fashioned - Bourbon, Bitters, Orange twist £8

Mojito - Bacardi Carta Blanca, Fresh mint, Soda, Lime £8

Negroni - Tarquins Gin, Knightor Rosso, Campari £9

Gin Fizz - Tarquins Gin, Lemon, Soda, Peel £9

NEGRONI

Smoked - Mezcal, Knightor Rosso, Campari £9

Blond - Tarquins Gin, Knightor Dry, Bitter Bianco £8

Spagliato - Prosecco, Knightor Rosso, Campari £8

Boulevardier - Biscuit Bourbon, Knightor Rosso, Campari £9

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

COCKTAILS

LONG DRINKS

Pineapple, Mango Rum Punch - Rum, Pineapple, Grenadine £8

Tequila Sunrise Tequila - Orange, Grenadine, Lime £9

Blue Hawaiian - Vodka Pineapple, Rum, Lemon, Lime, Blue Curacao £9

Singapore Sling - Tarquins Gin, Cherry, Benedictine, Cointreau, Pineapple, Lime, Grenadine £9

Caribbean Cooler - Rum, Galliano, Lime, Ginger Beer £11

Alabama Slammer - Sloe Gin, Southern Comfort, Amaretto, Orange, Grenadine £9

Rhubarb Gin fizz - Tarquins Rhubarb gin, Rhubarb, Lemon, Lime, Soda £10

SHOTS

Jammy Dodger - Baileys, Chambord £3

Baby Guinness - Baileys, Kahula £3

Connie glaze Toffee Vodka - Sea salt £4

Cazcabel Tequila - Lime, Salt £3

Tequila Sunrise - Tequila, Orange, Chambord £3

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

WINE

RED WINE

The Federalist Zinfandel - Aromas of red fruits including plum and cherry, cinnamon spice, a good density, firm tannin structure, and a long smooth finish. 14.1% Bottle £50

Outnumbered Pinot Noir - This is a lively young pinot with ripe cherry and plum fruit flavours. Bright, ripe and fragrant, the inviting bouquet shows dark fruit and floral characters with subtle spicy complexity 12.5%

Bottle £28 - Carafe £17 - 250ml £9.5 - 175ml £7

Patriarche Merlot - Initial aromas of black fruits are followed by spicy notes. The palate is silky and well-rounded with good tannins and a long length. 13.5%

Bottle £23 - Carafe £14 - 250ml £7 - 175ml £5.5

Vitis Nostra Primitivo - Red fruit with delicate hints of ripe cherry. Well balanced sweetness and acidity. This wine is characterised by a sweet finish. 13.5%

Bottle £23 - Carafe £14 - 250ml £7 - 175ml £5.5

Miopasso Nero d'Avola Appassimento - Intense bouquet with deep notes of dark cherries damsons and blackcurrants. The palate is powerful yet approachable, with silky smooth tannins, great depth of flavour and layers of complexity. 14%

Bottle £28 - Carafe £17 - 250ml £9.5 - 175ml £7

The Den Pinotage, Painted Wolf - An intense fruit-packed wine with notes of summer berries, savoury spice and toasty cedarwood flavours.

The Den wines are comfort wines, and this wine delivers just that. 13.5%

Bottle £30

Knightor Carpe Diem Red - This rich and spicy Merlot, Cabernet Sauvignon from the excellent 2022 vintage displays aromas of pepper and dark fruits, with delicious flavours of stewed fruits and spice. Aromas of pepper and dark berries. The palate is medium-bodied with gentle tannins and a slight earthiness. 12%

Bottle £45

Vega Red - Rich, full-bodied but very smooth with delicious intense fruit and a complex, elegant finish. 13%

Bottle £25 - Carafe £16 - 250ml £8.5 - 175ml £6

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

WINE

WHITE WINE

Outnumbered Sauvignon Blanc - This refreshing, aromatic wine has wonderful aromas of ripe citrus and lime, with a juicy gooseberry palate, a splash of grapefruit and a lingering finish 11%

Bottle £28 - Carafe £17 - 250ml £9.5 - 175ml £7

Acquae Picpoul de Pinet - A dry white wine with a pale gold colour.

A fine, fresh nose with fruity and floral aromas. A refreshing palate with hints of citrus. 13%

Bottle £32 - Carafe £20 - 250ml £10.75 - 175ml £7.75

Frunza Pinot Grigio - Lovely, opulent notes of grapefruit and peach.

