

CLASSIC FRENCH SERVES

PASTIS - 5

The quintessential classic french aperitif.
Served with water on the side to dilute to your preference.

PICON BIERRE - 7.5

Extremely popular in the North of France,
Picon is a caramel orange flavoured aperitif served with Vedett Pilsner.

DEMI PÊCHE - 6.3

Add a sweet splash of peach to your beer for the ultimate crisp refreshment.
1936 larger served with peach syrup.

Beer

- DRAUGHT -

PLEASE ASK SERVER

- BOTTLES & CANS -

VEDETT PILSNER - 5% - 5.8

1936 LAGER - 4.7% - 5.3

MAGIC ROCK SAUCERY IPA - 3.9% - 5.5

LIEFMANS KRIEK BRUT - 6% - 6

ALHAMBRA RESERVA - 6.4% - 5.7

MORETTI ZERO - 0% - 4

GALIPETTE CIDRE BRUT - 4.5% - 5

Bar Snacks

SPICED NUTS - 3.5

BREAD AND OIL - 4.5

NOCELLARA OLIVES - 4.5

MIXED OLIVES - 4.5

STUFFED SWEET PEPPERS - 5

Hot Serves

CHOCOLATE ORANGE

IRISH COFFEE - 8.5

Jameson Orange, Chocolate Liqueur,
Espresso, Cream

SPICED HAZELNUT

HOT CHOCOLATE - 7

Hot Chocolate with Bacardi Spiced and Frangelico

DOUBLE ESPRESSO - 2.5

LONG BLACK - 3

FLAT WHITE - 3.5

CAPPUCCINO - 3.5

LATTE - 3.5

MOCHA - 3.8

HOT CHOCOLATE - 3.5

Dairy Alternatives available

TEA - 2.5

Breakfast

Green

Chai

Earl Grey

Peppermint

Mixed Berry

Boards

CHARCUTERIE BOARD - 12.5

Pepper Salami, Serrano Ham, Chorizo,
Pastrami, Fresh Bread, Oil and Balsamic.

CHEESE BOARD - 12.5

Brie, Kick Ass Cheddar, Villa Verde, Blue D'Auvergne,
fresh bread, sourdough crackers and fruit.

MEAT AND CHEESE BOARD - 17.0

A combination of the charcuterie
and cheese boards.



VIN

• COCKTAILS

• JAZZ

Classic Cocktails

OLD FASHIONED - 10

1806 - The original whiskey cocktail, as tasty as ever two centuries later. Woodford reserve, angostura bitters, sugar with a zest of orange

SAZERAC - 10

1850 - The official cocktail of New Orleans. Soft, yet bold. Smooth, yet brash. Rye, Martell VS, Peychaud's Bitters, sugar with an absinthe rinse

MARTINEZ - 10

1884 - Aromatic, complex and dry. Tanqueray, Martini Rubino, Luxardo Maraschino, Angostura Bitters

MARTINI - 10

1888 - Sophisticated and utterly iconic. Gin or Vodka, wet or dry, Olive or a twist Your choice of Tanqueray no.10 or Ketel one with Noilly Prat.

DAIQUIRI - 9.5

1898 - Crisp, light and clean. An all time bartender favourite. Bacardi Carta Blanca, Lime juice, Sugar

CLOVER CLUB - 10

1904 - A smooth raspberry classic, served straight up. Tanqueray, Martini Ambrato, Lemon, Sugar, Raspberry jam, egg whites

FRENCH 75 - 9.5

1915 - Refreshing & sparkling, a timeless staple of the Parisian nightlife. Tanqueray, lemon, sugar, Sparkling wine

THE LAST WORD - 10

1916 - Once thought forgotten. Balanced, tangy and with a definite kick. Tanqueray, Green Chartreuse, Luxardo Maraschino, Lime juice

SOUTHSIDE - 9.5

1917 - Feel like a gangster with Al Capone's favourite tippie. Tart and sweet. Tanqueray, Lemon juice, Sugar, Mint

DARK 'N' STORMY - 9.5

1918 - A Bermudian classic, perfect whatever the weather. Served long. Goslings Black Seal, Lime Juice, Ginger Beer

NEGRONI - 9.5

1920 - The perfect balance of sweet and bitter. Essential drinking. Tanqueray, Martini Rubino, Campari

