# **Drinks Book**



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#### INTRODUCTION

# THE CATCH UP, THE MEETING, THE CELEBRATION... ALL BETTER WITH A DRINK IN HAND



A beverage to suit every occasion and taste; championing independent London suppliers, artisans and family businesses who, like us, put people at the heart of everything they do.

Since opening Kindred and Cellar, we've learnt that there is so much more to drinks than simply what they taste like. We wanted to share some of the magic that happens all over London and beyond; the makers who pour their passion into their product and the entrepreneurs shaking up the industry, doing what they can to serve their community and the planet.

Anna Anderson, Founder of Kindred



#### **CHAPTER ONE**

#### **Hot Drinks**

#### Coffee × Kiss The Hippo



our coffee supplier is London based, and supplies us with our organic, planet-friendly and delicious coffee. They pay their producers at least 50% above fair trade price and are committed to ethical and environmentally friendly practices along their whole supply chain.

Our coffees are made with a double espresso and whole milk as standard. Decaf coffee, skim milk and oat milk available on request.



Please inform us of any allergies and ask for further details of drinks that contain allergens.

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

#### **CHAPTER ONE**

#### **Hot Drinks**



#### Tea × Good & Proper Tea

Not happy with 'distinctly average' offerings, Good & Proper Tea source beautiful and ethical teas from all over the world, to help us get our fix of the nation's favourite hot drink. Doing things 'properly' is their core ethos, with sustainability and quality at the heart of their offering.

	English Breakfast	Green Jade Tips	Wild Rooibos	
	Earl Grey	White Peony	Peppermint	
	Oolong Four Seasons	Chamomile	Fresh Mint	
	Jasmine Pearls	Lemongrass		All 2.8
\				

### **Cold Drinks**

#### Juice × Squish

ertified carbon-neutral juices, cold pressed in Battersea to preserve flavour and nutrients, refreshing by the glass, but also featuring in our cocktails.



Fresh Orange	4.0
Fresh Apple	4.0
Fresh Pineapple	4.0
Fresh Grapefruit	4.0
Pure Green Cold Press	5.0
Rise & Shine Cold Press	5.0

#### Kombucha × Genie

G reat for gut health while tasting fantastic, Genie
Kombucha is dedicated to low emissions, tree planting,
ending food poverty and more.

Crispy Citrus	4.5
Fiery Ginger	4.5
Dry Apple	4.5



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### **Cold Drinks**

#### Softs $\times$ The London Essence Co.

With an origin story starting on the banks of the Thames in 1896, and a focus on premium flavour, we love working with London Essence to create our wide array of mixed drinks and cocktails. We stock a range of their flavoured sodas, tonics and gingers, great on their own, or mixed with your spirit of choice.



Tonic Water

Blood Orange & Elderflower Tonic

**Grapefruit & Rosemary Tonic** 

Pomelo & Pink Pepper Tonic

Peach & Jasmine Soda

Pink Grapefruit Soda

Ginger Ale

Ginger Beer

A11 3.7

#### Other Softs

Coca Cola	2.8	Tenzing Original	3.0
Diet Coke	2.8	London Essence Crafted Lemonade	3.0

**CHAPTER THREE** 

# ON DRAFT, IN CANS & BOTTLES



Two Tribes Brewery	half	pint	can
Power Plant Lager (gf) 4.7%	3.5	6.5	-
Dream Factory Pale Ale 4.4%	3.3	6.1	-
Metro Land Session IPA 3.8%	3.4	6.2	-
Power Plant Natural Lager (gf) 4.5%	-	-	4.2
Metro Land NYC Seasonal SIPA 4.3%	-	-	4.2

An independent brewery in Kings Cross, based on values of fun, freedom and creativity; uniting brewers and creatives to celebrate beer, music and art. Two Tribes and Kindred both believe in the power of the campfire, music and great food & drink in bringing people together, so naturally we were drawn to one another.

