

## 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>	12.5
Hibiscus Margarita <i>Destilado de Agave, Hibiscus, Lime</i>	12
Chilli Pisco Sour <i>Pisco, Chilli, Lemon</i>	13
Yuzu Chuhai <i>Yuzu Sake, Honkaku Rice Shochu, Winter Melon Bitters, Soda</i>	13
Mezcal Paloma <i>Mezcal, Amontillado Sherry, Agave, Rectified Grapefruit Juice, Grapefruit Soda</i>	13
Cognac Punch <i>Hennessy VS, Moët &amp; Chandon Brut Imperial, Apple, Lemon</i>	14
Brunswick Martini No.3 <i>Broken Clock Vodka, Dry Vermouth, Fino Sherry, Elderflower, Mint</i>	14

## NON-ALCOHOLIC DRINKS

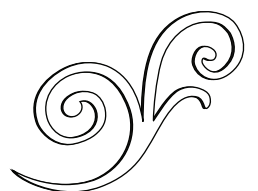
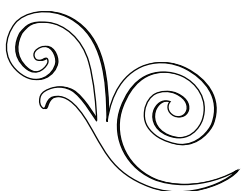
Agua de Madre (250ml can) <i>Sparkling kefir water with lemon &amp; ginger</i>	8
Townsend Farm Apple Juice	4
NV Thomson & Scott, Naughty Sparkling 0%, <i>Chardonnay. Off dry, ripe apple &amp; lemon zest</i>	6
2023 Domaine des Grottes 'L'Antidote Petillant' 0%, <i>Sparkling Gamay, off dry</i>	7
NV Thomson & Scott, Naughty White <0.5%, <i>Chardonnay/Chenin. Yellow apple &amp; lime</i>	6
NV Thomson & Scott, Naughty Red <0.5%, <i>Syrah. Candied cherries, rose &amp; black pepper</i>	6
Everleaf 'Forest' & Tonic <0.5%, <i>blend of sustainably sourced botanicals</i>	9
JinJin, Soda & Lime 0%, <i>Sour fruits, earthy &amp; savoury</i>	8
Feragaia & Ginger Ale 0% <i>Distilled in Scotland, zero sugar, vegan &amp; gluten free</i>	9

*Ask your server about more soft drink options.*

## BEER/CIDER

Lost & Grounded Keller Pils	7.5
Signature Brew 'Roadie' Session IPA	7.5
Small Beer Brew Co. IPA 330ml can 2.3%	7.5
Lucky Saint 330ml bottle <0.5%	7.5
Townsend Farm Wild Ferment #2 Cider 330ml can	8

IN SUPPORT OF BELU WATER LTD & SUSTAINABLE EFFORTS,  
WE SERVE FILTERED WATER AT £1 PER GUEST



## WINE LIST

## SPARKLING WINE

- Cava 'Brut Nature' Pago de Tharsys NV** . . . . . 7/38  
*Balance of texture & freshness, alongside ripe stone fruits.*
- Crémant de Limoux 'Rosé' Maison Antech 2022** . . . . . 11/62  
*Soft cherry, tart cranberry & brioche like texture.*
- Kent Sparkling Wine Westwell 'Pelegrim' NV** . . . . . 16.5/99  
*Chardonnay/Pinot. Energetic acidity & stone fruits.*
- Champagne Moët & Chandon 'Brut Imperial' NV** . . . . . 22/129  
*40% Pinot Meunier, 30% Chardonnay, 30% Pinot Noir.*

## KEG WINE

125ml/ 500ml/ 750ml

## WHITE

- Sauv. Blanc**, South France, Vinexplore 2023 . . . . . 6/24/36  
*Vibrant, tart gooseberries & bergamont.*
- Viognier**, South France, Le Paradou 2022. . . . . 6.5/26/39  
*Creamy nature, peach & orange blossom.*
- Chardonnay**, Pay D'Oc, Tacheron 2022 . . . . . 7.5/30/45  
*No oak, lees aging. Coating texture, apricot & lemon skin.*

