



CONTEMPORARY TWIST COCKTAILS

Citrus Mule (*celery/mustard for edible flowers, sulphites*) 14.5
Cîroc vodka, kalamansi juice, citrus oleo saccharum, Fever tree ginger ale, Moët & Chandon

St Paul's Sunset (*eggs, sulphites*) 14
Belvedere vodka, Ratafia black cherry & red wine liqueur, pineapple tepache, vanilla, lemon, egg white

Barrel Aged Rum Old Fashioned (*sulphites*) 15
Mount Gay XO rum, bitters, port, gomme

NON-ALCOHOLIC COCKTAILS

Smokey Mule 10.5
Seedlip, Grove 42, Fever Tree Smoked Ginger Ale

Spiced Colada 10.5
Seedlip Spice, coco lopez, pineapple juice

S&T 10.5
Seedlip Garden, Fever Tree Citrus Tonic

Cos-No-Politan 8
Everleaf, cranberry juice, lime, Gomme

Passion Leaf Spritz 9
Everleaf, passion fruit purée, vanilla, Fever Tree refreshingly light tonic

Mock Tai Leno (*nuts*) 9
Caleño, pineapple juice, lime, Orgeat syrup

Hola Caleño 9
Caleño, Elderflower cordial, Tepache, lemonade

SPARKLING	125ml
<i>Chandon Brut NV, Argentina</i>	11.5
<i>Nyetimber Classic Cuvée NV, West Sussex, England</i>	12
<i>Taittinger Brut Reserve</i>	13.5
<i>Taittinger Nocturne Demi-Sec</i>	14
<i>Taittinger Prestige Rosé</i>	16
<i>Moët & Chandon Ice, France</i>	17
<i>Moët & Chandon Ice Rosé, France</i>	19

WINE	175ml	Bottle
WHITE		
<i>Bombo Leguero, Argentina 2019</i>	8	30
<i>Pinot Grigio, Principato, Italy 2019</i>	8	30
<i>Chardonnay, Star Crossed, Victoria, Australia 2018</i>	7.5	29
<i>Sauvignon Blanc, Satyr, Marlborough, New Zealand 2018</i>	8.5	32
<i>Gavi, 'La Battistina', Piemonte, Italy 2017</i>	8.5	35
<i>Chateau L'Ermitage Costieres de Nimes Blanc, France 2017</i>	10	42
<i>Chablis de la Motte, Chardonnay, Burgundy, France, 2018</i>	13	54
<i>Bourgogne Blanc, Vallet Freres, France, 2015</i>	14	65
<i>Sancerre 'Le Chenes Marchand', François Millet, France, 2017</i>	14	68
<i>Chablis Premier Cru, Jm Brocard, France 2017</i>	21	80

Should you have any dietary requirements, please ask your served who will be happy to discuss them with you.
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ROSÉ

<i>Cape Heights Cinsault Rosé, South Africa 2017</i>	8	27
<i>Clarete, Bodegas Ontañón, Rioja, Spain 2019</i>	9	35
<i>M de Minuty Rosé (Limited edition), Provence, France 2019</i>	14	60
<i>Magnum M de Minuty Rosé, Provence, France 2019 (Magnum 1.5L)</i>		120

RED

<i>Meridone, Nero d'Avola, Sicilia, Italy 2017</i>	7.5	28
<i>Pinot Noir, El Viejo del Valle, Valle Central, Chile 2017</i>	8	29
<i>Bombo Leguro, Argentina, 2019</i>	8	30
<i>Merlot, Mourvèdre, Languedoc, France 2018</i>	7.5	30
<i>Malbec, Turno de Noche, Mendoza 2019</i>	9.5	34
<i>Rioja, 'Monte Llano', Ramon Bilbao, Spain 2017</i>	9	38
<i>Cabernet Sauvignon "Reserva Ancestral" Torres, Chile, 2014</i>	11	38
<i>Grenache 'Old Bush Vine' Yalumba, South Australia, 2018</i>	12	45
<i>Pinot Noir, Rabbit Island, New Zealand 2017</i>	12	50
<i>Shiraz, The Sack, Barossa Valley 2017</i>	13	55
<i>Chateau Gros Caillou, France 2014</i>		70

