Thank You



Menu Design: Brittany Caye Genis
Much love, Alex & Ashee

Orchid House

Orchid House Cocktail & Wine Collection

About Us

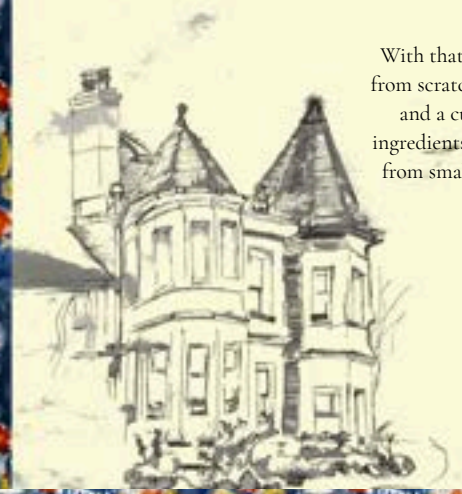


Ashee & Alex are a mother and daughter team of chefs. With a vast array of experience in luxury hosting and hospitality, they revel in all things tasty and tasteful. Their passion for good food and warm and welcoming hospitality is very obvious from the moment you step into their domain. When they are not creating something amazing in the kitchen, they are tending to their organic produce in the garden, or out foraging for something wonderful as gifted by nature.

These Chefs certainly know how to create delicious home-cooked food, all freshly prepared with some wonderful touches of mystery to tantalise the tastebuds. Their cooking styles vary and yet compliment each other by beautifully forging their love for delightful tastes, flavours and fresh ingredients in everything they produce.

Having made jams and preserves, fermentations and chutneys, Kimchi and Sauerkrauts for decades before the trend began, they have a wealth of experience in this area that they also bring to their tables.

With that in mind, almost everything is made from scratch, at home, with an inventive touch and a curious mind, using as far as possible, ingredients produced on site or locally sourced from small independent businesses for a truly unique experience.



14 West Avenue,
West Worthing,
BN11 5LU

We look forward to welcoming you back to Orchid House



Would you like to host your party or event here? Ask us for more information



14 West Avenue, West Worthing, BN11 5LU

Telephone: 01903 240197

www.orchidhouse.uk

LOW - NO ALCOHOL

MOCKTAILS

Born to be a Star - 9
Passion Fruit, Pineapple, Lime, Pomegranate

Whisky, I barely know her - 7
Apple, Lemon, Syrup

Coco, La Di Da - 9
Coconut, Passion Fruit, Pineapple, Lime, Mint

SPARKLING

125ML | BOTTLE

Wild Life - 7 | 35
Damask Rose, Lemon Balm, Rosemary & Ashwagandha, Damiana. Vivid green hints, gooseberry, greengage, young banana. Dry palate, tickly, delicate Champagne-like bubbles encapsulating the zing of lime and mango.

JUICE

Freshly squeezed - 275ml - 7

Apple •
Orange •
Watermelon •
Carrot •
Melon •

Packaged Juice - 275ml - 3.50

Apple •
Orange •
Pineapple •
Cranberry •
Tomato •

SOFT DRINKS & MIXERS

Flavoured Sodas & Tonics - 200ml - 3.5
Ginger Beer - 375ml - 4.5
Rose Lemonade - 275ml - 3.75
Coke / Diet Coke / Lemonade - 330ml - 3.5

WATER

Still / Sparkling - 330ml - 2.95 - 750ml - 4.95

CONTENTS

COCKTAILS

Orchid House Collection
Showman Collection

WINES

Champagne
English Sparkling
Prosecco
White
Red
Rosé
Dessert Wines
Port & Sherry
Spirits
Spritz
Beers & Ciders

NON-ALCOHOLIC

Mocktails
Soft Drinks
Juices

Still Wine: served by the glass are poured in measures of 175ml. Measures of 125ml & 250ml are also available. Sparkling Wine: served by the glass are exempt from specified quantity restrictions and are served in measures of 125ml.
Dessert & Fortified Wine: served in measures of 75ml.
Spirits: served on these premises in single measures of 25ml or multiples thereof. This restriction does not apply to cocktails containing three or more different spirits. Vintages and ABV percentages are correct at the time of print but may be subject to change based on supplier availability.
A discretionary 12.5% service charge may be added to your bill.

COCKTAILS

Orchid House Collection

Orchid Blossom - 12

Gin, Lychee, Lemon, Pomegranate

Almond Aztec - 12

Tequila, Amaretto, Lime, Orange

"A rich blend of almond warmth and agave fire, Almond Aztec walks the line between soft and strong. Amaretto soothes, tequila sharpens, and fresh lime and orange cut through with a clean finish. It's a drink with a quiet confidence, one that knows when to speak and when to simply glow. There's a nod in here to someone called Nic, but only those who know, know."

Passion Colada - 13

Coconut Rum, Cream, Lime, Passionfruit Juice, Oleo Saccharum

"Not your average beach postcard. Passion Colada takes creamy coconut rum comfort and spikes it with the sharp brightness of lime and the rich, golden sweetness of passion fruit oleo saccharum. Smooth, decadent, and just a little unruly, it's a holiday fling in a glass, sweet on the surface, but guaranteed to leave its mark long after the sun's gone down leaving you wanting just one more."

