



WELCOME
ON BOARD

- NO OYSTER REQUIRED -

Paghera tutto questo signore...



SIGNATURE COCKTAILS

COCCO BELLO! 9
Beluga vodka, Coconut rum, Dolin Chamberyzette, citrus, strawberry basil puree, Sekforde rum mixer

WHITE DIAMOND 10
White truffle Disaronno amaretto, lemon, thyme, olive oil, foamer, Mediterranean tonic

LESS THAN PERFECT MANHATTAN 10
Bulleit Rye, Cynar artichoke amaro, Fernet Branca, maple water, house brine mix, olive

COLD PRESS CORRETTO 10
Nardini Bianca Grappa, Coffee liqueur, Amaretto, cold brew coffee brown sugar, Vanilla cream float

APPLE BOBBING 10
Mount Gay Black Barrel, Sommerset apple brandy, quince liquer

Guest Negroni of the month

JALISCO NEGRONI 9.5

season: Spring

Orange Bitters, Angostura Bitters, Tapatio Bianco, Tawny Port, Cocchi Amaro Vermouth

(1.00 per cocktail will go to Hospitality Action charity)

TAPTAILS *Frizzante*

BALLROOM SPRITZ 9.5
Cocchi Rosa, limoncello, Botanist gin, Aperol, raspberry, rose prosecco

HOUSE BELLINI 9.5
Prosecco-poached peach puree, elderflower, prosecco

AMALFI 75 10.5
Limoncello, Italicus bergamot liqueur, citrus, prosecco

NEGRONIS *Negroni*

CLASSIC 9
Beefeater London dry, Campari, Cocchi Torino

DRAMBUIE NEGRONI 9
Bombey gin, Campari, Drmbuie

DARK ROAST 9
Beefeater 24 Dry gin, Mr Black coffee liqueur, Noix St Jean walnut wine, Campari

SLOE NEGRONI 10
Plymouth sloe gin, Campari, Lillet blanc.

SBAGLIATO 10
Campari, Belsazar Red, Prosecco.

Not all ingredients are listed in cocktails.
Please advise your waiter of any allergies or intolerances before ordering,

V & T *Vermouth & Tonic*

COCCHI AMERICANO 8
Cocchi Americano, thyme, sicilian lemon toinic

COCCHI ROSA 8.5
Aperol, grapefruit zest, rose petal, elderflower tonic

NON-ALCOHOLIC *0%*

BELLINI SECCO 6.5
Peach puree, elderflower tonic

ORO ROSSO 6.5
Blood orange sherbet, thyme, sicilian lemon tonic

MODENA 6.5
Strawberry, grapefruit, balsamic

ROSELLA 6.5
Hibiscus, cranberry, citrus, soda, mint

INSPIRED SOFTS

San Pellegrino limonata/orange 3.5
Fever Tree Ginger Beer 3.5
Fever Tree Elderflower Tonic 3.5
Fever Tree Sicilian Lemon Tonic 3.5
Fever Tree Mediterranean Tonic 3.5

BEERS/CIDER

Subtle Fox Lager	UK	4.0%	4.75
Birra Moretti	Italy	4.6%	5
Menabrea	Italy	4.8%	6
Brewdog Punk IPA	UK	5.6%	6
Brewdog Elvis Juice IPA	UK	6.5%	6
Sassy Pear Premium Cidre	France	2.5%	6.5
Sassy Red Apple Premium Cidre	France	3.0%	6.5
Brewdog Nanny State	UK	0% (Non-Alcoholic)	6

A 12.5% service charge will be added to your final bill.

