



COCKTAILS

Apéritif

House Spritz £8
Vodka, Campari, Cynar, Dubonnet, Soda

House Negroni £8
Gin, Campari, Cocchi, Orange

Brunswick Originals

Pliny £9.5
Rum, Ancho Chilli, Elderflower, IPA

Brunswick Martini £12
Monkey 47 Gin, Fino, Maraschino

The Gibson £11
Organic Gin, Vermouth, Silverskins

Altena'tive £10
Tequila, Citron Sauvage, Amber

Modern Classics

Gin Gin Mule £8
Gin, Mint, Ginger

Paloma £8
Tequila, Grapefruit, Soda, Agave

Bourbon Rickey £8
Bourbon, Lime, Soda

Dark 'n' Stormy £8
Rum, Ginger Beer, Lime

Minimum pre-order: twenty per cocktail

Non-Alcoholic

Strawberry Tonic, per jug, £20
Strawberry Shrub, Lemon, Tonic, Black Pepper

Sweet

Pommeau de Bretagne, Guillevic, 25ml, £3.5
Serve with pudding

Prices are per glass, include 20% VAT and are subject to a 12.5% service charge



WINE LIST

White

Bella Alba (Garganega & Pinot Grigio), Italy '16 £26
Light & refreshing, with subtle citrus & stone fruit

Le Chapeau Qui Rit Blanc (Ugni & Colombard), France '16 £27
Fresh, crisp & clean, white flower petals with a lifted finish

Eusebia (Chardonnay & Roussanne), France '16 £28
The body of Chardonnay, the perfume of Roussanne and (in the background) a little lift from Sauvignon Blanc blended to make a rich but delicate white

Chenin Blanc, Kraal Bay, South Africa '17 £32
Aromatic, vivid, ripe melon & pear

Bourgogne Blanc, Dom. Prudhon (Chardonnay), France '15 £45
Supple & fruity with orchard fruits & vanilla flavours

Red

The Merchant's Red (Merlot, Garnacha, Syrah), Spain '16 £27
Hearty, juicy & smooth

Le Chapeau Qui Rit Rouge (Cinsault & Grenache), France '15 £28
Spicy dark berries, juicy, luscious & voluptuous

Corbières, Cht. Fontareche (Mourvedre, Syrah, Grenache), France '16 £33
Mid/full, damson, blackberry & spice

Rioja Reserva, Viña Alberdi, La Rioja Alta, Spain '11 £50
Red berries, oak, coconut, coffee, vanilla & savoury notes

Fizz

Prosecco Frizzante Colli Trevigiani, Cantina Bernardi, Veneto, Italy NV £36
Aromas of blanched almonds, white flowers & pearskin with apple & quince fruit flavours

Crémant de Limoux, Dom. J Laurens, Languedoc, France '11 £57
Electrifying acidity & stimulating freshness, a fabulous aperitif

Champagne 1er Cru 'Traditional Brut' Gaston Chiquet, France NV £65
Deliciously light, crisp citrus & apple orchard flavours mingle with sundry red-berried fruit

Port

Brunswick House, 20 Years Old Tawny, 70ml, £8.75
Serve with cheese

Prices include 20% VAT and are subject to a 12.5% service charge



BAR MENU

Beer & Cider

Queen of Diamonds, IPA, 330ml, £5
Meantime London Lager, 330ml, £5
Estrella Damm, 379ml, £3.2 (Cellar bar only)
Cidre Breton, 330ml, £5

Spirits

Boxer Gin £5.5
Element 29 Vodka £5
Ron Barcelo Platinum Rum £5.5
Cutty Sark Whisky £5
Four Roses Yellow Label Bourbon £6

Spirits poured to 50ml (25ml available on request)

Mixers from £1.5

Soft Drinks

Prices per jug

Brunswick House Lemonade £15
Lemon, Soda, Cucumber

Elderflower Fizz £15
Elderflower Pressé, Soda, Lime, Cucumber, Mint

Strawberry Tonic £20
Strawberry Shrub, Lemon, Tonic, Black Pepper

Prices include 20% VAT and are subject to a 12.5% service charge