Plz go & own me - 13

Pisco, Sweet Vermouth, Campari, Raspberry, Lavender

"A Negroni by name, but this one's not here to follow rules. Pisco leads the charge, tangled up with sweet vermouth, Campari, raspberry, and a breath of lavender. Floral, bitter, and dangerously charismatic, it starts off charming and ends with you mispronouncing your own drink order. This isn't just a cocktail, it's a series of decisions you won't explain to HR."

BEERS & CIDERS

BEERS

Peroni - *(5% 330ml) - 4.95*

Moretti - *(4.6% 330ml) - 4.95*

Erdinger Weissbier - *(5.3% 500ml) - 6.5*

Leffe Blonde - *(6.00% 330ml) - 5.5*

Old Speckled Hen - *(4.8% 500ml) - 5.95*

Doom Bar - *(4.3% 500ml) - 5.95*

Harvey's Sussex Best - *(5% 500ml) - 5.95*

Guinness - *(4.2% 440ml) - 5.5*

CIDERS

Cornish Orchards - *(5% 500ml) - 5.95*

Balfour - *(5.4% 330ml) - 5.95*

LOW-ALCOHOL

Erdinger Blue *(N/A) - (0.5% 500ml) - 4.95*

Guinness Blue - *(N/A) - (0.0% 558ml) - 3.95*

SPIRITS

WHISKEY/WHISKY

25ML | 50ML

SCOTCH BLENDS & GRAINS

Bell's (B) - (40%) - 4.2 | 7.5
Chivas 12 (B)- (40%) - 6.5 | 12
Haig Club (G) - (40%) - 5.5 | 10
Johnnie Walker Blue (B) - (40%) - 28 | 50
Johnnie Walker Gold (B) - (40%) - 8.5 | 16

SCOTCH SINGLE & BLENDED MALTS

Monkey Shoulder (B) - (40%) - 5.5 | 10
Glenlivet (S) - (40%) - 6.5 | 12
Aberlour (S) - (40%) - 6.5 | 12
Highland Park (S) - (40%) - 8.5 | 16
Macallan 15 (S) - (40%) - 22.5 | 40

IRISH & JAPANESE WHISK(E)Y

Teeling (I) - (46%) - 6.5 | 12
Jameson (I) - (40%) - 4.2 | 7.5
Yamazaki (J) - (43%) - 13 | 24

UNITED STATES (AMERICAN WHISKEY)

JD No. 7 - (40%) - 4.2 | 7.5
Woodford Reserve - (43.2%) - 5.5 | 10
Gentleman Jack - (40%) - 6.5 | 12

FLAVOURED WHISKEY LIQUEURS

Southern Comfort - (35%) - 4.2 | 7.5
JD Apple - (35%) - 4.2 | 7.5
JD Honey - (35%) - 4.2 | 7.5

12

Gin, Lychee, Lemon, Pomegranate

Delicate, fragrant, and fit for royalty

Orchid Blossom is a light footed stir of
Gin, lemon, pomegranate, and the star of the show: **Kwai Feh.**
Created in China and named for ***Lady Yang Kuei Fei***, the favoured concubine of the last Tang dynasty emperor, this spirit captures the soft floral sweetness
of fresh lychee, with whispering notes of berries and orange.

A tribute to beauty, indulgence, and forbidden fruit,
served under the roof of ***Orchid House*** itself.
It's elegance, history, and just a little bit of scandal
all in one glass.



Orchid Blossom

COCKTAILS
Orchid House Collection

Hill & Hearth - 12
Brandy-Based Coffee Liqueur, Orange, Vanilla, Lemon

Ginger Grove - 12
Vodka, Ginger, Elderberry, Lime, Tabasco

Crafted with elderberry liqueur made in stolen moments by a Scottish chef between dinner services, Ginger Grove doesn't play by the rules. Vodka lays the groundwork, clean, cold, while fiery ginger & Tabasco snap at the heels of lime's citrus bite. It's earthy, spiced, and surprisingly elegant, like finding a grove in the middle of a thunderstorm. An alcoholic Ribena, if Ribena had a wild phase and started hanging out with bad influences. Botanical, bold, and just unhinged enough to keep you coming back.

Sussex's Golden Martinez - 14
Brandy, Vermouth, Saffron, Lemon

Liquid gold, with a twist. This bracing blend of Sussex brandy, vermouth, saffron, and lemon pays homage to the original Martinez in California where gold nuggets were the payment. The saffron syrup gives it a rich golden glow, as bold and unforgettable as the miners who dreamed of fortune. It's a drink that tastes like history, wrapped in luxury, with a kick that reminds you how hard earned that gold really was.

If you would like a classic cocktail please ask

SPIRITS

25ML | 50ML

VODKA

POURING
Smirnoff Red - (37.5%) - 4 | 7.5
Absolut - (40%) - 4.5 | 8.5

PREMIUM NICHE
Omar Khayyam Wheat - (40%) - 7.5 | 14
Omar Khayyam Grape - (40%) - 7.5 | 14

SUPER PREMIUM
Grey Goose - (40%) - 6.5 | 12
Belvedere - (40%) - 6.5 | 12

SUPER PREMIUM FLAVOURED & BOTANICAL
Chase Marmalade - (40%) - 6.5 | 12
Birch Premium - (39.6%) - 6.5 | 12

25ML | 50ML

TEQUILA

PREMIUM BLANCO
Olmeca Altos - (37.5%) - 5.5 | 10
Patrón Silver - (40%) - 7.5 | 14