Guinness 4.2% 3.4 6.2 -



#### **Against The Grain Cidery**

Wood For The Trees 4.1%

3.5 6.4

A micro-cidery based in Tooting, brewing craft new age ciders, using fresh apples and passing their mulch to farms to be used for animal feed. We often also stock a couple of canned varieties so please ask. Look out for their limited edition Neighbourhood Cider, where they brew cider using leftover apples from their neighbours' gardens in SW London.

#### **Days Brewing**

Lager 0.0% 4.5 Pale Ale 0.0% 4.5

Our non-alcoholic beer supplier is B Corp certified and has produced two great 0.0% abv beers using their unique process. Days believe in great taste and zero downsides.

CHAPTER FOUR

# **WINE LIST**

We focus on organically farmed grapes, produced by small, family owned winemakers from Europe and made with minimal intervention in the cellar.

Kindred has always been a haven of human connection and new friendships, so we wanted to extend this ethos to our wines, pairing the "familiar faces" you know and love with some "future friends" we're sure you'll want to discover.



#### CHAPTER FOUR

### **Wine List**

Sparkling	125ml	500ml	750ml
Glera, Prosecco, Terre di Rai, Brut DOC. Veneto, Italy. 2022	7	-	40
Chardonnay/Welschriesling, Quasi Crémant, Petr Koráb, Brut Nature, S Moravia, Czechia. 2020	16	-	60
<b>Meunier, Rosé de Meunier, Laherte Frères.</b> Champagne, France. NV	-	-	75
Chardonnay, Les Vignes de Montgueux, J. Lassaigne. Champagne, France. NV	-	-	80
Chardonnay, Mineral, Grand Cru, Pascal Agrapart. Champagne, France. 2015	-	-	120
House			
White: Grüner Veltliner, Eschenhof Holzer Wagram, Austria. 2021	6	20	32
Red: Bobal, Joven, Marsilea Valencia, Spain. 2019	6	20	32
Rosé: Zweigelt, Eschenhof Holzer Wagram, Austria, 2020	6	20	32

#### **Flights of Fancy**

Explore and find something you love.

4 x 50ml tasting glasses of any wine we serve by the glass.

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# FAMILIAR FACES vs FUTURE FRIENDS

# Choose between a fine example of classic wine and their intriguing contemporaries.

White	125ml	500ml	750ml
A classic wine from Gavi and a Pinot Gris with lots of character and a food-friendly expression of the grape.			
Cortese, Cossetti Gelsomora Gavi Asti, Italy. 2021	9	32	49
vs			
<b>Pinot Gris, Krásná Hora</b> South Moravia, Czechia. 2020	8.5	29	38
×			
An elegant, classic expression of Chardonnay/Pinot Blanc vs a vibrant, livelier blend of Chardonnay/Rebula from Slovenia.			
Chardonnay/Pinot Blanc, Krásná Hora South Moravia, Czechia. 2021	10	38	50
vs			
Chardonnay/Rebula Blend, Belo, Kmetija Štekar Goriška Brda, Slovenia. 2021	-	-	54

White	125ml	500ml	750ml
The Loire is all about minerality and freshness. The Hungarian white has more body with salinity and a touch of florality.			
Melon de Bourgogne, Muscadet Sèvre et Maine sur lie, M. Delhommeau. Loire, France. 2020	8.5	29	38
vs			
Welschriesling blend, Jonas, Szeigl Pince Hajós-Baja, Hungary. 2020	-	-	49
Richer styles. Malvasia from Czechia is from magmatic soil sites, lots of complexity and oodles of personality.			
Malvasía, Laventura, Rioja, MacRoberts & Canals Rioja, Spain. 2020	-	-	47
vs			
Malvasia, Dva Duby South Moravia, Czechia. 2018	11	37	45
×			
Whites that have body, structure and elegance. Max shows how this ancient variety, Silvaner, is a star.			
Encruzado, Druida Branco Reserva, Mira Do Ó Dão, Portugal. 2020	-	-	56
vs			
Silvaner, Les Autochtones, Max Sein Wein Franken, Germany. 2019	14	42	54
×			
Shining examples of Chardonnays. Jaroslav's Chardonnay is one of the best in Central Europe, outside of France.			
Chardonnay, Maison En Belle Lies, Santenay Burgundy, France. 2019	-	-	65
vs			
Chardonnay, Záhřebenské, Jaroslav Springer South Moravia, Czechia. 2020	-	-	66