SPIRITS

VODKA

50ml

<i>Ketel One, Netherland 40%</i>	10.5
<i>Belvedere, Poland 40% (Belvedere Espresso Martini £13.5)</i>	11
<i>Żubrówka, Poland 40%</i>	11
<i>Cîroc, France 40%</i>	13
<i>Sauvella, France 41%</i>	12
<i>Babicka, Czech 40%</i>	13
<i>Beluga Noble, Russia 40%</i>	13
<i>Crystal Head Classic, Canada 40%</i>	13
<i>Belvedere Rye "Bartezek", Poland 40%</i>	14
<i>Crystal Head "Aurora", Canada 40%</i>	25

GIN

<i>Tanqueray, England 43.1%</i>	10.5
<i>Hendrick's, Scotland 41.4%</i>	11.5
<i>Sipsmith, England 41.6%</i>	12
<i>Cambridge, England 42%</i>	12
<i>Warner Edwards Rhubarb, England 40%</i>	12
<i>Puerto de Indias, Strawberry Gin, Spain 37.5%</i>	12
<i>Gin Mare, Spain 42.7%</i>	13
<i>Tanqueray N°10 1L, England 47.3%</i>	13
<i>Beefeater 24 London Dry Gin, England 45%</i>	14
<i>Monkey 47 50cl, Germany 47%</i>	15
<i>Japanese, England 42%</i>	16

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TEQUILA	50ml
<i>Olmecca Blanco, Mexico 38%</i>	12
<i>Olmecca Gold, Mexico 38%</i>	11
<i>Patron XO Café, Mexico 35%</i>	12
<i>Don Julio Blanco, Mexico 38%</i>	14
<i>Don Julio Reposado, Mexico 38%</i>	14
<i>Patron Silver, Mexico 40%</i>	15
<i>Casamigos, Blanco, Mexico 40%</i>	15
<i>Patron Reposado, Mexico 40%</i>	18
<i>Patron Anejo, Mexico 40%</i>	20
<i>Don Julio 1942, Mexico 38%</i>	32

WHISKY / SINGLE MALTS

<i>Talisker 10yrs, Single Malt 45.8%</i>	12
<i>Roe & Co Irish Whisky 45%</i>	12
<i>Glenfiddich 12yrs, Single Malt 40%</i>	13
<i>Laphroaig 10yrs, Single Malt 40%</i>	14
<i>Oban 14yrs, Single Malt 43%</i>	14
<i>Glenmorangie 10yrs, Single malt 40%</i>	15
<i>Glenmorangie La Santa, Single malt 43%</i>	15
<i>Jura Prophecy, Single Malt 46%</i>	16
<i>Jura 16yrs Diurachs' Own, Single Malt 40%</i>	16
<i>Macallan 12yrs, Single Malt 45%</i>	16
<i>Auchentoshan 3 woods, Single Malt 43%</i>	17
<i>Lagavulin 16yrs, Single Malt 43%</i>	17
<i>Dalmore 15yrs, Single malt 40%</i>	18
<i>Dalmore Cigar Malt, Single Malt 44%</i>	27
<i>Dalmore King Alexander III, Single Malt 40%</i>	33
<i>Dalmore 25yrs, Single Malt 42%</i>	100

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WHISKY / BLENDS**50ml**

<i>Johnnie Walker Black Label, Blended 40%</i>	10
<i>Chivas 12yrs, Blended 40%</i>	11
<i>Glenlivet 12yrs, Blended 40%</i>	12
<i>Mackinlay's Shackleton, Blended Malt 47.3%</i>	25
<i>Johnnie Walker Blue Label, Blended 40%</i>	33

