



WELCOME ON BOARD

- no oyster required-

Paghera tutto questo signore...



SIGNATURE COCKTAILS

- BULLY MARY** (veggie option available) 9
Ketel one, Lime Juice, Beef Stock, Salt & Pepper, Tomato Juice, Worchestershire Sauce
- AN APPLE A DAY...** 9
Gosling's Rum, Sommerset Cider Brandy, Liqueur de Coing, Angostura bitters, Lemonade
- CIAO PRINCE HARRY** 9
Bombay Sapphire Gin, Dubonnet, Martini Bitter, Maple Syrup
- WHITE DIAMOND** 9
Amaretto Disaronno, Cointreau, White Truffle Extract, Sugar Syrup, Egg White, Lemon Juice
- FRENCHSTAR MARTINI** 9
Ketel One Vodka, Chambord liqueur, Pineapple Juice, Passionfruit puree
- ORANGE PLANE** 9
Lot 40 Rye whisky, Amaro Montenegro, Aperol, Lemon Juice
- RED BODEGUITA** 9
Bacardi Carta Bianca, Maraschino Liqueur, Strawberry Puree, Strawberries, Lemon, Mint Leaves, Elderflower Tonic
- MEX-FASHIONED** 9
QuiQuiRiQui Mezcal, Olmeca Altos Plata Tequia, Agave syrup, Orange bitters, Lime cordial

Classic cocktails available on request

Guest cocktail of the month

Margie Collins

11

Maker's Mark Whisky, Almond Syrup, Lemon Juice, Egg White, Bitters

(1.00 per cocktail will go to Hospitality Charity Action)

SOCIAL MIXERS

STAR OF BOMBAY

Bombay Sapphire gin, Cointreau, Fevertree elderflower tonic

8

RINQUINQUIN

Beefeater Gin, Rinquinquin a la peche, Fevertree mediterranean tonic

8

GOLDEN RED

Ketel One vodka, Blood orange sherbet, Fevertree sicilian lemon tonic

8

BICYCLE

Martini bitter, White wine, Fevertree soda water

8

AMERICANO

Martini Bitter, Martini Riserva Rubino, Fevertree soda water

8

THYME TO PIMM'S

Pimm's infused thyme, Fevertree cucumber tonic, Spumante rose

8

Not all ingredients are listed in cocktails.

Please advise your waiter of any allergies or intolerances before ordering,

evergreen

aperol spritz

Aperol, soda water, prosecco

8

social bellini

Prosecco poached peach puree, elderflower cordial

8

negroni

Bombay sapphire gin, Martini Rubino, Martini Bitter

8

NON-ALCOHOLIC 0%

Rossini secco

Strawberry Puree, elderflower tonic

5

Oro Rosso

Blood orange sherbet, thyme, sicilian lemon tonic

5

peach sunrise

Peach puree, lemonade, grenadine

5

Rosella

Hibiscus, cranberry, citrus, soda, mint

5

LONG ISLAND ICED TEA

Lyres White Cane, Lyres Orange Sec, Lyres Dry London Spritz, Agave Syrup, Lemon Juice, Diet Coke

7

Inspired SOFTS

San Pellegrino limonata/orange

Fever Tree Ginger Beer

Fever Tree Elderflower Tonic

Fever Tree Sicilian Lemon Tonic

Fever Tree Mediterranean Tonic

4.5

4.5

4.5

4.5

4.5

BEERS/cider

Subtle Fox Lager

UK 4.0%

4.5

Peroni

Italy 5.1%

4.9

Brooklyn lager

USA 5.2%

5

Brooklyn Defender IPA

USA 5.2%

6

Brewdog Punk IPA

UK 5.6%

5.5

Brewdog Nanny State

UK 0.5%

5.5

Cornish Gold Cider

UK 5%

5.5

Carlsberg Draught Lager

UK 3.8%

2.5/4.5

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

APERITIVO

Aperol	5.-	Martini Riserva Rubino	5.5
Martini Riserva Speciale Bitter	5.-	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	<i>France</i>	6.-	GIN	
Amaro D'Abruzzo	<i>Abruzzo</i>	6.-	Beefeater	7.-
Amaro Averna	<i>Sicily</i>	6.-	Beefeater 24	8.-
Amaro Del Capo	<i>Calabria</i>	7.5	Bombay Sapphire	7.5
Amaro Lucano	<i>Lucania</i>	8.-	East Indian Company Gin	11.5
Amaro Montenegro	<i>Bologna</i>	6.-	Ford's London Dry	10.-
Amaro Nonino	<i>Friuli</i>	9.-	Gin Mare Mediterranean	12.-
Cynar	<i>Milan</i>	5.-	G'Vine Florasion	11.-
Fernet Branca	<i>Milan</i>	7.-	Hayman's Old Tom	8.-
Fernet Branca Menta	<i>Milan</i>	6.5	Hendrick's	10.5
Nardini Cedro	<i>Veneto</i>	10.5	Plymouth	8.5
Evangelista Ratafia	<i>Abruzzo</i>	10.-	Portobello Road	8.-
Staibano	<i>Amalfi</i>	7.-	Sipsmith	10.-
Tosolini luna nera	<i>Udine</i>	10.-	Tanqueray	7.5
			Tanqueray TEN	10.5-
			Isle of Harris	13.5-