#### CHAPTER FOUR

## Wine List

Rosé & Orange	125ml	500ml	750ml
Rosés with a whole lot more character. 'Pink' is joyful—think strawberries and cream in the sunshine.			
Cinsault blend, Rosé de la Roche, Roucas Toumba Vacqueyras, France. 2020	10	34	45
vs			
Pinot Noir, Pink, Krásná Hora South Moravia, Czechia. 2021	10	34	45
×			
Skin macerated whites. Deeper in colour, textural, great food wines or can be wonderfully drinkable on their own too.			
<b>Gewürztraminer, The Beast, Syfany</b> South Moravia, Czechia. 2020	11	38	48
vs			
<b>Rebula, Izi, Kmetija Štekar</b> Goriška Brda, Slovenia. 2020	-	-	48





Red	125ml	500ml	750ml
Easy drinking Spanish red, with a thirst quenching, delicious crunchy red from Central Europe.			
Tempranillo, El Marujo Tinto, Senorio de Libares Rioja, Spain. 2021	7.5	22	34
vs			
Cabernet Sauvignon/Zweigelt, Ruby, Krásná Hora South Moravia, Czechia. 2020	8.5	28	38
A classic expression of Merlot/Cab Sauv (think a Bordeaux blend), and a lush, smooth red as your future friend.			
Merlot/Cabernet Sauvignon, Bernety, Krásná Hora South Moravia, Czechia. 2021	-	-	45
vs			
Frankovka, Syfany Winery South Moravia, Czechia. 2018	-	-	42
×			
Gamay has great drinkability and freshness. This Pinot Noir - André blend is the answer to Gamay from Czechia.			
Gamay, Cuvée Kéké, Kewin Descombes Beaujolais, France. 2020	-	-	46
vs			
Pinot Noir/André, P.A.N, Jaroslav Osička South Moravia, Czech Republic. 2020	10	34	46
×			
Pinot Noir can be haunting, pretty and elegant. The German Pinot Noir has earthiness and lots of complexity.			
Pinot Noir, Krásná Hora South Moravia, Czechia. 2020	-	-	48
vs			
Meunier/Pinot Noir, Rouge Nu, Max Sein Wein Franken, Germany. 2018	12	42	52

Red	125ml	500ml	750ml
Cabernet Franc makes great value reds.  The Cab Moravia is the CZ answer to it, with added suppleness.			
Cabernet Franc, Les Barnabes, Olga Raffault Chinon, France. 2020	-	-	54
vs			
Cabernet Moravia, Zdenek Vykoukal South Moravia, Czechia. 2019	-	-	52
This pair represents volcanic soils. The energy, minerality and complexity in the Czech St Laurent is outstanding.			
Sciaccarellu, Rosumarinu Rouge, Sant Armettu Corsica, France, 2021	-	-	54
vs			
<b>St Laurent, Ex Opere Operato, Dva Duby</b> South Moravia, Czechia. 2017	-	-	56
×			
Syrah showing violets, pepper, floral notes. The Slovakian			
label ticks all of these too, with added elegance and power.			
Syrah, Crozes Hermitage, Laurent Habrard Rhone, France. 2019	12	46	60
vs			
Frankovka, Vino Magula Little Carpathians, Slovakia. 2016	-	-	60
— × —			
Classic Bordeaux with a rustic, moreish expression of Negroamaro, to sort those cravings for a richer red.			
Merlot/Cabernet Sauvignon, Franc Cardinal Côtes de Bordeaux, France. 2015	-	-	48
vs			
Negroamaro, Taganana Tinto, Sortevera Tenerife, Spain. 2020	-	-	65

**CHAPTER FIVE** 

# KINDRED COCKTAILS

At Kindred, we champion what we believe a cocktail should be; delicious, well-crafted and thoughtfully sourced. Each of our cocktails tells a London story, using spirits that may have been distilled within walking distance, or from further afield but whose makers work hard to give back to their local community.

