### **BAR MENU**

Sourdough bread and extra virgin olive oil (vg)	5.5	
Nocellara del Belice olives (vg)	5.5	
'Nalo' maple and truffle nut mix (vg)	6	
Baby red peppers stuffed with cheese (v)	7	
Wagyu smashed slider, mango, provolone, chorizo	12.75	
Skinny fries (vg)	6.5	
Zucchini fritti, grated pecorino (v)	6.75	
Cheeses		
Served with bread and chutney		
an by the me the b	7.5	
"Neal's Yard Dairy" Lincolnshire Poacher Comté	7.5 7.75	
Gorgonzola with mascarpone	7.75	
Cured Meats		
Served with bread and pickles		
/		
"Cobble Lane" lomo	7.75	
Mortadella with pistachio	7.75	
Serrano ham	7.5	
Rockwell's Sharing Board	29.5	
Serrano ham, lomo, mortadella with pistachio, Gorgonzola with mascarpone, Comté, stuffed peppers, chutney,		
sundried tomatoes, olives, pickles, fennel and sea salt taralli, sourdough	ı	

(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.

### SIGNATURE COCKTAILS

**SOFIA** 15.5

Limoncello Liqueur, Patrón Reposado Tequila, Citrus Cordial, Franklin & Sons Tonic Water

DANTE 17

Bombay Sapphire Premier Cru, St-Germain Liqueur, Apple Juice, Citrus, Peychaud's Bitters, Laurent-Perrier La Cuvée Champagne

**NELSON** 16

Maker's Mark Bourbon, Strawberry Liqueur, Maple Syrup, Herbal Amaro

YASMINA 16

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

**AGATHA** 16

Cynar, Grapefruit Juice, Citrus, Crème de Cacao

WILLIAM 16.5

Chilli & Coriander Infused Patrón Blanco Tequila, Ilegal Joven Mezcal, Citrus, Agave

#### NON-ALCOHOLIC

**VIRGINIA** 13

Lyre's Amaretti, Grapefruit Juice, Almond, Citrus, Miraculous Foamer

EMILY 13

Pineapple & Pink Pepper Cordial, Vanilla, Clove Essence, Franklin & Sons Soda Water

### **CLASSIC COCKTAILS**

APEROL SPRITZ 16

Aperol, Prosecco, Soda

**PORN STAR MARTINI 16.5** 

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

**ESPRESSO MARTINI** 16.5

Grey Goose Vodka, Espresso, Coffee Liqueur

**DRY MARTINI 16.5** 

Bombay Sapphire Gin, Noilly Prat Dry Vermouth

**OLD FASHIONED** 16.5

Maker's Mark Bourbon, Simple Syrup, Angostura Bitters

**MOJITO** 16.5

Bacardi Carta Blanca Rum, Mint, Simple Syrup, Citrus, Soda

MARGARITA 16.5

Patrón Blanco Tequila, Triple Sec, Citrus

**NEGRONI** 16.5

Campari, Bombay Sapphire Gin, Cocchi Di Torino Sweet Vermouth

vermouth

WHISKEY SOUR 16.5

Maker's Mark Bourbon, Simple Syrup, Citrus, Miraculous Foamer

**BELLINI** 15

Crémant de Bourgogne, Peach Liqueur

**COSMOPOLITAN** 16.5

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



Vodka	
Grey Goose	13
Grey Goose Le Citron	14
Altamura	1
Belvedere	14
Grey Goose Altius	60
Rum	
Bacardi Carta Blanca	12
Bacardi Caribbean Spiced	14
<b>Eminente Reserva</b>	14
Leblon Cachaça	14
Santa Teresa 1796	1
Equiano Light	14
Equiano Dark	1.
Gin	
Bombay Sapphire	12
Bombay Sapphire Premier Cru	14
Bombay Bramble	14
Hendrick's	14
The Botanist	14
Oxley	14
Roku	14
Arbikie Nàdar	14
Monkey 47	18

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance. A discretionary 13% service charge will be added to your bill.

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

### **SPIRITS**

Tegnila & Mezcal	50ml
Patrón Blanco	13
Patrón Reposado	18
Patrón Añejo	20
llegal Joven Mezcal	18
Ilegal Reposado Mezcal	20
Ilegal Añejo Mezcal	22
Volcan De Mi Tierra X.A Cristalino	40
Patrón El Cielo	45
Blended Scotch	
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	62
Single Malt	
Macallan 12yr, Speyside	22
Macallan 18yr, Sherry Oak, Speyside	88
Laphroaig Quarter Cask, Islay	16
Lagavulin 16yr, Islay	25
Irish Whiskey	
Teeling Small Batch	13

## SPIRITS

Japanese Whisky	
Hibiki Harmony	2
Yamazaki 12yr	3
Hakushu 12yr	6
American Whiskey	
Maker's Mark	1
Sazerac Straight Rye	1
Woodford Reserve	1
Blanton's Original	3
Cognac & Brandy	
Baron de Sigognac VSOP	1
HennessyVS	1
Hennessy XO	4
Martell XO	4

# **BEER & CIDER** Asahi, Japanese Dry Lager 7 Meantime Pale Ale, London **Meantime Lager, London Aspall Cider Peroni Libero** (Alcohol free) SOFT DRINKS Coca Cola 5 Diet Coke Franklin & Sons Ginger Beer Franklin & Sons Ginger Ale Franklin & Sons Lemonade Franklin & Sons Tonic Water Franklin & Sons Soda Water Belu Filtered Water (Still / Sparkling) 750ml **SELECTION OF JUICES Orange Juice Apple Juice Grapefruit Juice** Forest Berries Juice Blend

### SPECIALTY COFFEE



Espresso	4
Oouble Espresso	5.5
Macchiato	5.5
mericano	5.5
Cappuccino	5.5
lat White	5.5
atte	5.5
Mocha	5.5
lot Chocolate	5.5



### Black Tea

English Breakfast Whole leaf with citrus aroma and a spicy aftertaste	5.5
Earl Grey Whole tea leaves infused with pure bergamot oil	5.5
<b>Upper Assam</b> A bright amber cup, full bodied with a robust, rich malty taste	5.5
Green Lea  Jasmine Princess  Light yellow with prominent notes of freshly infused jasmine blossoms and a sweet, gentle and fragrant floral finish	5.5
Hunan Green Rounded with crisp freshness and delicate notes of fresh-cut grass	5.5

# Rovibos 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	
Sparkling Tea	L.
oparwing sea	÷
Saicho Jasmine Sparkling Tea	8
Light, floral and delicately aromatic with elegant notes of	
apple blossom, lychee and a hint of vanilla	
Saigha Daviasling Sparkling Top	
Saicho Darjeeling Sparkling Tea	8
Layered notes of mandarin citrus, ginger warmth and	
subtle wood spice with a refreshing finish	

# FROM CURIOUS TO CONNOISSEUR