KENTUKY BURBON

<i>Maker's Mark 45%</i>	10
<i>Bulleit 45%</i>	10
<i>Buffalo Trace 40%</i>	12
<i>Woodford Reserve 43.2%</i>	12
<i>Four Roses Small Batch 45%</i>	14
<i>Four Roses Single Barrel 50%</i>	14
<i>Knob Creek 50%</i>	14
<i>Evan Williams Single Barrel 43.5%</i>	14
<i>W. L Weller 45%</i>	14
<i>Elijah Craig 47%</i>	14
<i>Eagle rare 45%</i>	15
<i>Blanton's Single Barrel 46.5%</i>	17

RYE WHISKY

<i>Bulleit rye 45%</i>	12
<i>Rittenhouse bottle-in-bond 50%</i>	17
<i>Whistlepig 10yrs Straight Rye 50%</i>	25

TENNESSEE

<i>Jack Daniel's Tennessee 40%</i>	11
<i>Jack Daniel's Gentleman's Jack Tennessee 40%</i>	13
<i>Jack Daniel's Single Barrel Tennessee 50%</i>	15

IRISH WHISKEY

<i>Jameson 40%</i>	9
<i>Bushmill's Blackbush 40%</i>	12

JAPANESE WHISKEY

<i>Yamazaki Distiller's Reserve Single Malt 43%</i>	16
<i>Nikka Coffey 50cl Grain 45%</i>	17
<i>Nikka from the Barrel 50cl Blended 51.4%</i>	18
<i>Hibiki Japanese Harmony Blended 43%</i>	20

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RUM

	50ml
<i>Havana 3yrs Especial, Cuba 40%</i>	10
<i>Sailor Jerry, Caribbean 40%</i>	10.5
<i>Chairman's Reserve, St. Lucia 40%</i>	11.5
<i>Havana 5yrs Especial, Cuba 40%</i>	12
<i>Havana 7yrs, Cuba 40%</i>	12
<i>Diplomatico Reserva Exclusiva, Venezuela 40%</i>	12
<i>Gosling's Black Seal, Bermuda 40%</i>	13
<i>Mount Gay Eclipse, Barbados 40%</i>	14
<i>Appleton Signature Blend, Jamaica 40%</i>	15
<i>Chairman's Spiced, St. Lucia 40%</i>	16
<i>Mount Gay Black Barrel, Barbados 40%</i>	16
<i>Havana Maestro, Cuba 40%</i>	17
<i>Ron Zacapa 23yrs Solera, Guatemala 40%</i>	18
<i>Mount Gay XO, Barbados 43%</i>	18

COGNAC

<i>Hennessy VS 40% (perfect served with Fever Tree Ginger Ale)</i>	11.5
<i>Courvoisier VSOP 40%</i>	11.5
<i>Remy Martin VSOP 40%</i>	14
<i>Delamain Pale & Dry XO 40%</i>	18
<i>Hennessy XO 40% (Available on ice)</i>	36
<i>Hennessy Paradise 40%</i>	130
<i>Remy Martin Louis XIII</i>	380

