

BAR MENU

CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Superiore, Organic, Fidora, Veneto, Italy	8.50/44.00
Champagne Henri Favre, Dizy	12.00/60.00
Gusbourne Brut Reserve, Kent	13.50/75.00
Champagne Louis Roederer Brut Premier NV, Reims	80.00
Gosset Champagne Grand Millesime 2006, Reims	160.00

MAGNUMS

	1500ml
Prosecco Spumante, Enrico Bedin, Veneto, NV, Italy	85.00
Champagne Vollereaux, Brut Selection, NV, Reims	155.00

HOUSE COCKTAILS 9.95

Quod Bloody Mary

Absolut vodka, tomato juice, secret spice mix

Rebujito

Argüeso 1822 fino sherry, lemonade, mint, lemon

White Peach Bellini

Prosecco, white peach purée, peach bitters

Studio 54

Absolut Elyx, Lanique rose liqueur, pineapple, cranberry, lime

Pink Grapefruit Margarita

Tequila Ocho, pink grapefruit, lime, agave

Bramble

Bombay Sapphire, lemon juice, sugar, blackberries, crème de mure

Basil Daiquiri

Coconut rum, pineapple juice, basil, lime, agave

Perfect Manhattan

Woodford Reserve, sweet & dry vermouth, bitters

Tropical Rum Punch

Barcelo Gran Añejo, apricot brandy, lime, pineapple, mango purée

Salted Caramel Espresso Martini

Absolut vodka, Kahlua, salted caramel syrup



COCKTAIL HOUR OR TWO...

5-7pm everyday, house cocktails 6.50

PREMIUM COCKTAILS

Italicus Royale

14.00

Italicus Bergamot Liqueur, Henri Favre champagne

Oxford Martini

11.50

Toad Dry Gin or Rye Vodka, antica formula, olive or twist

Peruvian Pisco Sour

11.00

1615 Quebranta Pisco, pasteurised egg white, lime, sugar, angostura bitters

Smeaton's Negroni

15.50

Smeaton's Gin, antica formula, campari

Mezcal Mule

12.95

Alipus San Juan Mezcal, ginger beer, lime, passion fruit, cucumber

Bee's Knees

11.00

Keep'r's Cotswold Honey Gin, lemon, honey

NON-ALCOHOLIC COCKTAILS 6.50

94 & Tonic

Seedlip Spice, fevertree tonic, star anise, orange peel

Minosa

Seedlip Grove, fresh orange juice, soda

Virgin Paloma

Pink grapefruit, lime, agave, sea salt

Peach & Elderflower Pressé

White peach puree, elderflower cordial, mint, soda

Seedlip Colada

Seedlip Grove, coconut syrup, pineapple, dash of cream

No-spresso Martini

Seedlip Spice, espresso, sugar syrup, shaken over ice

GIN & TONIC

	50ml
Beefeater 24 Mediterranean tonic, grapefruit slice, black pepper	9.50
Star of Bombay Aromatic tonic, orange slice, star anise	10.95
Tanqueray 10 Indian tonic, grapefruit slice	12.95
Hendrick's Elderflower tonic, cucumber	9.95
Smeaton's Light tonic, over ice	15.00
Toad Oxford Dry Aromatic tonic, lemon, juniper	12.95
Martin Miller's Elderflower tonic, strawberry, black pepper	9.00
Cotswold Indian tonic, grapefruit slice, bay leaf	13.50
Plymouth Aromatic tonic, lemon twist	9.00
Physic Indian tonic, rosemary, bay leaf	12.95

All served with Fever-Tree tonic water
35ml measures available on request

LAGER, BEER & CIDER

Estrella Damm, Barcelona, half pint, 4.6%	3.50
Inedit Damm, Barcelona, half pint, 4.8%	3.95
Peroni Nastro Azzurro, Italy, 300ml, 5.1%	3.95
Chadlington Oxford Blue, England, 500ml, 4.2%	5.95
Curious Brew, Kent, England, 300ml, 4.7%	4.95
Cotswold Premium Lager, England, 330ml, 5.0%	5.50
Becks Blue, 275ml, 0.05%	2.95
XT BREWER, LONG CRENDON	
West Coast, 500ml, 4.2%	4.95
Session Amber, 500ml, 4.2%	4.95
Squid Ink, 500ml, 5.5%	4.95
Luscombe Organic Cider, Devon, England, 320ml, 4.9%	4.95

