



## To Begin

### Sherry

San Leon Manzanilla  
£5.50

Valdespino Amontillado  
'Tio Diego'  
£6.50

75ml

### Wine

Marmora  
Vermentino  
£5

Chateau Pierre Bise Anjou  
Chenin Blanc  
£7.50

Both 125ml

### Cocktail

Negroni - £9  
Beefeater Gin, Carpano Blend, Campari

Spritz - £9  
Rhubarb/Aperol/Prosecco  
Venetian Garnish

Sharks Tooth - £9  
El Jimador/Montelobos/Lemon/Fennel/  
Apple

### Sparkling

Ridgeview  
Bloomsbury  
£10

Perrier Jouet  
Brut NV  
£13.50

Both 125ml



## Dry Sherry & Madeira

75ml

San Leon, Manzanilla £5.50

Tio Pepe En Rama Fino £6.00

Valdespino Amontillado £6.50

El Maestro Sierra, Oloroso £5.75

Romate, 'Regente' Palo Cortado £7.50

### Equipo Navazos

Some of the worlds finest sherries, available by the glass

Equipo Navazos 'Bota 54' Fino/Amontillado £10 (75ml)

Equipo Navazos 'Bota 31' Amontillado £16 (75ml)

For our range of Sweet Sherries, please see the Dessert Wines page.

Barbeito 'Rainwater' Madeira - Medium/Dry - £6.5

Barbeito 'Sercial' Madeira - 10yr Medium/Dry - £9

## Vermouth & Aperitif Wines

50ml

Dolin Dry £5

Lillet Blanc £5

Carpano Antica Formula £7



## Gin

Gin & Tonic will come with Fentimans Tonic & Dehydrated Citrus

Gin Martini will be stirred with Artisanal Dry Vermouth

Both will be paired with a harmonious Garnish  
25ml / 50ml / Martini

### Beefeater

£5.75 / £7.75 / £8.25

### Homemade Cucumber Gin

£6.75 / £9.25 / £10.25

### Haymans Old Tom

£6 / £8.75 / £9

### Blackdown

£6.50 / £9.25 / £9.50

### Martin Millers

£6.50 / £9.25 / £9.50

### Beefeater 24

£7 / £9.50 / £9.75

### Roku

£7.00 / £9.50 / 9.75

### Millers Westbourne Strength

£7.50 / £10.75 / £11

### The Botanist Islay Dry

£8 / £12.75 / £12

### William Chase Elegant

£8.50 / £13.25 / £12.50

## The Softer Option

Seedlip Non Alcoholic Spirit, Fentimans Tonic, Lime & Mint - £6

## Mary

Choose Your Spirit:

Roasted Bone Marrow  
Vodka

Or

Cucumber Gin

All served with:

Jalapeno Shrub

Celery Bitters, Seasoning,  
Worcestershire Sauce &

Tabasco to taste

& Pickles

£9

Bloody Shame - £5

Same story as the classic, minus  
the booze.



## Classic Cocktails

### Penicillin

Laphroaig, Chivas, Kings Ginger, Lemon Juice & Honey

### Spiced Dark & Stormy

Home made Spiced Rum, Lime & Bitters, Old Jamaica Ginger Beer

### White Lady

Beefeater Gin, Cointreau, Lemon, Egg White

### Last Word

Beefeater Gin, Green Chartreuse, Maraschino liqueur, Lime

### Manhattan

Evan Williams Bourbon, Antica formula, Angustura, Jack Rudy Cherry  
(£11)

### Margarita

El Jimador Blanco tequila, Cointreau, Lime, Agave (Optional)

### Daiquiri

Homemade Spiced Rum, Lime juice, Gomme

### Caipirinha

Cachaca, Lime, Sugar

### Bone Machine

Evan Williams Bourbon, Oloroso Sherry, Fernet, Benedictine, Bitters

*All Cocktails £9*



## Sussex, Sparkling & Champagne

Ridgeview Bloomsbury NV, Sussex £10 / £54  
Ridgeview Fitzrovia NV, Sussex £11 / £59  
Ridgeview Blanc de Blancs, 2013, Sussex £79

Prosecco Soranzo DOCG, Valdobbiadene, NV, Italy  
£37.50

Llopart Brut Nature Reserva, Cava, Spain  
£6.75 / £38

Perrier Jouet Brut, NV, France £13.50 / £75  
Perrier Jouet Blason Rose, NV, Champagne £100

Belle Epoque, Perrier Jouet, 2007, Champagne £165  
Louis Roederer, Cristal, 2007, Champagne £240  
Krug Vintage, 2003, Champagne £350

## Rose

125ml / 175ml / 500ml Carafe / Bottle

Conde Villar, Vinho Verde Rose, Portugal  
£4.50 / £6.25 / £17.75 / £25

Chateau d'Astros Rose, Provence  
£5.75 / £8.25 / £23.50 / £33

Chateau Leoube, Provence (Organic & Biodynamic)  
£44

Wines on this list may contain, Sulphites, Egg or Milk products.  
Please ask a member of staff should you require guidance



## MAGNUMS

We hold a changing list of special wines in Magnum format (1.5L).

