

HOMEMADE  
BAR BITES

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**Roasted Mixed Nuts** 3.75

*Chilli, rosemary & garlic*

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**Marinated Olives** 3.95

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**Rosemary Focaccia Crisps** 2.95

AVAILABLE FROM 6PM

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**Scottish Salmon Ceviche** 7.00

*Tomato gazpacho*

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**Artisan Salumi Board** 11.50

*A selection of italian cured meats*

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**Zucchini Flower Stuffed with  
Prawn** 6.50

*Coriande, lime aioli & sage*

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**Pugliese Burrata** 6.00

*Anchovies & bagna cauda*

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**Grilled Octopus** 7.00

*Caponata & saffron*

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**Carta di Musica Chips** 7.00

*Pecorino truffle dip*

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**Bruschetta** 5.00

*4 pieces*

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**Selection of bruschetta** 6.50

*6 pieces*

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**Artisan Italian Cheese Board** 9.75

*Chutney, grapes & pane carasau*

*A 12.5% discretionary service charge will be added to your bill*

**BEER**

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**Ichnusa Sardinia 4.7%** 5.50

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**Peroni Red 4.7%** 5.50

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**Peroni Grand Reserva 6.6%** 6.00

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**Peroni Nastro Azzuro Draft  
5.2%** 5.50

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**Birra Roma Bionda 330ml  
5.2%** 6.75

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*Blond beer, delicate & easy to drink*

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**Birra Raaf 330ml 6%** 6.75  
*Beechwood dried malt gives this beer  
a hit of smokiness*

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**Birra Dammenipa 330ml 5%** 6.50  
*Floral & herbaceous on the palette*

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**No.4 Poretti, 330ml 5.5%** 5.25  
*Delicate, light, fresh and hoppy. Very  
easy drinking*

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**No.5 Poretti, 330ml 6.5%** 5.75  
*A full bodied pale beer. Fruity yet  
balanced in flavour.*

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**No.6 Poretti, 330ml 7.0%** 6.50  
*A toasty, malted, full flavoured red  
beer/ale.*

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**Santorozzo Caffè Stout 7.2%** 7.75  
*A big bold stout with a wonderful  
coffee nose.*

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## GIN & TONICS

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### **Bombay Sapphire**

*Lighter than classic London Dry's but  
with a warm peppery finish.  
with classic tonic & lime*

10.00

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### **Sloane's Gin**

*Classic botanical blend using whole  
cirtus fruits  
with light tonic & rosemary*

12.50

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### **Hayman's Dry**

*A careful balance of juniper,  
coriander, lemon & orange  
with classic tonic & kumquats*

10.50

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### **Portobello Road**

*Hot white pepper, heavy berries  
plenty of juniper & soft lemon grass  
with lemon tonic, basil & orange slice*

12.00

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### **Tanqueray**

*One of the few without ciitrus  
botanicals, the main flavours juniper,  
coriander seed, angelica root  
& liquorice, with classic tonic &  
a squeeze of lime*

10.50

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### **Whitley Neill**

*Using African botanicals including  
Baobab Tree (known as the Tree of  
Life) & Physalis fruit  
with mediterranean tonic & grapefruit*

12.50

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## MARTINIS

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**The Martini** 13.00

*Sloane's Gin/Black Cow Vodka/  
Genever. Olive/ Twist, Dry/Gibson/  
Gimlet or Dirty with salted capers!*

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**White Lady** 13.00

*Portabello gin, Cointreau, fresh lemon  
& egg white.*

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**OUR Aviator** 11.00

*Hayman's Old Tom Gin, Marasquin  
Liqueur, fresh lemon & Violette.*

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**Amalfi Pink** 11.00

*Staibano cream Limoncello, Burleigh's  
Gin and a dash of cranberry & Fee  
Bros. orange bitters served straight up*

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**Lanique & Lychee** 11.50

*A rose infused spirit, lychee liqueur &  
Arrack, shaken hard with a touch of  
cranberry*

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**Passionfruit Martini** 11.00

*Stolichnaya Vodka, & Passoa liqueur,  
shaken into fresh lemon & passion  
fruit.*

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**Sbagliato Martini** 11.00

*Baileys, Aperol & Caffè Borghetti  
shaken with espresso, & Indian spices*

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**Sicilian** 11.00

*In-house Limoncello & Solerno liqueur,  
shaken hard & served with fresh  
apple & lemon*

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LONG/TALL  
COCKTAILS

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**The Earl Grey** 11.50

*A long cool concoction of chilled Earl Grey iced tea, Herradura, with fresh pineapple & cracked black pepper.*

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**The Jasmine** 11.50

*Iced Jasmine tea, laced with Broker's gin & fresh peach.*

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**Mani Mango** 11.00

*Portabello Gin, Apricot Brandy, & fresh lemon served tall with apple juice & fresh mango.*

