



FROM 10 AM

## APERITIFS AND AFTER DRINKS

### BRUNCH COCKTAILS

	glass	carafe
Bloody Mary	12.5	35.5
Buck Fizz	12.5	36.5
Negroni Sbagliato	12.5	36.5

### APERITIF

Fino Coquinero en rama 50ml	15.5
White Port and tonic	11
Dirty Martini	13.5
Negroni	12.5

### SPARKLING WINE

	125ml	bottle
José Pizarro 'Gran Reserva', ES Macabeo/Xarel-lo/Parellada	10.5	57.5
Rathfinny Classic Cuvée, UK Pinot Noir/Pinot Meunier/Chardonnay	16.5	80
Pol Roger, Réserve, Champagne FR Chardonnay/Pinot Noir/Meunier	114	

### AFTER DINNER

	50ml
PX 1827, Osborne, ES	8
Krohn Tawni Port, PT	7

### BEERS

Victoria Malaga 237ml - draught	4.5
Damm Lemon 330ml - bottle	5
Complot Mediteranean IPA 330ml - bottle	6
FreeDamm   Non alcoholic - 330ml bottle	5

### SOFT DRINKS

Lolo cold infusion 237ml - half pint	5.5
Organic Karma Cola 330ml - bottle	4.5
Frobishers Apple Juice 250ml - bottle	5

## WINE

### WHITE

	125ml	375ml	bottle
Tenue Rioja Blanco, Rioja, ES Tempranillo blanco	7	19	33.5
Flori Mollet Touraine, FR Sauvignon blanc	9	23	44
Gessami, Penedès, ES Muscat/Sauv. Blanc/Gewürztraminer	9.5	27	50
Casa de Mouraz, Dão, PT Avesso/Loureiro/Arinto	10	29	54
L'Archetipo, Puglia, IT Fiano	10.5	30.5	56
Lapola, Ribeira Sacra, ES Godello/Albariño/Doña Blanca			85.5
Domaine de la Cras, Burgundy, FR Chardonnay			95

### ROSÉ & ORANGE

José Pizarro, Alicante, ES Forcallat, Rosé	8	22	40
Suelo vivo, Navarra, ES Garnacha Blanca/Moscatel, Orange	9.5	26	47

### RED

Mo Salinas, Alicante, ES Monastrell	7	19	33.5
La maldición, Madrid, ES Tempranillo/Malvar	8.5	21	37.5
Dom. des Chanssaud, Rhône, FR blend	10	28	51
Château Grand Pré, Beaujolais, FR Gamay - chilled	11	31.5	56
Marqués de Vargas, Rioja, ES Tempranillo	13.5	39.5	70
Massolino, Barolo, IT Nebbiolo			77
PSI, Ribera del Duero, ES Tempranillo			96