

The Waterway

DRINKS LIST

GIN & THINGS All 10.5

Only for the gin-oisseur!

Roku	Indian tonic, fresh ginger & lemongrass
Hendrick's	elderflower tonic, cucumber & rose water
Plymouth	Mediterranean tonic, lime, lemon zest & pink peppercorns
Star of Bombay	Mediterranean tonic, orange flower water & lemongrass
Pink Gordon's	elderflower tonic, fresh strawberries & lime
Tanqueray	Indian tonic, grapefruit zest & lemongrass

BAR SNACKS

Chilli crackers	2.5
Mixed olives (V)	3.5
Wasabi peas	3.5
Mixed toasted nuts	3.5

TABLE SHARERS

French fries (V)	4.5
Arancini (V) with truffle mayonnaise & baby watercress	8
Chef style quesadillas root vegetables, aged cheddar & rocket	12
Selection of fine charcuterie chilli olives & pickles	12.5
Mezze platter (V) hummus, grilled halloumi, bruschetta, tzatziki, red pepper, feta, olives & grilled pita	12.5 / 18.5
Atlantic prawns aioli & watercress	7 / 14

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(V) Vegetarian

SWEET WINES & LIQUERS

100ml

Cockburn's Port	NV	Portugal	3.70
Taylor's Vintage	2011	Portugal	5.70
Muscat de Minervois	2015	France	6.00
Warre's 10 Year Old Tawny	NV	Portugal	6.10
Chateau Petit Vedrines	2012	France	6.25
Pedro Ximenez Napoleon	NV	Spain	7.00

AFTER DINNER

	25ml	50ml
Grappa Julia	4.95	6.00
Grand Marnier	4.05	6.00
Drambuie	4.35	6.10
Amaretto di Saronno	4.05	6.20
Baileys	4.15	6.60
Jaegermeister	4.65	6.75
Sambuca	4.55	6.85
Remy Martin VSOP	5.85	8.80
Hennessy VS	6.85	10.35
Hennessy XO	12.55	18.95

HOT DRINKS

Espresso / Cortado	2.5	Birchall Whole leaf tea:	3
Double Espresso / Macchiato	3	Great Rift (English breakfast)	
Americano	3	Mao Feng green tea	
Flat White / Capuccino / Latte	3.5	Virunga earl grey	
		peppermint	
		lemongrass & ginger	
Kokoa Collection Hot Chocolate:		red Berry & flower	
milk chocolate	4	camomile	
white chocolate	4	Fresh mint tea	3

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RED WINE

Neighbours & brothers - Juicy and rounded with bags of character Bottle

Tempranillo Petit Verdot, La Mancha	2018	Spain	20.50
Prunus, Dão Tinto	2016	Portugal	25.00
Merlot Grenache Syrah, Les Amandies, Languedoc	2016	France	27.00
Pinot Noir, Santa Macarena	2018	Chile	28.00
Shiraz, 'The Opportunist', McLaren Vale	2016	Australia	31.00
Beaujolais Rouge, Dmne de la Couvette	2017	France	33.50
Crozes Hermitage Rouge, Les Pierrelles, Dmne Albert Belle	2016	France	45.00
Mohua Pinot Noir, Peregrine Wines, South Island	2015	NZ	47.00
Shiraz Viognier, D'Arenberg, McLaren Vale	2014	Australia	52.00
Mercrey 1er Cru, Clos des Barraults	2013	France	59.00

Oceans & volcanoes - Earthy character with gentle ripe fruits Bottle

Malbec, Man Meets Mountain, Mendoza	2018	Argentina	26.00
Rioja Crianza, Ramon Bilbao	2016	Spain	28.00
Carmenere, Gran Selection, Casa Lapostolle	2015	Chile	29.00
Syrah, Stonecroft, Hawkes Bay	2015	NZ	38.00
Malbec, Felino, Vina Cabos	2017	Argentina	42.00
Petite Sirah, Bogle, California	2016	USA	43.00

