



# The Stables

George Stubbs, the 18th Century artist, a regular visitor to these old stables. He didn't come for the beef, chicken or fish, but the horses.

Leaving his home in Edgeware, George would walk the leafy lanes of Hertfordshire until he arrived at The Grove. Here, inspired by the fine mares and stallions, he would spend hours at his easel.

Today, of course, the horses have been replaced by gold carts the horseshoes have given way to soft spikes. We like to think, however, that some of the Stubbs magic remains. Like George, our chefs create one masterpiece after another.



THE STABLES

# Bar Food Menu

Served Monday to Saturday from 12.00 until 22.00 and Sunday from 12.00 until 20.30.

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<b>Bar bites</b>	£6.00
Italian olive mix · Chargrilled and marinated artichokes (sd) · Balsamic pickled baby onions (sd) · Mozzarella bocconcini (d) · Roasted chorizo sausages	each
<b>Stables sharing platter for two</b>	£25.00
Woodall's air-dried British ham, salami Milano, Kalamata olives, hummus (se), pitta bread (g), salt baked beets, marinated feta (d), chorizo	
<b>Baby gem heart salad</b>	£9.50
with crisp pancetta, rosemary baked croutons, pickled red onions and shaved parmesan (d, g, sd)	
<b>Lemon and thyme marinated halloumi</b>	£9.50
served in a brioche bun with piquillo peppers, basil, red onions (v, d, g, mu, sd)	
<b>Stables buffalo wings</b>	£11.00
with chili, spring onion and blue cheese dressing (d, sd)	
<b>Carnegie Deli style beef pastrami</b>	£12.50
served on rye sourdough bread, with pickles and wholegrain mustard mayonnaise (e, g, mu, sd)	
<b>Bay spiced fried chicken</b>	£13.00
served in a brioche bun with gem lettuce, slaw (d, e, g, sd)	
<b>The Stables' 220g prime beef burger</b>	£16.50
served in a brioche bun with braised red onions and Applewood cheddar (d, g, sd)	
<b>Hand-made spinach and goats cheese tortellini</b>	£16.50
with a herb butter and almond broth (v, d, e, g, nu)	
<b>Beer battered catch of the day</b>	£19.00
with seasoned fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)	
<b>Portion of seasoned fries</b>	£4.00

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# Desserts

<b>Chocolate mousse</b>	£7.50
milk chocolate and cherry mousse served with cherry yoghurt sorbet (v, d, e, g, so)	
<b>Meringue</b>	£7.50
Garriguette strawberry meringue with tarragon Chantilly cream (v, d, e)	
<b>Rice pudding</b>	£7.50
Yorkshire rhubarb and citrus rice pudding (d, fi)	
<b>Chocolate brownie</b>	£7.00
served with caramel popcorn (v, d, e, g, so)	
<b>Exotic tart</b>	£7.00
passion fruit and lime tart served with coconut sorbet (v, d, e, g, nu, so)	
<b>Fresh fruit salad</b>	£6.00

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**All dishes are subject to seasonal changes**

**All prices are inclusive of VAT**

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement, please inform a member of the hospitality team prior to ordering.

<b>(v)</b> Suitable for vegetarians	<b>(mu)</b> Contains mustard
<b>(nu)</b> Contains nuts	<b>(fi)</b> Contains fish
<b>(g)</b> Contains gluten	<b>(sd)</b> Contains sulphur dioxide
<b>(d)</b> Contains dairy	<b>(so)</b> Contains soya
<b>(e)</b> Contains egg	<b>(se)</b> Contains sesame
<b>(ce)</b> Contains celery	

# Vegan Menu

Served Monday to Saturday from 12.00 until 22.00 and Sunday from 12.00 until 20.30.