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**Peach Mojito** 11.00

*A twist on the old classic, replacing the rum with Aba Pisco (a grape distilled spirit), then finished with fresh peach puree.*

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**Bourbon Smash** 11.00

*Smashed raspberries with lime & Angustura bitters, served tall with cranberry & Maker's Mark.*

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**I'm from Bombay** 11.00

*Stolichnaya Raspberry vodka, Lychee liqueur, cardamom & cranberry*

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**Rum Punch** 12.00

*Blackwell's & Ron Cortez rum, with orange, passionfruit, mango & lime juices, drizzle over grenadine & a flaming half-moon of passion fruit.*

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**Hot Nuts** 12.00

*Ancho Reyes Chilli Liqueur & Amaretto, served over ice with apple, cranberry & passion fruit*

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SHORT  
COCKTAILS

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**Daiquiri** 11.00

*Abuelo 7yr, lime & sugar.*

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**Rum Old Fashioned** 13.00

*Diplomatico, which will give this classic drink a distinctive traditional full flavour. Painstakingly stirred to perfection, with brown sugar & Mr Black Coffee Liqueur, finished with a refreshing twist of lime zest.*

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**Spiced rum Negroni** 11.00

*Ron Cortez spiced rum instead of gin to create a delightful twist on the classic*

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**Caipirinha** 11.00

*How it should be. Albelha Cachaca, fresh lime & WHITE sugar just like in Brasil.*

50ml

DIGESTIVES

Grahams 10yr Tawny Port (75ml)	15.00
Montenegro	7.50
Ramazotti	7.50
Caffe Borghetti	8.00
Aba Pisco	8.00
D.O.M. Benedictine	8.50
Tarquins Cornish Pastis	10.50
Grappa Chardonnay	9.00
Grappa Moscato	9.00
Grappa Tradizione	8.50

50ml

VODKA

Stolichnaya	7.50
Luksusowa	9.50
Black Cow	10.00
Zubrowka	9.50
Raspberry Stolichnaya	9.00
Belvedere	9.00
Grey Goose	10.00
Ketel One Citron	9.50

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50ml

APERITIF & LIQUEURS	Aperol	8.00
	Campari	8.00
	Baileys/Tuaca	8.00
	Pimms No.1	9.50
	Blood Orange Solerno	9.00
	Strega/Sambuca	7.50
	Ancho Reyes Chilli Liqueur	10.00
	Belsazar/Lillet	8.00
	Antica Formula/Cinzano 1757	8.00
	Amaretto/Grand Marnier	8.00
	Pama Liqueur	9.00
	Frangelico/Drambuie	8.00
	Limoncello (25ml)	5.50
	Creole Shrub	9.25
	Cocchi Americano/Rosso	8.50
	Lairds Applejack	8.50
	Cherry Herring	8.50
	Southern Comfort	8.00
	Lanique Rose	9.00

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50ml

GIN & NON ALCOHOLIC	Tanqueray	10.50
	Bombay Sapphire	8.50
	Hendricks	9.00
	Blackwood's	14.50
	Hayman's London Dry/Old Tom	9.00
	Botanist	10.50
	Burleighs Dry	11.50
	Portobello/Tarquins	10.50
	Sloane	11.00
	Whitley Neill	11.00
	Kamm & Sons	10.50
	Haymans Sloe	12.00
Seedlip Garden Non Alcoholic	8.50	

25ml

TEQUILA	Jose Cuervo	5.50
	Herradura Blanco	6.50
	Herradura Reposado	7.50
	Montelobos Mezcal	7.50
	Patron Reposado	8.50

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50ml

WHISKY

Jameson	8.00
J&B Rare	8.00
Black Bush	8.50
Johnnie Walker Black	8.00
Connemara	9.00
Auchentoshan 10yr/Oak	10.00
Lagavulin 16yr	10.50
Glenkinchie 10yr	10.50
Red Brest 12yr	10.50
Talisker 10yr	11.00
Oban 14yr	17.00
Macallan Gold	12.50
Teeling Rum Cask single grain	12.50
Powers 12yr single pot John Lane	18.50
Makers Mark	8.75
Basil Hayden	10.50
Bulleit 95 Rye/Eagle Rye	11.00
Blanton's Bourbon	15.00
Nikka	20.00

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50ml

RUM	Bacardi Carta Blanca	8.50
	Abuelo 7yr	11.00
	Abuelo 12yr	13.50
	Gosling's Black seal	7.75
	Blackwell's	9.50
	Koko Kanu	9.50
	Kracken Black Spiced	9.00
	Goslings Familia Res.	15.00
	Diplomatico Exclusiva	12.50

50ml

BRANDY, COGNAC, ARMAGNAC, CALVADOS	Courvoisier V.S.	8.50
	Remy Martin V.S.O.P.	10.00
	Hennessy X.O	30.00
	Janneau V.S.O.P.	9.50
	Calvados Pays D'Auge VSOP	9.00

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