

Cigars



Light to Medium

yo de Monterrey Petit Robusto - £33

These are cigars which are known for their light body flavours. At the outset your palette detects sweetness and a touch of citrus, underset with a gentle tone of freshly mown grass. As the cigar progress these flavours will be replaced by warm cedar, leather and gentlest hint of cinnamon.

Medium

Romeo y Julieta Wide Churchills - £50

A flat robusto with a healthy-looking, medium claro wrapper. Floral at first, this cigar becomes earthy and spicy with big notes of walnut and a bit of maple syrup

Medium & Full Bodied

Montecristo No.4 - £30

The cigar produces a smooth & lush smoke, pungent with the scents of roasted coffee, caramel, vanilla & cocoa, which blends seamlessly with the medium-strength tobacco



THE ANCHOR BAR

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Opening hours

Monday – Sunday

7am to 11pm

The Anchor Bar Offers:

MON-SUN:

4pm -7pm any Cocktails Two for the price of one

4pm -7pm two Spanish G&T for £20

SUN & MON:

7pm-10pm (Fish & Chips or Wagyu Beef Burger) and
glass of House Wine or a Pint £24

TUE & WED:

7pm-10pm Charcuterie Board complimentary for two with a
Bottle of Red Wine from or above £60

THU-SAT:

5pm-7pm

6 x Oyster and glass of Chenin Blanc £12

6 x Oyster and glass of Champagne £18

Unlimited Oysters £25 per person

FRI & SAT:

Jazz Night (live duo) in our Estiva Restaurant

7pm-10pm during dinner

The Chelsea Harbour Tea Selection

Chelsea Breakfast

From Sri Lanka for its crisp taste and distinctive aroma, blending it with the famously brisk tea of Kenya. The result is a gutsy brew with a lingering aftertaste

Earl Grey

The quintessential British blend of fine Chinese and Ceylon black tea is perfectly balanced with flavours of bergamot and blue cornflower petals for an elegant final flourish.

Berry Crush

A symphony of strawberries, blueberries and whole plump blackcurrants, not forgetting a pinch of piquant hibiscus and a flourish of colourful cornflower petals for a bright floral finish.

Cucumber & Peppermint

This minty herbal refresher has long been popular for its uplifting flavour and cooling effect also, super drunk as digestive.

Golden Camomile

Classically comforting and naturally sweet, Golden Camomile herbal tea, crafted purely from whole golden camomile flowers.

Gunpowder Green Tea

Chinese "gunpowder" tea, fired in large drums for a smoky taste and rolled to resemble pellets of gunpowder

Lemon & Ginger

Invigorating ginger with a citrus kick, blended with blackberry leaves for a soft, sweet finish.

When did Afternoon tea become a ritual?

Anna Russell, the 7th Duchess of Bedford, introduced to the wonderful idea of English afternoon tea in around 1840. The duchess would become hungry around 4pm, so she often asked for a tray of tea, bread & butter and cake to be brought to her room. This became a habit of hers and she started inviting friends to join her. A 'pause for tea' soon became a fashionable social event. During the 1880s, society women would change into long gowns, gloves and ornate hats for their afternoon tea, which was usually served in a formal drawing room between 4 – 5pm.



The great British tradition in Chelsea Harbour Hotel

*We are delighted to welcome you to enjoy
the very best in tea, created to refresh,
inspire and surprise*

*The British love affair with 'a cup of tea' is
enacted daily in homes throughout the
land. Afternoon tea at The Chelsea
Harbour is the definitive experience, full of
tradition, celebration and a tremendous
amount of cake*



Traditional Afternoon Tea Menu £35

Champagne Afternoon Tea Menu £45

Cream Tea £18

SAVOURY

Roast Beef & horseradish

Mini Sausage roll & green apple gel

Smoke Salmon, & lemon cream cheese

Free range egg mayonnaise & cress (V)