Indigenous Italians - Ripe grapes make for fruity, velvety wines Bottle

Montepulciano & Aglianico, Biferno, Molise	2015	Italy	26.00
Gamay, La Crotta di Vegneron	2016	Italy	32.00
Chianti Superiore, Santa Cristina, Tuscany	2016	Italy	35.00
Valpolicella Secco, Bertani, Veneto	2015	Italy	60.00
Barolo, Pisapola, Piemonte	2015	Italy	81.00

Cabernet, Merlot & Bordeaux - Round & intense red fruits Bottle

Bordeaux Superieur, Chateau Bellecroix	2015	France	28.00
Merlot, Casa Lapostolle	2014	Chile	32.00
Camp Cabernet Sauvignon, Hobo Wine Co, California	2015	USA	43.00
Chateau Lamothe-Cissac, Haut-Medoc, Bordeaux	2014	France	54.00

We also serve wine in 125ml glasses if requested
Please note wine vintages are subject to change

A TOUCH OF FIZZ

Classic bellini or rossini
peach or strawberry purée & prosecco 9.5

Rosecco
raspberry purée & rose syrup topped with prosecco 9.5

Hugo
elderflower, prosecco, mint & lime 9.5

Bombay spritz
Bombay Sapphire gin, elderflower & prosecco 9.5

Kir Royale
Creme de Cassis & champagne 12

OUR SIGNATURE COCKTAILS

Cartel 54
Olmeca Reposado shaken with pineapple juice, agave nectar, lime juice, lemongrass & ginger 9.5

Cranberry Typhoon
Zubrowka vodka shaken with lychee liqueur, cranberry juice, lime juice, cucumber & topped with prosecco 9.5

Apple Bite
Hendrick's gin shaken with Italicus, apple juice, vanilla syrup, lime juice & cucumber 10

Watermelon Martini
Stolichnaya vodka & vanilla syrup shaken with watermelon, lime juice & mint 9.5

Basil Smash
Beefeater gin, lemon juice, gomme, basil leaves & raspberries 9.5

Aztec Sling
smokey Mezcal shaken with Falernum, lime juice, Peychaud's bitters, agave nectar, pineapple & grapefruit juice 9.5

Passionate Rummer
Sailor Jerry spiced rum & Disaronno mixed with Falernum, passion fruit syrup, lime juice, coconut water, & Angostura bitters 9.5

Mount Old Fashioned
Mount Gay XO stirred with Aztec chocolate & orange bitters & gomme 10

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THE CLASSICS

Classic Gin or Vodka Martini

Reyka vodka or Tanqueray 10 Gin served dry, perfect or sweet with an olive or lemon twist 10

Old Fashioned

Woodford Reserve stirred with Angostura bitters & sugar 10

Moscow Mule

Eristoff Vodka, fresh lime & ginger beer 9.5

Clover Club

Bombay Sapphire gin shaken with fresh raspberries, gomme lime juice & egg white 9.5

El Diablo

Olmecca reposado mixed with Creme de Cassis, fresh lime & ginger ale 9.5

Dark & Stormy

Gosling dark rum, lime juice & ginger beer 9.5

Caipiroska / Caipirinha

Eristoff vodka or cachaca, lime & sugar 9.5

Mai Tai

Mount Gay golden rum, orange Curacao, orgeat syrup, fresh lime & Woods Navy rum 9.5

Rusty Nail

Monkey Shoulder Whiskey, Drambuie & orange peel 9.5

Whiskey Sour

Whyte & Macay shaken with lime juice, gomme, Angostura bitters & egg white 9.5

WHITE WINE (Continued)