DRINKS

APERITIVO

Aperol	5.-	Martini Riserva Rubino	5.5
Campari	6.-	Martini Riserva Ambrato	5.5
Contratto Bitter	8.-	Mancino Bianco	6.5
Galliano Aperitivo	6.5-	Mancino Rosso	7.-
Mondino Amaro	8.-	Nardini Mezzo & Mezzo	8.-
Kamm and Sons	9.-		

AMARO

Amer Picon	France	6.-	Beefeater	7.-
Amaro D'Abruzzo	Abruzzo	6.-	Beefeater 24	8.-
Amaro Averna	Sicily	6.-	Bombay Sapphire	7.5
Amaro Del Capo	Calabria	7.5	Botanist	11.-
Amaro Lucano	Lucania	8.-	East Indian Company Gin	11.5
Amaro Montenegro	Bologna	6.-	Ford's London Dry	10.-
Amaro Nonino	Friuli	9.-	Gin Mare Mediterranean	12.-
Cynar	Milan	5.-	G'Vine Florasion	11.-
Fernet Branca	Milan	7.-	Hayman's Old Tom	8.-
Fernet Branca Menta	Milan	6.5	Hendrick's	10.5
Nardini Cedro	Veneto	10.5	Plymouth	8.5
Evangelista Ratafia	Abruzzo	10.-	Portobello Road	8.-
Staibano	Amalfi	7.-	Sipsmith	10.-
Tosolini luna nera	Udine	10.-	Tanqueray	7.5

GIN

6.-	Beefeater	7.-
6.-	Beefeater 24	8.-
6.-	Bombay Sapphire	7.5
7.5	Botanist	11.-
8.-	East Indian Company Gin	11.5
6.-	Ford's London Dry	10.-
9.-	Gin Mare Mediterranean	12.-
5.-	G'Vine Florasion	11.-
7.-	Hayman's Old Tom	8.-
6.5	Hendrick's	10.5
10.5	Plymouth	8.5
10.-	Portobello Road	8.-
7.-	Sipsmith	10.-
10.-	Tanqueray	7.5
	Tanqueray TEN	10.5-
	Whitley Neill	10.5-

VERMOUTH

Antica Formula	6.5		
Absenteroux	7.5		
Belsazar Rose	8.-		
Belsazar White	8.-		
Belsazar Red	8.-		
Carpano Dry	5.5		
Contratto White	7.-		
Contratto Red	7.-		
Contratto Americano Red	7.-		
Cocchi Vermouth Amaro	8.-		
Cocchi Americano	6.-		
Cocchi Barolo Chinato	12.-		
Cocchi Americano Rosa	6.-		
Cocchi Vermouth di Torino	6.-		
Dolin Chamberyzette Strawberry	5.5		
Dubonnet	7.5		
Gancia Bianco	5.-		
Lillet Blanc	6.-		
Lillet Rose	6.-		
Lillet Rouge	6.-		
Noilly Prat	5.-		
Noix de la St Jean Walnut	6.5		
Punt e Mes	5.-		
Rinquinquin a la Peche	6.-		

VODKA

Ketel One	7.5
Absolut Elyx	10.-
Aylesbury Duck	8.-
Belvedere	11.-
Ketel One Citron	8.5
Konik's Tail	10.-
Reyka	10.-
Beluga Vodka	11.5

AGAVE

Olmeca Altos Plata	8.5
Cabeza Blanco	12.-
Del Maguey Vida Mezcal	13.-
Don Julio Reposado	13.-
Herradura Anejo	15.-
Ocho Reposado	10.-
Tapatio Blanco	9.-
Patron Cafe XO	9.5

RUM

Clear

Havana Club 3yr	7.-
Bacardi Carta Blanca	7.5
Cana Brava 3yo	9.5
Wray and Nephew	9.5
Germana Cachaca	7.5

Aged

Havana Club 7yr	7.5
Appleton Estate Reserve 8yrs	9.-
Diplomatico Reserva Exclusiva	11.5
El Dorado 12yr	11.-
Four Square Spiced Rum	7.5
Gosling's Black Seal	7.5
Havana Club Selección de Maestros	14.5
Mount Gay XO	12.5
Zacapa 23	14.-

BRANDY

Martell Cognac VSOP	11.5
Rémy Martin Cognac VSOP	12.-
Clos Martin Armagnac VSOP 8yr	10.5
Chateau du Breuil Calvados VSOP	10.-

GRAPPA

Nardini Bianca	10.5
Tosolini Grappa di Moscato	12.-
Nardini Riserva	14.-
Capovill Grappa di Merlot 2009	16.-

