

Cocktails

ORCHID - 11.50

FLORAL - CITRUS - ANISE
HENDRICKS ABSINTHE, LYCHEE, LEMON,
PINOT NOIR SYRUP, BITTERS

PADDINGTON - 11.50

SPICY - AGAVE - DELICATE
TEQUILA, LIME, MARMALADE, CHILLI

FRAISE FOR DAISE - 10.50

LONG - REFRESHING - SWEET
ABSOLUT ELYX, STRAWBERRY LILLET,
SPARKLING COCONUT WATER.

RED LADY - 10.50

CITRUS - SPICY - VELVETY
GIN, LEMON, ANCHO CHILLI AND TOMATO
SYRUP

SMOKE POINT - 11

SMOKEY - FLORAL - FRESH
SMOKEY MONKEY, CALVADOS, LEMON
JUICE, ELDERFLOWER, CUCUMBER

D4c - 12.50

FRUITY - COMPLEX - LONG
DAMSON GIN, APRICOT, SPICED RUM,
LIME, CHAMPAGNE.

COUNTER POINT - 10

REFRESHING - LONG - SUMMERY
EVERLEAF MOUNTAIN, WATERMELON,
GRAPEFRUIT, BIG DROP LAGER.

VIVA LA BEE - 10.50

FLORAL -FRUITY - FRESH
CALVADOS, LEMON, EVERLEAF FOREST,
RASPBERRY, LAVENDER BITTERS

PLANAS, ANANAS, BANANAS - 11

RUM - FRUITY - FUN
DIPLOMATICO PLANAS, PINEAPPLE,
BANANA OLEO, PEYCHAUD

MOJO JOJO - 11

LIGHT - REFRESHING - CITRUS
GIN, COCOA BLANC, LIME, CREME DE
MENTHE.

XANADU - 10.50

TROPICAL - LONG - FRUITY
EL BANDARA VERMOUTH, MANGO, LIME,
GINGER, SUGAR.

JUNGLE FISH - 11.50

BITTER - SWEET - FRUITY
PLYMOUTH GIN, SIPELLO, PINEAPPLE,
LIME, SUGAR

A discretionary 10% service charge will be added to your final bill. Please inform us of any **allergies** . We offer a vegan alternative to egg white - please ask.

Beers & Wines

BEER

WINE UNITS 175ML/BOTTLE

WE HAVE A CHANGING SELECTION OF BOTH ALCOHOLIC AND NON ALCOHOLIC BEERS, PLEASE ASK WHAT WE HAVE AT THE MOMENT.

WHITE WINE

RIOJA BLANCO	6.50/25
VERDEJO	27
ALBERINO	32

RED

RIOJA TINTO	6.50/25
MALBEC	28
PINOT NOIR	30

Snacks

OLIVES

MARINATED OLIVES

ALMONDS (GF,VG)

SPANISH QUEEN ALMONDS

3.50

PINOT BLUSH
RIOJA ROSE

3.50

ROSE

6.50/25

8/30

SPARKLING (125ML/BTL)

PROSECCO	7/36
PERRIER JOUET GRAND BRUT	11/60
PERRIER JOUET BLASSON ROSE	95
PERRIER JOUET BELLE EPOQUE	185

AVAILABLE TILL 9PM

PIMIENTOS DEL PADRON (GF,VG) 6.50

FLASH-FRIED PADRON PEPPERS WITH SEA SALT.

CROQUETAS DE JAMON

JAMON SERRANO CROQUETTES WITH MANCHEGO CHEESE.

7 PAN TUMACA (VG)

TOASTED SOURDOUGH WITH FRESH TOMATO, GARLIC AND OLIVE OIL.

BOQUERONES EN VINAGRE (GF) 6

MARINATED WHITE ANCHOVIES IN VINEGAR, GARLIC AND OLIVE OIL.

CROQUETAS DE CHAMPINONES 7.50

MUSHROOM CROQUETTES WITH MANCHEGO CHEESE.

TOSTADA SOBRASADA 5.50

TOASTED SOURDOUGH WITH CHORIZO AND MELTED SMOKED CHEESE.

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