

{ COCKTAILS }

British Royale 11.50

Sacred sloe gin, Coates & Seely English Fizz

Juniper & Lavender G&T Plymouth gin 9.75

Fever-Tree Mediterranean Tonic water, lavender, cucumber & muddled lime, served at the table in a Boston shaker, garnished with lemon, rosemary & lavender

Clementine Shrub 9.00

Gosling's Black Seal rum mixed with our home-made clementine shrub, a slow-cooked blend of clementine juice, clementine fruit, cinnamon, sugar, apple cider vinegar, sugar & lemons

Rhubarb & Ginger Gin Cooler 11.75

Slingsby Rhubarb Gin, Fever-Tree Ginger Ale, Absinthe & vanilla tinctures served at the table, garnished with crystallised ginger & Champagne rhubarb

GSB Winter Martini 8.75

Absolut Elyx, Absolut Vanilla, Baileys, pumpkin spiced syrup & whipped cream

Snow On The Square 11.50

Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum, champagne & a champagne foam

Candy Cosmo 9.75

Absolut Elyx, Grand Marnier, pomegranate juice, egg white, lemon juice & candy floss

Platform 9¾ 9.50

Chase Williams Seville orange gin, Crème de Bergamote, citric acid, Yumchaa blue tea & a cloud of candyfloss

Kentish Belle 9.50

Pisco, Manzanilla sherry, Fragola, lemon juice, tarragon syrup, raspberries & a mini cone filled with tarragon & raspberry foam

The Passion Of St. Pancras 10.00

Havana Club rum 3yr old, passion fruit & pineapple shrub

English Amber Negroni 9.00

East London Liquor Co. gin, Sacred Amber vermouth, Kamm & Sons English aperitivo

Somer's Town Fizz 10.00

Illegal Mezcal, Chambord, elderflower & topped with a basil & berry soda

{ SPARKLING }

125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
De Nauroy, De Nauroy Brut, <i>Champagne, France</i>	9.75
Coates & Seely, Brut Reserve, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée, <i>Champagne, France NV</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France NV</i>	15.95

{ WHITE }

175ml

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.95
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.95
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.50
Chardonnay, Journey's End, Cape 34 <i>Stellenbosch, South Africa</i>	9.25
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage <i>Burgundy, France</i>	11.50

{ ROSÉ }

175ml

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.95
Provence Rosé, Grand Imperial <i>Estandon, Cotes de Provence, France</i>	11.50

{ RED }

175ml

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.95
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Côtes du Rhône, Alain Jaume, Haut de Brun, <i>Rhône, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.75
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	16.00
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	12.00

{ SWEET & FORTIFIED }

100ml

Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>	6.75
Ruby Port Warres Warre's, LBV, <i>Douro, Portugal</i>	7.25
10 year Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.50
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

Champagne and traditional method are served 125ml.

Wines are served 175ml, 125ml on request.

Dessert wines are served 100ml.

Spirits are served 50ml, 25ml on request.

{ BEERS }

Magic Rock, Dancing Bear Pils <i>Huddersfield, 6.5% abv, 330ml can</i> <i>Soft Pilsner malt body, characteristic sharp bitterness</i> <i>& earthy herbal aroma of German hops</i>	5.50
Hop House 13, Dublin, 5% abv, 330ml <i>Crisp, hop driven lager from the legendary Guinness</i> <i>Open Gate Brewery</i>	5.25
Paolozzi Helles Lager <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> <i>World Beer Award 2017. Full & beautifully balanced flavour</i>	5.25
Beavertown, Gamma Ray Pale Ale <i>London, 5.4% abv, 330ml can</i> <i>Classic American style pale ale from one of Londons</i> <i>biggest breweries</i>	5.95
BrewDog Vagabond Gluten-Free Pale Ale <i>Aberdeenshire, 4.5%, 330ml</i> <i>A gluten-free beer but not lacking anything in body or flavour.</i> <i>A fantastic Pale Ale</i>	5.25
BrewDog Punk IPA, Aberdeenshire, 5.6%, 330ml <i>A modern classic and the original brew from the now</i> <i>legendary Brewdog boys</i>	5.50
Lost & Grounded, Keller Pils <i>Bristol, 4.8% abv, 330ml</i> <i>A delicious, unfiltered lager from the ex-head brewer of</i> <i>Camden and Little Creatures</i>	5.25
Brewdog Elvis Juice Grapefruit IPA <i>Scotland, 6.5% abv, 330ml</i> <i>A full-flavoured hoppy IPA infused with tonnes of fresh grapefruit.</i> <i>Citrus bitterness & the cleanest possible finish</i>	5.25
Northern Monk, Faith Pale Ale, <i>Leeds, 5.1% abv, 330ml can</i> <i>A modern, New England style pale ale from one of the</i> <i>most exciting breweries in the UK</i>	6.50
Harviestoun Old Engine Oil <i>Scotland, 6%, 330ml</i> <i>Rich, viscous & chocolatey dark ale</i>	5.00
Hawkes Urban Orchard Cider <i>Bermondsey, 4.5% abv, 330ml</i> <i>Medium dry cider made from a unique blend of London-pressed</i> <i>and country apples</i>	4.50
BrewDog Nanny State <i>Scotland, 0.5% abv, 330ml</i> <i>Packed full of hop flavours without the alcohol</i>	4.00

{ COGNAC }

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

{ COOLERS & JUICES }

Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Mixed berry smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Peach & elderflower iced tea <i>Peach, elderflower and lemon with English breakfast and afternoon tea blends</i>	4.50
Home-made ginger beer <i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	4.75
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	5.95
Vanilla Spiced Sour <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	5.95
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95

{ SOFT DRINKS }

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75

{ TEA }

English breakfast blend <i>Intense, rich, punchy</i>	3.75
Afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile, Peppermint, Verbena	3.50

{ COFFEE }

Cappuccino, latte, americano, flat white, espresso, macchiato	3.50
Pot of coffee & cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.