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## Starters

<b>Hummus, guacamole and tomato salsa dips</b>	£7.00
with crunchy vegetables, olives and watercress salad (ce, sd, se)	
<b>Walled Garden “soupe du jour”</b>	£7.50
with shallots and truffle oil	
<b>Quinoa salad</b>	£8.75
with pomegranate salsa, beetroots, toasted pine kernels and baby spinach (mu, nu, sd)	
<b>Oven-baked pizzezza</b>	£9.50
with black olives, extra fine capers and rocket (g, sd)	

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## Mains

<b>Gluten-free pasta</b>	£15.50
with Napolitana sauce and wild rocket (sd)	
<b>Grilled field mushroom</b>	£15.50
with beetroot, broccoli, carrots and sauce provençale (sd)	
<b>Curried chickpea casserole</b>	£17.50
with Quorn sausages, served with an almond and coriander pesto (nu)	
<b>Beer-battered cauliflower</b>	£18.50
with chunky chips, garden peas and vegan tartare sauce (g)	

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## Sides

Walled Garden vegetables	£4.00
Seasoned fries	£4.00
Grilled field mushrooms	£4.00
Dressed leaves (mu, sd)	£4.00

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## Desserts

Seasonal fruit salad	£6.00
Selection of sorbets	£6.00
<b>Vanilla tapioca</b>	£7.50
with mango, passion fruit and Itakuja dark chocolate (sd, so)	
<b>Banana, peanut &amp; chocolate bar</b>	£7.50
with caramel sauce (nu)	

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**(g)** Contains gluten

**(nu)** Contains nuts

**(ce)** Contains celery

**(sd)** Contains sulphur dioxide

**(mu)** Contains mustard

**(so)** Contains soya

# Children's Menu

Served Monday to Saturday from 12.00 until 22.00 and Sunday from 12.00 until 20.30.  
Available for children aged 12 and under. Smaller portion sizes are recommended for children under 5

## For hungry horses...

	Small	Regular
<b>Heinz cream of tomato soup</b> (d, sd)	£2.00	£4.00
<b>Gluten-free penne pasta</b> bolognese (sd) carbonara (d), classic tomato (sd) or plain	£2.50	£5.00
<b>Grilled chicken fillet</b> served with seasonal vegetables (d)		£5.00
<b>Stone-baked Margherita pizza</b> add ham or pineapple (d, g)	£3.50	£7.00
<b>Breaded cod goujons</b> with chips and tartar sauce	£2.50	£5.00
<b>The Stables 4oz ground beef burger</b> (d, g) served with French fries		£7.00
<b>Grilled chicken fillet burger</b> served with French fries (e, g, sd)		£7.00
<b>Seasonal vegetables</b> (d)		£3.00
<b>French fries</b>		£3.00
<b>Crudités</b> carrot, cucumber and pepper (v)		£3.00

## Something sweet

	Small	Regular
<b>Strawberry jelly</b> with cookie and ice cream (d, e.g, ge, sd, so)		£3.00
<b>Warm chocolate brownie</b> with whipped cream and chocolate sauce (d, e, g, sd, so)	£1.75	£3.50
<b>Selection of ice creams (1 scoop)</b> (d, e) Single scoop of vanilla, strawberry, chocolate, mint chocolate or honeycomb		£2.00

<b>Fresh fruit salad</b>	£2.00	£4.00
<b>Knickerbocker glory</b> (d, e, sd)		£5.00

## Thirsty?

<b>Fresh juices</b>		£2.50
Orange, pressed apple or pineapple		
<b>Squash</b>		£1.50
Blackcurrant, orange or lime		
<b>MOCKTAILS</b>		
<b>Hide &amp; Seek</b>		£9.50
Refreshing cucumber and mint with agave nectar, lengthened with cloudy apple juice		
<b>Shirley Temple</b>		£9.50
Ginger ale with a dash of grenadine		
<b>Play Station</b>		£9.50
Pear and passion fruit, mixed with lemon and lengthened with lemonade		
<b>Minion Meltdown</b>		£9.50
Coconut and cream with exotic mango and cinnamon dust		

All dishes are subject to seasonal changes

All prices are inclusive of VAT

Some of our main dishes from our A la Carte menu are also available in small portions for children. Please ask your waiter for details.

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement, please inform a member of the hospitality team prior to ordering.