#### **Kindred Cocktails**

#### **Cocktails Without Alcohol**

#### Forest Spritz\* 9

The wonderful **Everleaf Forest aperitivo** is stirred with **passion fruit**, fruity **peach and jasmine soda** and garnished with popping passion fruit bubbles.



#### Arched Breeze\* 9

Juniper flavoured non-alcoholic 'spirit' is mixed with cranberry juice, pomelo and pink peppercorn tonic from London Essence Company and served long in a glass rimmed with our very own spiced raspberry salt.



#### Leaf Me Alone\* 8

When you don't want to indulge in something alcoholic, we believe it is nobody's business why. With this combination of Everleaf Mountain aperitivo, coconut syrup, fresh pink grapefruit, pineapple and lemon juices, tell them to...



#### Double Down 14

From 4 - 7pm we'll serve you two portions of any of the starred drinks from our entire cocktail list for 14. These drinks are made for one person and are not designed for sharing.

#### Signature Cocktails

#### Sip n'Dima\* 12

Proudly supporting West London's legendary resident **Dima**, we are using his excellent **Ukrainian vodka** and combining it with a unique **English gooseberry-forward aperitif** from **Sipello**. This tart tipple is served long, balanced with fresh and frothy locally pressed **pineapple juice** and a lick of **vanilla** before being crowned with **soda** to make a fruity delight of a drink. Garnished with a marinated cherry.



#### White Tiger 9

Our souped-up version of an eggnog, but without the egg! Fine Irish whiskey to bolster the finest of Irish cream liqueurs from Five Farms, made by family-owned dairies across the county of Cork. To this we add Pataka Fairtrade ginger liqueur, shaking it up with Angostura bitters and garnishing it with a few grates of high cacao chocolate. Your new favourite indulgence.





#### Candlelight 14

As you read this menu, around Britain farmers will start to force their rhubarb to grow in dark sheds, lit only by candlelight. In tribute to this Century-spanning tradition, we have combined **Dark Matter's** deliciously **spiced rhubarb liqueur** with a touch of **fresh lemon and orange bitters**, before crowning it with our crisp **Quasi crémant**.

#### Venus & Apollo\* 11

Sipsmith Strawberry Smash gin stirred with bianco vermouth, dry sherry, Bonanto aperitif, honey, green strawberry bitters and dusted with our house-made strawberry sherbet.



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#### West 6 Buttered Up\* 12

Our bestseller uses the unique Portobello Road Celebrated Butter gin, Bonanto aperitif and a touch of passion fruit shaken into a frothy delight with fresh pineapple and lime juices.



#### Naked In The Forest\* 12

Slightly smoky Curado Espadin tequila shaken with Everleaf Forest and Bonanto aperityos, honey, and fresh lime, pineapple and anise bitters for our moreish cocktail with markings of a classic.



#### Dry Pornstar Daiquiri 12

**Light rum** shaken with our **house aperitif**, **vanilla**, **passion fruit and lime juice**. With a nod to the famous contemporary cocktail, we serve a shot of popping passion fruit pearls in sparkling wine on the side.



#### **Rum Punches**

We're proud to be part of West London's rich & diverse history, and for us, nothing quite represents the area as well as the mighty rum punch. We have concocted three; all inspired by distinctive and historical punches that have been served to Londoners from the early 19th Century to the present day.