Pulled BBQ Beef Bap

SCONES

Plain & sultana scones with clotted cream & jam

Selection of teas & infusions

SWEET

Chocolate Choux with pistachio mousse

White chocolate & caramel cheesecake

Cherry Mousse

Winter Berry Tart

Lemon Semolina Cake

DESSERTS

Homemade Pistachio Tiramisu £7

An Italian favourite made with coffee infused lady fingers layered with a sweetened, creamy mascarpone cream & pistachios

Ricotta Cheesecake £8

Ricotta cheesecake served with honey & balsamic roasted figs

Vanilla Panna Cotta £8

Silky, smooth cream dessert with fresh berries, almond crumb & bergamot granita

Dark Chocolate Tart £8

A crispy pastry shell filled with silky chocolate ganache & raspberry sorbet

Cheese Board £12

A selection of British & continental cheese with fruit chutney & crackers

KIDS MENU

From 12am to 22:15pm

STARTERS

Garlic Bread £5

Garlic Bread with Cheese £6

Vegetable crudité's with Hummus £5

Seasonal Melon & Parma Ham £7

Baby Mozzarella & Tomato Salad £7

MAINS

Fried Chicken Breast £9.5

with French fries & baked beans

Mini Beef Burgers £9.5

served with French fries

Penne Pasta £9.5

served with tomato sauce & Parmesan

Breaded Fish Goujons £9.5

served with French fries, peas & tartare sauce

Baked Mac & Cheese £9.5

with Smoked Salmon & peas

Vegan Sausage & Mash (VG) £9.5

with onion gravy

DESSERTS

Two scoops of ice cream £5

Chocolate Brownie with Vanilla Ice Cream £5

Fresh cut fruit salad £5

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STARTERS & TO SHARE

Smoke Almonds	£6
Truffle mixed nuts	£6
Nocellara Olives	£7
Whole Sicilian olives, sea salt cracker & kalamata olive tapenade	
Baked Oysters	£8
Baked oysters are flavoured with a buttery garlic & herb crumb topping	
Pinzimonio (VG)	£6
Fresh vegetable sticks & sundried tomato dip	
Maldon Oysters 6 or 12	£20or£35
Farmed locally in Maldon, Colchester served with shallot & vinegar dressing	
Zuppa di Pesce	£18
A vibrant tomato & seafood broth forming a base for the best fresh seafood, finished with chive oil	
Aubergine Caponata Bruschetta	£12
Sicilian style relish augmented with tangy olives & capers served on fresh sourdough bread.	
Slow Cooked Pork Belly & Grilled Octopus	£18
Slow cooked local pork belly with lightly grilled octopus, served with balsamic glazed shallots	
Head on Tiger Prawns	£15
6 beautiful Tiger prawns marinated with chilli & garlic	
Calamari Fritti	£13
Lightly dusted & freshly fried squid served with basil & lemon mayonnaise	
Burrata Panzanella (V)	£16
Tuscan salad with juicy tomatoes, crunchy toasted bread, fresh basil, and creamy burrata cheese with balsamic dressing	
Bresaola Carpaccio	£15
Slightly smoked, cured beef served with gorgonzola cheese, pickled mushrooms & figs	
Lobster & Crab Slider	£22
Chilled lobster & handpicked crab, lemon mayo, chives, Granny Smith apple & hand cut chips	
Charcuterie Board	£24.5
Cured meats, British cheddar, fruit chutney & sourdough bread	

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RUMS

	<i>50ml</i>
Captain Morgan	£11
Brugal Anejo	£11
Havana Club Selection	£11.5
Sailor Jerry	£11
Flor de Cana 7yo Grand Reserve	£12.5
The Kraken Black spiced Rum	£13
The Chairman's Reserve St Lucia	£14
Havana 7yo	£14
Diplomatico Mantuano	£14.5
Woods 100 Old Navy	£14.5
Plantation Barbados Grande Reserve 5yo	£14.75
Don Papa	£15
El Dorado Demerara 12yo	£16
Goslings Black Seal	£16.5
Diplomatico Reserva Exclusiva	£17.5
Zacapa 23Yo	£24.5
El Dorado Special Reserve 21yo	£37.5
Appleton Estate 21yo	£55
Havana Club Anejo 15yo	£65