WHISK(E)Y

American

Bulliet Bourbon	8.-
Bulliet Rye	9.-
Eagle Rare 10 yrs	12.-
Elijah Craig 12 yrs	11.5
Jack Daniel's	8.-
Maker's Mark	9.-
Michter's Single Barrel Rye	16.-
Rittenhouse 100 Proof Rye	11.-
Woodford Reserve	10.-

World

Jameson	7.-
Redbreast 12 yr	13.-
Yamazaki Distiller's Reserve	15.-

Scottish Blends

Monkey Shoulder	8.5
Chivas Regal 12yr	8.5
Johnnie Walker Black Label	8.5

Scottish Malt

Auchentoshan 3 Wood	14.-
Balvenie 12yr Doublewood	12.-
Glenfiddich 15yr Solera Reserve	13.-
Glenmorangie 10 yr Original	10.5
Lagavulin 16yr	16.-
Oban 14 yr	14.-
Talisker 10yr	11.5-

All spirits are served in 50ml measures as standard.
25ml measures are available on request.



THE DRUNKEN OYSTER

WINE BY THE GLASS

SPARKLING WINE

		125ml
Veneto, Prosecco Brut, Terre di Sant'Alberto	NV	7.-
Moët & Chandon Vintage	2009	14.5
Ruinart Rosé	NV	15.5

WHITE WINE

		125ml	175ml
Puglia, Bombino, Telero Bianco, Cantele	2016	5.-	7.-
Sicily, Grillo Cassara, Enologica Cassara	2016	5.5	7.5
Marche, Verdicchio, Fattoria San Lorenzo	2016	6.5	9.-
Alto Adige, Pinot Grigio, Colterenzio	2016	7.-	10.-
Veneto, Soave Garganega, Filippi	2015	8.-	11
Piedmont, Arneis, Azienda Agricola Negro	2016	8.5	12.-

RED WINE

		125ml	175ml
Puglia, Negramaro, Telero Rosso, Cantele	2015	5.-	7.-
Veneto, Valpolicella Classico, Azienda Agricola Novaia	2016	6.5	9.-
Piedmont, Freisa, Borgogno	2014	8.-	11.-
Tuscany, Rosso di Montalcino, Caparzo	2015	8.5	12.-
Sardinia, Cannanou di Sardegna, "LiLLovè", Gabbas	2016	10.-	13.-
Piedmont, Coste della Sesia, Mauro Franchino	2013	10.5	14.-
Tuscany, Le Volte dell'Ornellaia	2015	12.5	15.5

SWEET WINE

		100ml
Moscato d'Asti, Sarraco	2017	6.5
Jurancon Clos Lapeyre Moelleux	2015	7.-
De Bartoli, Marsala Vigna la Miccia	NV	14.5

Dire pane al pane e vino al vino



BAR FOOD MENU

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Massimo Bottura of "Osteria Francescana"

Cotechino, Silano Fior di latte, Parmigiano-Reggiano, caramelised onion, Aceto Balsamico Tradizionale di Modena 14.5

1.00£ per pizza will go to Hospitality Action charity

SNACKS

Chilli and garlic pizza bread	3.5
Cracked potato, garlic aioli, rosemary sea salt	5
Cobble Lane cured salami and meats, breads & Nocellara olives	10/19
Parmesan & herbs arancini, aged Prosciutto	8.5

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	13.5
Speck d' Aosta, Nduja, spinach, anchovy, harissa & olive	13
Grilled onion & kabucha squash, goats curd, chilli, oregano, truffle honey, parmesan	12.5
San Marzano tomato, London mozzarella, basil & parmesan	9.5

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	13
Taleggio, girolle mushrooms, caramelised onion, thyme & garlic	11
Smoked fior di latte, Cumbrian chicken, BBQ sweet corn, smokey mayonnaise, parsley	12
Mozzarella, smoked pancetta, Cacklebean egg yolk, black pepper confit yukon potato	11.5

Prendo quello
che ha preso lui