ULTRA PREMIUM REPOSADO
Mijenta - (40%) - 9 | 16.5

SUPER PREMIUM AÑEJO
Herradura - (40%) - 9.5 | 18

SPIRITS

GIN

25ML | 50ML

LONDON DRY

Bombay Sapphire - (40%) - 4.5 | 8.5
Sipsmith's Dry - (41.6%) - 5.5 | 10

CONTEMPORARY

Hendrick's - (41.4%) - 5.5 | 10
The Botanist - (46%) - 5.5 | 10
Bathtub- (43.3%) - 5.5 | 10

FLAVOURED

Malfy Con Limone - (41%) - 5.5 | 10
Whitley Neill Rhubarb - (43%) - 4.5 | 8.5
Three Wrens Apple Crumble - (40%) - 6.5 | 12

HIGH STRENGTH

Plymouth Navy - (57%) - 6.5 | 12
Monkey 47 - (47%) - 8 | 15

SAKE & SOJU

25ML | 50ML

JAPANESE SAKE

Sawanotsuru Deluxe - (15.5%) - 3.5 | 6

FLAVOURED KOREAN SOJU

Grape- (13%) - 2.5 | 4
Strawberry - (13%) - 2.5 | 4

Hill & Hearth

12

Brandy Based Coffee Liqueur, Orange, Vanilla, Lemon



Born from the scorched soil of Sussex and sipped like a secret, Hill & Hearth is a fireside confessional in a glass.

Locally made with repressed vineyard grapes... because even fruit has trauma, this cocktail fuses roasted coffee notes and vanilla with zesty citrus brightness. Finished with a touch of cinnamon and a kiss of toasted orange, it's comfort without cliché, a autumnal winter evening distilled.

COCKTAILS

Orchid House Collection

Strong Tides - 13

Cognac, Bergamotto, Muscat, Artichoke

Passionate Caribbean Scoop - 13

Coconut Rum, Passion fruit, Lime, Mint, Lavender

A sultry spoonful of sun soaked scandal. Passionate Caribbean Scoop isn't just a drink, it's a flirtation with the tropics, served cold but burning underneath. Uche's premium coconut rum lays the foundation like smooth island jazz, while homemade passionfruit syrup pouts at you from the rim.
Lavender whispers, pomegranate teases, lime bites, and mint cools the chaos, all tucked into a cheeky ice cream glass and crowned with a fragrant smoke bubble that pops like a secret too hot to keep. It's sweet, it's wild, it's probably bad for you emotionally.

Midnight Noir - 14

Mezcal Coffee Liqueur, Espresso, Grape Vodka

Smoke curling through velvet darkness, where mezcal meets the hush of coffee liqueur. A pulse of espresso awakens the senses, while grape vodka drifts in like silk on the night air. Rich, mysterious, and lingering. Deep, seductive and impossible to forget.

If you would like a classic cocktail please ask

SPIRITS

25ml | 50ml

RUM

WHITE

Bacardi - (37.5%) - 4.2 | 7.5
Hattiers Eminence - (42%) - 7.5 | 14

SPICED

Captain Morgan - (35%) - 4.2 | 7.5
Lamb's Spiced - (40%) - 4.2 | 7.5
Kraken Black - (40%) - 5.2 | 9
Uche Coconut - (40%) - 7.5 | 14

GOLDEN AGED

Appleton Estate - (40%) - 5.2 | 9
Don Rhon Gran Reserva - (37.5%) - 6.5 | 12
Don Papa - (40%) - 6.5 | 12

SPRITZ

Venetian Spritz 10
Select Aperitivo, Prosecco, Soda

Amalfi Lemon Spritz 10
Limoncello, Prosecco, Soda

Parisian Velvet Spritz 10
Chambord, Gin, Prosecco, Soda

Chamisul K-Spritz 10
Jinro Green Grape Soju, Prosecco, Soda

If you would like a classic cocktail please ask

SPIRITS

BRANDY & COGNAC

25ML | 50ML

COGNAC

Courvoisier Rouge Luxe - (40%) - 8.5 | 16
Courvoisier VS - (40%) - 6.5 | 12
Courvoisier VSOP - (40%) - 8.5 | 16
Remy Martin VSOP - (40%) - 8.5 | 16
Hennessy VS - (40%) - 6.5 | 12

AGED BRANDY

Alexx XO Platinum - (40%) - 4 | 7.5
Three Barrels VSOP - (38%) - 4 | 7.5
St-Rémy XO - (40%) - 5.5 | 10

ENGLISH CRAFT BRANDY

Spirit of the Downs Sugrue - (40%) - 5.5 | 10
Breaky Bottom - (40%) - 5.5 | 10
French Oak - (61%) - 11 | 21

LIQUEURS & DIGESTIFS

25ML | 50ML

Baileys - (17%) - 4.5 | 6
San Simone Amaro - (26%) - 4.5 | 8
Drambuie 15 years - (43%) - 8.3 | 15
Licor 43 - (31%) - 4.5 | 7.5
Amaretto - (28%) - 4.5 | 6
Cointreau - (40%) - 4.5 | 6
Grappa - (40%) - 9 | 16.5
Campari - (25%) - 4.5 | 6
Aperol - (11%) - 4.5 | 9.5
Chambord - (16.5%) - 5.6 | 10
Midori - (20%) - 4.5 | 6
Limoncello - (25%) - 4.5 | 6

STRONG *Tides*



13

Cognac Bergamotto, Muscat, Artichoke

Deep currents and unexpected beauty. Strong Tides brings together rich cognac, bright bergamot, muscat's honeyed warmth, and a touch of bitter artichoke to anchor the drink with depth.