# Coffee & Tea

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## Coffee

Espresso · Latte · Cappuccino · Americano · Macchiato · Mocha	£4.95
Liqueur coffee	£8.50
Hot chocolate	£5.00

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## Tea

English Breakfast · Earl Grey · Green Tea	£4.95
Peppermint · Fresh Mint Leaves · Chamomile	
Red Berries · Decaf Black Tea	

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## Soft Drinks

### BY THE BOTTLE

<b>Fever-Tree · 200ml</b>	£3.50
Sicilian Lemonade, Indian Tonic Water, Ginger Ale, Bitter Lemon Tonic	

Coke · Diet Coke · Coke Zero	£4.50
Red Bull	£4.50
Ginger Beer	£4.50

### BY THE GLASS

	14 oz.	Pint
Coke · Diet Coke	£3.50	£4.75
Lemonade	£3.50	£4.75

### JUICES

Orange · Apple · Guava · Pineapple · Mango · Lychee	£4.50	£6.00
Passion Fruit · Tomato · Cranberry · Grapefruit		

# Champagne & Wine

We have scoured the world of wine to find the very best from producers who tend to be smaller and family owned (like us). We believe that we need to do our utmost so that you end up with a wine that suits your personal palate perfectly, so we make sure our staff taste these frequently — please do ask for a description if you need it.

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## Champagne

	Glass 125ml	Bottle
<b>Ayala Brut · NV</b> Crisp, citrusy and elegant	£16.00	£74.00
<b>Louis Roederer Demi Sec Carte Blanche · NV</b> A sweeter style of Champagne, perfect with dessert		£90.00
<b>Lois Roederer Brut Premier · NV</b> Rich, complex and full bodied		£95.00
<b>Bolinger Special Cuve · NV</b> Powerful, richly fruity and full bodied		£100.00
<b>Louis Roederer Brut Vintage · 2009</b> Opulent fruit and toasted, spicy brioche flavours		£110.00
<b>Bolinger Grande Annee · 2007</b> Full bodied, robust fruit and truffle flavours		£150.00

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## Rosé

	Glass 125ml	Bottle
<b>Ayala Rose · NV</b> Delicate strawberry and raspberry flavours	£17.00	£80.00
<b>Bolinger Rose · NV</b> Powerful rose with red fruit spice and truffle flavours		£120.00

# Sparkling

	Glass 125ml	Bottle			
<b>Cantina Bernadi Prosecco • Veneto • Italy • NV</b> Green and red apple flavours with a very gentle sparkle	£8.50	£42.00	<b>Corte Giara Pinot Grigio delle Venezie • Veneto • Italy • 2017</b> Red apple and honeyed pear flavours with a fresh almond edge	£10.50	£42.00
<b>Thomson &amp; Scott Skinny Prosecco • Veneto • Italy • NV</b> Light and dry with crisp green apple flavours and fine bubbles	£10.00	£48.00	<b>Bodegas Terras Gauda 'San Campio' Albarino • Rias Baixas • Spain 2015</b> Fresh pineapple, peach and citrus flavours		£45.00
<b>Hambledon Hall Classic Cuvée • Hampshire • England</b> Zesty citrus and richer fresh bread flavours with fine beading – the best of British.	£13.00	£65.00	<b>Rapaura Sauvignon Blanc • Marlborough • New Zealand • 2017</b> Tropical fruit salad flavours with a lime zest edge	£11.00	£45.00
<b>Thomson &amp; Scott Skinny Organic Sparkling Rosé</b> Made with a blend of Sangiovese and Merlot grapes	Can 200ml	£14.00	<b>Domaine Colette Gros Chablis • Burgundy • France • 2016</b> Classically elegant Chablis full of subtle complexity		£55.00

