

SECRET WINTER GARDEN

Hot Beverages

Espresso	2.25
Double Espresso	3.00
Americano	3.00
Cappuccino	3.50
Latte	3.50
Macchiato	3.50
Mocha	3.75
Hot Chocolate	3.75
Tea	3.00
(English breakfast, Earl Grey, Green tea, Peppermint,	
Red Berries, Camomile, English breakfast Decaffeinated)	

Hot alcoholic Beverage

Irish Coffee Irish whisky, coffee & cream	7.50
Calipso Coffee Tia Maria, coffee & cream	7.50
French coffee Brandy, Coffee & Cream	8.50
Hot Toddy Brandy, winter spice, lemon, Honey & hot water	9.50

Soft Drinks

Water Still/Sparkling	Small Large	$\begin{array}{c} 2.00\\ 4.00\end{array}$
Green Lady Sparkling Tea		3.50
Freshly Squeezed Juices		5.50
Orange / Apple / Pineapple Red Bull		3.00
Fever Tree		
Ginger Ale, Ginger Beer, Soda Lemonade, Tonic, Slim T Bottlegreen	onic	2.00
Apple, Pomegranate & Elderflower, Ginger and Lemongra	ass	3.00
Coca Cola, Diet Coca Cola		3.00

 V – Vegetarian dish G – Dish can be made Gluten Free
Please let us know if you have any food allergies before ordering.
All prices are in GPB and a discretionary service charge of 12.5% will be automatically added to your bill

Kens Immortal Classic

Those products of fine mixology created decades ago curved the ways of making alcoholic concoctions forever. You can trace their heritage in the DNA of almost all contemporary cocktails. We make our classics using only the finest products available, aiming in delivering drinks as close to perfection as possible.

Martini Vodka or Gin; wet, naked or dry; olive, twist or onion.	10
Mojito Rum, lime juice, sugar, mint and over crushed ice.	9
Old Fashioned Woodford reserve, sugar, bitters	10
Manhattan Bourbon, vermouth and bitters.	10
Margarita Tequila, Cointreau and fresh lime juice.	10
Negroni Gin ,Campari and Sweet vermouth	8.5
Pina Colada Rum, coconuts rum, pineapple juice	9

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Spirits

Kens Cocktails

			Vodka	
Expresso Martini	9.5	Russian Standard		5
Vodka, Kahlua, vanilla syrup, espresso & Amar	etto	Absolut		6
		Belvedere		6.5
Elderflower Collins	9	Grey Goose		7.5
Gin, Elderflower cordial, lemon, apple juice, so	da water	Kalinska		6
Tequila Sunrise	9		Gin	
Tequila, Orange & Grenadine		Beefeater	011	5
		Bombay Sapphire		6
Strawberry Daiquiri	10	Tanqueray		6
Rum, Strawberry liquor, fresh strawberry, lime	j	Hendrick's		0 7
		Tanqueray No.10		7.5
Amaretto Sour	9	Gin Mare	6.5	7.5
Amaretto, lemon j, cherry liquor			0.3	6.5
		Sipsmith	D	0.5
Singapore Sling	10		Rum	-
Gin, cherry liquor, Benedictine ,pineapple juice	, orgeat & Angostura	Bacardi Bacardi 8		5 7
		Plantation 3 Star White Rum		7 5.5
Alexander	10	Plantation Original Dark Rum		5
Courvoisier VS, White Crème de Cacao, Cream	, Nutmeg	Captain Morgan Spiced		5
T T I I	10	Zacapa 23		8
Long Island	10	Zacapa 20		0
5 White Different Sprits, Lemon Juice, top with	Соке		Tequila	
Moscow Mule	9	Jose Cuervo plata		5
Vodka, Lime Juice, Sugar, Angostura, Ginger B	eer	Patron Blanco		8
		Patron Anejo		8.5
Bramble	9	Patron XO Café		6.5
Gin, lemon & crème de Mure				

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Beer

Draught beer

	1/2	Pint
Amstel	2.50	4.80
Stella Artois	2.60	5.10
Meantime Pale Ale	2.70	5.25
Guinness	2.90	5.80

Bottles

Birra Moretti		4.25
Hop House 13		4.50
Singha		4.75
Tiger		4.75
Corona		4.50
Becks Blue		4.00
Peroni	4.75	
Peroni Grand Riserva		5.50

Cider

Rekorderlig Apple	5.50
Rekorderlig Pear	5.50
Rekorderlig Strawberry & Lime	5.50

Classic champagne cocktail Courvoisier, angostura sugar topped with champagne	12
French 75 Gin, lemon, syrup, top champagne	12
Kir royal Crème de cassis top champagne	12
Aperol spritz Aperol, soda top prosecco	9
Goodnight Kiss Campari, syrup, angostura top champagne	12
Kens Club Punch Vodka, crème de cassis, Chambord, raspberry puree, lemon, top champagne	13
Mocktails	
Chaco Lychee juice, Cranberry juice fresh Mint Leaves & dash of Len	4 nonade
Pineapple cobbler Pineapple, strawberry, lime, soda	5
Virgin watermelon Margarita	4.5

Watermelon, lime juice, agave, soda

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White Wine

Gl B

Sauvignon Blanc Las Camelias /Verdejo/Airen 5.75 21.00 (Spain)

This wine is filled with tangy, fresh fruits. Dry and fragrant, this is the wine for a summer's afternoon.