Served over a single block of ice, crowned with strawberry pearls that drift at their own pace, it's as much an experience as a drink. Bold, contemplative, and quietly opulent. Some tides pull you under.

This one invites you to stay a while

COCKTAILS

Orchid House Collection

Cucumber Recuro - 13

Gin, Bacchus, Lime, Cucumber

Orchard Martini - 13

Apple Crumble Gin, Dry Vermouth, Lemon, Cinnamon Sugar rim

A crisp walk through temptation. Apple crumble gin meets dry vermouth and lemon in a martini that's anything but traditional. Finished with a cinnamon sugar rim, it balances tart, warmth, and just enough mischief to leave you wondering if dessert just made a pass at you. It's the orchard's answer to elegance, sharp, spiced, and entirely too confident for something this sweet.

Simply Beauty - 12

Rose Vermouth, Lavender, Campari

Like a rose garden with a grudge, Simply Beauty mixes rose vermouth, lavender, and Campari into a drink that's pretty enough to make you pause and sharp enough to make you regret it. Floral notes flirt with bitter edges, reminding you that beauty isn't always kind. Sip it slowly, or don't either way, it won't be waiting around.

If you would like a classic cocktail please ask

PORT

75ML | BOTTLE

Cockburn's Special Reserve

Ruby : (12.5%) **(Portugal)**

7 | 48

Ramos Pinto Reserva Collector

Ruby : (19%) **(Portugal)**

8 | 55

Taylor's 20 Year Old

Tawny : (13%) **(Portugal)**

12 | 115

Royal Oporto Colheita 1997

Tawny : (20%) **(Portugal)**

15 | 150

Graham's Blend N°5 White Port

White : (19%) **(Portugal)**

7 | 48

SHERRY

75ML | BOTTLE

Gonzalez Byass Solera 1847

Cream Sherry : (18%) **(Spain)**

12 | 65

Harveys Amontillado

Medium Dry : (17.5%) **(Spain)**

7 | 48

Barbadillo Oloroso

Full Dry (FINO): (18%) **(Spain)**

12 | 65

Gonzalez Byass Solera 1847

Sweet: (19%) **(Portugal)**

8 | 50

ROSE WINES

125ML | BOTTLE

Coquille Des Fleur Rose

Grapes: ***Cinsault***: (12.5%) **(France)**

8.1 | 29

Tasting notes:

Wild raspberry, candied strawberry, and fresh floral notes 10°- 12° C

Food match:

Charcuterie, Seafood, Fish, Vegetables, Cheese

Jaja, Rose, Languedoc

Grapes: ***Syrah, Grenache***: (13%) **(France)**

35

Tasting notes:

Strawberry, rose petals, and pink grapefruit. 11°- 13° C

Food match:

Vegetarian, Seafood, Salads, Fish, Cheese

DESSERT WINES

75ML | BOTTLE

Benguela Noble Late Harvest 11 | 48

Grapes : ***Cinsault***: (12.5%) **(South Africa)**

Tasting notes : *Pineapple, apricot jam, elderflower, and fresh lemon zest 10°- 13° C*

Chez Jau Muscat 9.5 | 42

Grapes : ***Muscat à Petits*** (15%) **(France)**

Tasting notes : *Peach, lychee, white flowers, and citrus 10°- 13° C*

Pantelleria Passito 12 | 50

Grapes : ***Zibibbo*** (15%) **(Italy)**

Tasting notes : *Honey, apricot, dried figs, dates, and candied orange peel 10°- 12° C*

Peller Icewine 20 | 135

Grapes: ***Vidal Blanc*** (11%) **(Canada)**

Tasting notes : *Peach, apricot, pineapple, mango, and honey 10° C*

Barolo Chinato 12 | 50

Grapes: ***Nebbiolo*** (11%) **(Italy)**

Tasting notes : *Quinine bark, rhubarb, and gentian, dark chocolate, spiced red fruits, and candied citrus 12° - 18° C*

Cucumber Recuro

Gin, Bacchus, Lime, Cucumber

13



Recuro is Latin for "refreshment of the body"

A cool breeze in a glass. Gin and Bacchus mingle with fresh cucumber and a squeeze of lime to deliver a drink that's all about refreshment... literally. Named after the Latin for "refreshment of the body,"

Cucumber Recuro does exactly what it says on the tin, cleanses your palate, clears your head, and somehow makes you feel like you're better than everyone else who ordered a pint. Crisp, cool, and impossibly refreshing.

COCKTAILS

Showman Selection

S&C Afternoon Tea - 13

Gin, Cucumber, Strawberry, Lemon

Calm & Collected - 12

Bourbon, Chamomile, Honey, Lemon

Composed like a symphony in a storm, Calm and Collected is for those who keep a steady hand while the world wobbles. Floral, silky, and grounded in oak, this is how peace tastes when it knows how to fight. A whisper of chamomile, the hum of honey, and the slow burn of bourbon make this drink more than composed... it's calculated.

Daisy & the Bears - 14

Coconut Rum, Bacchus, Lime, Orange

Sweet, tangy, and with a sneaky kick hiding beneath the surface. Daisy & the Bears dances between carefree fun and "what the hell did I just drink?" Uche coconut rum and Bacchus mingle with zesty lime and orange, all served with a handful of adult gummy bears that pack more punch than your last week's bar tab. It's a cocktail that refuses to grow up but somehow gets away with it.