#### Funk & Rare 12

A big fruity **rum punch** using a blend of funky Jamaican light and 'rare' aged rum produced by the oldest distillery in Guyana but bottled in East London. Vigorously shaken with apricot, pineapple, lime and grenadine, blessed with banana and bergamot bitters before being topped with peach and jasmine soda. Served long and strong.



#### Regency Rhubarb Punch 9

A delicious blend of Damoiseau pineapple and vanilla-infused rum, cachaca from Capucana, spiced rhubarb liqueur, dry cherry liqueur and pineapple syrup, balanced with lime acid and Mao Feng green tea for a modern take on a vintage punch.



#### **Treacle Punch 9**

An apple-laced rum Old Fashioned with both bite and punch. Skipper Demerara dark rum, Dark Matter spiced rum, a touch of Wray & Nephew, Angostura bitters and sugar blended with our acid-adjusted clear apple juice and served on the rocks.



#### Twisted classics

Our take on a few of our favourites. Should you fancy a less twisted classic – just ask! We have spent years perfecting and fine-tuning our house versions, using the same 'ingredients with integrity' that we use for all our house created concoctions.

#### Hibiscus & Cacao Cosmo 12

A curious blend: Sapling English vodka flavoured with hibiscus and 'wonky' raspberries, Sipsmith orange and cacao gin shaken with cranberry, fresh lime and Miracle Foamer. This dry and sophisticated twist on the Queen of Sours has an intriguing hint of cacao on the finish – a must try for Cosmo lovers.



#### Estes Margarita 14



A tribute to our dearly departed friend - the Tequila Ambassador: who loved eating pink grapefruit every morning; naturally enjoyed all things agave but started off as a wine connoisseur; and brought margaritas to Europe even before limes were commonly available. An almost sangria-like twist on a Tommy's, we shake his Curado Blue Agave tequila with fresh pink grapefruit and lemon, organic agave syrup and float a little of our lively and fruity Bobal red wine on top.

#### Uber-etto Sour 14

We will throw our hat in the ring for London's best Amaretto Sour, with our turbo-charged version: the amazing Adriatico Amaretto, Daddy Rack Tennessee Whiskey, 'Plum, I Suppose' marigold and plum kernel spirit, fresh lemon and cacao bitters shaken hard and frothed up with 'Miracle Foamer'.



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#### Ne-Grotto\* 12

Our bartenders might be bored of incessant riffs on the mighty Negroni, but we aren't quite done yet! Taking inspiration from mulled wine, we combine rich dark berries and a touch of spice with Sipmith's (now discontinued – when it is gone, we are done!) Orange & Cacao gin, Bonanto cherry aperitif and the hefty Carpano Antica Formula vermouth. Sanctioned by even the most puritan of our Negroni aficionados.





#### **Devils Paloma** 13.5

Everybody likes Palomas now, that much is clear. Let's switch it up with the unsung long tequila cocktail we are all sleeping on: the 'El Diablo'. Curado Blue Agave tequila is mashed up with Pataka Fair Trade ginger liqueur, a hint of blackcurrant, fresh pink grapefruit & lime juices and finished with soda and a spiced raspberry rim.

#### By Popular Demand\* 12

An evening wouldn't be complete without our legendary take on a Lychee Martini, featuring **Sapling vodka and Gin Mare** shaken with **fresh lemon, lychee liqueur and juice,** garnished with an edible flower.





#### Popcorn Old Fashioned 14

Our playful take on a serious classic: we mix **Daddy Rack** whiskey with corn liqueur and popcorn syrup and a few dashes of this and that. Served on the rocks with a side of sweet and salty popcorn.

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**CHAPTER SIX** 

# KINDRED SPIRITS

The backbone of any bar is the spirit selection.

We have carefully – and without compromise

– selected brands which reflect our core
values of community, integrity and quality.

Our bartenders are incredibly knowledgeable
about our stock and will help you find
something you love, so please do ask them.

But for those of you who want to dive deeper
and have a little time, we've left this here
for you to tuck into.