VERMOUTH

Antica Formula	6.5	VODKA	
Absenteroux	7.5	Ketel One	8.-
Belsazar Rose	8.-	Absolut Elyx	10.-
Belsazar White	8.-	Aylesbury Duck	8.-
Belsazar Red	8.-	Belvedere	11.-
Carpano Dry	5.5	Ketel One Citron	8.5
Contratto White	7.-	Konik's Tail	10.-
Contratto Red	7.-	Reyka	10.-
Contratto Americano Red	7.-	Grey Goose	11.5
Cocchi Vermouth Amaro	8.-		
Cocchi Americano	6.-	AGAVE	
Cocchi Barolo Chinato	12.-	Olmeca Altos Plata	8.5
Cocchi Americano Rosa	6.-	Cabeza Blanco	12.-
Cocchi Vermouth di Torino	6.-	Del Maguey Vida Mezcal	13.-
Dolin Chambery zette Strawberry	5.5	Don Julio Reposado	13.-
Dubonnet	7.5	Ocho Reposado	10.-
Gancia Bianco	5.-	Tapatio Blanco	9.-
Lillet Blanc	6.-	Patron Silver	12.5
Lillet Rose	6.-	Patron Cafe XO	10.5
Lillet Rouge	6.-		
Noilly Prat	5.-		
Noix de la St Jean Walnut	6.5		
Punt e Mes	5.-		
Rinquinquin a la Peche	6.-		

RUM

<i>Clear</i>			
Bacardi Carta Blanca	7.5	WHISK(E)Y	
Cana Brava 3yo	9.5	<i>American</i>	
Wray and Nephew	9.5	Bulliet Bourbon	8.-
Germana Cachaca	7.5	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.-

Aged

Bacardi 8 anos	10.-	<i>World</i>	
Appleton Estate Reserve 8yrs	9.-	Slane	8.-
Diplomatico Reserva Exclusiva	11.5	Redbreast 12 yr	13.-
El Dorado 12yr	11.-	Yamazaki Distiller's Reserve	18.-
Four Square Spiced Rum	7.5		
Gosling's Black Seal	7.5	<i>Scottish Blends</i>	
Havana Club Selección de Maestros	14.5	Monkey Shoulder	8.5
Mount Gay XO	12.5	Chivas Regal 12yr	8.5
Zacapa 23	18.-	Johnnie Walker Black Label	8.5

BRANDY

Martell Cognac VSOP	11.5	<i>Scottish Malt</i>	
Rémy Martin Cognac VSOP	12.-	Auchentoshan 3 Wood	14.-
Clos Martin Armagnac VSOP 8yr	10.5	Balvenie 12yr Doublewood	12.-
Chateau du Breuil Calvados VSOP	10.-	Glenfiddich 15yr Solera Reserve	15.-

GRAPPA

Nardini Bianca	10.5	Glenmorangie 10 yr Original	10.5
Tosolini Grappa di Moscato	12.-	Lagavulin 16yr	18.-
Nardini Riserva	14.-	Oban 14 yr	14.-
Capovila Grappa di Merlot 2009	20.-	Talisker 10yr	12.5-

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



WINE BY THE GLASS

SPARKLING WINE

125ml

Veneto, Prosecco Superiore Soranzo	NV	8
Moët & Chandon Imperial Brut	NV	12
Ruinart Rosé	NV	22

WHITE WINE

175ml

Madregale Bianco, Terre di Chieti, Abruzzo	6
Grillo, Casano, Sicilia	7.5
Pinot Grigio, Le Pianure, Friuli-Venezia Giulia	8.5
Verdicchio, Accadia, Marche	9
Gavi di Gavi, Picollo, Piemonte	11

ROSE WINE

175ml

Madregale Rosato, Terre di Chieti, Abruzzo	6
Pinot Grigio Rosato, Il Narratore, Veneto	7.5

RED WINE

175ml

Madregale Rosso, Terre di Chieti, Abruzzo	6.5
Merlot, Le Pianure, Friuli-Venezia Giulia	8
Primitivo, Mocavero, Puglia	9
Cannonau, Cantina Trexenta Goimajor, Sardegna	10

SWEET WINE

125ml

Moscato d'Asti DOCG, Oroluce, Piemonte	2017	6.5
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BAR FOOD MENU

By Jason Atherton & Paul Hood

Dire pane al pane e vino al vino



VEGANUARY PIZZA OF THE MONTH

Spiced aubergine, chargrilled winter squash, wild mushroom, San Marzano tomato (Vg) 15.5

£1 per pizza will go to Hospitality Action Charity

SNACKS

Chilli and garlic pizza bread	4.-
No	
Cracked potato, garlic aioli, rosemary sea salt	5.5
Cobble Lane cured salami and meats, breads & Nocellara olives	9.5
Pecorino & wild mushrooms arancini, aged Prosciutto, truffle aioli	9.-

PIZZA ROSSA

Homemade fennel sausage, prosciutto, straciatella, parsley gremolata	15.5
Speck d' Aosta, Nduja, spinach, anchovy, harissa & olive	14.5
Grilled muscade pumpkin, goats curd, chilli, oregano, truffle honey, parmesan (V)	14.-
San Marzano tomato, London mozzarella, basil & parmesan (V)	9.-

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	14.5
Taleggio, chantarelle mushrooms, caramelised onion, thyme & garlic (V)	12.5
Salame Milano, gorgonzola, candied walnuts, rocket	14.-
Mozzarella, smoked pancetta, Copper Maran egg yolk, black pepper confit Jersey potato	13.-

Prendo quello
che ha preso lui