TEQUILAS & Mezcal

	<i>50ml</i>
Olmeca Blanco	£11
Quiquiruiqi Mezcal	£15
Patron Silver	£17
Patron Reposado	£19.5
Patron Anejo	£22.5
Don Julio Blanco	£19.5
Don Julio Reposado	£20.5
Don Julio Anejo	£22

CACHACA

	<i>50ml</i>
Sagatiba Pura	£11

BEERS & CIDERS

		<i>330ml</i>
Peroni	Italy	£8
Meantime Lager	England	£8
Peroni 0%	Italy	£8

DRAUGHT

		Half	Pint
Madrid	Lager	£5.5	£9
Pravha	Pilsner	£5.5	£9
Jute	IPA	£5.5	£9
Moretti	Lager	£5.75	£9.5

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GINS

	<i>50ml</i>
Tanqueray	£11.5
Bombay Sapphire	£12
Langley's London dry	£12
Portobello Road No.171	£12.25
Hayman's Old Tom	£12.5
Beefeater 24	£12.5
Cotswold Old Tom	£13
Caorunn Small Batch Scottish	£13.5
Roku Japanese	£13.5
Brockman's	£13.5
The King of Soho	£13.75
Malfi Limone	£14
Sipsmith	£14
Hendrick's	£14
The Botanist	£14
Tanqueray 10	£15.5
Monkey 47	£15.5
Wanner's Rhubarb	£16
Plymouth Navy Streight	£16
Gin Mare	£16.5

VODKAS

	<i>50ml</i>
Absolut Blue	£11
Absolut Mandarin	£11
Absolut Raspberry	£11
Absolut Citron	£11
Absolut Vanilla	£11
Ketel one	£11.5
Grey Goose	£14
Ciroc	£14.5
Zubrowka Bison	£11
Belvedere	£14
Chase	£14
Stoly Elite	£17
Cristal	£17.5
Beluga	£15

ANCHOR CLASSICS

Anchor Fish & Chips £18
A classic from the British Isles, beer battered haddock served with triple cooked chips & tartare sauce

Wagyu Beef Burger £20
Our signature Wagyu beef burger served with lettuce, tomato, onion, smoked cheddar & fries

Chicken & Avocado BLT £18
Grilled chicken, bacon, lettuce, tomato, smashed avocado, over fresh sourdough bread & served with fries

Steak Sandwich £20
Grilled sirloin steak over artisan baguette with basil pesto, taleggio, rocket & served with fries

Caesar Salad £15
Fresh gem lettuce, Caesar dressing, anchovies, croutons & parmesan

Add Chicken or Prawn £5

MAINS

Frutti di Mare £30
Italian classic linguini cradling flavours of the sea, with chilli, garlic & fresh selection of seafood

Black Truffle & Ricotta Ravioli (V) £25
A luxurious truffle ravioli with asparagus and a decadent truffle sauce

Market Catch of the Day £25
Local day boat caught fish served with capers, olives, tomato topped with a citrus dressing

Pollo Alla Diavola £30
Herb marinated grilled baby chicken, hand cut chips dressed with a spicy chimichurri dressing

8oz Dry Aged Sirloin Steak Tagliata £35
31 day aged, sirloin steak served with a rocket & parmesan salad and aged balsamic dressing

10oz Dry Aged Rib Eye steak £40
31 day aged, rib eye steak, served with a watercress emulsion, broccoli, herb polenta & red wine jus