# **Kindred Spirits**

#### **West London Gins**

Not so much riding the crest of the modernday gin boom but practically creating it,
West London has secured itself as a hotspot for brands that have paved the way for the renaissance.

As early as 1999 Martin Miller – the West London based iconoclastic and eccentric entrepreneur, antique collector and general party starter – decided to create his very own gin. Gin-thusiasts will agree that his Westbourne Strength is his opus, named after his residence in Westbourne Grove. We proudly use this in our house gin and tonic, which we pair with London Essence Company's pithy and fragrant pomelo and pink peppercorn tonic.

Hot on his heels, ten years later **Sipsmith** literally changed an archaic London-based law by petitioning for the right to use a smaller 'craft' still – named Prudence - to make their wonderful new gin on Naysmith Street in Hammersmith. Since then, the brand has proved to be a benchmark for the international gin community and has diversified with several line extensions, including their **Strawberry Smash Gin** created from strawberries grown in Wimbledon. An antithesis to sticky and sickly flavoured gin, we use this in our best-selling **Venus & Apollo** cocktail.

Not far behind, in 2011 our friend - West London drinks industry legend and historian, Jake Burger, formed **The Ginstitute**  in a 19th century public house, housing an alembic still with the moniker Copernicus the Second. This in turn gave birth to the Portobello Road Gin Distillery, which has since become an international sensation. We use their original No. 171 London Dry, their unusual Celebrated Butter Gin in our West 6 Buttered Up that has never left our menu due to popular demand, as well as a plethora of their yodkas.

	single	double
Bombay Sapphire	3.5	6.5
Citadelle Jardin D'Ete	4.5	9
Gin Mare	5	10
Gina Mare Capri	6	12
Hendricks	4.5	8.5
Martin Millers Westbourne Gin	5	10
Portobello Road Celebrated Butter Gi	n 4	8
Portobello Road London Dry	3.5	6.5
Sapling London Dry	4.5	8.2
Sipsmith Gin	4.5	9
Sipsmith Strawberry Smash	4.5	9
Tanqueray Flor de Seville	4	7.5
Tangueray London Dry	4	7.5

#### The Rum Revolution

Rum is experiencing a full-blown renaissance. Mainstays remain: what is a West London bar without the iconic **Wray & Nephew overproof** on the backbar? Or from the same Jamaican distillery, our award-winning favourite: **Appleton 12 Year Old Rare Casks**, that is equally magnificent sipped neat or in our signature house **Mai Tai.** 

Closer to home Skylark Spirits is a fiercely independent West London importer of incredible rums from around the world formed by three rum-loving friends from Ealing. To name a few: Saint Benevolence is not only Haiti's finest rum, but directly funds non-profit charitable partners, giving back to Haitians through life-saving medical services, educational services and economic developments. Montanya Valentia celebrates the progress of women in distilling, a single barrel rum produced in Colarado by an all-female crew. William George is a Jamaican and Trinidadian rum that our guests at Kindred have decided makes the best daiquiri in the world: ask for our House Daiquiri and see for yourself!

The East London Liquor Company deserves a solid nod as our ultra-funky house rum blend. You'll be able to experience this juicy Jamaican blend in our famous Dry Pornstar Daiquiri; a mash-up of two much loved classic London cocktails (the Pornstar Martini and the Dry Daiquiri).







	single	double
Aluna Coconut	3.5	6.5
Appleton 12 yr	6	11
Black Tears Spiced Rum	5.5	11
Capucana Cachaca	5	10
Cargo Cult Banana Rum	4.5	8
Cargo Cult Spiced Rum	4	8
Companero Gran Reserva	5.5	10
Companero Panama Extra Anejo	5.5	11
Damoiseau Gold	4.5	8.5
Damoiseau Pineapple	4.5	8.5
Dark Matter Spiced Rum	4	8
East London Liq Jamaican White	3.5	6
East London Liq Rarer Rum	4.2	7.8
Havana Club 7yr	4	7
Montanya Oro	5	9
Montanya Platino	4.5	8
Montanya Valnetina 4yo	5.5	11
Saint Benevolence Clairin	5.5	11
Saint James Rhum Vieux Agricole	6	12
Skipper Demerara Rum	4.2	7.8
William George White rum	5.5	11
Wray & Nephew	4	_

#### A Tequila Moment

International laws and regulations mean that not all of our spirits can be produced in London. That said, we strive to bring you liquids from around the world that have tenable link to London and the U.K.