If you would like a classic cocktail please ask

175ML | BOTTLE

RED WINES

Chateau Neuf du Pape Barton & Guestier

Grapes: *Grenache, Syrah*: (14.5%) **(France)**

65

Tasting notes & pairings:

A complex, fruit-forward nose of ripe blueberry, plum, and black cherry, mixed with toasted notes, licorice, spicy herbs like black pepper. 16°- 18° C

Vegetarian, Game, Red Meat, Stews, Cheese

Macon Rouge, Burgundy Bourcier Martinot

Grapes: *Gamay* : (13%) **(France)**

46

Tasting notes & pairings:

Fresh and mid-bodied with flavors of ripe cherry, blackberry, and crunchy red berries. 12°- 14° C

Charcuterie, Poultry, Cheese

Chateau Lynch Bages, 5eme Cru Classe, Pauillac

Grapes: *Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot.*: (12.5%) **(France)**

230

Tasting notes & pairings:

Full bodied, cassis, blackberry, juicy dark fruits, graphite, pencil shavings, tobacco leaf, cedar, and subtle spices. 16°- 18° C

Red Meat, Cheese, Game, Charcuterie

Chateau Pavie, Grand Cru Classe, Saint-Emilion, '96

Grapes: *Merlot, Cabernet Franc, Cabernet Sauvignon*: (13%) **(France)**

280

Tasting notes & pairings:

Mature and refined, dried red currant, black cherry, prune, complex tertiary notes of leather, cedar, tobacco, mocha, and earthy forest floor. 16°- 18° C

Red Meat, Game, Vegetarian, Cheese

RED WINES

175ML | BOTTLE

Grand Francais Cuvee Le Petit Francais

Grapes: *Cabernet Franc*: (12.5%) **(France)**

42

Tasting notes & pairings:

Sweet black fruit, black cherry, and fruits of the forest. A deep earthy undertone along with coffee and cacao beans. 13°- 16° C

Vegetarian, Poultry, Charcuterie, Cheese

Zinio Rioja Reserva

Grapes: *Tempranillo*: (14.5%) **(Spain)**

42

Tasting notes & pairings:

Deep cherry-red color with intense garnet hues. Ripe black and red fruits (cherries, plums) balanced by sweet spices, aromatic herbs (thyme, rosemary), and classic oak-aging notes of toffee, cocoa, and vanilla. 16°- 18° C

Red Meat, Vegetarian, Cheese

Fleurie

Grapes: *Gamay*: (12.5%) **(France)**

46

Tasting notes & pairings:

"Queen of Beaujolais Crus", iris, violet, rose petals, alongside fresh red fruit strawberries and raspberries. Light-to-medium body. 13°- 16° C

White Meat, Cheese, Fish, Charcuterie, Vegetarian

Chateau haut Conseillents Lalande des Pomerol

Grapes: *Merlot, Cabernet Franc*: (13.5%) **(France)**

55

Tasting notes & pairings:

Blackberries, dark plums, black cherries, and cassis. Aging in French oak barrels. 16°- 18° C

Game, Red Meat, Vegetarian, Cheese

13

Gin, cucumber, strawberry, and lemon

Walk into a teacup and somehow decide to throw a proper knees up? Served in a glass teacup on a saucer with strawberry pearls and cucumber waves, it's Orchid House's nod to their thoughtful afternoon tea service with a no thank you to all things boring and beige.

It's the cocktail that says,
"Yeah, we're fancy, but don't expect me to play nice with your scones."

Sip it slow, or don't, just try not to spill on your Sunday best.



S&C Afternoon Tea

COCKTAILS

Showman Selection

Smoke & Mirrors - 14

Vodka, Elderflower, Rose Tip Syrup, Lemon, Prosecco

Flight of the Concourses - 18

Flight of the Concourses consists of 3 cocktails

STARTER - "THE DEPARTURE LOUNGE"

Vodka, Lillet Blanc, Lemon, Thyme Vodka

Bright, herbal, and crisp

The opening act that sets the tone. Clean lines, sharp edges, and just enough thyme to make you think someone's watching the clock.

MAIN - "THE LONG HAUL"

Vodka, Lillet Blanc, Lemon, Campari, Vermouth

Bold, bitter, and structured

The centrepiece of the journey - rich enough to linger, balanced enough to keep you moving. A Negroni at cruising altitude.

DESSERT - "GROUNDED"

Vodka, Lillet Blanc, Lemon, Coffee Liqueur, Chocolate

Dark, indulgent, and unashamedly dramatic

A sweet landing with roasted coffee depth and cocoa warmth - the kind of ending that makes you want to book another trip.

Each glass is a different gate, each sip a departure. By the time you hit dessert, you won't want to disembark.