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BEERS

Draught

Schooner Peroni, Italy 5.1% (gluten) 6.25

Bottled

Schiehallion, Craft Lager, Scotland 4.5% % (gluten) 6

Big Drop Pale Ale, Britain 0.5% 6

Big Drop Citra IPA, Britain 0.5% 6

Meantime London Lager, England 4.5% 6.25

Pilsner Urquell, Czech 4.4% (gluten) 5.75

Peroni Nastro Azzuro, Italy 5.1% (gluten) 5.75

Peroni Gluten free, Italy 5.1% 6.25

Asahi Super Dry, Japan 5.2% 5.75

Meantime Pale Ale, England 4.3% 6.25

Cider

Urban Orchard Apple Cider, England 4.5% 5.75

Low alcohol

Peroni Libera, Italy 0.0% 5.5

SOFT DRINKS AND MIXERS

Fever tree 3.7

Coca Cola 3.7

Orange, Apple, Cranberry, Pineapple juice 3.5

Decantae still water 5

Decantae sparkling water 5

Red bull 5

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TEA & COFFEE

<i>English breakfast</i>	3
<i>Earl Grey</i>	3
<i>Green Tea</i>	3
<i>Peppermint</i>	3
<i>Camomile</i>	3
<i>Fresh Mint (Loose Leaf)</i>	3
<i>Espresso</i>	2.5
<i>Macchiato (milk)</i>	2.5
<i>Latte (milk)</i>	3
<i>Flat white (milk)</i>	3
<i>Cappuccino (milk)</i>	3
<i>Americano</i>	2.5
<i>Hot Chocolate (milk)</i>	3.5

Available with pasteurised milk or soya milk

CIGARS

<i>Montecristo Petit Edmundo</i>	22
<i>Romeo Y Julieta Short Churchill</i>	24
<i>Hoyo de Monterrey Epicures N° 2</i>	25
<i>Cohiba Siglo II</i>	27
<i>Cohiba Siglo V</i>	45

SNACKS (available until 9.30pm Monday – Friday, 11pm Saturday, 6pm Sunday)

Rosemary focaccia, olive oil & balsamic <i>(gluten, may contain lupin, nuts, tree nuts, sesame)</i>	4
Mixed olives (VG) <i>(sulphites)</i>	5
Spicy mixed nuts (VG) <i>(nuts)</i>	5
Fries (VG) <i>(fish, crustacean, gluten, sesame, nuts)</i>	4.5
Truffle & Parmesan fries (V) <i>(fish, milk, gluten, sesame, may contain nuts, crustacean)</i>	6
Beetroot hummus, toasted seeds, crackers (VG) <i>(gluten, sesame)</i>	7
Spicy buttermilk chicken, sriracha ranch dressing <i>(milk, celery, mustard, gluten)</i>	9
Saffron & sun-dried tomato arancini, red pesto mayonnaise (V) <i>(celery, egg, gluten, milk, mustard, sulphites)</i>	8
Crispy-fried pork belly, lemon, cumin, romesco sauce <i>(nuts)</i>	8
Coconut-fried shrimp, pineapple sweet chilli sauce <i>(gluten, crustacean, eggs)</i>	10

LIGHT DISHES

Isle of Wight tomatoes, buffalo mozzarella, pesto, aged balsamic (V) <i>(milk)</i>	12
Stone bass ceviche, orange, avocado, plantain crisps <i>(fish)</i>	14
Fish tacos, crispy-fried cod, crunchy tortilla, avocado, mango & jalapenos <i>(gluten, eggs, fish, milk)</i>	12
Artisan British cheeses, quince, oatcakes <i>(egg, gluten, milk, sulphites)</i>	14
Cornish Kern, Maida Vale, Colston Bassett Stilton, Golden Cross	
Italian charcuterie board, celeriac remoulade & focaccia <i>(gluten, celery, milk, nuts, eggs)</i>	15

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness.

MAINS

	17
<i>Madison burger, Red Leicester, house pickles, secret sauce, fries (gluten, mustard, milk, eggs, sulphites)</i>	
<i>Buttermilk chicken burger, sriracha mayonnaise, kimchi, cheese, fries (sulphites, gluten, eggs, fish, crustacean, milk)</i>	17
<i>Buttermilk fried halloumi burger, spicy tomato & jalapeño, relish house pickles, fries (gluten, eggs, milk)</i>	16
<i>Gnocchi al Forno, roast peppers, aubergine, buffalo mozzarella (V) (gluten, eggs, milk)</i>	17
<i>Lobster linguine, tomato, chilli, garlic (gluten, crustacean, eggs)</i>	28
<i>Whole native lobster, chipotle lime butter, fries, green salad (crustacean, milk)</i>	49

TO SHARE

<i>Seafood platter to share, whole lobster, coconut-fried shrimp, tiger prawns, mussels, crab claws, grilled corn, fries, sauces and dips (gluten, crustacean, eggs, milk, molluscs, nuts)</i>	75
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