Paul Hayes created the excellent and multi-award-winning **Vivir tequila** in 2019 specifically to address the need for a benchmark for English-funded tequila brands. We stock his blanco and also use his **El Sueno Silver** as our house pour. Try it in our house **Margarita**, or request it spicy with our own blend of raspberry spice mix, using a touch of chef's Aleppo pepper.

In 1982 the legendary global tequila ambassador Tomas Estes introduced Mexican food and culture to Britain. Before this, there was nowhere in London where you might stumble upon a decent Margarita or taco, let alone a Paloma. Covent Garden's Cafe Pacifico remains a stalwart tequila temple, and whilst our friend has sadly passed, his legacy remains intact – if only partially through the tequila brands he has created with his family: Ocho tequila and the groundbreaking Curado range, that we use in our house Paloma and the exquisite Naked In The Forest signature cocktail.

	single	double		single	double
El Sueno Silver	3.8	7	Curado Cupreata	6	13.5
Corazon Anejo	6	11	Curado Espadín	6	13.5
Corazon Blanco	5.5	10	Dos Hombres Mezcal	7.5	4.5
Corazon Reposado	7.5	13	Don Julio Reposado	7	13.5
Corralejo Reposado	5	9	Ocho Blanco	4.5	9
Curado Blue Agave	6	13.5	Vivir Blanco	5.5	11

Vodka	single	double
Belvedere	4.5	8
Black Cow	3.5	6.5
Dimas Vodka	4.2	8.4
Grey Goose	4.5	8
Ketle one Citron	3.5	6
Portobello Road Madagascan Vanilla Vodka	3	6
Portobello Road Toasted Coffee Bean Vodka	4	8
Portobello Road Vodka	3	6
Sapling Vodka	3.8	7









Whiskey	single	double
Arran 10yr	8.5	16
Balcones Pot Still Bourbon	5	10
Bulleit Bourbon	4.5	8.5
Bulleit Rye	4.5	9
Daddy Rack Bourbon	5	10
The English Original	5.5	11
Flaming Pig	6	12
The Glenlivet 12yr	5	10
Jameson 12yr	3.5	6.5
Lagavulin 16yr	8.5	16
Laphroig 10yr	6.5	11
Redbreast 12yr	5.5	10.5
Spearhead Single Grain Whiskey	4.5	9
Talisker 10yr	7	13

# BrandysingledoubleLauvia Reserve Armanac612Nardnini Bianca Grappa4.59Pere Magloire Vsop Calvados3.87.5Pisco Aba3.56.5Ysabel Regina612



Other	single	double
Adriatico Amareto	4.2	7.8
Aperol	3	5.5
Bonanto Apertif	3	6
Campari	3	5.5
Cointreau	3	5
Dark Matter Spiced Rhubarb Liqueur	4	9
Five Farms Irish Cream Liqueur	3.75	7.5
Grand Marnie	3	5.5
Jagermeister	3	5
Luxardo Maraschino	3.5	5.8
Noix de St Jean	3	6
Orange Colombo	3	6
Passoa	3	5.5
Rin Quin Quin	3	6



Non Alcoholic	single	double
Everleaf Forest	4	8
Everleaf Marine	4	8
Everleaf Mountain	4	8
Sea Arch	5	9

Please inform us of any allergies and ask for further details of drinks that contain allergens. A 12.5% discretionary service charge will be added to your bill.

# Fin

