COCKTAILS

Our cocktails are perfectly crafted by our passionate team of bartenders.

Constantly squeezing,
pressing and infusing our juices,
spirits and syrups.

We love to give our personal touch to every cocktail... because they taste better that way!

Dedicated to the preservation of the good times.

Massimiliano Bua

AUTOGRAPH

Smoked Vanilla Old Fashioned 13.50

Vanilla infused Woodford Reserve, maple syrup and orange essential oil, with a touch of Bob's vanilla bitters.
Stirred, smoked and served with an orangette.

The Chocolate Diva 13.50

Chocolate Martini taken to the next level:
Bacardi Carta Blanca Rum, chocolate powder, almond milk,
black walnut bitters, white cocoa liqueur, syrup and
Galliano coffee liqueur. Served with a crispy rice biscuit...
YOU'RE A DIVA!

Sailor's Tea 13.50

Many of those who spend time sailing around the world have a good companion. This is a tribute to them. Old J overproof spiced rum, Ceylon tea, Falernum, splash of tonic, vanilla schnapps and citrus, crowned with a shot.

Forbidden Fruits 13.50

Long and fruity with something of a bite.

Bacardi Oakheart, Finlandia cranberry vodka and Suze
French aperitif, muddled with a forest fruits mixture and a
touch of citrus, finished with gingerbread and pressed apple juice.

El Divino 13.50

An original cocktail that evokes taste beyond destination.

Bacardi Ocho Rum, honey syrup, mint tea,

Benedictine liqueur and ginger puree, finished

with liquorice bitters and honeycomb candy.

Meantime Iced Tea 13.50

Because of Earth's uneven speed, there is rarely a moment you get to enjoy one of our favourite creations.

Created by our Head Bartender, **Lucian Buleandra**.

Star of Bombay gin, jasmine tea, sour base, Benedictine liqueur, violette liqueur, stirred and served with a tea flower.

NEGRONIS

One of the simplest and most elegant of drinks... here for you is an original and distinctive selection.

À La French 12.50

Campari, Lillet rose, G-Vine gin and frozen grapes.

Sbagliato 12.50

Campari, Martini Riserva Speciale Rubino, bubbles and frozen strawberry.

Del Conte 12.50

Campari, Martini Riserva Speciale Rubino and Star of Bombay gin.

Mediterranean 12.50

Campari, Amaro Ciociaro, Boudier saffron gin and dry blood orange.

MARTINIS

The coolest relation between glass and guest, named after the way of serving, it is shaken or stirred, just the way you like it...

Passion 12.50

Bombay Sapphire Gin, Passoa liqueur, passion fruit purée, citrus and vanilla bitters.

Espresso 12.50

Finlandia Vodka, Galliano Ristretto, vanilla, and espresso coffee.

Skinny Cosmo 12.50

Finlandia grapefruit vodka, agave syrup, cranberry juice and lime juice.

Moonlight 12.50

Martell VS Cognac, pumpkin purée, orange liqueur, gingerbread syrup and lemon.

N*3 12 50

Our winter take on the famous Pimm's.

Bacardi Oakheart, honey syrup, ginger purée,
Pimm's winter and black walnut bitters.

COLADAS

Diversity of flavours and colours with rum as protagonist. We have tried to intensify this traditional drink from Puerto Rico to give you an unforgettable moment.

Piῆa 12.50

Bacardi Carta Blanca Rum, coconut purée, pineapple syrup, lime, coconut milk and pineapple juice.

Southern 12.50

Amaretto Di Saronno, Bacardi Oakheart, coconut purée, blood orange juice, vanilla and orange bitters. coconut foam and amaretto biscuits.

Chocopiña 12.50

Bacardi Carta Blanca Rum, white chocolate syurup and liqueur, coconut milk and purée, finished with chocolate bitters.

Skinny 12.50

Bacardi Carta Blanca Rum, guava purée, coconut milk, lime, agave syrup, vanilla bitters and pineapple foam.

Aphrodite 12.50

Bacardi Carta Blanca Rum, Passoa liqueur, ginger purée, Bollywood chai latte tea, lime, pineapple syrup, and Aphrodite bitters.

