

HOUSE COCKTAILS

- Spritz** Cocchi Rosa, Cynar, black lemon bitters, sparkling wine, on ice with a grapefruit twist **14**
- Vesper** Roku Gin, Haku Vodka, Cocchi Bianco, dry sherry, served up with an olive and lemon twist **16**
- Gimlet** Walter Collective Gin, house-made lime cordial, served up with lime **16**
- Collins** Mezcal, Orange-Hibiscus Shrub, Aperol, soda, served on ice with grapefruit twist **17**
- Daiquiri** Rhum, Crème de Banane, lime, Falernum, Amaro di Angostura, served up with lime **15**
- Sparkling Sour** Vodka, passion fruit liqueur, pineapple, served up, with sparkling wine and cherry **16**
- Negroni** Tequila, Cynar, Vermouth, Dry Curaçao, fernet, cardamom bitters, served on a large cube **17**
- Old Fashioned** Cognac, Bourbon, Amaro Ciclista & Montenegro, served on a large cube **16**
- Manhattan** Rye, Bourbon, Bonal Quina, Mancino Rosso, aromatic bitters, served up with a cherry **17**

SPARKLING WINE

- Christophe Thorigny Vouvray Brut – FR **16/72**
Arnaud Lambert Brézé Brut Rosé NV – FR **15/65**

WHITE WINE

- 2018 Château Gravelle-Lacoste Graves – FR **16/72**
2019 Domaine du Pas Saint Martin 'La Pierre Frite' Saumur Blanc – FR **14/65**
2018 Olivier Pithon Cuvée Laïs, Calce Roussillon – FR **18/82**
2018 Domaine Frantz Chagnoleau Mâcon-Villages, FR **19/84**

ROSÉ WINE

- 2020 Domaine Gavoty 'Récital' Côtes de Provence Rosé – FR **16/72**
2018 Beckham Estate "Olivia's" Pinot Noir Rosé – FR **18/82**

RED WINE

- 2018 Sebastien Besson Beaujolais Villages – FR **16/69**
2017 Andrew Will Two Blondes – WA **17/72**
2018 Rhônea 'Les Contreforts' Côtes du Rhône – FR **14/65**
2017 La Sacristie de la Vieille Cure Fronsac – FR **19/84**

BEER & CIDER

- Kronenbourg 1664, 10oz – FR **7**
Saison DuPont, 11.2oz – BE **8**
Reuben's Crikey IPA, 12oz – WA **7**
Le Brun Poiré Cidre – FR **7**

NON ALCOHOLIC

- Mexican Coke, Diet Coke, Ginger Beer **4**
Sanbitter **6**
Hildon Mineral Water **9**
Seasonal Shrub **5**
House-Made Sparkling Limeade **5**