Celebrate Sauvignon - vibrant aromatics & fine structure

Bottle

Sauvignon Blanc, Quebradas, Central Valley 2018 Chile 26.00

Sauvignon Blanc, Stoneburn, Marlborough 2017 NZ 30.00

Sauvignon de Touraine, Domaine de Pierre 2018 France 30.00

Sauvignon Blanc, Iona, Elgin 2018 SA 35.00

Sancerre, Dmne des Vieux Pruniers 2018 France 48.00

Sauvignon Blanc, Cloudy Bay, Marlborough 2018 NZ 74.00

Chardonnay - Excellent fruit/oak integration and crisp acidity

Bottle

Chardonnay, The Googly, One Chain Vineyards 2018 Australia 26.00

Macon Village, Domaine Fichet, Burgundy 2017 France 33.00

Mulderbosch Chardonnay, Stellenbosch 2017 SA 34.50

Chablis, Jean-Marc Brocard, Dmne St Claire Chablis 2018 France 40.00

Harvest Chardonnay, Adelaide Hills 2017 Australia 44.00

Meursault, Clos de la Velle 2017 France 76.00

PINK AND CHILLED

Fresh fruit on the palate with balanced acidity & a crisp finish

Bottle

Les Betes Rousses, Pays d'Herault 2018 France 22.00

Riche Viney Rosé, Vineyard Selection, Pays d'OC 2018 France 26.00

Rioja Rosada, Santa Cantabria 2018 Spain 30.00

Saint-Roch Les Vignes Rosé,
Les Maitres Vignerons de St Tropez 2018 France 32.00

Sancerre Rosé, Le Petit Broux 2012 France 45.00

Whispering Angel, Caves d'Esclans, Cotes de Provence 2018 France 50.00

CHAMPAGNE & SPARKLING WINE

Complex fruit and biscuit aromas with a long, elegant finish				Bottle
Prosecco Brut, Terre di Sant'Alberto	NV	Italy		36.00
Pierre Mignon, Grande Réserve	NV	France		57.00
Moët & Chandon, Brut Imperial	NV	France		69.00
Bollinger, Special Cuvée	NV	France		82.00
Veuve Cliquot, Yellow Label	NV	France		83.00
Moët & Chandon, Rose Imperial	NV	France		85.00
Laurent-Perrier, Cuvée Rose Brut	NV	France		97.00

WHITE WINE

Garden & terrace - easy drinking with lots of character				Bottle
Macabeo Sobre Lias, La Mancha	2018	Spain		20.50
Pinot Grigio, Veritiere, Lombardia	2018	Italy		24.50
Vinho Verde, Quinta da Lixa	2018	Portugal		26.50
Viognier, Mont Rocher	2017	France		27.00
Signature Reserve Dry White, New Hall Vineyards	2014	England		30.00
Gavi di Gavi 'La Minaia', Nicolas Bergaglio, Piemonte	2017	Italy		46.00
River, hills & mountains - hearty and mineral driven				Bottle
Picpoul de Pinet, Beauvignac	2018	France		28.00
Grillo, Feudo Arancio	2018	Italy		28.50
Godello, Lagar Da Xestosa	2018	Spain		29.50
Chenin Blanc Reserve, Ken Forrester Wines	2018	SA		32.00
Riesling, Paddy Borthwick, Wairarapa	2015	NZ		34.00
Gruner Veltliner, Terrassen, Domaine Wachau	2017	Austria		35.00

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SUMMER JUGS

Luxury Pimm's				
Pimm's, Beefeater gin, summer fruits, lemonade, dash of ginger ale				30
Sangria				
white wine, lemonade, peach liqueur, citrus & summer fruits				29
red wine, Hennessy VS, cinnamon syrup, orange juice, soda water & summer fruits				29
rosé wine, St-Germain, grapefruit juice, sugar syrup, lemonade & summer fruits				29