TWISTFD

We have taken the best of our inspirations, trying to reach different flavours and amplify the senses.

The crew get suspicious, the guests are impressed!

Blood Orange Margarita 12.50

Tequila blanco, Italian bitters, lime, blood orange syrup and French curação.

Lady Vesper 12.50

Finlandia mango vodka, Sipsmith gin and Lillet Rose vermouth... shaken.

Aged Rum Manhattan 12.50

Bacardi Ocho Rum with coffee infused Martini Riserva Speciale Rubino and black walnuts bitter. Barrel aged for 35 days and served with an ice rock and a treat...

Le Fizz 12.50

Grey Goose vodka, St-Germain liqueur and lime juice, finished with soda water.

Coconut Daiquiri 12.50

Bacardi Carta Blanca Rum, Koko Kanu rum, coconut purée. lime and dry coconut.

Rum Punch 12.50

Santa Theresa orange rum, mango purée, Falernum, Amaretto Di Saronno, lime, macaroon syrup and Gosling 151 overproof float.

Our Mai Tai 12.50

Plantation Panama 2004, Pierre Ferrand orange curaçao, lime, smoked almond syrup... OUT OF THIS WORLD!

POPTAILS

Cocoberry 5.00

Pineapple syrup and coconut purée shaken with lime and mixed berry tea.

Tongue Twister 5.00

Passion fruit purée, pistachio and pineapple syrup, apple and lime juice... finished with fizzy candy.

Minty Dream 5.00

Pistachio and white chocolate syrup, mint tea and almond milk.

CHAMPAGNE

Lanson Black Label Brut NV

Glass 13.50 / Bottle 69.50

Universally appreciated, Black Label embodies the refined characteristics of Lanson's classic and unique style, offering a well-balanced and uplifting combination of power and elegance.

Lanson Rosé Label Brut NV

Glass 18.50 / Bottle 82.50

The UK's favourite rosé Champagne with aromas of roses and delicate notes of fresh, succulent summer berries and a well-rounded fresh finish.

Lanson White Label Sec NV

Glass 18.50 / Bottle 82.50

A zesty, refreshing Champagne with a softer, off-dry character. Aromas of white flowers and summer pears lead into white fruit flavours with a delicate mineral finish and Lanson's signature freshness.

Lanson Gold Label Vintage 2004

Bottle 97.50

Created from grapes of the finest vineyards,
Gold Label 2004 is the ultimate expression of a single year.
Intense aromas of candied fruits lead into dense, rich
and complex flavours of winter pear, quince and fig.

Lanson Extra Age Brut NV

Bottle 144.00

An exquisite multi-vintage blend of 2000, 2002 and 2004 from the best vineyards. Aromas of fig, winter pear and honey combine with notes of brioche. Full-bodied complexity, balanced with finesse and freshness.

Lanson Blanc de Blanc Noble Cuvée 1999

Bottle 155.00

A true delight for Champagne enthusiasts, Noble Cuvée
Blanc de Blancs perfectly combines the character of
Chardonnay with the classic style of Lanson.
Delightful fruity flavours of summer pears and yellow
peaches combine for a soft elegant finish.

Lanson Noble Cuvée Brut Rosé

Bottle 165.00

Typically Lanson with inviting aromas of dried roses and berry fruits. Noble Cuvée Brut Rosé invites the senses to take a journey through a thousand aromas, effortlessly titillating the taste buds.

MAGNUMS

Lanson Black Label Brut NV 134.00 Lanson Rosé Label Brut NV 155.00 Lanson White Label Sec NV 155.00

WHITE WINE

FRESH AND CRISP

Tasari Inzolia Terre Siciliane, Italy 125ml 5.00 / 175ml 7.00/ Bottle 28.00

Light and crisp with citrus and apple.

Cuatro Rayas Verdejo Rueda, Spain Bottle 33.00

Fruity and herbal, with a long silky finish.

Mas Puech Picpoul de Pinet Coteaux du Languedoc, France Bottle 35.00

Dry with intense apple and pear flavours.

DRY AND ELEGANT

Argento Chardonnay Viognier, Argentina 125ml 5.50 / 175ml 7.50 / Bottle 31.00

Full-bodied with ripe peach flavours.