Light in body with melon and apple flavours on the palate resulting in a citrusy acidity. This is what Pinot Grigio should be. 12%

Bottle £21 - Carafe £12 - 250ml £8 - 175ml £5.5

Camel Valley Bacchus Dry - Light, floral and delicate with apple blossom and a racy edge. A really vibrant, dry wine that shows the potential of Camel Valley's English vineyards. 12.5%

Bottle £40

Azabache Blanco, Rioja - Intensely fruity, with citrus and apple aromas.

Smooth, balanced and refreshing. 12%

Bottle £23 - Carafe £14 - 250ml £8.5 - 175ml £5.75

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, if you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

WINE

SPARKLING WINE

Camel Valley Brut - Superb golden sparkler with an elegant fizz and full, ripe flavours packed with elderflower and hedgerow notes, yet truly brut. 12.5%

Bottle £65

Camel Valley Pinot Noir Rosé Brut - Lovely floral and delicate strawberry fruit nose that drives into a brioche, fresh bread yeastiness supported by crisp acidity and a finish of great finesse. 12%

Bottle £70

Wild Life Botanicals Nude - Nude entices with vivid green hints, followed by a generous perfume evoking seasonal gooseberry, greengage and even young banana. On the dry palate are tickly, delicate Champagne-like bubbles encapsulating the freshness and zing of lime and mango. 0.5%

Bottle £22

Della Vite Prosecco Superiore - Rich and extra-dry with a highly mineral palate and a lingering finish. Hints of crostini and chamomile combine with poached pear, spiced apple, white peach and star anise

Bottle £40

Prosecco Spumante Divici - Pale lemon colour, with creamy bubbles. This organic offering has a delicate and complex bouquet with fruity notes of peach, green apple and lemon interlaced with floral hints of acacia and rose

Bottle £28
- 125ml £6

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

WINE

ROSE WINE

Whispering Angel - Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality.

Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes. 13%
Bottle £55

Crazy Tropez Rosé - This deliciously fun and fruity little number is produced by Domaine Tropez. An off-dry style pale rosé made from 70% Grenache and 30% Cinsault.
Bottle £25 - Carafe £15 - 250ml £9 - 175ml £7

Knightor Carpe Diem Rosé - Fresh summer fruit and floral notes on the nose, balanced acidity and delicate notes of pink grapefruit, raspberry and citrus on the palate. 11% Bottle
£40

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg

BEER & CIDER

Bluntrock Brewery

Helles - 4.2% 440ml can Crisp, bready, Floual £5.5

Wasson - 3.5% 440ml can Extra pale ale £6 **Sir**

Lindsey - 5.2% 440ml can West coast pale ale £6

Wings - 5.5% 440ml can New Zealand pale ale £6.5

Harbour Brewing Company

Arctic Sky - 4.3% 330ml can A refreshing and crisp spin on a modern IPA with a slight haze and beautiful hop aroma coming from the Mosaic & Citra hops. £4.5

Big Wednesday IPA - 5.6% 330ml can A classic IPA that we've made our own, with ripe and juicy tropical flavours. £5

Daymer - 3.8% 330ml can Named after a beautiful bay near the brewery - is a bright golden pale ale brewed with Sucrose and Vienna malts and uses Saaz, Celeia, Mosaic & Citra hops for a Pine & lemon aroma, jellied citrus fruit flavour and clean, crisp finish. £4.5

Helles Pilsner - 4.5% 330ml can Herbal, lemon and fresh grain aromas which is light and crisp with an elegantly brisk and dry finish is as close to a traditional Helles as possible. £4.75

Rattler

Original - 5.5% 500ml bottle Slightly cloudy in character, it is a young, light, tremendously fruity and refreshing cyder with a distinctive bite. £5

Berry - 3.4% 500ml bottle Made by using our Cornish rattler and a mix blend of summer berries the berry rattler is delicious served chilled. With hints of strawberries its very easy drinking yet still retains the Rattler bite. £5.5

Zero- 0% 500ml bottle Packed with crisp apples and Healeys know-how, this unique, thirst-quenching beverage is bursting with the biting refreshment you crave and at 0% ABV £4.5

Lucky Saint- 0.5% 330ml can Superior Unfiltered Lager £4.5

ALLERGEN & DIETARY INFORMATION

All our food is prepared in a kitchen where cross-contamination may occur, If you have a question,

food allergy or intolerance please speak to a member of the team.
Some of our cocktails contain pasteurised egg