

## Evening Bar Menu

**MONDAY - THURSDAY 17:30 - 00:00**

**FRIDAY & SATURDAY 17:30 - 01:00**

### CAVIAR SELECTION

Classic condiments, wholemeal blini	
10gr French Aquitaine	29.00
30gr Siberian Baeri	75.00
30gr French Aquitaine	73.00
30gr Oscietra	95.00
30gr Beluga	200.00

### OYSTER SELECTION each

Devilled rock oyster chilli & lemon crumble	4.50
Colchester island, Pyefleet pure, Rock oyster	4.00

### SHARING FOOD SELECTION

Spinach & chickpea beignet, yogurt & harissa dip	6.50
Sweet mini peppers stuffed with feta	7.00
Pane carasau, mozzarella, Parma ham, tomatoes & artichokes	8.50
Truffle & parmesan arancini with watercress aioli	7.00
Smoked salmon, horseradish cream, melba	7.00
Tuna tataki, cucumber & avocado on lotus crisps	8.50
Coconut shrimp, lemon & chilli dressing	10.00
Chipotle marinated rare sirloin	11.00
Pommes frites, peppered mayo	4.50
Chilled nocellara olives	5.50
Cheese trolley, quince jam, fruit & nut crackers	13.00

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(25ml & 35ml serve available for spirits & 125ml for wines)*

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# QUAGLINO'S TIME CAPSULE

AH... THE 1920'S, LONDON WAS BOOMING AND THE STREETS WERE ABUZZ WITH THE SOUND OF LUXURY CARS, JAZZ MUSIC AND SOCIALITES. A WIND OF CHANGE WAS SWEEPING THROUGH SOCIETY AND THE CAPITAL BEGAN TO FEEL LESS TRADITIONAL.

**QUAGLINO'S OPENED IN 1929, AT THE HEIGHT OF AMERICAN PROHIBITION, WHICH RAN FROM 1920 TO 1933. REGARDLESS OF THE RESTRICTIONS, SOME OF THE LONGEST STANDING CLASSICS WERE CREATED DURING THIS TIME, A LARGE PORTION OF WHICH WERE FASHIONED IN THE STATES.**

**SINCE 1929 QUAGLINO'S HAS STOOD THE TEST OF TIME. 'EVERYONE HAS A QUAGLINO'S STORY' IS A PHRASE WE HAVE BEEN PRIVILEGED ENOUGH TO HEAR ECHO THROUGH THE YEARS, AND NOT WITHOUT REASON.**

# 1929–THE GRAND OPENING

All £12.75

## **1925 – The Martinez**

NAMED AFTER THE GRAND MARTINEZ HOTEL WHERE OUR FOUNDER GIOVANNI QUAGLINO FIRST WORKED AS A MAÎTRE D'HÔTEL.

*Woodford Reserve, Hennessy Fine De Cognac, Antica Formula, corn syrup and Fernet Branca. Finished with a drop of Peychaud and Angostura bitters*

## **1927 – Cheating Wife**

RUMOUR HAS IT THAT QUAGLINO'S FORMER COLLEAGUE SOVRANI TOOK TOO MUCH INTEREST IN HIS PRETTY WIFE WHICH CAUSED THEM TO PART WAYS.

*London N 1 infused strawberry and marshmallows, beetroot cooked on Tio Pepe, white raspberry infused Antica Formula and Sour Cherry.*

## **1929 – Grand Opening**

THE RESTAURANT WAS OPENED IN 1929 BY GIOVANNI QUAGLINO AND QUICKLY BECAME A FAVOURITE HAUNT OF ROYALTY.

*Ketel One Vodka infused with fresh pomegranate, cantaloupe, lemon, Dolin Dry, Dandelion bitters and a flush of bubbles.*

## **1945 – The Hutch**

A TRIBUTE TO LESLIE 'HUTCH' HUTCHINSON, ONE OF THE MOST POPULAR CABARET ENTERTAINERS OF THE TWENTIETH CENTURY WHO TOOK LONDON'S CAFÉ SOCIETY BY STORM AND REGULARLY PERFORMED AT QUAGLINO'S.

*Amaro Montenegro, Glenmorangie la Santa, Kamm & Sons, rhubarb bitters and Manuka honey capped with a sweet meringue*

# 1953-THE CROWN

All £12.75

## **1953 – THE CROWN**

2<sup>ND</sup> JUNE 1953 MARKED THE CORONATION OF QUEEN ELIZABETH II AND A SPECIAL MENU WAS CREATED AT QUAGLINO'S IN HER HONOUR.

