PITCHER COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gin Fizz</td>
<td>£33.00</td>
</tr>
<tr>
<td>Dark and Stormy</td>
<td></td>
</tr>
<tr>
<td>Apple Spritz Vodka</td>
<td></td>
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<tr>
<td>Whiskey Godfather</td>
<td></td>
</tr>
<tr>
<td>Woo Woo</td>
<td></td>
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<tr>
<td>Classic Pimm's</td>
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ROSEMARY AND GRAPEFRUIT
The perfect refreshing mocktail, great for any type of event
Grapefruit juice | rosemary | sparkling water

SPICE N GINGER
A complex blend of seedlip spice 94, to create sophisticated mocktail
Seedlip spice 94 | ginger ale
Replace the Seedlip with rum to make this alcoholic

STING OF THE BEE
A delicious honey based mocktail with a little ginger spice
Lemon and ginger | honey | lime juice
Add whisky or tequila to create a true sting

POMEGRANATE FIZZ
These pomegranate fizz mocktails are perfect for celebrating
Pomegranate juice | fresh orange juice | lime juice | sparkling water
Add gin or vodka or whisky to create a cocktail fizz

ENGLISH GARDEN
The basil and cucumber add a crispness to this mocktail
Cucumber | basil | elderflower | cloudy apple juice
Add gin to create a lovely cocktail

MOCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Rosemary and grapefruit</td>
<td>£25.00</td>
</tr>
<tr>
<td>Spice N ginger</td>
<td>£31.00 / £33.00</td>
</tr>
<tr>
<td>Sting of the bee</td>
<td>£25.00 / £33.00</td>
</tr>
<tr>
<td>Pomegranate fizz</td>
<td>£25.00 / £33.00</td>
</tr>
<tr>
<td>English garden</td>
<td>£25.00 / £33.00</td>
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</tbody>
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WINE

WINE WITH A CONSCIENCE

Organic | Biodynamic | Sustainable
Organic wine is made from grapes that were farmed organically. Biodynamic wine goes beyond organic practices in an effort to balance the entire vineyard with nature and the moon cycles. Sustainable practices are based on farming that is not only good for the environment, but also makes economic sense.

As consumer demand grows for wines aligned to a more responsible philosophy. We have been scouring the wine producing world to ensure we have a wide range available. We will now be offering a variety of organic, biodynamic, sustainable and vegan wines on our Wine with a Conscience wine list.

WHITE

From London’s only commercial vineyard, in Enfield. This organic Bacchus is fresh with a punchy bouquet of blossom, green apples and gooseberry. The palate is light and dry with notes of grapefruit, honeysuckle and a crisp, zesty acidity.

Catarratto Biologico, Organic’ Musita, Sicily, Italy, 2018  £33.00
With grapefruit and blossom on the nose. The palate is fresh with a zesty, citrus acidity and notes of white peach, green apple, pear and a slight smoky undertone.

RED

Nero d’Avola Contrade Bellusa’ Organic, Sicilia, Sicily, Italy, 2018  £28.00
Dark cherries and bramble fruits on the nose. The palate is juicy with cherry jam, plum, blackberries. An excellent balance of acidity, ripe fruits and soft tannins.

Ruminat Primitivo Lunaria, Abruzzo, Italy, 2019  £33.00
Aromas of black cherry and violets leap from the glass. The palate is soft and smooth with notes of sweet black cherries and blackcurrant fruits supported by lovely soft tannins.
SPARKLING

Prosecco Spumante Extra Dry ‘Borgo del Col Alto’, Glera, Italy, NV
It is a pale and delicate wine with a fine mousse and persistent fine bubbles. The clean fruity aromatic bouquet, leading to a well balanced, light and fresh palate. £33.50

Champagne Lombard et Cie, De Malherbe, Brut
Pinot Meunier (40%) Pinot Noir (40%) Chardonnay (20%), France, NV
A beautiful straw yellow in colour with reflections of gold. The nose is fresh and fruity with touches of vanilla and there is an abundance of fine persistent bubbles. £55.00