If you would like a classic cocktail please ask

175ML | BOTTLE

RED WINES

Molmenti & Celot Cabernet Franc

Grapes: *Cabernet franc*: (13%) **(Italy)**

39

Tasting notes & pairings:

Vibrant, medium-bodied Cabernet Franc with notes of red berry, leafy freshness and subtle spice. 13°- 16° C

Vegetarian, Poultry, Charcuterie, Cheese

Montepulciano D'Abruzzo Villa Dante

Grapes: *Montepulciano*: (13%) **(Italy)**

7.6 | 27

Tasting notes & pairings:

Dark cherry, ripe plum, mulberry, and a subtle touch of baking spice or dried herbs 16°- 18° C

Red Meat, Cheese

Primitivo Trastullo

Grapes: *Primitivo*: (13.5%) **(Italy)**

8.1 | 29

Tasting notes & pairings:

Full-bodied and fruit-forward. Black cherry, ripe plum, wild berries, sweet spice. Hints of chocolate and vanilla. 16°- 18° C

Red Meat, Cheese, Vegetarian

Les Argeliere Pinot Noir

Grapes: *Pinot Noir*: (13%) **(France)**

9.7 | 35

Tasting notes & pairings:

Bright red fruits, raspberry and black cherry, smoke, pepper, and herbs. 14°- 16° C

Poultry, Fish, Red Meat, Vegetarian

RED WINES

175ML | BOTTLE

Artizan Smooth Red

Grapes: ***Cabernet Sauvignon, Syrah***: (13%) **(Chile)**

7 | 25

Tasting notes & pairings:

Ripe black cherries, cassis, and black plums, perfectly complemented by subtle layers of black pepper, baking spices, and sweet vanilla. 14°- 18° C
Red meats, BBQ, Spicy meat stews, Rich mushroom risotto

Red Rock Shiraz

Grapes: ***Shiraz (Syrah)***: (13%) **(Australia)**

7.6 | 27

Tasting notes & pairings:

Classic, dry, medium to full-bodied brimming with dark fruits, blackberry, plum, black cherry, warm spice, bramble & gentle oak. 16°- 18° C
Beef, Lamb, Cheese, Spicy Food

Orfila Malbec

Grapes: ***Malbec***: (14%) **(Argentina)**

8.1 | 29

Tasting notes & pairings:

Ripe red & dark fruits, plum and blackberry, jammy undertones, subtle vanilla oak, and earthy notes of tobacco. 15°- 18° C
Red Meat, Cheese, Vegetarian

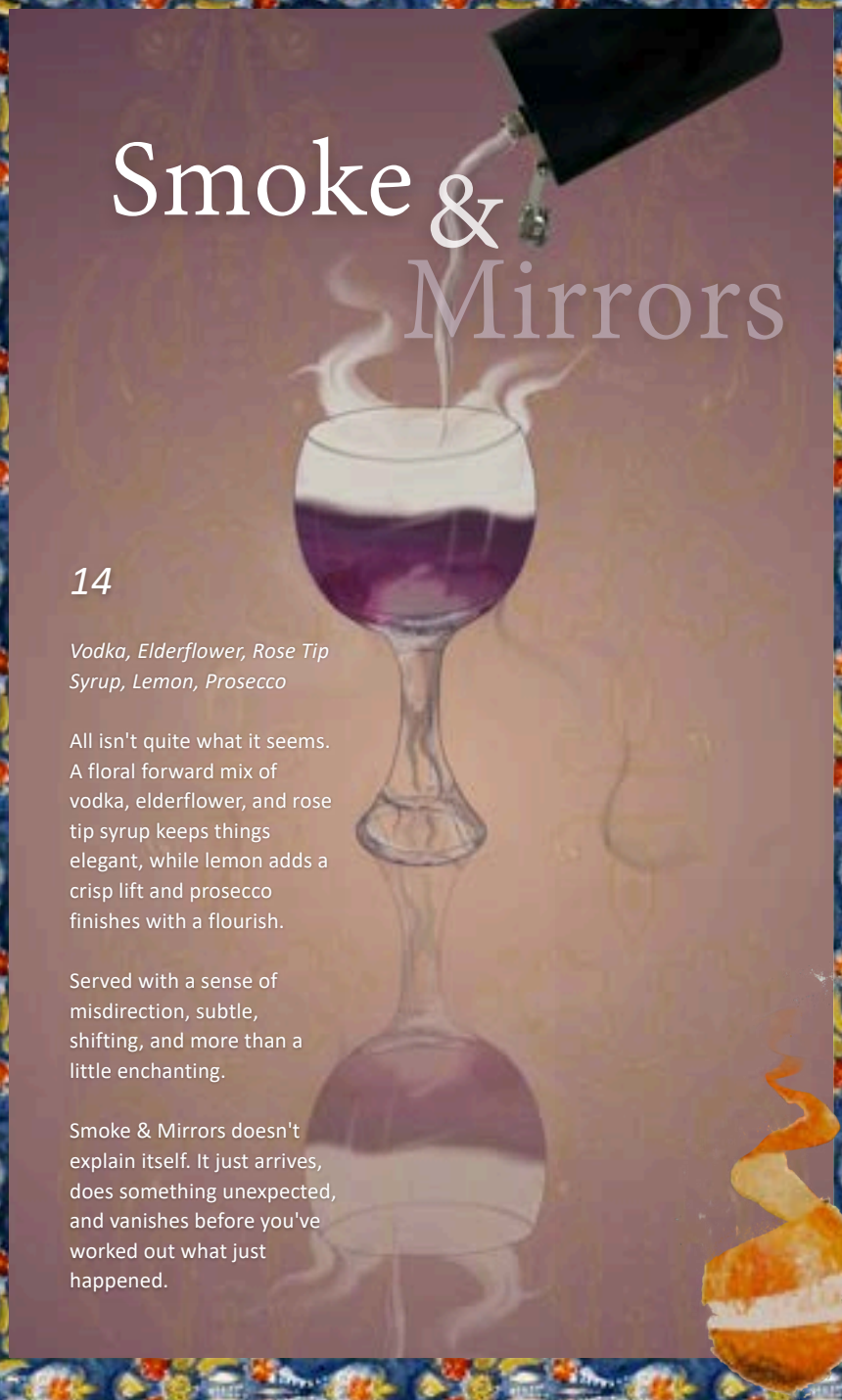
Foncalieu, Malbec, Cote D 'Enserune

Grapes: ***Malbec***: (13%) **(France)**

8.1 | 29

Tasting notes & pairings:

