

BAR MENU



Sourdough bread and extra virgin olive oil (vg)	5
Bella di Cerignola olives (vg)	5
Roasted pistachios in the shell (vg)	5
'Nalo' maple and truffle nut mix (vg)	6
Baby red peppers stuffed with cheese (v)	7
'Cobble lane' garlic and fennel salami sticks	7

(vg) Vegan

(v) Vegetarian

*All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, or special dietary requirements
who may wish to know about the ingredients used, please ask a member
of the Management Team.*

*All prices are in Pounds Sterling and include VAT at the current rate.
A discretionary service charge of 13% will be added to every order.*

Rockwell

SIGNATURE COCKTAILS

DANTE 16

Bombay Sapphire, Altamura Vodka, Chocolate Infused Campari, Martini Riserva Rubino, Changyu Golden Diamond Vidal Ice Wine

VIRGINIA 16

Leblon Caçhaca, Bacardi Carta Spiced, Lychee, Cockburn's White Port, Franklin & Sons Rhubarb & Hibiscus Tonic

EDGAR 16

Maker's Mark Bourbon, Amaretto, Maple, Citrus, Foamer, Red Wine Float

AGATHA 16

Bacardi Carta Blanca, Hennessy VS, Coconut, Plum Sake, Mint, Citrus, Laurent-Perrier Champagne

WILLIAM 16

Illegal Joven Mezcal, Patrón Silver, Yellow Chartreuse, Triple Sec, Cranberry, Citrus, Taylor's Tawny Port 10 Years Old

YASMINA 15

Grey Goose, Coffee Liqueur, Espresso, Pedro Ximenez Foam, Chocolate Shavings

NON-ALCOHOLIC

SOFIA 13

Lyres Dark Cane, Lychee, Coconut, Citrus, Franklin & Sons Bergamot & Grapefruit Tonic

EMILY 13

Lyres London Dry, Lyres Amaretto, Mint, Citrus, Steinbock Zero Riesling Sparkling

CLASSIC COCKTAILS

APEROL SPRITZ 16

Aperol, Prosecco, Soda

PORN STAR MARTINI 15

Grey Goose Vodka, Passion Fruit, Passoã, Vanilla, Citrus

ESPRESSO MARTINI 15

Grey Goose Vodka, Espresso, Coffee Liqueur

DRY MARTINI 15

Bombay Sapphire Gin, Noilly Prat Dry Vermouth

OLD FASHIONED 16

Maker's Mark Bourbon, Sugar, Angostura Bitters

MOJITO 16

Bacardi Carta Blanca Rum, Mint, Sugar, Citrus, Soda

MARGARITA 16

Patrón Blanco Tequila, Triple Sec, Citrus

NEGRONI 16

Campari, Bombay Sapphire Gin, Karminia Vermouth

WHISKEY SOUR 15

Maker's Mark Bourbon, Sugar, Citrus, Miraculous Foamer

COSMOPOLITAN 15

Grey Goose Le Citron, Triple Sec, Cranberry Juice, Citrus

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SPIRITS

Vodka

50ml

Grey Goose

13

Grey Goose Le Citron

14

Altamura

15

Belvedere

14

Grey Goose Altius

60

Rum

Bacardi Carta Blanca

12

Bacardi Caribbean Spiced

14

Eminente Reserva

14

Leblon Cachaça

14

Santa Teresa 1796

15

Equiano Light

14

Equiano Dark

15

Gin

Bombay Sapphire

12

Bombay Sapphire Premier Cru

14

Bombay Bramble

14

Hendrick's

14

The Botanist

14

Oxley

14

Roku

14

Monkey 47

18

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All spirits are served at 50ml. 25ml is available on request.*

SPIRITS

<i>Tequila & Mezcal</i>	50ml	<i>Japanese Whisky</i>	50ml
Patrón Blanco	13	Hibiki Harmony	22
Patrón Añejo	20	Yamazaki 12yr	36
Patrón Reposado	18	Hakushu 12yr	62
Illegal Joven Mezcal	18		
Illegal Añejo Mezcal	22	<i>American Whiskey</i>	
Illegal Reposado Mezcal	20	Maker's Mark	12
Volcano de mi Tierra X.A Cristalino	40	Sazerac Straight Rye	14
Patrón El Cielo	45	Woodford Reserve	18
		Blanton's Original	36
<i>Blended Scotch</i>			
Johnnie Walker Black Label	12	<i>Cognac & Brandy</i>	
Johnnie Walker Blue Label	62	Baron de Sigognac VSOP	12
		Hennessy VS	13
<i>Single Malt</i>		Hennessy XO	40
Macallan 12yr, Speyside	22	Hennessy Paradise Rare	350
Macallan 18yr, Sherry Oak, Speyside	88	Hennessy Paradise Imperial	550
Laphroaig Quarter Cask, Highland	16		
Lagavulin 16yr, Highland	25		
<i>Irish Whiskey</i>			
Teeling Small Batch	13		

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BEER & CIDER

	330ml	
Asahi, Japanese Dry Lager	7	
Meantime Pale Ale, London	7	
Meantime Lager, London	7	
Sassy Cidre de Poire	7	
Peroni Libero (Alcohol free)	6	

SOFT DRINKS

Coca Cola	4.5	
Diet Coke	4.5	
Franklin & Sons Ginger Beer	4.5	
Franklin & Sons Ginger Ale	4.5	
Franklin & Sons Lemonade	4.5	
Franklin & Sons Tonic Water	4.5	
Franklin & Sons Soda Water	4.5	
Water Still / Sparkling 750ml	5	

SELECTION OF JUICES

Orange Juice	5	
Apple Juice	5	
Grapefruit Juice	5	
Green Juice	5	

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SPECIALTY COFFEE

By The Coffee Twins, London

Espresso	3.5	
Double Espresso	5	
Macchiato	5	
Americano	5	
Cappuccino	5	
Flat White	5	
Latte	5	
Mocha	5	
Hot Chocolate	5	

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TEA



Black Tea

English Breakfast 5

Whole leaf with citrus aroma and a spicy aftertaste

Earl Grey 5

Whole tea leaves infused with pure bergamot oil

Upper Assam 5

A bright amber cup, full bodied with a robust, rich malty taste

Green Tea

Jasmine Princess 5

Light yellow with prominent notes of freshly infused jasmine blossoms and a sweet, gentle and fragrant floral finish

Hunan Green 5

Rounded with crisp freshness and delicate notes of fresh-cut grass

Rooibos Tea

Rooibos Orange 5

A caffeine-free South African rooibos with sweet, fruity notes of orange

Herbal Tea

Peppermint 5

A rich green cup with the spicy aroma of real peppermint. Cool and intense, with a clean, refreshing finish

Chamomile 5

Bright yellow with a perfectly balanced floral and grassy aroma, followed by a light, subtle and sweet aftertaste

Ginger & Lemon 5

Fragrant and citrusy with lemongrass and root ginger

FROM CURIOUS
TO CONNOISSEUR