# White

	Glass 175ml	Bottle			
<b>Le Lesc • Vin de Pays du Gers • France • 2015</b> Crisp green apple flavours	£7.00	£28.00	<b>Henri Bourgeois Sancerre • 'La Vigne Blanche' • Loire • France 2016</b> Classic gooseberry, nettle and flint flavours from one of Sancerre's most famous		£60.00
<b>Moulin de Gassac Blanc • Languedoc • France • 2017</b> Ripe melon, white peach and apricot flavours from a renowned organic producer		£30.00			
<b>Good Hope Chenin Blanc • Stellenbosch • South Africa • 2016</b> Ripe orchard fruit with a spiced honey edge		£31.00			
<b>El Abasto Torrontes • Mendoza • Argentina • 2017</b> Honeyed grape and white flower flavours	£8.00	£33.00			
<b>Chateau Monrouby Chardonnay • Languedoc • France • 2015</b> Red apple and citrus flavours with a richer, creamier finish	£9.00	£33.00			
<b>Peter Lehman Layers • Adelaide Hills • Australia • 2014</b> Ripe peach, apple and lime flavours		£40.00			

# Red

	Glass 175ml	Bottle			
<b>Madregale Rosso • Abruzzo • Italy • 2016</b> Rustic red fruit and spice flavours	£7.00	£28.00			
<b>Moulin de Gassac Classic Red • Languedoc • France • 2017</b> Soft, spicy red and black fruit flavours with a smoky edge		£30.00			
<b>El Abasto Malbec Bonarda • Mendoza • Argentina • 2017</b> Spicy dark chocolate and black cherry flavours	£8.00	£33.00			
<b>Domaine Moulines Merlot • Languedoc • Loire • France • 2015</b> Classic earthy plum flavours with a rustic edge		£35.00			

<b>Ponte del Diavolo Refosco • Italy • 2015</b> Crunchy red current and red cherry flavours in a soft, light body – perfect served slightly chilled	£9.00	£35.00
<b>Mediceo Chianti • Tuscany • Italy • 2016</b> Soft cranberry, leather and spice flavours		£36.00
<b>Naciente Pinot Noir, Patagonia, Argentina</b> Soft, sweet red cherry and strawberry flavours	£10.00	£38.00
<b>Samurai Shiraz, South Australia, 2015</b> Rich, ripe blackberry and black cherry flavours with a peppery edge		£39.00
<b>Domaine La Ferme Saint Martin • Côtes du Rhône • France • 2017</b> Soft, ripe red and black fruits with black pepper and cinnamon spice		£40.00
<b>Herencia Remondo • La Vendimia • Rioja • Spain • 2016</b> Ripe red and black berry flavours with warm, sweet spice	£14.50	£48.00
<b>Chateau Moulin de Lagnet • St Emilion • Bordeaux • France • 2015</b> Classic Claret made from organically grown grapes		£55.00

## Rosé Wine

	Glass 175ml	Bottle
<b>Masciarelli Rosato • Abruzzo • Italy • 2017</b> Bright, refreshing red cherry and rustic spice flavours		£35.00
<b>Aix Rosé • Coteaux d'Aix-en-Provence • France</b> Delicate floral and white peach flavours with a crisp, fresh edge	£10.50	£45.00

## Pudding Wines

	Glass 100ml	Bottle
<b>Les Clos de Paulilles Banyuls • Rimage • France • 2015</b>	£8.00	£38.00
<b>La Magendia de Lapeyre Jurançon • Petit Manseng • Jurançon • France • 2013</b>	£10.00	£35.00
<b>Oremus Noble Late Harvest • Sweet Furmint • Tokaji • Hungary • 2014</b>	£11.00	£40.00

Wines by the glass are available in 125ml on request.  
Please note that vintages may change. All prices are inclusive of VAT.

# Cocktails

At The Grove we like to offer the classic cocktails made to the highest standards.  
We also have our own creative twists with our team's home-grown recipes.

