

JOIN US IN OUR GROUND FLOOR BAR FOR

# HAPPY HOUR

£7.50 Cocktails | Everyday 4-7PM

## Lychee Martini

vodka, lychee, lemon juice, sugar

## Espresso Martini

vodka, kahlua, coffee, sugar

## Margarita

tequila, cointreau, lime juice, sugar

## Aperol Spritz

aperol, bubbles, soda

## Pornstar Martini

vodka, passion fruit, shot of prosecco

T&C'S | Happy hour only available when ordering from our main bar.

Happy hour cannot be used in conjunction with any other offer or as part of a private hire event.

# BAR SNACKS

Mix and Match Any 3 Snacks For £18

- Truffle Arancini**, scamorza cheese, garden peas, chipotle mayo | V | 6.5
- Tuna Tostada**, lime cream cheese, avocado, tomato salsa, soy dressing | 8.5
- Piri-Piri Calamari**, coriander, chilli, spring onion, sweet chilli sauce | 8.5
- Popcorn Chicken**, sesame seeds, spring onion, hot honey | 8.5
- Corn Ribs**, cajun spices, spinach dip | VG | 6.5
- Buffalo Chicken Wings**, franks hot sauce, buttermilk, blue cheese dip | 7.5
- BBQ Chicken Wings**, bbq sauce | 7.5
- Crispy Dough Balls**, truffle parmesan | V | 6.5
- choose your dip** | Blue Cheese, Truffle Mayo, Hot Honey, Garlic Mayo or Exhibit Hot Sauce
- Skinny Fries** | V | 5
- add** | truffle & parmesan | 1

Ask for our full allergens and please make your server aware. As we use a lot of products in a very busy kitchen we cannot guarantee our menu is free from allergens. A 12.5% discretionary service charge is added, this goes directly to our teams.

# SIGNATURE COCKTAILS

ALL OF YOUR FAVOURITE CLASSIC COCKTAILS, ARE ALSO AVAILABLE.  
ASK OUR BAR TEAM.

## **Blood Orange & Chilli Margarita | 12**

blanco tequila, cointreau, blood orange, sugar, fresh chilli

## **Strawberry & Lychee Martini | 12**

vodka, lychee liquor, lemon Juice, strawberry

## **Ginger Rum Punch | 13**

blanco rum, king's ginger liquor, bitters, orange, pineapple

## **Limoncello Sour | 12**

limoncello, vodka, lemon juice, sugar, foamer

## **Raspberry Rose Spritz | 12.5**

chambord, 'Lady A' rosé, soda

## **Watermelon Martini | 11**

vodka , watermelon, sugar, lime

## **Lemon & Elderflower Gin Fizz | 12**

gin, st germain, lemon, sugar, soda

# MOCKTAILS

## **Cucumber & Ginger Soda | 7**

cucumber, lime, ginger ale, mint

## **Sunshine Paloma | 7**

grapefruit, lime, sugar

# DRAUGHT BEER & CIDER

	PINT	HALF
<b>Cruzcampo</b> Lager, Spain 4.4%	7.4	4
<b>Amstel</b> Pale Lager, Amsterdam 4.1%	6.95	4
<b>Brixton Coldharbour</b> Lager, London 4.4%	7.5	4
<b>Birra Morretti</b> Lager, Italy 4.6%	7.5	4
<b>Brixton Reliance</b> Pale Ale, London 4.2%	8	4
<b>Inchs Cider</b> Apple Cider, Herefordshire 4.5%	6.85	4
<b>Jubel</b> Peach Lager, London 4%	7.85	4
<b>Guinness</b> Stout, Dublin 4.2%	7.6	4
<b>Heineken 0.0</b> Lager, Netherlands 0.0%	7	4

# BOTTLED BEER & CIDER

	BTL
<b>Sol</b> Lager, Mexico 3.4%	6
<b>Heineken 0.0</b> Lager, Netherlands 0.0%	5
<b>Old Mout Berries &amp; Cherries</b> Cider, hereford 4.0%	8.5
<b>Old Mout Kiwi &amp; Lime</b> Cider, hereford 4.0%	8.5