## RED

- Grenache/Syrah**, South France, Vinexplore '23 . . . 6/24/36  
*Silky texture, forest fruit compote & spice.*
- Merlot/Cabernet**, Bordeaux, Ch.des Arras 2021 . . . 7/28/42  
*Lighter Bordeaux style. Acai berry, blackberry & blackcurrant.*
- Pinot Noir**, Pay D'Oc, Tacheron 2023 . . . . . 8/32/48  
*Some oak ageing. Fruit forward Pinot. Raspberry & earth.*

## WHITE

- Macabeo**, La Mancha, Bodega Bodega 2023. . . . . 6.5/37  
*Tart mirabelle, lemon verbena & soft body.*
- Loureiro**, Vinho Verde, Márcio Lopes 2023. . . . . 7.5/45  
*Slight spritz. Peach, lemon & acidity.*
- Muscadet Sur Lie**, Loire, Dom. de la Quilla 2023 . . . . 9/52  
*Minerality, tree fruits paired with leesy texture.*
- Cataratto**, Sicily, Feudo Montoni 2022 . . . . . 10.5/64  
*Softness of waxy lemon, melon & bay leaf.*
- Trebbiano**, Campania, Vigneti Tardis 'Venerdi'2020. .12/70  
*Clean and pure with extra texture from some skin contact.*
- Roussanne/Grenache**, Rhône, Dom.Charvin 2023 . . 14/80  
*Ripe orchard fruit, buttercup, comforting structure & oak.*
- Chardonnay**, Montagny, Clos Salomon 2020 . . . . . 16.5/99  
*Coating texture, ripe apricot, freshly churned butter & toast.*

## BOTTLES

## RED

- Tempranillo**, La Mancha, Bodega Bodega 2023 . . . . . 6.5/37  
*Vibrant energy, juicy forest fruits & peppery finish.*
- Malbec**, Cahors, Château Paillas 2020 . . . . . 8.5/49  
*Scents of blackcurrant, blueberry & chocolate.*
- Aglianico**, Campania, Vigneti Tardis 'Martedi' 2021. . 9.5/55  
*Crunch & juice paired with soft tannin and earthiness.*
- Merlot/Malbec**, Bordeaux, Maison Neuve 2020 . . . . . 10/59  
*Unoaked. Crowd pleaser. Blackcurrant, floral & medium body.*
- Barbera d'Asti**, Cossetti 'La Vigna Vecchia' 2022 . . . . 11/66  
*90 years old vines. Silky texture, blueberries & sweet cherries.*
- Sangiovese**, Rosso di Montalcino, Canalino 2021. . . . 14/80  
*Red fruits, sour cherry, savoury tomato & earthiness.*
- Pinot Noir**, Rully, Jean-Baptiste Ponsot 2022. . . . . 16.5/99  
*Simply a delight! Earth, spiced plum & silky mouthfeel.*

## ON SKIN

- Rkatsiteli & Kisi**, Kakheti, Bedoba 2022 . . . . . 10/60  
*Layers of dried apricot, orange peel and wild herbs.*
- Gewurztraminer**, Alsace, Domaine Stoeffler 2022 . .12/72  
*An aromatic blend with Riesling & Muscat. Juicy & pithy.*

## CHILLED RED

- Monastrell**, Jumilla, Parajes del Valle 2023. . . . . 9/52  
*Juicy plums, smooth & extremely quaffable.*
- Lemberger**, Württemberg, Troupe&Schnaitmann'23. .12/72  
*Crunchy acidity plays with ripe red fruit.*

## OXIDATIVE

- Savagnin Ouillé**, Jura, Marie Chevassu 2022. . . . . 14/84  
*Unfiltered. Soft level of oxidative notes, lemon skin & smoke.*

## ROSE ON KEG

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