SIDES

Tender Stem Broccoli £7
Tossed with chilli & garlic

Grilled Asparagus £7

Truffle Fries with Parmesan £7
Skin on fries tossed with parmesan & truffle

Rocket & Parmesan Salad £7
With aged balsamic dressing

Rocket & Parmesan Salad £7
With aged balsamic dressing

LOVELY BUBBLY

£19.5

Harbour Royal

Fresh raspberries & Chambord liquor, topped with Champagne

Sexy Italian Kiss

Campari, cranberry and orange juice, topped with Champagne and sugar on the rim

Lady in Red

Strawberry purée and Cointreau, topped with Champagne

SW10

Fresh Pomegranate juice, touch of elder flower cordial, topped with Champagne

Chelsea Royal

Ginger & Cranberry infused Vodka, topped with Champagne

Punch la Romaine

White Rum, simple syrup, fresh lemon & orange juice, egg white and topped with Champagne

VIRGIN COCKTAILS

£9.5

Fresh fruit punch

Fresh banana & strawberries blended with fresh apple & peach juice

Meli Melo

Fresh lime, passion fruit, apple & passion fruit juice & tea

Virgin mojito

Lime, mint, brown sugar & apple juice with a touch of lemonade. Served over crushed ice

Spring walk

Summer berries, muddled with a touch of lime juice & sugar, then shaken with apple & passion fruit juice

APERITIFS

50ml

Campari	£9.5
Antica Formula Carpano Vermouth	£11.5
Americano Cocchi	£9.5
Aperol	£9.5
Dubonnet	£9.5
Lillet Blanc	£9.5
Lillet Rouge	£9.5
Martini Extra Dry	£9.5
Martini Bianco	£9.5
Martini Rosso	£9.5
Carpano Punt & Mes	£9.5
Noilly Prat	£9.5
Pimm's N1	£9.5

LIQUEURS

50ml

Amaretto Disaronno	£9.5
Baileys	£9.5
Benedictine	£9.5
Cointreau	£9.5
Drambuie	£12
Frangelico	£9.5
Galliano	£9.5
Kahlua	£9.5
Southern Comfort	£11.5
Tia Maria	£9.5
Grand Marnier	£9.5
Italicus	£12

DIGESTIVES

50ml

Fernet Branca	£10.5
Branca Menta	£9.5
Limoncello d'Amalfi Straibano	£9.5
Jägermeister	£9.5
Amaro Averna	£9.5
Amaro Nonino Quintessentia	£10.5
Cynar	£9.5
Sambuca Ramazzotti	£9.5

GRAPPAS

50ml

Nonino Grappa Tradizione	£11
Nonino Grappa Chardonnay	£12
Nonino Grappa Moscato	£12.5
Nonino Grappa Prosecco	£13
Nonino Grappa Picolit	£34

SWEET WINE

100ml Bottle

Sauterns-Barsac	£14	£60
Tokaji Sauska	£18	£62
Recioto della Valpolicella DOC	£16	£72

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JAPANESE

	50ml
Nikka from the Barrel	£20.5
Suntory Hibiki Harmony Whisky	£26
Yamazaki 12yo	£45
Suntory Hakushu 12yo	£56

AMERICAN

	50ml
Canadian Club	£11
Buffalo Trace	£12
Maker's Mark	£12
Jim Beam White Label	£11
Haig Clubman Grain	£11.5
Old Forester Classic 86 Proof	£11.5
Bullet Bourbon	£13
Bullet Rye	£14.5
Bullet 10yo Bourbon	£15.5
Four Roses Small Batch	£14.5
Woodford Reserve	£14
Wild Turkey 8yo	£14
Sazerac 6yo Rye	£19.5
Eagle Rare 10yo	£17.5
Knob Creek Small Batch	£15.5
Knob Creek Rye	£16.5
Jack Daniels	£11
Gentleman Jack	£15
Jack Daniels single barrel	£19.5

COGNAC / ARMAGNAC / CALVADOS 50ml

Courvoisier VS		£11
Courvoisier XO		£38
Torres 10		£12
Janneau VSOP	Armagnac	£14
Dupont VSOP	Calvados	£22
Martell VS		£12.5
Martell XO		£48
Hennessy VS		£14
Hennessy XO		£58
Remy Martin VSOP		£16.5
Remy Martin XO		£52
Hennessy Paradise		£180

