

# Champagne

	125ml   Bottle
Veuve Clicquot, Yellow Label	£15   £80
Veuve Clicquot Rosé	£18   £105
Ruinart Blanc de Blancs	£23   £130
Dom Pérignon '09	£45   £250

# White wine

	175ml   Bottle
2016 Chablis, Billaud-Simon, Burgundy	£14   £60
2017 Sancerre, Domaine Thomas, Loire Valley	£16   £65

# Rosé wine

2017 Mirabeau, Pure, Côtes de Provence,	£11   £45
---	-----------

# Red wine

2016 Chianti Classico, Castellare	£15   £63
2005 Château Peyrabon, Haut Médoc	£17   £70

# Beers & Cidres £8

- Freedom Organic Helles Lager (4.3%)
- Wiper & True Pale Ale (4.1%)
- Soundwave IPA (5.6%)
- Harviestoun Old Engine Oil Stout (6%)
- Sassy Cidre Rosé (3%)
- Sassy Cidre Poire (3%)
- Lucky Saint Unfiltered Low Alcohol Lager (0.5%) £6

# The Summer Terrace

AT THE GREEN BAR

## Cocktails £17

### AGADOO DÉJÀ VU

Belvedere vodka, bergamot liqueur, Coco Lopez,  
lime juice, egg white, Veuve Clicquot

### OLD MEXICAN

Tapatio tequila, lime juice, Herbarum amaro,  
simple syrup, fresh sage & mint, Veuve Clicquot

### PETRICHOR

Hennessy Fine de Cognac,  
coffee infused vermouth di Prato, porcini liqueur,  
Angostura bitters, saline solution

### SKYLINE

Cachaça, homemade raspberry syrup,  
lemon Juice, lime juice, absinthe,  
rhubarb bitters, lemon tonic

### SLÁINTE

Glenmorangie Original, Drambuie,  
marigold infused manzanilla sherry,  
bergamot liqueur, green mandarin essence

### TREE OF LIFE

Hayman's gin, baobab & passion fruit cordial,  
homemade grenadine, lime juice, Veuve Clicquot

## Low-ABV | Mocktails

### SASSY DAME

Sassy rosé cidre, St Germain, rose liqueur,  
grapefruit bitters £15

### THE PERFECT ONE

Bergamot Liqueur, Herbarum, soda,  
Veuve Clicquot £17

### PLIÉ

Brancamenta, peach liqueur, soda,  
Veuve Clicquot £17

### SOBER PUNCH

Hibiscus, lavender tea, lime juice, ginger syrup,  
sugar syrup, orange juice £10

### SUMMER BREEZE

Homemade raspberry, ginger & carrot shrub,  
almond essence, light tonic water £10

IN PARTNERSHIP WITH



**Veuve Clicquot**

REIMS FRANCE

**Food Allergens and Intolerances:** If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

# Food

## SNACKS

Dorset Crab £9

Lime, granny smith apple served on a cracker

Charcuterie Board £16

Selection of bread, pickled vegetable

British and French Cheese Board £16

Seasonal fruit chutney, grapes, crackers and bread

## SUSHI

**Crispy Lobster Roll** £19

Celery, spring onion, yuzu tartar, old bay, tobiko

*Perfect pairing: Ruinart Blanc de Blancs*

**Spicy Tuna** £16

Avocado, sriracha, puffed rice

**Yellowtail Jalapeno Ginger** £14

Yuzu guacamole, shiso, spring onion, soy glaze

**Skinny Roll** £10

Yam, cucumber, avocado, yuzu, hoison, shiso

## TAKOSU

*(Japanese Style Tacos)*

**King crab, spicy miso, lime, coriander** £9

*Perfect pairing: Veuve Clicquot Yellow Label*

**King salmon, cucumber, tomato, chilli garlic, tobiko** £9

**Tuna, guacamole, iceberg lettuce, kimchi sauce** £9

## HOT CRISPY MAKI

**Maguro – Spicy tuna, shichimi pepper, kimchi mayo** £9

**Sake – Salmon, cream cheese, spring onion** £8

**Unagi – Eel, sesame, unagi sauce** £8

## CAVIAR

*(Served on blinis with crème fraîche)*

**Beluga Tsar Imperial (30g)** £325

Beluga caviar offers soft, delicate texture on the palate,  
subtle contours and great balance

**Ossetra Tsar Imperial (30g)** £100

This dark amber to golden caviar has a pleasant,  
firm and sensual texture. The grains roll between the palate  
and the tongue as its flavours develop in the mouth.

*Perfect pairing: Dom Pérignon '09*

**Baika Tsar Imperial (30g)** £80

Tsar Imperial Baika caviar has a clean taste with a dominant  
woody and fruity note for a fresh-tasting flavour