WHITE WINE BY THE GLASS

	175ml
Quod House White 2017, France	6.95
Pinot Grigio 2017, Cosmina, Romania	7.50
Verdejo 2017, Isabelino, Rueda, Spain	8.00
Chardonnay 2018, Great Expectations, Robertson, South Africa	9.00
Albariño 2018, Charquiño, Rias Baixas, Spain	9.50
Sauvignon Blanc 2017, Wyebrook Estate, Marlborough, New Zealand	9.95
Chenin Blanc 2018, Secateurs, AA Badenhorst, Swartland, South Africa	11.50
Chablis 2018, Domaine Seguinot-Bordet, Burgundy, France	12.95

RED WINE BY THE GLASS

	175ml
Quod House Red 2017, France	6.95
Merlot 2018, Tierra Alta, Central Valley, Chile	7.50
Garnacha 2018, Botijo Rojo, Valdejalón, Spain	8.50
Rioja Crianza 2015, Bodegas Santiago, Haro, Spain	9.00
Château Maledan 2016, Bordeaux Supérieur AC, France	9.50
Malbec 2018, Pascual Toso Estate, Mendoza, Argentina	10.50
Morgon 2017, Chateau de Durette, Beaujolais, France	11.00
Pinot Noir 2016, James Bryant Hill Estate, Central Coast, California, USA	12.00

ROSÉ WINE BY THE GLASS

	175ml
Le Tuffeau Rosé 2018, Languedoc, France	7.50
Mado en Provence Rosé 2018, Côtes de Provence, France	10.95

SWEET & FORTIFIED WINE

	70ml
Monbazillac, France	6.95
Sauternes, France	5.50
Vin Santo, Felsina Berardenga, Italy	8.50
A.Mano, Aleatico, Italy	6.70
Pedro Ximenes Sherry, The Norfolk, England	7.50
Pedro Ximenes Sherry, El Candado, Spain	6.50
Cream Sherry, Regency, Spain	5.25
Calem, Fine Ruby Port	6.50
Grahams, LBV, Port	6.95

SINGLE MALT WHISKIES

	50ml
Glenmorangie 10 yo, Scotland	7.95
The Glenlivet 12 yo, Scotland	7.95
Glenfiddich 12 yo, Scotland	7.95
Highland Park 12 yo, Scotland	8.95
Auchentoshan Three Wood, Scotland	9.00
Laphroig 10 yo, Scotland	10.50
Oban 14 yo, Scotland	11.95
Lagavulin 16 yo, Scotland	13.95
Glenfiddich 18 yo, Scotland	16.50
Hakushu Distiller's Reserve, Japan	17.50

THE ENGLISH WHISKY COMPANY, Norfolk

Original	7.50
Smokey	7.50
Single Grain	9.50

BLENDED WHISKIES

J&B Rare, Scotland	4.95
Johnnie Walker Black, Scotland	7.50
Johnnie Walker Blue Label, Scotland	24.00
Chivas Regal 12 yo, Scotland	7.50
Chivas Regal 18 yo, Scotland	12.95
Monkey Shoulder, Scotland	9.95

BOURBON, IRISH & RYE WHISKIES

Tullamore Dew, Tullamore, Ireland	8.50
Buffalo Trace, Kentucky, USA	5.95
Maker's Mark, Kentucky, USA	6.95
Woodford Reserve, Kentucky, USA	7.95
Rittenhouse Rye, Kentucky, USA	6.50

35ml measures available - please ask

TEA & COFFEE

- English Breakfast 2.95
- Earl Grey 2.95
- Lapsang Souchong 2.95
- Jasmine Star 3.25
- Rooibos 2.95
- Camomile 2.95
- Red Berry & Hibiscus 2.95
- Fresh Mint 2.95

- Espresso 2.25/2.75
- Piccolo 2.50
- Cappuccino 2.95
- Latte 2.95
- Flat White 2.95
- Americano 2.75
- Cafetiere 2.95/4.65

- Hot Chocolate 3.20

Our coffee espresso beans are supplied by Jericho Coffee Traders
& our tea is from Canton Tea.

Soya milk & decaffeinated coffee options available by request.