Intense black cherry and liquorice. Hints of flowers and spice. Dry, medium-bodied, smooth with plump fruit, spice, moderate tannins. A fantastic example of French Malbec with personality. 16°- 18° C
Red Meat, BBQ, Cheese



Smoke & Mirrors

14

Vodka, Elderflower, Rose Tip Syrup, Lemon, Prosecco

All isn't quite what it seems. A floral forward mix of vodka, elderflower, and rose tip syrup keeps things elegant, while lemon adds a crisp lift and prosecco finishes with a flourish.

Served with a sense of misdirection, subtle, shifting, and more than a little enchanting.

Smoke & Mirrors doesn't explain itself. It just arrives, does something unexpected, and vanishes before you've worked out what just happened.

CHAMPAGNES

125ML | BOTTLE

CLASSIC CHAMPAGNES

Elegant, structured, and celebratory

Veuve Clicquot, Yellow Label (12.5%) - 23 | 90
Balancing superb structural power with elements of toasted brioche and ripe vanilla pear.

Deux Fois (12%) - 13 | 60
Crisp green apple, pear, white peach and a refreshing salinity on the finish.

Moët & Chandon, Impérial (12%) - 85
Bright fruitiness, white blossoms, fresh nuts and elegant baking spice.

Billecart-Salmon, Réserve (12%) - 90
A sommelier favorite. Ripe pear, baked apple and an exceptionally smooth pastry finish.

Laurent-Perrier, La Cuvée (12%) - 85
Chardonnay-dominant. Beautifully clean, crisp citrus peel and white peach.

Bollinger, Special Cuvée (12%) - 100
Rich & bone-dry. Bold flavors of toasted brioche, walnuts and ripe orchard fruits.

ROSÉ CHAMPAGNES

Intense, berry-forward, and sophisticated rosés for true connoisseurs.

Deux Fois (12%) - 14 | 75
Soft pink hues carrying vibrant summer fruits and a remarkably refreshing finish.

Moët & Chandon, Impérial (12%) - 98
Vibrant wild strawberry, cherry and an elegant touch of white pepper.

Billecart-Salmon, Rosé (12%) - 105
The gold standard of rosé. Wild raspberries, orange zest and a crystalline mineral spine.

Bollinger, Rosé (12%) - 115
Full-bodied luxury. Redcurrant, black cherry, warm toast and a velvety texture.

Laurent-Perrier, Cuvée Rosé (12%) - 125
100% Pinot Noir. Acclaimed for its intense strawberry bouquet and unparalleled freshness.

THE CONNOISSEUR'S SELECTION

Krug, Grande Cuvée (12.5%) - 285
One of world's finest. Monumental complexity featuring honey, hazelnut, nougat and marzipan.

WHITE WINES

175ML | BOTTLE

Domaine Thomas Sancerre 'Le Pierrier'
Grapes: ***Sauvignon Blanc***: (13.5%) **(France)**
55
Tasting notes & pairings:
Bone-dry, crisp, vibrant. Aromas of gooseberry, bright citrus, elderflower and a signature gunflint mineral finish. 8°- 10° C
Oysters, Mussels, and Shellfish, White Fish, Cheese

Chablis Premier Cru Domaine Fillon Montmain
Grapes: ***Chardonnay***: (13%) **(France)**
68
Tasting notes & pairings:
Lemon curd, green apple, vanilla, and a delicate brioche roundness. 10°- 12° C
Seafood, Poultry, Cheese

Free To Be Reisling
Grapes: ***Riesling***: (13%) **(South Africa)**
45
Tasting notes & pairings:
Bone-dry with racing acidity, lime zest, crisp granny smith apple, and delicate white blossom notes. 7°- 9° C
Spicy, Seafood, Shellfish

Pratsch, Gruner Veltliner, Weinviertel
Grapes: ***Grüner Veltliner***: (12.5%) **(Austria)**
39
Tasting notes & pairings:
Organic. Super crisp and zippy with green pear, yellow apple, and peach. Cracked white pepper and a clean, saline finish. 7°- 8° C
Poultry, Seafood. Ideal for aperitifs

WHITE WINES

175ML | BOTTLE

La Baume Picpoul De Pinet

Grapes: *Picpoul Blanc*: (12.5%) **(France)**

8.1 | 29

Tasting notes & pairings:

Crisp, refreshing, dry. White blossoms, acacia, hawthorn, hint of sea breeze. Zesty citrus flavors and distinct salinity. 3°- 7° C
Oysters, Mussels, and Shellfish, Cheese

La Doria GAVI

Grapes: *Cortese*: (13%) **(Italy)**

8.1 | 29

Tasting notes & pairings:

White flowers, green apple, almond blossom. Fresh and bone-dry with juicy lemon, Williams pear and a clean, saline-mineral finish. 8°- 10° C
Seafood, White Fish, Poultry, Cheese, Aperitif

Flying Kiwi Sauvignon Blanc

Grapes: *Sauvignon Blanc*: (13%) **(New Zealand)**

9.7 | 35

Tasting notes & pairings:

