

THE TERRACE

Cocktails, mocktails, beers, wines or spirits - whatever you prefer, our skilled mixologists will serve up a drink to savour. And if it's a cup of comforting warmth you're after, our trained baristas provide fresh coffee, which can be blended with your choice of syrup. If you'd like more than a drink, choose a plate from our hand-picked selection of bar foods.

MOCKTAILS

VERY BERRY £5.95

A refreshing fusion of muddled blueberries, raspberries and strawberries, all shaken with cranberry juice and a dash of lychee.

BLOODY SHAME £6.95

Based on the refreshing tomato cocktail minus the vodka, with Worcestershire sauce and horseradish giving a distinctive kick.

MANGO & FRESH MINT DAIQUIRI £7.95

A 'soft' daiquiri merging fragrant fresh mint with rich Alphonso mangoes and a finish of zesty lime.

CLASSICS

MOJITO £8.50

With its roots in Havana, Cuba, this cocktail now has a global following. It's an unmistakable fusion of smashed mint, lime and brown sugar muddled with white rum and refreshing club soda.

COSMOPOLITAN £8.95

A cocktail that's never not on-trend, the Cosmopolitan is a fruity blend of Russian Standard vodka, smooth Cointreau, fresh lime and a dash of cranberry juice.

MANHATTAN £9.95

A trailblazing cocktail that first muddled spirits with vermouths. The Manhattan is traditionally made with Maker's Mark Bourbon and sweet vermouth.

PIÑA COLADA £9.95

Caribbean tastes, strained and chilled over ice. Our Piña Colada is a refreshing mixture of white Bacardi rum, Malibu, creamy coconut milk and fresh pineapple juice.

BLOODY MARY £9.95

A refreshing tomato-based cocktail served as spicy as you like. Worcestershire sauce, horseradish and a double measure of Russian Standard vodka combine for a distinctive taste.

OLD FASHIONED £10.50

An old classic that's still a favourite today. Sweet bourbon, Angostura bitters and cane sugar are stirred in with tangy orange peel for a perfect balance of flavours.

MAI TAI £10.50

'Mai Tai' translates to 'out of this world', and it's clear why. Spiced rum contrasts with fresh pineapple juice and sharp lime, with a navy rum float and mint sprig finishing this popular beverage.

MARTINIS

WHITE LADY £8.50

Otherwise known as a Chelsea Sidecar, the White Lady couples gin with bold Cointreau and freshly squeezed lemon juice, all strained and served in a chilled martini glass.

RAZZMOPOLITAN £8.95

A sweet and fruity martini with a fun side. Muddled raspberries, vodka and cranberry juice makes this a refreshing choice you're likely come back to.

LE MARTINI ORIGINAL £8.95

The chic classic, traditionally blended, using vodka or dry gin. Add a touch of sweet or dry vermouth if you wish, or have it served dirty with a dash of strained olive juice.

VANILLA TWIST £10.50

A twist on the original, as its name suggests, with Italian Galliano liqueur meddling with Grey Goose vodka and a squeeze of fresh lime.

ESPRESSO MARTINI £11.95

Your evening accompaniment when a coffee won't do. One shot of espresso infused with vanilla vodka and a hint of almond to link dinner with your twilight activities.

FIZZ

LE COCKTAIL, CLASSIQUE CHAMPAGNE £8.50

A visual and taste extravaganza. The sugar cube coated in Angostura bitters and Grand Marnier fizzes red at the base of the glass while bubbles race to the surface.

KIR ROYALE £9.50

The archetypal champagne cocktail, featuring blackcurrant liqueur and crème de cassis. The Kir Royale is unmistakable with its fruity scent and subtle pink hue.

FRENCH '75 £10.50

An unforgettable blend of dry gin, squeezed lemon and champagne makes the French '75 one of the most distinctive fizzy cocktails on the menu.

STRAWBERRY LYCHEE BELLINI £10.50

Muddled raspberries and lychee liqueur cut through the dryness of the champagne for a refreshingly rounded finish with a dusky pink shade.