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## Spritzzy

<b>Bellini</b> Peach purée and Prosecco (sd)	£15.00
<b>Aperol Spritz</b> Aperol and Prosecco topped with soda (sd)	£16.00
<b>French Berry Fizz</b> Grand Marnier and Chambord muddled with strawberry, topped with Prosecco (sd)	£16.00
<b>Kir Royale</b> Crème de cassis de Dijon, topped with Champagne (sd)	£17.00
<b>French 75</b> Gin, lemon and sugar, topped with Champagne (sd)	£17.00

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## Morning Glories

<b>Bloody Mary</b> Vodka, dry sherry, tomato juice, lemon juice, Worcester and tabasco (ce, sd)	£15.00
<b>Mimosa</b> Grand Marnier and orange juice, topped with Champagne (sd)	£17.00

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# Classic Martinis

Wet • Dry • Extra dry • Straight • Dirty

## VODKA

Belvedere	£14.00
Chase	£14.00
Grey Goose	£14.00

## GIN

Sipsmith London Dry	£12.50
Citadelle	£14.00
Gin Mare	£14.00
Star of Bombay	£17.00

## Vesper Martini

The signature drink of one Mr J. Bond – made with Tanqueray Export Gin, Belvedere vodka and Lillet Blanc	£19.00
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## Vodka Classics

<b>Cosmopolitan</b> Citroen Vodka, Cointreau and cranberry juice with an orange oil flame finish	£15.00
<b>Moscow Mule</b> Vodka, ginger beer and lime	£15.00
<b>Caipiroska</b> Vodka, lime and sugar	£15.00

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## Gin Classics

<b>Aviation</b> Gin, lemon juice, Maraschino and crème de violette liqueur	£15.00
<b>Negroni</b> Gin, Campari and sweet vermouth	£15.00
<b>Bramble</b> Gin, lemon and sugar with crème de mûre drizzled on top	£15.00

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## Whisky Classics

<b>Old Fashioned</b> Woodford Reserve Bourbon mixed with sugar and orange	£15.00
<b>Manhattan</b> Bourbon mixed with varied amounts of Vermouth, dry and sweet depending on your taste	£15.00
<b>Whisky Sour</b> Made with Bourbon Whisky, sour mix and egg white (e)	£15.00

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## Rum Classics

<b>Daiquiri</b> Rum, lime and sugar with a choice of either strawberry or apple and blackberry	£15.00
<b>Mojito</b> Made with brown sugar and white rum topped with soda, in a variety of flavours – please ask for details	£15.00
<b>Piña Colada</b> Rum, Malibu, pineapple juice, Coco Lopez and cream (d)	£15.00

## Tequila & Cachaca Classics

<b>Tommy's Margarita</b> Tequila, Cointreau, lime and agave nectar	£15.00
<b>Caipirinha</b> Muddled limes with sugar and Cachaça	£15.00

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## Brandy Classics

<b>Side Car</b> Brandy, Cointreau and lemon	£15.00
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## Tea & Coffee

<b>Long Island Iced Tea</b> Gin, Vodka, Rum, Cointreau and Tequila shaken with fresh lemon juice and topped with a coke float	£15.00
<b>Espresso Martini</b> Vodka, Kahlua, brown sugar with double espresso	£15.00

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# Mocktails

## Garden Orchard

Refreshing mixture of cucumber and mint with fresh lemon chilled green tea and agave nectar, lengthened with cloudy apple juice

£9.50

## Red Ripple

Lovely fruity number with red grapes and raspberries muddled with fresh lime topped with cranberry juice

£9.50

## Passionate Pear

Pear and passion fruit flavours shaken and mixed with lemon, lengthen with lemonade (sd)

£9.50

## Mango Colada

A rich and indulgent blend of coconut and cream built with the exotic flavours of mango and cinnamon dust

£9.50

## Mango Colada

Tastes of cranberry, strawberry, elderflower and mint in a floral fruity combination mixed with chilled red fruit tea

£9.50

## Nojito

The alcohol free version of its big brother, classic mint and lime

£9.50

# Beers & Spirits

## Beers

### DRAUGHT BEERS

	Half Pint	Pint
Amstel · 4.1%	£2.75	£5.50
Guinness Irish Stout · 4.1%	£2.75	£5.50
Heineken · 5.0%	£3.00	£5.85
Beavertown · 4.3%	£3.00	£6.00
Heineken · 0.0%	£2.25	£4.45