Sancerre Blanc, Domaine de la Chezatte, France Bottle 43.50

Refreshing with lime, apple and mineral notes.

Macon Village, Reserve Vignerons des Terres Secretes, France Bottle 39.00

Elegant minerality with white flowers and yellow fruit.

TROPICAL AND AROMATIC

Riff Pinot Grigio delle Venezie Terra Alpina, Italy

125ml 6.50 / 175ml 9.00/ Bottle 36.00

Soft fruit flavours of green apple and citrus with notes of honey.

Charles Smith Kung Fu Girl, Riesling, USA Bottle 49.50

Smooth and aromatic with apricot and key lime flavours.

Tokomaru Sauvignon Blanc, New Zealand 125ml 6.50 / 175ml 9.00 / Bottle 36.00

Gooseberry, elderflower and intense passion fruit.

ROSÈ WINE

Chateau d'Esclans Whispering Angel, Cotes de Provence, France 125ml 9.50 / 175ml 13.50 / Bottle 56.50

Fresh and well-rounded with raspberries and strawberries.

Chateau D'Astros Cotes de Provence, France 125ml 5.50 / 175ml 7.50 / Bottle 32.00

Beautiful crystal clear pink colour with intense flavours of citrus fruits and strawberries.

Conto Vecchio, Pinot Grigio Blush, Italy 125ml 5.00 / 175ml 7.00 / Bottle 28.00

A crisp palate with fruity and slightly floral notes.

RFD WINF

SOFT AND SMOOTH

Lorosco Merlot, Chile 125ml 5.50 / 175ml 7.50 / Bottle 30.00

Blackberries, plums and sweet vanilla.

Ceppaiano Chianti, Italy Bottle 33.00

Full and rich with blackberries and blackcurrants

Plaisir de Chateau Siaurac Lalande de Pomerol, France Bottle 51.50

A delicious full mouth feel with candied blackberries.

BRIGHT AND JUICY

Mount Langi Ghiran Billi Billi, Shiraz, Australia Bottle 37.00

Bursting with fruits of the forest and spice.

Fico Grande Sangiovese di Romagna Poderi dal Nespoli, Italy 125ml 5.00 / 175ml 7.00 / Bottle 28.00

Red fruit with a hint of spice and black pepper.

Brouilly Vieilles Vignes, Chateau Moulin Favre, France Bottle 39.50

Light, juicy and fresh with ripe red berries.

DEEP AND RICH

Valdivieso, Cabernet Sauvignon, Chile 125ml 5.50 / 175ml 7.50 / Bottle 31.00

Full and rich blackberries and blackcurrants.

Tilia Malbec, Argentina 125ml 6.50 / 175ml 8.50 / Bottle 35.00

Plums, blackberries and dark chocolate with a hint of pepper.

Dinastia Vivanco Rioja Crianza, Spain 125ml 6.50 / 175ml 9.00 / Bottle 37.00

Violets, bright red fruits, vanilla and spice.

SPIRITS

WHISKEYS AND BOURBON

Dewar's 7.00 Chivas Regal 12yo 8.50 Monkey Shoulder 8.50 Auchentoshan 3 Wood 8.50 Aberfeldy 12yo 8.50 Dewar's 12yo 8.50 Dewar's 18yo 15.00

Hibiki Suntory Harmony 9.00
Lagavulin 16yo 9.00
Laphroaig 10yo 8.50
Jameson 7.00
Jack Daniel's 7.00
Jack Daniel's Single Barrel 9.00
Jack Daniel's Honey 8.50
Maker's Mark 8.50
Woodford Reserve 8.50
Woodford Reserve Rye 9.00

VODKA

Eristoff 7.00
Finlandia 8.50
Finlandia (Grapefruit, Mango, Cranberry) 8.50
Sipsmith Vodka 8.50
Konik's Tail 8.50
Grey Goose 9.00
Grey Goose (La Poire, Le Citron, L'Orange) 9.00
Ciroc 8.50

GIN

Bombay Dry 7.00 Bombay Sapphire 7.00 Star of Bombay 8.50 Hendrick's 8.50 G-VINE (Nuaison) 8.50 Sipsmith 8.50 Whitley Neil 8.50 Hayman's Old Tom 8.50

