

April's

SNACKS

Nocellara Olives	3.00
Salted Marcona Almonds	3.00

COCKTAILS

APRIL'S SPRITZ	9.50
(Vermouth, Prosecco, soda)	
APRIL'S G&T	10.50
(Gin, elderflower, tonic, bitters, grapefruit, basil)	
RUSSIAN SUMMER FIZZ	10.00
(Vodka, raspberry, lemon juice, soda)	
APRIL'S BLOODY MARY	9.00
HARD LEMONADE	9.00
(Vodka, lemon juice, lemon, bitters, soda)	

FIZZ

Prosecco Treviso, Brut Spumante, Masottina	7.00
Champagne Gaston Chiquet	10.00

COFFEE & TEA

RARE TEA COMPANY TEA	3.50
(Breakfast, Earl Grey, Green Leaf, English Peppermint, English Chamomile, Fresh Mint, Lemongrass, Lemon verbena)	
ALLPRESS COFFEE	
Espresso	2.50
Any other coffee	3.50

WINE BY THE GLASS

WHITE	
Picpoul de Pinet	5.50
(France 2016)	
Soave Classico	6.00
Monte del Fra, Veneto (Italy 2015)	
Sauvignon Blanc	8.50
Isabel Estate, Marlborough (NZ 2015)	

ROSÉ

Côtes de Provence Rosé	6.00
Domaine du Grand Cros (France 2016)	

RED

Chinon Rouge	5.50
Domaine de la Semellerie (France 2015)	
Bourgogne Rouge	6.50
(France 2014)	
Viña Amezola Crianza	7.00
Amezola de la Mora, Rioja (Spain 2012)	

SOFT DRINKS & JUICE

Pink Grapefruit or Orange Juice	4.00
Mint Lemonade	5.00
Jax Coco coconut water	5.00
Jax Coco sparkling coconut water	5.00
(with Lemon & Ginger, or Raspberry)	
Coke/Diet Coke	2.95
Fevtree Tonic or Ginger Beer	2.90
Still or Sparkling Water	2.00 / 3.50

COLD PRESSED JUICE

GREEN	5.00
(Apple, cucumber, spinach, celery, romaine, kale, lemon)	
STRAWBERRY ZEST	5.00
(Apple, strawberry, lemon, mint)	
BEETS	5.00
(Apple, beetroot, ginger, lemon)	

Food allergies and intolerances: before ordering, please ask our staff for information. A discretionary service charge of 12.5% will be added to your bill.

Drinks

CHAMPAGNE & SPARKLING

Prosecco Treviso, Brut Spumante, Masottina	7.00 / 40.00
Champagne Gaston Chiquet Brut, Premier Cru	10.00 / 55.00
Hambledon Classic Cuvée, Hampshire, England	90.00
Champagne Jacquesson Cuvée 739	90.00
Champagne Krug, Grande Cuvée	195.00

WHITE

Kraal Bay Chenin Blanc, Swartland (South Africa 2015)	26.00
Custoza, Monte del Frá, Veneto (Italy 2015)	31.00
Pinot Gris, Pulenta Estate, Mendoza (Argentina 2015)	31.00
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc (France 2016)	5.50 / 32.00
Soave Classico, Monte del Fra, Veneto (Italy 2015)	6.00 / 34.00
Verdejo, El Quintanal Blanco, Rueda (Spain 2015)	35.00
Riesling Vieilles Vignes, Domaine Lucas & André Rieffel Organic, Alsace (France 2012)	47.00
Isabel Estate Sauvignon Blanc, Marlborough (New Zealand 2015)	8.50 / 49.00
Pouilly-Fumé 'La Charnoie', Domaine Patrick Coulbois, Loire (France 2014)	50.00
Bacchus, Coddington Vineyard, Herefordshire, England (UK 2014)	57.00
Pouilly-Fuissé 'La Roche', Bret Bros, Burgundy (France 2013)	92.00
Chassagne-Montrachet, Chateau de Puligny-Montrachet, Burgundy (France 2011)	110.00
Meursault-Blagny 1er Cru La Genelotte, Dom. Martelet de Cheressey, Burgundy (France 2010)	130.00
Puligny-Montrachet 1er Cru Les Folatières, Dom. Sebastien Magnien, Burgundy (France 2012)	150.00

PINK

Côtes de Provence Rosé, Domaine du Grand Cros (France 2016)	6.00 / 34.00
Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015)	56.00

RED

Kraal Bay Syrah/Cinsault, Swartland (South Africa 2015)	26.00
Ventoux, Famille Perrin, Rhône (France 2015)	28.00
Chinon Rouge, Domaine de la Semellerie, Loire (France 2015)	5.50 / 32.00
Sangiovese di Toscana, Scopetone, Tuscany (Italy 2014)	35.00
Dolcetto d'Alba, Fontanazza, Marcarini, Piedmont (Italy 2014)	38.00
Bourgogne Rouge, Domaine Henri Prudhon, Burgundy (France 2014)	6.50 / 39.00
Viña Amézola Crianza, Rioja, Bodegas Amézola de la Mora (Spain 2012)	7.00 / 41.00
Brouilly, Alain Michaud, Beaujolais (France 2015)	46.00
Sancerre Rouge 'La Noue', Domaine Riffault, Loire (France 2014)	58.00
Au Bon Climat Pinot Noir, Santa Barbara Valley, California (USA 2015)	64.00
Chambolle-Musigny, Dujac Fils et Pere, Burgundy (France 2013)	110.00
Côte-Rôtie "La Viaillière", Domaine Jean-Michel Gerin, Rhône (France 2012)	150.00
Château Rauzan-Ségla, 2ème Cru Classé Margaux, Bordeaux (France 2008)	200.00

MAGNUMS

Chablis, Domaine d'Henri, Burgundy (France 2012)	112.00
Miraval, Jolie-Pitt & Perrin, Côtes de Provence (France 2015)	100.00
Nuits-Saint-Georges "Vieilles Vignes", Dom. Patrice et Michèle Rion (France 2011)	200.00

DESSERT WINE

Muscat de Beaumes-de-Venise, Vin Doux Naturel, Domaine de Durban (France 2013)	32.00
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Wine