### BOTTLED BEERS & CIDER

Birra Moretti · 4.6%	£5.00
Sol · 4.5%	£5.00
Tiger · 4.8%	£5.00
Heineken · 5.0%	£5.00
Old Mout Kiwi & Lime Cider · 4.0%	£7.50
Old Mout Strawberry & Pomegranate Cider · 4.0%	£7.50
Weston Wyld Wood Cider · 6.0%	£7.50
3 Brewers Golden Ale, St Albans · 3.8%	£6.50
3 Brewers Classic Ale, St Albans · 4.0%	£6.50
Heineken 0.0 Maxx · 0.0%	£3.50

## Vodka

Belvedere · 40.0%	£11.50
Chase · 40.0%	£12.50
Grey Goose · 40.0%	£12.50
Finlandia · 40.0%	£9.50
Stolichnaya · 40.0%	£10.50
Ketel One Citroen · 40.0%	£9.50

# Rum

## CARIBBEAN

Bacardi Superior · Cuba · 37.5%	£9.50
Angostura 1919 · Trinidad and Tobago · 40.0%	£12.50
Brugal 1888 · Dominican Republic · 40.0%	£14.50
Chairmans Spiced Rum · St. Lucia · 40.0%	£9.50
English Harbour 5 · Antigua · 40.0%	£12.50
Goslings Family Reserve · Bermuda · 40.0%	£17.50
Mezan Grenada Westerhall 1998 · Grenada · 40.0%	£15.50
Plantation XO · Barbados 20th Anniversary · 40.0%	£17.50
Rhum St Barth Chic · West Indies · 40.0%	£24.50
Virgin Gorda Rum · Barbados, Jamaica & Trinidad · 40.0%	£12.50

## SOUTH AMERICA

Dictador · 20 year old · Columbia · 40.0%	£24.50
Diplomatico Reserva Exclusiva · 40.0%	£14.50
El Dorado Special Reserve · 21 year old · 43.0%	£29.50
Pyrat XO Reserve · 40.0%	£14.50

## CENTRAL AMERICA

Fair Rhum of Belize · Belize · 40.0%	£9.50
Ron Zacapa 23 · 40.0%	£15.50

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# Gin Collection

## TRADITIONAL

A magnificent selection of gins that will be juniper-led with 'traditional' aromas and flavours

<b>Sipsmith V.J.O.P. (Very Junipery Over Proof) · 57.7% · 25ml</b> If you like your gin to have a hefty dose of juniper then this is the one for you	£9.50
<b>Tanqueray Export Strength · 43.1%</b> Phenomenally fruity, spicy palate with big zesty, citrus top notes	£11.00
<b>Williams Great British Extra Dry Gin · 40.0%</b> Dry and juniper led with refreshing notes of citrus with warm spice	£12.50

## CITRUS, FLORAS, SPICE & ALL THINGS NICE

A wonderful collection of aromatic and delicious gins

<b>Bombay Sapphire · 40.0%</b> Revolutionary brand that bridges the gap between vodka and traditional gins	£9.50
<b>The Botanist · 46.0%</b> 22 of the 31 botanicals are native to Islay, including wild Islay juniper	£12.50
<b>TIME FOR SOMETHING A LITTLE BIT DIFFERENT</b> These gins have some weird and wonderful flavours added which will surprise and intrigue	
<b>FEW American Gin · 40.0%</b> Made with an unusual un-aged bourbon base. Light and creamy with vanilla nuances	£12.50
<b>Gin Mare · 42.7%</b> The Mediterranean in a bottle, olive, rosemary & thyme	£12.50
<b>Hedrick's · 41.4%</b> Infused with rose petals & cucumber – delicious	£11.00

## PUDDINGSTONE DISTILLERY

<b>Campfire London Dry Gin · 42.0%</b>	£12.00
<b>Campfire Cask Aged · 43.0%</b>	£13.50
<b>Campfire Navy Strength · 57.0%</b>	£15.00

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# Whisky

## FRAGRANT & FLORAL

Light and aromatic with hints of fresh cut flowers and summer green fruits with a subtly sweet palate