Crisp, Dry. Ripe passionfruit, zesty citrus, gooseberry, and a touch of herbaceous green capsicum. 7°- 9° C
Oysters, Scallops, White fish, Cheese, Vegetarian, Poultry, Aperitif

Coquille De Mers Vermentino

Grapes: *Vermentino*: (12.5%) **(France)**

8.1 | 29

Tasting notes & pairings:

Crisp, zesty, dry. A great alternative to Sauvignon Blanc. Pale lemon in color. Notes of lime, apricot, ripe peach, tropical fruit. 8°- 10° C
Seafood, Oysters, Soft cheeses, Salads, Aperitif

SPARKLING WINES

CLASSIC ENGLISH SPARKLING

Silver Reign, Brut (12.5%)(Kent) - 11 | 49
Proudly selected as our signature English sparkling. Crisp local elderflower, citrus, clean palate.

Silver Reign, Blanc de Blancs (12.5%)(Kent) - 60
100% Chardonnay. Pure, chiseled, and bursting with fresh green apples.

Tickerage, Classic Cuvée (12%)(Sussex) - 68
An artisanal gem featuring stewed winter fruits, earthy truffle hints, and creamy richness.

Nyetimber, Classic Cuvée (12%)(Sussex) - 75
England's iconic sparkling. Rich honeyed pastry, toasted almond, and crisp apple.

ROSÉ ENGLISH SPARKLING

Court Garden Rosé (Sussex) - (12%) - 12.5 | 65
Pale peach creamy mousse. Fresh summer berries, dried cranberry, and citrus zest.

CRÉMANT DE BOURGOGNE

Charly Nicolle (France) - (12%) - 50
Bright lemon, ripe apple, a hint of pepper & creamy texture. Lively bubbles with a bone dry finish.

PROSECCO

Revilo Prosecco Spumante (11%)(Italy) - 7.5 | 30
Bright green apple notes with a lively, cleansing fizz. Crisp and clean.

Molmenti, Prosecco DOC, Friuli (11%)(Italy) - 40
Elegant artisan sparkling with refined notes of white peach and melon.

Revilo Prosecco Rosé (11%)(Italy) - 9.5 | 32
Soft rose-petal blush with notes of juicy red summer berries.

Molmenti, Prosecco Rosé, Friuli (11%)(Italy) - 45
Delicate salmon pink; aromatic, crisp, and bursts with wild raspberry fruits.

WHITE WINES

175ML | BOTTLE

Moulin De Gassac Chardonnay

Grapes: *Chardonnay*: (12%) **(France)**

10.3 | 39

Tasting notes & pairings:

Citrus, wildflower & honey result in a full, long and buttery finish.
Unoaked Chardonnay with both body and minerality.
Seafood, Salad, Vegetarian, Cheese, White Meats

Macon Villages Bourcier Martinot

Grapes: *Chardonnay*: (13%) **(France)**

55

Tasting notes & pairings:

White Burgundy. Light golden yellow colour & a light body. Crisp, dry white wine with bright citrus, stone fruit, and subtle mineral notes
Seafood, Poultry, Cheese

Rouxvale Chenin

Grapes: *Chenin Blanc*: (12.5%) **(South Africa)**

9.7 | 35

Tasting notes & pairings:

Tropical notes balanced by beautiful freshness such as lemon, guava, fresh pineapple, green bell pepper and ripe green apples. Great with chicken, salad or veg. dishes; this is versatile wine a moreish finish.
Seafood, Poultry, Vegetarian, Cheese, Salads

Babylonstoren Candide

Grapes: *Chenin, Viognier, Chardonnay, Sémillon*: (13.5%) **(South Africa)**

10.3 | 39

Tasting notes & pairings:

Notes of peach, lime & litchi flavours. Light, refreshing, yet complex
Seafood, Poultry, Vegetarian, Cheese, Salads

175ML | BOTTLE

WHITE WINES

Carlo Damiani

Grapes: *Pinot Grigio:* (12%) **(Italy)**

7 | 26

Tasting notes & pairings:

A brilliant straw yellow color. Elegant perfumes, white flowers (acacia flower), almonds, citrus fruit, exotic fruit, apples.
Anytime wine. Hors d'oeuvres, Fish, Soups, White Meats. 8°- 10° C

Rioja Tondeluna Blanco

Grapes: *Viura, Sauvignon Blanc* - (12%) **(Spain)**

7.6 | 27

Tasting notes & pairings:

Crisp, white, unoaked. Very light yellow; bright aromas, intense fresh fruit, notes of pear & citrus. Dry, balanced, rounded in the mouth.
Light salads, Fish dishes, Seafood & Prawns. 6°- 8° C

Molmenti & Celot

Grapes: *Friulano*: (12.5%) **(Italy)**

10.6 | 39

Tasting notes & pairings:

Light to medium body. Fresh citrus profile, wildflowers, almonds and lemon.
Light salads, Fish dishes, Seafood & Prawns, Cheese & Charcuterie. 6°- 8° C

Bello Mio

Grapes: *Zibibbo*: (12.5%) **(Italy)**

11.6 | 45

Tasting notes & pairings:

AKA Muscat of Alexandria suggesting ancient Egyptians used to cultivate this historic Sicilian grape. Perfumed aromas of orange blossom, apricot, eucalyptus. Medium bodied, bright acidity, long finish of lychee & spices.
Seafood, Vegetarian, Salads, Charcuterie