*Remy Martin VSOP, Talisker 10, Chianti reduction, lemon and apple juice, pitted plum jam.*

## **1955 PRINCE OF WALES**

THE PRINCE OF WALES WAS NOT FOND OF FORMAL ATTIRE FOR DINNER, WHICH WAS NECESSARY AT QUAGLINO'S. GIOVANNI CREATED AN EXCLUSIVE SPACE FOR HIM WHERE HE COULD DINE WITH HIS FRIENDS WITHOUT BEING SEEN.

*Johnnie Walker Black Label, Dalmore 15 YO, honey and coffee syrup, Frangelico and citrus foam.*

## **1956 – HER MAJESTY**

19 JULY 1956 MARKED THE FIRST TIME IN LIVING MEMORY THAT A REIGNING MONARCH HAD DINED IN A PUBLIC RESTAURANT. THE QUEEN, THE DUKE OF EDINBURGH & THE QUEEN MOTHER DINED AT QUAGLINO'S TO CELEBRATE THE SUCCESS AT THE STOCKHOLM OLYMPICS.

*Don Julio infused Q selection of herbs, Yuzu and Bergamot juice, Italicus, homemade Cedrata syrup, mint bitters and yellow grapefruit soda.*

## **1960 THE DUKE'S BABY**

DURING THE 1960'S A BABY BOY WAS LEFT ABANDONED AT QUAGLINO'S WITH A NOTE TELLING THE DUKE OF MANCHESTER THAT IT WAS HIS GRANDSON.

*Tio Pepe, Licor 43, Aperol, and fresh lemon.*

# 1960-THE TAILOR

ALL \$12.75

## **1960 The Tailor**

**QUAGLINO'S HAS ALWAYS BEEN SURROUNDED BY FASHIONABLE SHOPS AND TAILORS, THIS COCKTAIL IS ESPECIALLY CRAFTED IN THEIR HONOUR.**

*Illegal Reposado Mezcal, Crème de Cacao White, lime, Guava, homemade Falernum cinnamon and Orange Bitters.*

## **1963 The Affair**

**IN 1963, POLITICIAN J. PROFUMO AND HIS WIFE MADE A SHOW OF TOGETHERNESS AT QUAGLINO'S AFTER THE SCANDAL OF THE PROFUMO AFFAIR BROKE.**

*Amaro di Angostura, Havana 3 YO and Plantation Pineapple shaken with Orgeat, Solerno blood orange liqueur a touch of Whiskey Barrel and Jerry Thomas Bitters. Finished with Macedonia*

## **1969 5th Marriage**

**IN MARCH 1969, JUDY GARLAND HELD HER WEDDING RECEPTION TO MICKEY DEANS, HER FIFTH HUSBAND, AT QUAGLINO'S.**

*Pisco, Cachaca and Strega liqueur with mango sherbet, fresh passion fruit, pineapple juice and Amargo Chunchu*

## **1985 The Mayfair Lady**

**"...A LITTLE MOSEY DOWN BOND STREET, A LITTLE SNIFF AROUND GUCCI, SIDLE UP TO RALPH LAUREN, AND ON TO QUAG'S FOR A WELL-DESERVED COCKTAIL." PATSY STONE- ABSOLUTELY FABULOUS**

*Sipsmith Barley vodka infused Shiso leaf, St Germain Elderflower liqueur, lychee juice, topped up with bubbles.*

# **1995-BELLE EPOQUE**

**All £12.75**

## **1991 Absolutely Fabulous**

THE RESTAURANT BECAME A STAPLE OF THE BBC SITCOM ABSOLUTELY FABULOUS, WHEN PATSY SET OUT TO EDDY THEIR ITINERARY FOR THE DAY.

*Tanqueray 10, chamomile, Belsazar Rose, lemon, Baby Basil and raspberry puree, ginger beer*

## **1992 The Project**

SIR TERENCE CONRAN BOUGHT A 99 YEAR LEASE AND BEGAN THE DESIGN AND DEVELOPMENT OF THE ICONIC QUAG'S

*Mount Gay Barbados rum infused with bananas and coffee beans, homemade allspice liqueur, apricot, lime and orgeat.*

## **1993 Fresh As a daisy**

QUAGLINO'S RE-OPENED DURING THE HEIGHT OF THE RECESSION ON VALENTINE'S DAY WITH A BUZZ SO MOMENTOUS THAT TABLES WERE TRADED ON THE STOCK EXCHANGE. STOLEN ASHTRAYS BECAME TROPHIES AND EVEN THE "CIGARETTE" GIRLS WERE MINOR CELEBS.