The 007 Page...**Choose between Stirred or Shaken******Straight up or on the rocks********Lemon twist, olives, dirty or onion******VODKA MARTINI**

Absolut	£15.00
Zubrowska	£15.00
Ketel one	£15.50
Chase	£18.00
Grey Goose	£18.00
Belvedere	£18.00
Ciroc	£18.50
Beluga	£19.00
Stoly Elite	£21.00
Cristal	£21.50

**GIN MARTINI**

Tanqueray	£15.50
Bombay Sapphire	£16.00
Beefeater 24	£16.50
Caorunn	£17.50
The Botanist	£18.00
Hendricks	£18.00
Monkey 47	£19.50
Tanqueray 10	£19.50
Gin Mare	£20.50



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LONG DRINKS

£15

Dark & Stormy

Fresh ginger & lime, shaken with Myers rum, topped with ginger beer

Blue Hawaiian

Bacardi Carta Blanca, Blue Curacao, Coconut Cream & Pineapple juice

Miss Thames

Raspberry Vodka with fresh raspberries, apple, lemon & cranberry juice with a touch of sugar

Sex with the Captain

Captain Morgan Spiced, Peach Schnapps, Amaretto Disaronno, Cranberry & Orange juice

Night & Day

Passion fruit, raspberries, fresh lime juice, with Zubrowka vodka & apple juice

Anchors Away

Plymouth Gin, Sweet Vermouth, Triple Sec, Blood Orange juice & Soda water



OLD FASHIONED DRINKS

£15

Aperitif in Bangkok

Fresh red chilli, Vodka & triple sec with coconut syrup & touch of double cream.

Bowmore Cooler

Vanilla infused Bowmore Isly Whisky, with muddled lemon & vanilla sugar

Pearoska

Pear Vodka, with lime, pear & honey muddled together

Ginger Bramble

Ginger infused Tanqueray gin, lemon juice, sugar and a touch of blackberry liquor

Anchors by the Beach

Discarded Banana Rum, Kraken Spiced Rum, Vanilla Bean simple Syrop & Dark Chocolate Bitters

Lost Sailor

Marsala Wine, Plymouth Gin, Bitter Campari

BLENDED

50ml

Monkey Shoulder	£12
Dewar's 12yo	£14
Chivas Regal 12yo	£12
Chivas Regal 18yo	£24
Chivas Regal 25yo	£85
Johnnie Walker black 12yo	£14
Johnnie Walker Gold 18yo Reserve	£20
Johnnie Walker Blue 28yo Label	£45

SINGLE MALT

50ml

Glenmorangie 10yo	Highland	£14.5
Glenmorangie Quinta Ruban	Highland	£21
Glenmorangie 18yo	Highland	£30
Oban 14yo	Highland	£30
Jura 10yo 14yo	Highland	£14
Glengoyne 10yo	Highland	£18
Highland Park 12yo	Highland	£17
Highland Park 18yo	Highland	£38
Laphroaig 10yo	Islay	£16.5
Lagavulin 16yo	Islay	£28
Bowmore 12yo	Islay	£14.5
Bowmore 15yo	Islay	£19
Bowmore 18yo	Islay	£30
Ardbeg 10yo	Islay	£18
Ardbeg Uigedail	Islay	£21
Port Charlotte Bruichladdich 10yo	Islay	£20
Caolilla 12yo	Islay	£21
Bunnahabhain 12yo	Islay	£18
Talisker 10yo	Skye	£20
Glenkinchie 12yo	Lowland	£18
Auchentoshan Three Wood	Lowland	£18.5
Macallan Sherry Oak 12yo	Speyside	£14
Macallan 15yo	Speyside	£20.5
Macallan Macallan D.cask 15yo	Speyside	£41
Glenfiddich 12yo	Speyside	£15
Glenfiddich 18yo	Speyside	£26
Glenfiddich 21yo	Speyside	£52
Dalwhinnie 15yo	Speyside	£20
Balvenie Double wood 12yo	Speyside	£19.5
Craigellachie 13yo	Speyside	£20.5
Dalmore 12yo	Speyside	£24
Glenfarclas 15yo	Speyside	£19