CORPSE REVIVER NO.2 - 10

1930 - The perfect pick me up, deliciously balanced and clean. Tanqueray, Lillet Blanc, Cointreau, Lemon juice and just a dash of Absinthe

MARGARITA - 9.5

1936 - Tequila is the star of the show in this salt - rimmed staple. El Jimador Blanco, Cointreau, Lime juice

ESPRESSO MARTINI - 9.5

1983 - A contemporary classic that keeps you going until the end. Ketel One, Kahlua, Sugar, Double Espresso

FRENCH MARTINI - 10

1989 - The quintessential 1980's cocktail. Sweet and fluffy. Absolut Vanilla, Chambord, Pineapple Juice

PAPER PLANE - 9.5

2007 - Bittersweet with Bourbon boldness. From Chicago to Liverpool Old Forester, Aperol, Amaro Montenegro, Lemon juice

Looking for a classic cocktail not listed here? Don't hesitate to ask - if we have the ingredients, we'll make it

House Cocktails

LE MOINE VERT - 9.5

"The Green Monk" Herbal, zesty and refreshing. Served long. Tanqueray, Green Chartreuse, Lime juice, Soda

FIESTA DE REYES - 9.5

A festival of fruity flavours with a dry finish. House infused sultana and raisin rum, Luxardo Maraschino, Martini Ambrato, Orange, Grapefruit, Apricot

JARDIN SOUR - 9.5

Elderflower, Apple and lemon give a refreshing reminder of Spring. Ketel One, St Germain, Lemon Juice, Apple, Peach Bitters and Egg Whites

WHITE CHOCOLATE MARTINI - 9.5

A strong bold blend of white chocolate and pistachio. Stirred down and served short. Absolut Vanilla, Lillet Blanc, White Chocolate Liqueur, Pistachio

INLAND EMPIRE - 9.5

Dark, intriguing and unusual. The perfect winter long drink. Homemade Fig Shrub, Disaronno, Fig Liqueur, Pinot Noir, Soda

PARISIAN SOUR - 10

A blend of all things classically french, clarified for a beautiful clear finish. Calvados, Absinthe, Lemon, Sugar, Clarified Milk, Red Wine

CARIBBEAN NIGHTFALL - 10

Sip the delicious dark flavours of the Caribbean this nightfall. Plantation Dark Rum, Banana Liqueur, Amaro Montenegro, Martini Ambrato, Chocolate Bitters

CAROTTE ÉPICÉE - 10

Like a frosted slice of carrot cake... But with Brandy. Martell VS, Cointreau, Home infused Carrot juice, Lemon, Vanilla Foam

LA BOHÈME - 9.5

Our take on the up and coming coffee and tonic. Served Long. Bacardi Carta Blanca, Amaro Montenegro, Tonic, Espresso

SAN ISIDRO EXPRESS - 10

A smokey trip through Mexico with a touch of grapefruit. El Jimador Blanco, San Cosme Mezcal, Pampelle, Luxardo Maraschino, Lavender

STOLEN RUBY - 10

A gem we're happy to share, a rich blend of Bourbon and maple with a ruby finish. Woodford Reserve, Ruby Port, Maple Syrup, Orange Bitters

RUM & RAISIN ESPRESSO MARTINI - 9.5

An espresso martini unlike any other, filtered through ground coffee for intense flavours. Bacardi Spiced, Havana Especial, Pedro Ximenez Sherry, Fresh ground coffee

THE BIG FAN - 9.5

Toffee apple and peach flavours with a sparkling finish. Served long. Martell VS, Peach Liqueur, Peach Bitters, Cider

SAGE WISDOM - 10

Herbal, complex, boozy but sinkable. Stirred down and strong. Tanqueray, Green Chartreuse, Lillet Blanc, Homemade Sage Syrup, Orange Bitters

FIG SAZERAC - 10

Full bodied, punchy with fruity undertones and a dry finish. Martell VS, Fig Liqueur, sugar, Peychaud's bitters, Absinthe

THE FERNET FLIP - 10

The perfect indulgent dessert drink, herbaceous and silky. Fernet Branca, Antica Formula, Absinthe, Sugar, Angostura Bitters, an egg