Soave Folonari (Italy) 5.95 22.50 Pale yellow colour; pronounced bouquet of wild flower, with a touch of honey and banana; dry, balanced with fruity flavours and a long delicate aftertaste.

Sauvignon Blanc Vistamar Brisa (Chile) 6.75 25.50

This wine possesses strong aromas of tropical fruits and white flowers, such as jasmine, as well as touches of citrus. It is juicy in the mouth with a delicious acidity.

Pinot Grigio, Altana (Italy)6.9525.50Persistent apple and melon fruit with a crisp freshness. Excellent varietal

character is shown by this lovely white, with ripe citrus fruit flavour and a crisp, nutty finish

Chenin Blanc Post Tree (South Africa)7.2526.50Off dry, racy white, hints of fruit and blossom, delicious7.2526.50

Gorilla Grillo (Italy) 7.50 28.50 A lovely aromatic white from Sicily, a bouquet of white peach, lychee and fresh citrus, with a crisp, dry, mineral finish.

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Prosecco

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Gls (125ml) Btl
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Santa Eleni (Italy) 7.80 32.00 Crisp, fruity, its taste is reminiscent of the fragrance of a fruit cocktail made with apples. This particular fruity sparkling wine is the result of natural fermentation in autoclaves.

Champagne

Christian de Montaille
(Champagne),11.0049.00This bright gold champagne with fine bubbles, which is a subtle blend of
Pinot Noir and Pinot Meunier presents a great complexity. Young and
fresh champagne with fruity aromas.11.0049.00

Laurent Perrier NV (Champagne, France)

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85.00
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Delicate and fresh aromas with good complexity. Notes of citrus and peach. Fresh and supple on the palate with rounded and expressive fruit flavours.

Laurent Perrier Rosé (Champagne, France) 95.00

Precise and very crisp with a lasting impression of freshness and hints of soft red fruits. Intensely fruity flavours and supple on the finish.

Dom Perignon 2009 (Champagne, France)

190.00

The deluxe of modern champagnes, this DP is light and minerality, with prominent citrus fruit flavours, with a long spicy finish.

Louis Roedere Cristal 2009 (Champagne, France) 225.00 Brilliant yellow with fine bubbles. Intense and delicate, citrus fruit aromas. Silky, concentrated texture, an intense, powerful structure, but retaining its elegance. A fresh finish.

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Red Wine

Gls Btl

Las Camelias Tempranillo/Garnacha (Spain) 5.75 21.00 This Spanish blend is cherry red in colour with vibrant red fruit flavours, hints of white pepper and a soft, rounded finish. Great with cheeses and spiced meat platters.

Ocarina, Merlot (Chile)

5.95 22.50

Its nose is intense with ripe berry notes, very well complemented with some vanilla and cacao. In the mouth it is rich, ripe and balanced.

LaPace Nero d'Avola (Italy) 7.25 26.50 Deep reddish purple, notes of leather, liquorice and dark briary fruits. Palate showing good weight with a touch of vanilla, spices and violets.

Primitivo Gorilla (Italy)7.5028.50Aged for 6 months in oak barrels, adding a hint of spice to the ripe fruitcharacter of the Primitivo. Notes of plums, prunes, chocolate andChristmas spice.

Kuyén Malbec (Argentina) 7.50 28.50 An easy drinking ruby-red wine with a soft and persistent aroma, a delicate and pleasant bouquet of young wood and a rounded velvety flavour.

Pinot Noir Reserve, St Jacques (France)

7.50 28.50

A juicy, plummy wine with lots of engaging ripe fruit and an easy going attitude. This gives lots of pleasure and lots

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GAVI Di GAVI Villadoria 2015(Italy)

Pale Straw colour with green tints ; very delicate and fruity bouquet, Fresh and harmonius taste.

Villa AntinoriBianco Toscana (Italy)£39.50

Straw yellow with gold reflections. A bouquet of flowers and ripe peaches , round and velvety.

Sancerre Moreux 2014 (France)

£41.50

The Moreux wines traditionally exhibit an abundance of flavours and complexities ; intense aromas of wild flowers, fresh figs and melon. A firm structure rich in glycerine and a long refreshing finish.

Chablis Albert Bichot (France)

This dry , medium – bodied and fruity white displays a simple medium nose . On the palate , its lively acidity and broad texture precede a medium finish .

Pouilly- Fuisse Louis Jadot 2014(France)

£ 52.00

£42.50

A lively aromatic nose with a subtle touch of oak and vanilla. Mineral on the palate with a good balance between acidity and roundness.

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attitude. This gives lots of pleasure and lots8.50



Vistamar Brisa Cabernet Sauvignon (Chile) £7.50 £28.50 This wine expresses aromas of blackberries , plums and black cherries with hints of vanilla and toast. This is carried through to the

palate with notes of caramel and smoke coming through.

Spier Shiraz (South Africa)

£29.50

£30.00

Clear bright purple red. Typical red fruits of the Pinot Noir parent ,raspberries, cranberry with plum skin acidity. Round with soft tannins and a Turkish delight undertow on the aftertaste.

Cotes De Rhone - Arc Du Rhon (France)

This Cotes de Rhone Villages is typically full flavoured, lusciously fruit with a delicate spice in the finish; principally from Grenache Noir, and Syrah with some enriching Cardigan Noir.

Claret Chevalier – Lasalle Single Estate (France) £ 31.00

Lots of fruits with moderate tannins and acidity. Fresh and juicy but retaining a classic Bordeaux character.

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