

# chef's table

## COCKTAILS

### MULLED WINE

mulled spices · brandy · orange

### KOSMO

vodka · cointreau · cranberry syrup

### MULLED NEW YORK SOUR

sloe gin · sazerac · mulled wine · egg

### AFTER 8 MARTINI

peppermint · mozart dark · espresso · sea salt

### BEETROOT NEGRONI

merchants gin · beetroot vermouth · rosemary

### ORCHARD FIZZ

calvados · smoked pear · cremant

### RUM & PLUM

takamaka spiced · house plum · soda

### VERDE CHILLI MARGARITA

cazcabel blanco · ancho reyes · lime

### PINK LADY

calvados · blackberry · egg · lemon

### MEXICAN 75

cazcabel · house plum · cremant · walnut

## WINE

### CHENIN BLANC, KLIENKLOOF 5

*Kleinkloof, Paarl, South Africa / 2023*

### ASSYRTIKO 6

*Papagiannakos, Attika, Greece / 2022*

### MONASTRELL 5

*Pedraera, Jumilla, Spain / 2021*

### KEKFRANKOS 6

*Takler, Szekszárd, Hungary / 2019*

### SUNSET ROSE 5

*Chateau Ksara, Bekaa Valley, Lebanon / 2021*

## NOUGHTS

### PLUM & BASIL SLING

bison grass gin · mexican marigold · cremant

### TORCHED PEAR WHITELADY

freelider · smoked pear · egg · lemon

ENJOY TWO COCKTAILS FOR £15

AVAILABLE FROM 4-6PM IN OUR LOUNGE  
MONDAY-FRIDAY

# BAR MENU

venison scotch egg 9  
pickled walnut ketchup

brie & cranberry arancini 6.5  
sriracha mayo

smoked salmon 7  
celeriac remoulade

confit duck rillettes 6.5  
crispy duck crackling

haggis fritters 6  
katsu ketchup

pigs in blankets 6  
cranberry sauce

garlic & rosemary focaccia 6

gordal olives 5