*Hendricks, muddled fresh cucumber, St. Germain Elderflower liqueur, apple and lemon juice.*

## **1995 Belle ÉpoQue**

QUAGLINO'S, AT THIS TIME WAS SIR TERENCE CONRAN'S VERSION OF A 19<sup>TH</sup> CENTURY BRASSERIE. FOOD WRITER EGON RONAY CALLED IT AN "EPOCH-MAKING RESTAURANT", AND QUAG'S WON A STRING OF AWARDS FOR ITS FOOD AND DESIGN.

*Olmeqa Tequila infused celery and jalapeno, green chartreuse, Falernum, granny tea syrup, egg white.*

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# 2017-THE TIME MACHINE

ALL £12.75

## **2013 A Pearl in the Oyster**

IN 2013, QUAGLINO'S HID A £2,000 PEARL IN AN OYSTER AS PUBLICITY STUNT BASED ON THE ROMANTIC NOVELIST BARBARA CARTLAND WHO FOUND A SMALL PEARL BY ACCIDENT IN THE 30'S.

*Belvedere infused oyster leaf, Nori infused Noilly Prat, fresh lemon juice and porcini syrup. Finished with mini pearls and an oyster leaf.*

## **2014 N. 85**

THE RESTAURANT RE-OPENED AFTER A £3 MILLION RENOVATION WITH A BRAND NEW LOOK AND GLITTERING STAGE WITH PRINCE HARRY BEING ONE OF THE FIRST THROUGH THE DOORS, 85 YEARS AFTER THE FIRST OPENING.

*Bulleit bourbon, cacao dark, Dave's muffin syrup, peanut butter and banana.*

## **2016 Wild and Beautiful**

IN HONOUR OF OUR MOST SUCCESSFUL COCKTAIL OF 2016 SERVED WITH MARSHMALLOWS AND CANDY FLOSS.

*Raspberry infused Konik's tail Vodka shaken with lemon, vanilla and pineapple and finished with a touch of fizz.*

## **2017 The Time Machine**

THE STAR OF THE MENU, THE TIME MACHINE, WE STARTED OUR JOURNEY ALMOST A CENTURY AGO. WE HOPE YOU'D ENJOY THE RIDE THROUGH QUAGLINO'S HISTORY.

*Mandarin infused Stolichnaya Elit, Manzanilla, peach liqueur, grapefruit bitters and ancient forest fog.*



**PRESTIGE & VINTAGE**  
**CLASSIC COCKTAILS CRAFTED WITH SPECIALLY SELECTED**  
**SPIRITS**

**MAGNUS ROB ROY £25.00**

HIGHLAND PARK SIGNATORY 1999, ANTICA FORMULA CARPANO AND ORANGE BITTERS.

**OXACA MARTINEZ £25.00**

PAPADIABLO MEZCAL STIRRED UP WITH ORANGE BITTERS, MARASCHINO AND COCCHI VERMOUTH DI TORINO.

**EL SOMBRERON £20.00**

ZACAPA 23, LIME AND CANTALOUPE JUICE, SIPS MITH SLOE GIN AND FRESH PASSIONFRUIT.

**25° VESPER £25.00**

OXLEY GIN, KONIK'S TAIL VODKA, BELSAZAR ROSE VERMOUTH, GRAPEFRUIT PEEL. NATURALLY SHAKEN.

**THE HAPPY WIDOW £35.00**

REMY MARTIN XO, BENEDICTINE, YELLOW CHARTREUSE, APRICOT BRANDY AND DASHES OF BITTERS. SERVED UP WITH A LUMP OF ICE.

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**PRESTIGE & VINTAGE**  
**CLASSIC COCKTAILS CRAFTED WITH SPECIAL SELECTED**  
**SPIRITS**

**VOWEL £80.00**

1990'S ARDBERG, VINTAGE MARTINI KUMMEL BOTTLED IN 1950 AND VINTAGE CARPANO SHAKEN WITH FRESHLY SQUEEZED ORANGE JUICE AND BITTERS.

**BROOKLYN £50.00**

GEORGE T STAGG BOURBON MIXED WITH NOILLY PRAT, AMER PICON AND VINTAGE MARASCHINO FROM 1970. SERVED STRAIGHT UP.

