

A simple saying providing the inspiration to kick start our sustainability journey.

‘There is no such thing as away...
when we throw anything away,
it must go somewhere...’

We, as creators, must make a significant impact to planet earth and in this case with small simple changes we have achieved this.

Camilo’s new menu focusses on how we can avoid any and all single use ingredients whilst maximizing flavour and using every part of our chosen fruits; from roots, skins and leaves, all in the aim to completely eliminate waste.

With a big target of achieving carbon net zero in 2025, we are proud to have been making substantial changes since 2018! We are working with our culinary teams to further reduce food wastage by making our own homemade honey bread amongst other delicious ingredients.

We are being bold and experimenting with exciting blends and flavours. A twist of cactus syrup really gives the tastebuds something to celebrate...

Try. Savour. Enjoy.
Salud!

A white, stylized handwritten signature on a dark background. The signature is fluid and cursive, with a prominent vertical stroke on the left side that extends downwards.

CAMILO JIMENEZ





CAMILO JIMENEZ
HEAD OF BARS

SIGNATURE COCKTAILS

LOOSE LIPS SINK SHIPS

Angostura Bitters - Sherry PX -
Coconut - Pineapple

16.50



LYCHEE LADY

Premium Vodka - Lime -
Lychee - Cactus

17.50



SOUNDS GRAPE

Gin - Peach Aperitif -
Homemade Guava Wine -
Lemon - White Peach
and Jasmine

17.50



NONE OF YOUR BEE-SNEES

Tequila Blanco -
Apricot Brandy -
Homemade Honey Bread Syrup -
Lime

16.50



DISCARD ME NOT

Premium White Rum -
Artichoke Bitter Aperitive -
Homemade Banana Maple Syrup -
Lime - Roasted Pineapple
and Basil Soda

17.50



CLASSIC COCKTAILS

PIÑA VERDE

Premium Vodka - Green Chartreuse -
Coconut - Pineapple - Lime

16.50

BANANA OLD FASHIONED

Premium Age Rum -
Homemade Banana Maple Syrup -
Orange Bitters

16.50

PISCO SOURS

Pisco - Cactus - Foamer -
Orange Bitters - Lime

16.50

PICANTE MARGARITA

Premium Tequila Blanco - Kumquat -
Lime - Habanero Bitters

16.50

FRENCH 75

Premium Venezuelan Gin - Lemon -
Sugar - Champagne

18.00

All classic cocktails available upon request,
please ask our team

MOCKTAILS

NO ABV, NO PROBLEM

Seedlip Grove 42 - Hibiscus
- Lime - Apple - Orgeat

9.00



ALCOHOL YOU LATER

Seedlip Garden 108 -
Pistachio - Lime -
Roasted Pineapple
and Basil Soda

9.00

BEE GOOD

Seedlip Spice 94 -
Honey Bread Syrup -
Lychee - Lime

9.00



All classic cocktails available upon request,
please ask our team

WHITE WINE

CULLINAN VIEW CHENIN BLANC

South Africa

A refreshing green apple acidity and hints of pineapples

125ml 7.90 / 175ml 9.70 / Bottle 35.20

MADAM SASS PINOT GRIGIO

Italy

Fresh and fragrant with hints of tropical fruit and citrus

125ml 9.35 / 175ml 11.90 / Bottle 46.20

MUD HOUSE SAUVIGNON BLANC

Chile

Zesty wine is rich in fruit with a refreshing crispness

125ml 9.70 / 175ml 12.75 / Bottle 49.50

LE VERSANT CHARDONNAY

France

Honey and pineapple, livened up by hints of toast

125ml 12.10 / 175ml 14.55 / Bottle 55.00

WAIPARA HILLS SAUVIGNON BLANC

New Zealand

With flavours of papaya and passion fruit with a hint of nettles

125ml 12.40 / 175ml 15.40 / Bottle 59.40

ROSÉ WINE

OPERETTO PINOT GRIGIO

Italy

With mandarin, lemon and summer berry notes

125ml 8.50 / 175ml 10.30 / Bottle 39.60

MUD HOUSE SAUVIGNON BLANC ROSÉ

Chile

Strawberries, citrus and pomegranate.