# WHITE WINE

	BTL	175ML	250ML
<b>Valdemoreda Macabeo</b> Castilla, Spain <i>Fresh apple and pear with light floral notes and a crisp, gently frothy finish</i>	29	8.5	11
<b>Mannara Pinot Grigio</b> Sicily, Italy <i>Clean and easy-drinking with pear, citrus and a dry finish</i>	35	9	12
<b>Quinta da Lixa Vinho Verde</b> Minho, Portugal <i>Zesty lime and green apple with a lightly spritzzy, refreshing palate</i>	40	9.7	14
<b>Wild Iris Chenin Blanc</b> Western Cape, South Africa <i>Ripe stone fruit and apple balanced by fresh acidity and a hint of honey</i>	34.5		
<b>Luvignac Picpoul de Pinet St Clair</b> Languedoc, France <i>Bright lemon citrus, saline minerality and mouth-watering freshness</i>	42		
<b>Featherdrop Sauvignon Blanc</b> Marlborough, New Zealand <i>Vibrant gooseberry and passionfruit with crisp herbal notes</i>	45		
<b>Broglia La Meirana Gavi di Gavi</b> Piemonte, Italy <i>Elegant white peach and citrus with refined minerality</i>	54		

# RED WINE

	BTL	175ML	250ML
<b>Casa de Flores Merlot</b> Valle Central, Chile <i>Soft plum and red cherry with gentle spice</i>	29	8	11
<b>Angelo Nero d'Avola</b> Sicily, Italy <i>A fresh, juicy red. Spicy &amp; succulent.</i>	34	9	12
<b>Promesa Rioja Tempranillo</b> Rioja, Spain <i>Berries and vanilla notes. Fresh and balanced.</i>	38	10.5	14
<b>Les Lauriers Grenache/Carignan</b> Languedoc, France <i>Smooth red berries, herbs and soft tannins</i>	37		
<b>Umani Ronchi 'Podere'</b> <b>Montepulciano d'Abruzzo</b> Abruzzo, Italy <i>Juicy sour cherry, subtle earthiness and rounded tannins</i>	42		
<b>La La Land Pinot Noir</b> Victoria, Australia <i>Light and vibrant with red cherry, strawberry and a silky texture</i>	47		
<b>Bodega La Flor Malbec</b> Mendoza, Argentina <i>Plush blackberry fruit with violet notes and a smooth palate</i>	52		

# ROSÉ WINE

	BTL	175ML	250ML
<b>Chateau La Coste 'Lady A'</b> Provence, France <i>Originating from Soho House. 'Lady A' has a crisp and elegant freshness, with refined red fruit, citrus and peach notes.</i>	39	12	14
<b>Valdemoreda Garnacha Rosado</b> Castilla, Spain <i>Juicy strawberry and raspberry with a dry, refreshing finish</i>	32	9	12
<b>Château Sainte Marguerite, Cru Classé Symphonie (Organic)</b> Provence, France <i>Refined strawberry and peach with crisp acidity and mineral freshness</i>	59		
<b>Chateau La Coste 'Lady A' Magnum</b> Provence, France <i>A Magnum bottle for social butterflies. 'Lady A' has a crisp and elegant freshness, with refined red fruit, citrus and peach notes.</i>	85		

# BUBBLES

	BTL	125ML
<b>Ca' del Console Prosecco Extra Dry</b> Veneto, Italy <i>Fresh apple and pear with light floral notes and a crisp, gently frothy finish</i>	36	7.5
<b>Castell d'Or Cava Brut Rosé</b> Catalonia, Spain <i>Delicate red berries, subtle florals and a dry, refreshing finish</i>	45	
<b>Drappier Carte d'Or Champagne</b> Champagne, France <i>Baked apple, brioche and subtle spice with fine, persistent bubbles</i>	75	12