**VINTAGE NEGRONI £80.00**

GORDON'S GIN AND CAMPARI FROM 1970, CARPANO SWEET VERMOUTH FROM 1960 IN EQUAL PARTS FOR THIS REAL CLASSIC CONCOCTION.

**BRANDY CRUSTA £100.00**

HENNESSY PARADIS COMBINED WITH GRAND MARNIER, MARASCHINO AND LEMON JUICE, SERVED CRUSTA F STYLE.

**THE DERBY £30.00**

HUDSON BABY BOURBON, SWEET VERMOUTH, GRAND MARNIER AND LIME JUICE.

## WINE & CHAMPAGNE LIST

### CHAMPAGNE & SPARKLING BY THE GLASS

	125ml	Bottle
NV Bodega Chandon, Brut	11.50	53.00
NV Nyetimber Classic Cuvee	12.50	61.00
NV Moet&Chandon Brut Imperial	15.00	74.00
NV Laurent Perrier La Cuvee	16.00	80.00
NV Moet Rose'	18.00	100.00

### WHITE WINES BY THE GLASS

	175ml	Bottle
Ugni Blanc, Cuvée J. Paul <i>Pays des Côtes de Gascogne, France 2015</i>	8.00	25.00
Viognier, Baron Philippe de Rothschild, <i>Pays d'Oc, France 2015</i>	9.00	34.00
Pinot Grigio, Via Nova <i>Veneto, Italy 2015</i>	11.00	40.00
Sileni, Sauvignon Blanc <i>Marlborough, New Zealand 2016</i>	11.00	40.00
Chablis Domaine de Vauroux, <i>Burgundy, France 2015</i>	13.00	49.00

### RED WINES BY THE GLASS

	175ml	Bottle
Vaucluse Rouge, Cuvee Jean Paul, <i>Gascogne, France 2015</i>	8.00	25.00
Malbec Finca La Florencia <i>Argentina, Mendoza 2015</i>	10.00	37.00
Rioja Crianza Seleccion, <i>Artesa, Spain 2014</i>	10.50	39.00
Cabernet Sauvignon, Las Huertas <i>Chile 2013</i>	12.00	48.00
Pinot Noir, Old Coach Road <i>Seifried, Nelson, NZ 2014</i>	11.50	43.00

### ROSÉ WINE BY THE GLASS

	175ml	Bottle
Les Agasses Rosé Val Joanis France 2015	9.00	35.00

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## **CHAMPAGNES**

VEUVE CLIQUOT YELLOW LABEL	£85.00
RUINART BLANC DE BLANC	£115.00
LAURENT PERRIER ULTRA BRUT	£120.00
MOET & CHANDON 2006	£125.00
DOM PÉRIGNON 2006	£245.00
KRUG GRANDE CUVÉE NV	£235.00
LOUIS ROEDERER CRISTAL 2009	£340.00

## **CHAMPAGNES ROSÉ**

BILLECART SALMON ROSÉ	£90.00
LAURENT PERRIER ROSÉ NV	£115.00
VEUVE CLIQUOT ROSÉ NV	£120.00
DOM PÉRIGNON ROSÉ 2004	£425.00

## **MAGNUMS**

MOET & CHANDON BRUT IMPERIAL	£148.00
VEUVE CLIQUOT 'YELLOW LABEL' NV	£165.00
LAURENT PERRIER ROSÉ NV	£225.00
DOM PÉRIGNON 2006	£520.00

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## SPIRIT SELECTION

### GIN

		50ml
Tanqueray 43.1	England	10.50
Martin Miller's	England	11.00
Hayman's Old Tom	England	11.00
Tanqueray Rangpur	England	11.00
London N.1 Blue	England	11.00
Tanqueray Ten	England	11.00
The Botanist	Scotland	11.00
N3 London Dry Gin	England	11.00
Gin Mare	Spain	11.00
Hendricks	Scotland	11.50
Plymouth Navy Strength	England	11.50
Aviation	USA	12.00
Bathtub	England	12.00
Junipero	USA	12.00
Sipsmith VJOP	England	12.50
Monkey 47	Germany	14.00
Oxley	England	15.00

### VODKA

		50ml
Ketel One	Holland	10.50
Ketel One, Citron	Holland	10.50
Sipsmith 'Barley Vodka'	England	11.00
Konik's Tail	Poland	11.00
Sauvelle	France	11.00
Chopin Vodka	Poland	11.00
Belvedere	Poland	11.50
Ciroc	France	11.50
Belvedere Unfiltered	Poland	12.00
Absolut Elyx	Sweden	12.00
Beluga Noble	Russia	14.00
Stolichnaya 'Elit'	Russia	15.00