IRISH WHISKEY

50ml

Tullamore Dew	£11
Jameson	£11.5
Bushmills Black Bush	£12.5
Bushmills 10yo Malt	£16.5

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SPARKLING WINES

125ml 750ml

Prosecco Via vai, Italy	£12	£54
Lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish		
Hattingley nv, England Hampshire	£17.50	£95
Elegant with vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate		
Montaudon Brut nv, France	£18.5	£98
Vibrant acidity well-meshed with notes of white peach, candied berry, lemon zest, and balanced almond flavours		
Hattingley Rose nv, England Hampshire	£19	£110
Delicate & elegant Rosé with an abundance of red fruit and fresh acidity, supported by fine toasty notes		
Hattingly Blanc de Blanc, England Hampshire	£120	
Deep gold colour, delicate white fruit that gives way to a rich toasty and honeyed charm. A rich and rounded long finish		
Jacquart Mosaïque, France	£125	
Pear hints mingled with intense notes of bread crust. Fresh and powerful on the palate with a long-lasting finish of spice bread and fruit flavours		
Moët & Chandon Brut nv, France	£145	
Golden straw with aromas of green apple, citrus fruit & mineral freshness. Beautiful notes of brioche & fresh nuts		
Veuve Clicquot nv France	£150	
Intense, pleasant on the nose. Fruity at first, then hawthorn-flowery and slightly musky		
Bollinger Special Cuvee nv	£150	
Rich, toasty and full bodied, with wonderful concentration and depth of flavour		
Moët & Chandon Rose	£165	
Intense bouquet of red fruits, wild strawberry, raspberry, cherry with floral nuances of rose a slight hint of pepper		
Dom Perignon	£445	
Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche with long and elegant finish		
Krug	£450	
Rich and complex with a toasty, nutty character, fresh lemony acidity and the finest, most delicate bubbles imaginable		
Louis Roederer Cristal	£550	
Fresh hazelnut and apple scents with elegant, deep, and silky-textured, this medium to full-bodied beauty is immensely concentrated		

ROSE WINES

750ml

Whispering Angel, France Provence	£70
Pale salmon colour, this delicate Provençal Rose has a full & complex taste. Sun-kissed creamy flavours of peach & raspberries with refreshing citrus undertones and a smooth finish	

**MARTINI**

£15

Pomegranita

Tequila, Cointreau with fresh pomegranate & lime juice juice

Hot Baby

Chilli infused Vodka with strawberry, sugar, Cointreau and a touch of lemon juice

Maritime

Plymouth Gin, Absolut Vodka, Blue Curacao & Dry Martini

Watermelon Martini

Fresh watermelon, touch of sugar and nice cool Vodka.

Harbour-Politan

Just a twist on the classic Cosmopolitan, with a ginger infused Vodka

Willow

Gin, fresh raspberry, mint, lemon juice and a touch of sugar

Espresso Martini

Strong single espresso shaken with, Vanilla Vodka, Kahlua, baileys, and a touch of sugar

SPANISH G&T..

£12.5

Floral

GinRaw Lavender, Tonic, served with lavender & lime

Fruity

GinRaw Cherry Blossom, Tonic, served with edible flowers

Citrus

GinRaw Orange Blossom, Tonic, served with orange peel

For the Driver (non-Alcoholic)

Everleaf Marine, pink grapefruit Tonic, with bergamot, served with pink grapefruit wedge

