



BUBBLES

175ml  / 750 ml 

Prosecco Corte Alta, Italy	£6.5 / £26
Chapel Down Brut, Kent, England	£8.5 / £38
A masterclass in English wine-making	

COCKTAILS

English Garden Hendricks, cold pressed apple & English elderflower.	£8
G & T Tanqueray & Fever Tree tonic water.	£7 / £9
Aperol Spritz Aperol, Prosecco & Fever Tree soda.	£7
Churchill Martini Hendricks & smoked olives.	£9
Vesper Reyka glacial vodka, Hendricks & Lillet.	£9
Espresso Martini with our very fine Union Coffee.	£9
Old Fashioned Glenfiddich IPA cask-aged single malt, bitters & fresh orange.	£7.5
Scotch & Dry Monkey Shoulder & Fever Tree ginger ale.	£7
Passion Fruit Bellini Prosecco & passion fruit purée.	£6.5
Mimosa Chapel Down & English elderflower.	£9
Burning Bear Bloody Mary Vodka, tomato juice, a burning bear & spices.	£7.5
Virgin Mary	£4

BEER & CIDER

300ml 

Peroni Nastro Azzurro	£4
Curious Brew Lager	£4.5
Curious Brew IPA	£4.5
Curious Apple Cider	£4.5

SOFT DRINKS




Coca Cola / Diet Coca Cola / Sprite	£2.5
Ice Cold Berocca	£1
San Pellegrino Sparkling Water (500ml)	£2
Cold Pressed Orange Juice	£4
Cold Pressed English Apple Juice	£4
Belvoir Elderflower Pressé / Ginger Beer	£2.5
Passion Fruit & Mango Smoothie	£5
Banana & Strawberry Smoothie	£5
Kale, Spinach & Coconut Water Smoothie	£5

OUR INFAMOUS ICE COLD MILKSHAKES

Freshly blended to order using free range whole milk and four (huge) scoops of the finest ice cream

Chocolate Chip / Vanilla / Oreo / Strawberry	£6
+ a shot of Malibu, Baileys, Bourbon or Amaretto	+ £2.5

RED WINE

175ml  / 500 ml  / 750 ml 




Torre Cerere Montepulciano d'Abruzzo, Italy	£5.75 / £15 / £22
The Arlo's Great House Malbec, Argentina	£6.75 / £18 / £26
We tested far and wide to find this perfect steak pairing. Handpicked on a family farm in the warm Mendoza winelands of Argentina & aged in French oak for 10 months.	

Wirra Wirra, The Good Catch, Shiraz, Australia	£29
Vibrant and redolent of summer fruits with a spicy finish	

Côtes du Rhône, Remy Ferbras, France	£31
A classic Rhône red.	

Rutini, Malbec, Argentina	£38
A multi award-winning wine with concentrated spices and warm dark fruits	

WHITE WINE



175ml  / 500 ml  / 750 ml 

L'abeille, Picpoul de Pinet, France	£6 / £18 / £25
Lively lemon and zesty lime flavours.	

Big Bombora, Chardonnay, Australia	£5.5 / £15 / £22
Soft and rounded with notes of vanilla.	

Fathoms Sauvignon Blanc, New Zealand	£7 / £20 / £27
A cool and classically crisp Marlborough white.	

ROSÉ

175ml  / 500 ml  / 750 ml 

M de Minuty Rosé, Cotes de Provence, France	£6 / £18 / £25
The quintessential Provencal rosé from the St Tropez Peninsula. A classic blend of Cinsault and Grenache with a crisp, clean, dry finish.	

HOT DRINKS

Espresso / Macchiato	Single £2 / Double £2.5
Latte / Cappuccino / Americano / Flat White	£2.5
Hot Chocolate	£2.5
Tea Green / Peppermint / Fresh Mint / English Breakfast / Earl Grey	£2

DIGESTIFS

Glenfiddich Special Reserve, 12 Year Old 50 ml	£7
Balvenie DoubleWood, 12 Year Old Single Malt 50 ml	£8
Eau de Vie, Poire Grande Reserve 50 ml	£5.5
Somerset Royal, Cider Brandy 50 ml	£6.5
Royal Tokaji, Late Harvest, Hungary 70 ml	£5 / 500 ml £28

DRINKS