0% ABV COCKTAILS, SMOOTHIES & SHAKES

Hibiscus Limonade				
fresh lime juice mixed with hibiscus syrup & orange flower water & topped up with soda water				5.5
Virgin Mojito: Original / Raspberry / Strawberry				
fresh mint & lime, gomme & ginger ale all muddled together				5.5
Cucu-Nuts				
fresh cucumber mixed with almond syrup, fresh lime juice & coconut water				5.5
Pineapple Heaven				
passionfruit & pineapple juice blended with banana & grenadine				5.5
Ginger & Raspberry Cooler				
raspberries, ginger, elderflower cordial, basil, green tea, gomme & lime juice				5.5
Virgin Mary				
tomato juice mixed with Worcestershire sauce, tabasco, horseradish & mustard, garnished with celery stalk & lemon wedge				5.5
Amaro Collins				
Bitter Note Vermouth shaken with lime juice, orange flower water & gomme & topped up with soda				8
Ginloe Martini				
aloe vera gin with Bitter Note Vermouth, coconut water, lime juice, cardamom & juniper berries				8
Ginloe & Tonic				
aloe vera gin mixed with rose water & slimline tonic				8
Milkshakes				
a choice of vanilla, strawberry or chocolate				5.5

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BEER & CIDER

On Draught	Half	Pint
Estrella Damm (4.6%)	2.95	5.80
Camden Hells Lager (4.6%)	2.95	5.80
Staropramen (5%)	2.85	5.60
Guinness (4.1%)	2.65	5.15
Hop House (5.0%)	2.80	5.55
Blue Moon (5.4%)	2.80	5.55
Peroni (5.1%)	3.00	5.95
Aspall Cider (5.5%)	2.65	5.15
Craft Tap (ask your server)	2.90	5.70

Bottled Beer, Cider & Ale	330ml	
Corona (4.5%)	4.65	
Budweiser - Budvar (5%)	4.55	
Hop House 13 (5%)	4.50	
Leffe Blonde (6.6%)	4.80	
Desperado (5.9%)	4.70	
Bitburger (non-alcoholic)	2.50	
Bombardier Ale 500ml (4.7%)	4.95	
Rekorderlig 500ml (4.5%) Pear / Strawberry & lime	£6.15	

SPARKLING FRUIT PRESSÉS

Kingsdown Sparkling Fruit Pressés elderflower / rhubarb / orange / apple	3.25
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WATER

Kingsdown natural spring water still / sparkling	3.60
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WINES BY THE GLASS

Sparkling Wine	125ml		
Prosecco Brut, Terre di Sant'Alberto, Veneto	6.95		
Pierre Mignon, Grand Reserve, Marne, Champagne	9.50		

White Wine	175ml	250ml	Carafe
Macabeo Sobre Lias 2018 Spain	5.45	6.90	13.80
Pinot Grigio, Veritiere 2018 Italy	6.25	8.20	16.40
Chardonnay, The Googly 2018 Australia	6.35	8.65	17.30
Vinho Verde, Quinta de Lixa 2018 Portugal	6.60	8.90	17.80
Picpoul de Pinet, Beauvignac 2018 France	6.85	9.35	18.70
Sauvignon Blanc, Stoneburn 2017 NZ	7.70	10.00	20.00

Red Wine	175ml	250ml	Carafe
Tempranillo Petit Verdot, La Mancha 2018 Spain	5.45	6.90	13.80
Montepuciano & Aglianico, Molise 2015 Italy	6.60	8.65	17.35
Malbec, Man Meets Mountain, Mendoza 2018 Italy	6.60	8.90	17.80
Rioja Crianza, Roman Bilbao 2016 Spain	7.00	9.65	19.35
Pinot Noir, Santa Macarena 2018 Chile	7.00	9.65	19.35
Chateau Bellecroix, Bordeaux 2015 France	7.00	9.65	19.35

Rosé Wine	175ml	250ml	Carafe
Les Betes Rousses, Pays l'Herault 2018 France	5.65	7.35	14.65
Riche Viney Rose, Vineyard Selection, Pays d'Oc 2018 France	6.70	8.65	17.35
Saint-Roch Les Vignes Rosé, Provence 2018 France	8.10	10.70	21.40

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