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## **SPIRIT SELECTION**

### SINGLE MALT SCOTCH WHISKY

		50ml
Shackleton	Highlands	10.50
Auchentoshan Threewood	Lowland	11.00
Glenmorangie	10 Y.O. Highlands	11.00
Laphroaig	10 Y.O. Islay	11.00
Oban	14 Y.O. Highlands	11.00
Balvenie	12 Y.O. Speyside	11.00
Strathisla	12 Y.O. Speyside	11.00
Talisker	10 Y.O. Isle of Skye	11.00
Glenfiddich	12 Y.O. Speyside	12.00
Dalmore 12	Highlands	12.00
Bruichladdich Classic	Islay	13.50
Macallan Gold	Speyside	14.00
Glenmorangie La Santa	12 Y.O. Highlands	14.00
Glenmorangie Nectar D'or	12 Y.O. Highlands	15.00
Glenfarclas	15 Y.O. Speyside	15.00
Lagavulin	16 Y.O. Islay	15.00
DalMore 15	Highlands	15.00
Bruichladdich P. Charlotte	Islay	16.00
Mortlach Rare Old	Speyside	16.50
Balvenie	14 Y.O. Speyside	16.50
Glenrothes 1998	Speyside	17.00
Glenfiddich	18 Y.O. Speyside	20.00
Glenmorangie	18 Y.O. Highlands	20.00
Kilchoman 5 Edition	Islay	22.00
Bowmore	17 Y.O. Islay	22.00
Highland Park 1999 Sign.	Island	22.50
Bowmore 2000	Islay	26.00
Bruichladdich Octomore	Islay	32.00
Dalmore K. Alexander III	Highlands	38.00
Glenmorangie Signet	Highland	50.00
Bruichladdich Black Art	Islay	70.00
Ardbeg 1990	Islay	70.00
Laphroaig	30 Y.O. Islay	145.00
Macallan	21 Y.O. Speyside	160.00
Dalmore	25 Y.O. Highland	180.00
Glenlivet	1961 Speyside	180.00
Macallan 18 Sherry Oak	Speyside	200.00

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## SPIRIT SELECTION

### BLENDING SCOTCH WHISKY

		50ml
Chivas Regal	12 Y.O.	10.50
Chivas Regal	18 Y.O.	16.00
Johnnie Walker	Black label	10.50
Johnnie Walker	Blue label	35.00
Johnnie Walker	King George V	110.00

### JAPANESE WHISKY

		50ml
Nikka from the Barrel	Japan	15.00
Nikka Coffey Malt	Japan	15.50

### AMERICAN WHISKY

		50ml
Jack Daniel's		10.50
Maker's Mark		11.00
Elajah Craig 12 Y.O.		11.00
Rittenhouse Rye		11.00
Woodford Reserve		11.50
Bulleit Bourbon		12.00
Bulleit Rye		12.00
Buffalo Trace		12.00
Whistle Rye		13.00
Michter's Bourbon		15.00
Michter's Rye		15.00
Hudson Baby Bourbon		25.00
Booker's		21.00
George T Stag		50.00

### IRISH WHISKEY

Jameson's		10.50
Red Brest	12 Y.O.	13.00

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## SPIRIT SELECTION

### RUM

		50ml
Havana Club 3YO	Cuba	10.50
Havana Club Especial	Cuba	11.00
Havana Club 7YO	Cuba	11.00
Gosling Black Seal	Bermuda	11.00
Mount Gay Black Burrel	Barbados	11.00
Angostura 1919	Caribbean	11.50
Mount Gay XO	Barbados	12.00
Atlantico Private Cask	Domenican R.	12.00
Lambs Navy	Caribbean	12.50
Lambs Spiced	Caribbean	12.50
Plantation Pineapple	Caribbean	12.50
Plantation over Proof	Caribbean	13.00
Pyrat XO	Guyana	13.00
Diplomatico Reserva Exclusiva	Venezuela	13.00
Caroni 2000	Caribbean	14.00
La Hechicera	Colombia	14.00
Havana Club Selection Maestro	Cuba	14.00
Plantation XO	Caribbean	14.50
El Dorado 15	Caribbean	15.00
Ron Zacapa	23 Y.O. Guatemala	19.50
Milionario XO	Peru	21.00
Ron Zacapa XO	Guatemala	26.00
Diplomatico Ambassador	Venezuela	50.00

