

COCKTAILS



Brunswick Spring Spritzer	<i>Acqua Bianca Liqueur, Asterley Bros Aperitivo, Tonic Water</i>	12
Seasonal Negroni	<i>Four Pillars Olive Leaf Gin, Sloe Gin, Americano Vermouth, Dry Curacao, Suze</i>	12
Hibiscus Margarita	<i>Destilado de Agave, Hibiscus, Lime</i>	12
Chilli Pisco Sour	<i>Pisco, Chilli, Lemon</i>	12
Yuzu Chuhai	<i>Yuzu Sake, Honkaku Rice Shochu, Winter Melon Bitters, Soda</i>	12
Mezcal Paloma	<i>Mezcal, Amontillado Sherry, Agave, Rectified Grapefruit Juice, Grapefruit Soda</i>	12
Cognac Punch	<i>Hennessy VS, Moët & Chandon Brut Imperial, Apple, Lemon</i>	14
Brunswick Martini No.3	<i>Broken Clock Vodka, Dry Vermouth, Fino Sherry, Elderflower, Mint</i>	13

SPARKLING WINE

Cava 'Brut Nature' Pago de Tharsys NV6/36 <i>Balance of texture & freshness, alongside ripe stone fruits.</i>	Kent Sparkling Wine Westwell 'Pelegrim' NV16/96 <i>Chardonnay/Pinot. Energetic acidity & stone fruits.</i>
Crémant de Limoux 'Rosé' Maison Antech 202210/58 <i>Soft cherry, tart cranberry & brioche like texture.</i>	Champagne Moët & Chandon 'Brut Imperial' NV 22/129 <i>40% Pinot Meunier, 30% Chardonnay, 30% Pinot Noir.</i>

WHITE

KEG WINE

125ml/ 500ml/ 750ml

RED

Sauv. Blanc , South France, Vinexplore 2023 6/24/36 <i>Vibrant, tart gooseberries & bergamont.</i>	Grenache/Syrah , South France, Vinexplore '23 . 6/24/36 <i>Silky texture, forest fruit compote & spice.</i>
Viognier , South France, Le Paradou 2022.6.5/26/39 <i>Creamy nature, peach & orange blossom.</i>	Merlot/Cabernet , Bordeaux, Ch.des Arras 2021 . .7/28/42 <i>Lighter Bordeaux style. Acai berry, blackberry & blackcurrant.</i>
Chardonnay , Pay D'Oc, Tacheron 20227.5/30/45 <i>No oak, lees aging. Coating texture, apricot & lemon skin.</i>	Pinot Noir , Pay D'Oc, Tacheron 20238/32/48 <i>Some oak ageing. Fruit forward Pinot. Raspberry & earth.</i>

WHITE

BOTTLES

RED

Macabeo , La Mancha, Bodega Bodega 2023. 6/35 <i>Tart mirabelle, lemon verbena & soft body.</i>	Tempranillo , La Mancha, Bodega Bodega 2023 6/35 <i>Vibrant energy, juicy forest fruits & peppery finish.</i>
Loureiro , Vinho Verde, Márcio Lopes 2023. 7.5/45 <i>Slight spritz. Peach, lemon & acidity.</i>	Malbec , Cahors, Château Paillas 20207/42 <i>Scents of blackcurrant, blueberry & chocolate.</i>
Muscadet Sur Lie , Loire, Dom. de la Quilla 2023 . . 8.5/49 <i>Minerality, tree fruits paired with leesy texture.</i>	Aglianico , Campania, Vigneti Tardis 'Martedi' 2021. . .9/52 <i>Crunch & juice paired with soft tannin and earthiness.</i>
Cataratto , Sicily, Feudo Montoni 202210/60 <i>Softness of waxy lemon, melon & bay leaf.</i>	Merlot/Malbec , Bordeaux, Maison Neuve 2020 . . .9.5/56 <i>Unoaked. Crowd pleaser. Blackcurrant, floral & medium body.</i>
Trebbiano , Campania, Vigneti Tardis 'Venerdi'2020 . .12/70 <i>Clean and pure with extra texture from some skin contact.</i>	Barbera d'Asti , Cossetti 'La Vigna Vecchia' 2022 . . .11/66 <i>90 years old vines. Silky texture, blueberries & sweet cherries.</i>
Roussanne/Grenache , Rhône, Dom.Charvin 2023 . .13/78 <i>Ripe orchard fruit, buttercup, comforting structure & oak.</i>	Sangiovese , Rosso di Montalcino, Canalino 2021. . .13/78 <i>Red fruits, sour cherry, savoury tomato & earthiness.</i>
Chardonnay , Montagny, Clos Salomon 202015.5/92 <i>Coating texture, ripe apricot, freshly churned butter & toast.</i>	Pinot Noir , Rully, Jean-Baptiste Ponsot 2022.16.5/99 <i>Simply a delight! Earth, spiced plum & silky mouthfeel.</i>

ON SKIN

CHILLED RED

Sauvignon Blend , Wagram, Troupe & M.Diwald 2022.14/84 <i>9 day skin contact blend with Grüner Veltliner & Riesling.</i>	Monastrell , Jumilla, Parajes del Valle 2023. 8/48 <i>Juicy plum & extremely quaffable. Served chilled.</i>
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OXIDATIVE

BEER/ CIDER

Savagnin Ouillé , Jura, Marie Chevassu 2022.14/84 <i>Unfiltered. Soft level of oxidative notes, lemon skin & smoke.</i>	Lost & Grounded Keller Pils. 6
	Signature Brew 'Roadie' Session IPA 7.5
	Small Beer Brew Co. IPA 330ml can 2.3%. 7.5
	Lucky Saint 330ml bottle <0.5%7
	Townsend Farm Wild Ferment #2 Cider 330ml can.8

ROSE ON KEG

Grenache/Syrah/Cinsault, Provence, Triennes 7.5/30/45
2023. *Delicate fruit & pale rose.*



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