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WHITE	175ml	750ml
Chenin Blanc, Stormy Cape, S.Africa Tropical fruit, a fresh citrus acidity and a dry finish	£10.5	£40
Pinot Grigio Venezie, Italy Straw in colour with light golden hues, fruity bouquet and a subtle, fresh flavour	£11.5	£44
Chardonnay, Leduc, France Pale gold colour, aromas of peach, pineapple, citrus, tropical fruit, hints of honey & vanilla	£12.5	£48
Gavi DOCG, Volpi, Italy Full elegant, delicate nose bringing flowers and fresh fruit, lily of the valley and green apples		£56
Sauvignon Blanc, the Acorn, N.Zealand Bright bramble, herb and passionfruit. Lip smacking moreish	£14	£54
Picpoul de Pinet Organic, France Layering of melon aromas with a soft and playful texture on the palate, with tropical fruit with a lifted finish		£60
Riesling, Meinert, S.Africa Fresh floral, lime and melon flavours with fresh and intense long finish		£62
Albarino, Martin Codax, Galicia Spain Floral aromas of jasmine, orange blossom & hawthorn on the nose, with notes of ripe limes & tangerines		£68
Gruner Veltliner Smaragd, Austria Flavours of chamomile, ripe apple and pear. Rounded and fresh with a long finish		£69
Pouilly-Fume Les Duchesses, France Mineral aromas combined with a smoky firestone character		£85
Sancerre Les Grandmontains Organic, France Delicate aromas of ripe fruit with a round, velvety and silky structure, ending with a mentholated freshness		£78
Planeta Organic Chardonnay, Italy Ripe yellow peaches, acacia honey, marzipan with cereal and toasted aromas which precede the powerful finish		£95
Chablis 1er Cru, Montee de Tonnerre, France Classically austere nose of white stone fruit, chalk and minerals		£125
Sonoma Chardonnay, California USA Orange peel, roasted almond, lemon sugar cookie and green apple, supported by spicy French oak shadings		£140
Puligny Montrachet, France Bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and lick of spicy oak		£180

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml
Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

RED	175ml	750ml
Shiraz 21 Tooma river, Australia Touch of spice, dark berry juice with clean & lovely finish	£10.5	£40
Cabernet Sauvignon, Varietal, Chile Ruby red with purple nuances, dark fruit notes, with toasted hints of vanilla & coffee. Rich & well balanced	£11.50	£44
Merlot Reserva, Leyda, Chile Sweet aromas of plums, cherries, and spices followed by dark chocolate and tobacco notes	£12.5	£48
Chianti, Castellani, Italy Fruity aromas with violets and a hint of cherries	£14	£54
Pinot Noir, Pete's Pure, Australia Fresh raspberry and rose petal mesh with vanilla bean pod and spicy oak followed by bright cherry notes		£59
Cabernet Sauvignon Reserva, Viña Leyda, Chile Red fruit, plums and cherries upfront well integrated with hints of tobacco and mocha		£60
Malbec Trapiche, Mendoza Argentina Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish		£66
Valpolicella Classico DOC, Italy Ruby red, with a bouquet of red berries, rose petals and minerality		£68
Rioja Reserva, Ramon Bilbao, Spain Rich Rioja, garnet colour, clear and bright with a complex nose		£74
Cabernet Sauvignon Cannonball, California USA Strawberry, blueberry, and red apple dipped in dark chocolate, all-spice and a layer of toasted oak		£76
Haut-Medoc, Chateau de Villegeorge, France Tannic and supple wine with red fruits and spicy notes with a long finish		£90
Amarone della Valpolicella DOCG, Italy Deep red colour with strong hints of dried fruit, spices, cherry, currant & chocolate. Spicy finish with a full velvety body		£105
Barolo DOCG Ascheri, Italy Garnet colour, complex bouquet of sweet spices & dried flowers. Harmonious, well-structured with great balance and complexity		£125
S.Emilion Grand Cru, Dame Gaffeliere, France Red & black fruits, well-structured & harmonious		£135
Brunello di Moltalcino il Poggione, Italy Ruby red in colour, with a very intense, persistent nose and with red fruit notes, with velvet-smooth tannins		£155

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