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## SPIRIT SELECTION

### TEQUILA & MEZCAL

	50ml
Olmecca Blanco	10.50
Ocho Plata	12.00
Patron Silver	12.50
Papadiablo	15.50
Don Julio Blanco	15.50
Don Julio Reposado	16.00
Don Julio Añejo	16.50
Montelobos	11.50
Ilegal Joven	14.50
Ilegal Reposado	16.00
Derrumbes Michuacan	16.00

### EAU DE VIE / GRAPPA

		50ml
G.Miclo, Alsace	Kirsch Vieux	9.50
ABA Pisco, Chile		10.00
Grappa Tosolini, Italy	Moscato	10.50
G.Miclo, Alsace	Poire William	10.50
Grappa Nonino, Italy	Fragolino	16.50
Grappa Nonino, Italy	Picolit	20.00

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## **SPIRIT SELECTION**

### COGNAC

		50ml
Remy VSOP		11.00
Hennessy fine de Cognac VSOP		11.00
A.E. d'Or VSOP		14.00
Maxime Trijol		14.00
Delamain Pale and Dry XO		17.00
Hine Rare		17.00
Fontvieille No 35		24.00
Hine Antique XO		26.00
Hennessy XO		27.50
Rémy Martin XO		27.50
Remy 1738		27.50
Martell XO		40.00
Hennessy Paradis		85.00
Hennessy Paradis Imperial		190.00
Louis XIII 50 ml		£230.00

### BAS ARMAGNAC

		50ml
Baron de Sigognac	10 Y.O.	11.50
Baron de Sigognac	20 Y.O.	15.50
Clos Martin Millesime	1989	16.00

### CALVADOS

		50ml
Domaine DuPont	VSOP	10.00
Lecompte	12 Y.O.	16.00
Lecompte	18 Y.O.	23.00
Camut Privilege	18 Y.O.	34.00
Camut Reserve D'Adrien	21 Y.O.	60.00

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## **SPIRIT SELECTION**

### **LIQUEURS**

	50ml
Amaretto Di Saronno	9.00
Baileys Irish Cream	9.00
Benedictine	9.00
Chambord	9.00
Cointreau	9.00
Drambuie	9.00
Solerno Blood Orange	9.00
Frangelico	9.00
Grand Marnier	9.00
Kahlua	9.00
Kummel	9.00
Limoncello	9.00
Luxardo Maraschino Liqueur	9.00
Luxardo Sambuca	9.00
Mozart Chocolate Cream, White	9.00
Mozart Chocolate Pure, Black	9.00
Southern Comfort	9.00
Strega	9.00
Tia Maria	9.00
Pernod Absinth	10.00

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## SPIRIT SELECTION

### VERMOUTHS & BITTERS

		50ml
Aperol	Italy	9.00
Dubonnet	France	9.00
Noilly Pratt Dry	France	9.00
Lillet Rouge/Blanc	France	9.00
Martini ( <i>Extra Dry / Rosso / Bianco</i> )	Italy	9.00
Campari	Italy	9.00
Punt-E-Mes	Italy	9.00
Carpano Antica Formula	Italy	9.00
Cocchi Americano	Italy	9.00
Pimm's No. 1	England	9.00
Kamm & Sons	England	9.50

### PORT & SHERRY

	100ml	Bottle
Tio Pepe	5.50	38.50
Six Grapes Reserve, Graham's NV	6.00	40.00

### DIGESTIVE

		50ml
Ricard	France	9.00
Pernod	France	9.00
Fernet Branca	Italy	9.00
Cynar	Italy	9.00
Ayerna	Italy	9.00
Jägermeister	Germany	9.00
Montenegro	Italy	9.00

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## **BOTTLED BEERS**

Peroni	Italy	5.50
Pilsner Urquelle	Czech Republic	5.50
Schiehallion	Scotland	5.50
Peroni Gluten Free	Italy	5.50
Urban Orchard Cider	England	6.50

## **SOFT DRINKS**

### SPARKLING - Fever Three

Lemonade, Coca Cola, Diet Coke, Ginger Ale, Ginger Beer, Tonic Water, Bitter Lemon, Soda Water	4.00
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### JUICES

Tomato, Apple, Pineapple, Cranberry	4.00
Freshly squeezed orange	4.75

### MINERALS

One, Still & Sparkling Water 75cl	4.50
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*Food allergies and intolerances before ordering please speak to our staff about your requirements  
(optional 12.5% service charge will be applied to your bill)  
(25ml & 35ml serve available for spirits & 125ml for wines)*

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