Jameson · 40.0%	£9.50
Glenfiddich · 12 Year Old · 40.0%	£12.50
Glenkinchie · 12 Year Old · 43.0%	£12.50

## RICH & ROUND

Dried fruit flavours – raisin, fig, date and sultana and deep, meaty and sweeter characteristics

Johnnie Walker Black Label · 40.0%	£9.50
Glenmorangie Quinta Ruben · 46.0%	£14.50
Highland Park · 18 Year Old · 43.0%	£29.50
Goldlys · 12 Year Old · Amontillado Finish (1st Release) · 43.0%	£17.50
Johnnie Walker Blue Label · 40.0%	£38.50

## FRUITY & SPICY

Ripe orchard fruit and tropical flavours with vanilla and coconut aromas and a spicy sweet finish

Macallan Gold · 40.0%	£14.50
Oban · 14 Year Old · 43.0%	£15.50
Balvenie · 14 Year Old · Caribbean Wood · 43.1%	£17.50
Suntory Hibiki · 17 Year Old · 43.0%	£29.50

## SMOKY & PEATY

Soot, burning heather and wood smoke aromas, oily mouth-feel but balanced by a touch of sweetness

Laphroaig · 10 Year Old · 40.0%	£12.50
Talisker · 10 Year Old · 45.8%	£13.50
Lagavulin · 16 Year Old · 43.0%	£17.50
Bruichladdich Octomore · 5 year Old 'Scottish Barley' · 57.0% · 25ml	£18.50

## AMERICAN WHISKEY

Makers Mark Bourbon · 45.0%	£9.50
Buffalo Trace Bourbon · 40.0%	£9.50
Woodford Reserve Bourbon · 43.2%	£11.00
Jack Daniels Tennessee Whiskey · 40.0%	£9.50

Hudson Bay Baby Bourbon · 46.0%	£49.50
FEW Rye Whiskey · 46.5%	£17.50
Jack Daniels Tennessee Honey · 35%	£10.50

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# Tequila

Jose Cuervo Tradicional · 38.0%	£9.50
Patron Silver · 40.0%	£15.50

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# Brandy

Maxime Trijol Cognac VSOP · 40.0%	£14.50
Remy Martini VSOP · 40.0%	£12.50
Hennessy XO · 40.0%	£39.50
Reserve Armagnac · 40.0%	£11.00
Calvados VSOP · 43.0%	£11.00

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# Port

Ramos Pinto LBV · 2013 · 19.5% · 100ml	£9.50
Ramos Pinto · 10 year old · Tawny · 20.0% · 100ml	£12.50

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# Sherry

La Gitana Manzanilla · 15.0% · 100ml	£9.50
Tio Pepe · 15.0% · 100ml	£9.50

# Aperitifs

Antica Formula Carpano · 16.5% · 75ml	£12.50
Aperol · 11.0% · 75ml	£9.50
Campari · 25.0%	£11.00
Cocchi Americano · 16.5 % · 75ml	£11.00
Cocchi Vermouth di Torino · 16.0% · 75ml	£12.50
Lillet Blanc · 17.0% · 75ml	£12.50
Noilly Prat · 18.0% · 75ml	£9.50
Pernod · 40.0%	£9.50
Pimms No.1 · 25.0%	£9.50

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# Liqueurs

Amaretto Disaronno · 28.0%	£9.50
Baileys · 17.0%	£9.50
Chambord · 16.5%	£11.00
Cointreau · 40.0%	£9.50
Drambuie · 40.0%	£9.50
Frangelico · 20.0%	£9.50
Galliano · 42.3%	£9.50
Grand Marnier · 40.0%	£9.50
Kahlua · 20.0%	£9.50
Luxardo Limoncello · 27.0%	£9.50
Luxardo Maraschino · 32.0%	£11.00
Malibu · 21.0%	£9.50
Midori · 20.0%	£9.50
Luxardo Sambuca · 38.0%	£9.50
Southern Comfort · 35.0%	£9.50
St Germain Elderflower · 20.0%	£9.50

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Standard measures for all spirits is 50ml unless individually stated.