125ml 9.70 / 175ml 12.75 / Bottle 49.50

ULTIMATE PROVENCE CÔTES DE PROVENCE 2021

France

Raspberry and strawberry, yet spicy palate

125ml 13.50 / 175ml 17.50 / Bottle 68.00

RED WINE

CULLINAN VIEW PINOTAGE

South Africa

Red plum and fruitcake flavours. Well integrated subtle oak provides a delicious lingering finish

125ml 7.90 / 175ml 9.70 / Bottle 35.20

LA VIVIENDA TEMPRANILLO

Spain

A soft wine with aromas of cherries and sweet, dark fruits-a touch of warming spice on the finish

125ml 8.25 / 175ml 9.90 / Bottle 37.40

MASSERIA BORGO DEI TRULLI PRIMITIVO

Italy

A medium-bodied wine with raspberry, cherry, plum and oak

125ml 9.35 / 175ml 11.90 / Bottle 46.20

JAM SHED MALBEC

Argentina

Plum and blackberry flavours, with a hint of cocoa and vanilla

125ml 9.35 / 175ml 11.90 / Bottle 46.20

MUD HOUSE PINOT NOIR

New Zealand

With flavours of cherries, brambles, dried herbs, oak and spice

125ml 9.70 / 175ml 12.75 / Bottle 49.50

All wines contain sulphites and some may contain allergens or may not be vegan friendly.

Please ask the bar staff for any further information.

CHAMPAGNE

LANSON BLACK LABEL BRUT NV

Fresh and effortlessly crisp
with a lingering fruity and zesty finish
Glass 16.35 / Bottle 84.25

LANSON ROSÉ LABEL BRUT NV

The UK's favourite rosé Champagne,
deliciously fresh with subtle aromas
of roses and lingering summer berry notes
Glass 22.40 / Bottle 99.95

LANSON WHITE LABEL SEC NV

Fresh, zesty and refreshing,
with a softer off dry character
Glass 20.40 / Bottle 99.95

MAGNUMS

LANSON BLACK LABEL BRUT NV

Bottle 165.00

LANSON ROSÉ LABEL BRUT NV

Bottle 187.00

LANSON WHITE LABEL SEC NV

Bottle 187.00

BEERS & CIDER

Stella Artois (330ml) 4.6% abv - 6.60

Budweiser (330ml) 4.5% abv - 6.60

Corona (330ml) 4.5% abv - 6.60

Magners Original (568ml) 4.5% abv - 7.95

Magners Dark Fruit (440ml can) 4.0% abv - 7.60

Goose Island IPA (355ml) 5.9% abv - 7.85

Budweiser Zero (330ml) 0.0% abv - 5.45

SOFT DRINKS

Pepsi Max (200ml) - 3.50

Diet Pepsi (200ml) - 3.50

R- Whites Lemonade (150ml) - 2.50

London Essence

Soda (200ml) - 3.85

London Essence

Pink Grapefruit Soda (200ml) - 3.85

London Essence

White Peach and Jasmine Soda (200ml) - 3.85

London Essence

Ginger Ale (200ml) - 3.85

London Essence

Ginger Beer (200ml) - 3.85

Orange, Pineapple, Apple,
Cranberry Juice (200ml) - 3.00

Rockstar Energy drink (500ml) - 5.00

TAPAS

HALLOUMI FRIES

Panko covered halloumi,
served with Sriracha mayo (V)

9.00

GLAZED BACON CROSTINI

Maple glazed bacon, brie and onion purée
served on a toasted garlic ciabatta

10.00

Without bacon (V)

6.50

MUSHROOM ARANCINI

Fried risotto balls filled with chestnut mushroom
and parmesan, served with truffle mayo (V)

7.50

SPANISH TOSTADA

Grated plum tomato, prosciutto,
garlic toasted sourdough and extra virgin olive oil

10.00

Without prosciutto (V)

6.50

CHICKEN AND WAFFLE

Sweet waffle, southern fried chicken breast,
naked slaw, banana maple syrup

12.50

NOCELLARA OLIVES

The finest lush green Sicilian olives (VE)

5.50

MIXED ROSEMARY NUTS

(VE)

3.50

(VE) Vegan (V) Vegetarian (GF) Gluten Free

If you would like to know about
the allergens in our food
then please ask a member of our team.

THE BAR CLOSSES IN LINE
WITH THE VENUE
CLOSING TIMES