TEQUILA

Patron Silver 9.00
Patron Reposado 9.00
Patron Anejo 9.00
Patron XO Café 8.50
Lajita Reposado (Mezcal) 8.50

SPIRITS

RUM

Bacardi Carta Blanca Rum 7.00
Bacardi Carta ORO Rum 8.50
Bacardi Ocho Rum 8.50
Facundo Neo 9.00
Facundo Eximo 11.00
Facundo Exquisito 26.00
Element 8 Platinum 8.00
Diplomatico Reserva Exclusiva 8.50
Plantation Panama 2004 8.50
Santa Teresa Orange 8.00
Kraken Spiced 8.50
Bacardi Oakheart 7.00
Gosling's 8.50
Leblon Cachaça 8.50
Koku Kanu 7.00

VERMOUTH AND APERITIF

Martini Riserva Speciale Ambrato 7.00
Martini Riserva Speciale Rubino 7.00
Noilly Pratt Extra Dry 7.00
Noilly Pratt Rouge 7.00
Lillet Rose 7.00
Lillet Blanc 7.00
Suze 7.00
Campari 7.00
Aperol 7.00
Pimm's 7.00

COGNAC

Martell VS 7.00 Remy Martin VSOP 8.50 Remy Martin XO 26.00

LIQUORS

Amaretto Di Saronno 7.00
Bailey's Irish Cream 7.00
Chambord 7.00
Frangelico 7.00
Jägermeister 7.00
Galliano Ristretto 7.00
Passoa 7.00
Sambuca 7.00
Southern Comfort 7.00
Tia Maria 7.00
Green Chartreuse 7.00
Pierrre Ferrand Orange Curaçao 7.00

BEERS & CIDERS

Beck's (275ml) 4.8%abv 5.50

Beck's Blue (275ml) 0.05%abv 4.50

Stella Artois (330ml) 4.8%abv 5.50

Budweiser (330ml) 4.8%aby 5.50

Corona (330ml) 4.5%abv 5.50

Leffe (330ml) 6.6%aby 5.50

Hoegaarden (330ml) 4.9%abv 5.50

Bulmers Original (330ml) 4.5%abv 5.50

Bulmers Crushed Red Berries and Lime (330ml) 4.0% aby 5.50

Stella Cidre (568ml) 4.5%abv 6.00

Old Mout Kiwi & Lime (500ml) 4.0%aby 5.50

Bass Ale (500ml) 4.4%aby 5.50

SOFT DRINKS

Tonic water (20cl) 2.00

Slimline tonic water (20cl) 2.00

Ginger ale (20cl) 2.00

Lemonade (20cl) 2.00

Coca-Cola (20cl) 2.00

Diet Coke (20cl) 2.00

Ginger beer (20cl) 2.00

Soda water and lime (20cl) 2.00

Fresh pressed mixed fruit juice of the day 4.00

Relentless energy drink 3.50

TAPAS

Mixed Black Botija and Spanish Queen Olives 5.50

Montgomery Cheddar Cheese Straws 5.50

Artichoke Pesto with Crostini 5.50

Cucumber Tzatziki, Garlic Croutes 5.50

Bowl of Nuts 2.50

DELI BOARDS

To Share

'Jazz' 26.00

Coffee baked brisket of beef, mustard fruit piccalilli, venison and fennel salami, fennel salad, smoked turkey, maple pickled onions and warm sourdough bread

'R & B' 26.00

Shorrocks Lancashire bomb, Blacksticks Blue and Finn, rhubarb and apple chutney, pear jelly and Royal Gala apple with warm sourdough bread

'Indie' 26.00

Salt-baked celeriac with dates, roasted golden beetroot with cumin and zhoug, sweet potato, burrata and basil salad with warm sourdough bread

DESSERT BAR

To share

'Pop' 17.50

Banana sundae, Chocolate Chocolate Chocolate and seasonal fruits sorbet

Spiced poached pear and blackberry crumble 7.50

Banana and honeycomb sundae 8.00

Seasonal fruit sorbet of orange, cranberry and apple 7.50

Chocolate, Chocolate, Chocolate 7.50