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. In accordance with the Weights & Measures Act 1985 and the licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard. For the benefit of our guests, a guideline of the alcoholic strengths of all beverages is as follows: ALCOHOL BY VOLUME. Sherry 15.5% - 17.5%. Gin 37.5% - 47.3%. Vodka 37.5% - 40.0%. Vermouth 14.8% - 18.0%. Rum 40.0% - 63.0%. Whiskies 40.0% - 46.0%. Pernod 40.0%. Cognac 35.0% - 53.0%.

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APERITIF/PORT/ SHERRY/VERMOUTH

	50ML
Sandeman Ruby Port	£4.95
Harveys Bristol Cream	£4.95
Martini Extra Dry	£4.95
Martini Rosso	£4.95
Tio Pepe	£4.95
Pimm's No.1	£4.95

VODKA

	50ML
Russian Standard	£5.95
Absolut	£6.45
Grey Goose	£6.95

BOURBON/ TENNESSEE

	50ML
Jack Daniel's Tennessee Sour Mash	£5.95
Maker's Mark Bourbon	£6.45

RUM

	50ML
Havana Club 7 Year Old	£6.45
Bacardi Superior	£5.95
Lamb's Navy Rum	£5.95

IRISH & CANADIAN 50ML

Canadian Club	£5.95
Jameson	£6.45

COGNAC

	50ML
Martell VS	£5.95
Hennessy VSOP	£7.50

GIN

	50ML
Bombay Sapphire	£5.95
Tanqueray	£6.45
Hendrick's Gin	£6.95

LIQUEURS

	50ML
Drambuie	£5.95
Southern Comfort	£5.95
Tia Maria	£5.95
Sambuca Luxardo dei Cesari	£5.95
Cointreau	£5.95
Malibu	£5.95
Pernod	£5.95
Disaronno Amaretto	£5.95
Baileys Irish Cream	£5.95
Jägermeister Herb Liqueur	£5.95
Kahlúa Coffee Liqueur	£5.95

BAR FOOD

SMALL PLATES & SHARING

SPICY CHORIZO BITES £8.95
Spicy diced chorizo and marinated fresh vegetables, served with soft sourdough bread and a chilli mayonnaise.

ENGLISH CHARCUTERIE PLATTER £14.95
Tender slices of cured English meat accompanied by olives, caramelised shallot chutney and a fragrant garlic-infused bread.

MEZE PLATTER (v) £14.95
A generous platter of creamy houmous and baba ganoush, Kalamata olives, grilled halloumi cheese, chargrilled filled peppers and marinated vegetables, served with toasted garlic-infused bread.

CLASSICS

CAESAR SALAD £9.95
Crisp cos lettuce torn and served with a creamy Caesar dressing, roasted rosemary croutons and shavings of aged parmesan.
To add sliced corn fed chicken, just ask. £11.95

AVOCADO AND PANCETTA SALAD £11.95
Sliced avocado, roasted Woodall's smoked English pancetta and chargrilled peppers, accompanied by a light balsamic dressing.

FISH AND CHIPS £13.50
Fresh cod fillet in a crisp batter with thick cut chips. Accompanied by minted mushy peas, homemade tartar sauce and caramelised lemon.

AMBA 6OZ* BEEF BURGER £12.50
Our chef's own lean and tender 6oz* beef burger, layered with caramelised shallots, smoked chilli ketchup and sliced mature cheddar cheese. Served with thick cut chips.

CLUB SANDWICH £11.95
Succulent corn fed chicken, chargrilled bacon, crisp lettuce and mayonnaise, layered between three slices of bread. Served with thick cut chips.

STEAK SANDWICH £12.95
Tender 4oz* sirloin steak cooked as you request, accompanied by a caramelised shallot chutney and peppery rocket. Served alongside thick cut chips.

* Approximate uncooked weight. (v) Vegetarian.

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** – If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering.