



COCKTAILS

COCOA OLD FASHIONED Cocoa, Scotch, Walnut Wine	12.00
GIMLET Gin, Thyme, Sherry	10.00
WINTER CUP Armagnac, Cherry, Bitters, Red Wine, Ginger Ale	10.00
TORREADOR Tequila, Apricot, Lime, Salt, Smoke	10.00
BRAMBLE Apple, Pink Pepper, Rooibos, Blackberry, Citrus	10.00
20TH CENTURY Mezcal, Cacao Blanc, Fortified Wine, Citrus	11.00

BEER

DRAFT	ABV%	PINT
Braybrook Session Lager	3.8	5.50
Harbour Pale Ale	3.8	5.50
Partizan IPA	6.5	6.50
BOTTLE/CAN	ABV%	330ml
Braybrook Keller Lager	4.8	5.00
Stone & Wood Pale Ale	4.0	5.00
6 Degrees North Chopper Stout	4.5	5.75
Hawks Urban Orchard Cider	4.3	5.00

SNACKS

Chilli Cheese Toast	5.00
Black Pudding Croquettes, Truffle Aioli	5.00
Classic Steak Tartare, Grilled Sourdough	9.50
Fresh Oysters (ea)	3.00
Deep Fried Oysters (ea)	3.50
Pork Belly Doughnut, Miso Mayo	5.00



WINE

SPARKLING	125ml	700ml
Prosecco di Conegliano, AA Bellenda Single Vineyard, Italy, NV	8.00	45.00
Hambledon Vineyard "Classic Cuvée, Hampshire, England,		65.00
Maison Gaston Chiquet, 1er Cru "Tradition", Champagne, France, NV	12.00	68.00
Hambledon Vineyard "Classic Cuvée Rosé, Hampshire, England		72.00
WHITE		
MACABEO, Familia Castaño, Murcia, Spain, 2018	5.00	28.00
SAUVIGNON BLANC/ GRENACHE, Terrasses Ardeche, France, 2017	5.50	35.00
MARSANNE/VIOGNIER, Côtes du Rhone, Perrin, Rhone, France, 2018	5.50	33.00
PINOT GRIS, Isabel Estate, Marlborough, New Zealand, 2018	7.25	42.00
CHARDONNAY, Stéphane Brocard, Burgundy, France, 2018	8.50	50.00
ROSÉ		
CORVINA/ MERLOT, Alpha Zeta, Vento, Italy, 2018	5.00	28.00
SANGIOVESE/ CORVINA Chiarretto, Monte del Frá, Veneto, Italy, 2018	6.75	35.00
RED		
CABERNET FRANC, Le Pianure, Friuli, Italy 2018	5.50	33
NEGROAMRO / MONTEPULCHIANO, Salice Salentino, Mocavero, Puglia, Italy 2017	6.25	37
TEMPRANILLO, Bodega Petralanda Crianza, Rioja, Spain, 2014	6.75	40
GAMAY, Saint Pourcain La Ficelle Union des Vignerons, France, 2018	7.25	42
MALBEC, Pulenta, Mendoza, Argentina, 2018	8.00	47