Hindleap Classic Cuvee Brut Bluebell Vineyard Estates, England
Chardonnay (61%) Pinot Noir (24%) Pinot Meunier (15%), England, 2015
Fragrant and floral on the nose, the palate has notes of orange zest, citrus, white blossom and fresh green apple. The creamy mousse is well balanced by a crisp and fresh acidity. £61.00

ROSE

Foncalieu, Carignan Rose, La Loupe, d’Oc, France, 2018/19
Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity. £26.00

Coteaux d’Aix en Provence Rose ‘Essenciel’, France, 2019
Grenache Noir (50%) Cabernet Sauvignon (20%) Carignan (20%) Syrah (10%)
A delicious Provençal rosé with a rose petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend. £33.00
Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain, 2019 £23.00
A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay.

Hamilton Heights, Chardonnay, Australia, 2020 £24.50
An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus.

Le Pionnier Blanc, Comte Tolosan IGP, France, 2019 £26.00
A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear.

Barrel Jumper, Viognier, SA, 2020 £28.00
Apricot, orange blossom and subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

Tor Del Colle, Terre di Chieti, Pecorino, Italy, 2019 £30.00
A crisp and fresh Pecorino, with blossom and grapefruit aromas on the nose. The palate is dry with a zesty citrus acidity.

Yealands Estate Land Made, Sauvignon Blanc, NZ 2020 £33.00
This characterful Sauvignon from Marlborough in New Zealand is brimming with stone fruit and guava, scattered with fresh herbs.

Rias Baixas Albarino Condes de Albarei, Spain, 2018/19 £36.00
A fashionable dry white, Albarino is characterised by a lively freshness and dry minerality with a creamy finish.

Chablis `Organic` Cuvee Emeraude Domaine, France, 2018 £42.00
The aroma is fragrant with lemon and mineral notes and a hint of hazelnut with amazing complexity and a long satisfying finish.
WINE

(Red rates exclude VAT)

El Zafiro ‘Extramedura’ Tinto, Tempranillo/Shiraz, Spain, 2019 £23.00
This inspired blend combines cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Hamilton Heights, Shiraz, Australia, 2019 £24.50
Bright ruby red, bursting full of inviting blackcurrant and blackberry aromas on the nose. The palate is smooth and soft.

Le Pionnier Rouge, Hérault, Carignan/Grenache, France, 2019 £26.00
Generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours.

IGP d’Oc Merlot Forteresse, Merlot/Grenache, France, 2018/19 £28.00
Deep ruby red in colour, instant pleasure with soft and supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance.

Proemio, ‘Punto Alto’, Malbec, Argentina, 2020 £30.00
This organically grown Malbec, from the vineyards of Mendoza. Dark purple in colour with bramble fruits and black cherries on the nose.

Whale Point, Pinot Noir, SA 2019/20 £33.00
Pale ruby red with a soft nose of redcurrants and red cherries. The palate is very smooth with supple tannins giving structure.

Rioja Crianza ‘Organic’ Azabache, Tempranillo, Spain, 2016 £36.00
Good aromatic intensity with predominant red berries. It is tasty and complex in the mouth with good structure and well integrated fruit flavours.

Domaine Patrick Tranchand, Fleurie ‘Poncie’, France, 2018 £42.00
Bright ruby red with fresh raspberries on the nose. The palate is soft with a silky mouthfeel and subtle tannins, notes of red cherries and violets.
### BEER AND CIDER

<table>
<thead>
<tr>
<th>Beer/Marque</th>
<th>Price</th>
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<tbody>
<tr>
<td>Becks 275ml</td>
<td>£4.50</td>
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<tr>
<td>Peroni, Red Label 330ml</td>
<td>£5.00</td>
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<tr>
<td>Krombacher, Pils Lager 330ml</td>
<td>£5.00</td>
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<tr>
<td>London Portobello Pilsner 330ml</td>
<td>£5.00</td>
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<tr>
<td>London Meetime Pale Ale 330ml</td>
<td>£5.50</td>
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<tr>
<td>Cornish Orchard Gold Cider 330ml</td>
<td>£5.00</td>
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<tr>
<td>Cornish Orchard Blush Cider 330ml</td>
<td>£5.50</td>
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