Perfect for the table, these are all spectacular wines from the finest producers.

## White

2012 Laurenz V 'Charming' Gruner Veltliner  
Kamptal, Austria  
£95

2014 Dom. Fouassier Sancerre 'Le Grand Champs'  
Loire, France  
£95

## Rose

Chateau Leoube, Rose De Leoube  
Provence, France  
£85

## Red

2013 De Trafford Cabernet Sauvignon  
Stellenbosch, South Africa  
£125

2014 De Trafford Syrah  
Stellenbosch, South Africa  
£165

2009 Domaine Grand Veneur Chateauneuf Du Pape  
Southern Rhone Valley, France-  
£100

2010 Chateau Fourcas Hosten, Listrac Medoc  
Bordeaux, France  
£100



### Open White

125ml / 175ml / 500ml Carafe / Bottle

La Croix Blanc

Languedoc-Roussillon

£3.75 / £5.50 / £15.75 / £22

Marmora Sardinia

Vermentino

£5 / £7 / £19.50 / £28

Jean Biecher, Alsace

Pinot Gris

£5.25 / £7.50 / £21.50 / £29

Journeys End 'Haystack', Stellenbosch

Chardonnay

£5.25 / £7.50 / £21.50 / £30

Alain Jaime, Cotes Du Rhone Blanc

Clairette, Viognier, Grenache Blanc, Roussanne

£5.75 / £8.00 / £23 / £32

Huia, Marlborough, New Zealand

Sauvignon Blanc

£6.75 / £9.25 / £26.50 / £37

Chateau Pierre Bise, Anjou, Loire Valley

Chenin Blanc

£7.50 / £10.50 / £30 / £42

Acoustic Cellar 'Ritme' Priorat Spain

Grenache Blanc-Macabeo

£8 / £11.25 / £33 / £43

### Coravin Selection

A selection of our finest wines, available by the glass through Coravin.

125ml

Paul Nicolle, Chablis 1er Cru, Burgundy, 2015

£11.50

Giuseppe Quintarelli, Bianco Secco, Veneto 2014

£14

Vincent Latour, Meursault, Cotes De Beaune, Burgundy 2013

£17.50

### White



La Croix Blanc, France

£22

Terre de Giumara, Sicily

Grecanico

£24

Mas Peuch, Languedoc, France

Picpoul De Pinet

£27

Marmora, Sardinia

Vermentino

£28

Jean Beicher, Alsace

Pinot Gris

£29

Journeys End 'Haystack', Stellenbosch

Chardonnay

£30

Alain Jaume, Southern Rhone

Grenache Blanc-Roussanne-Clairette

£32

Pasarisa, Argentina

Torrontes

£33

Albourne Estate, Sussex

Bacchus

£36

Morgassi 'Tuffo' Gavi di Gavi

Cortese

£37

Huia, Marlborough, New Zealand

Sauvignon Blanc

£37

Alois Ladeger, Alto Adige, Italy

Pinot Bianco

£38

A Caroa, Valdeorras

Godello

£39

Tornatore 'Etna Bianco' Sicily

Carricante

£40

Laurenz V 'Friendly' Kamptal, Austria

Gruner Veltliner

£42

Chateau Pierre Bise, Anjou, Loire

Chenin Blanc

£42

Acoustic Cellar 'Ritme' Priorat, Spain

Grenache Blanc-Macabeo 2012

£43

Jean Rijckaert Vire-Clesse

Mont Chatelaine

Chardonnay

£46

Domaine Fouassier 'Les Chailloux' Sancerre

Sauvignon Blanc

£49

Markus Molitor, Wehlener Klosterberg,

Riesling Kabinett 2014

£49

Gusbourne 'Guinevere' Sussex/Kent

Chardonnay 2013

£52

Paul Nicolle, Chablis 1er Cru

Chardonnay 2015

£58

Norman Hardie, Niagara, Canada

Chardonnay 2015

£67

Giuseppe Quintarelli 'Bianco Secco' Veneto

Garganega-Trebbiano-Sauv-Chard 2015

£72

Vincent Latour, Meursault, Burgundy

Chardonnay 2013

£97

Marc Morey, Puligny-Montrachet 1er

'Les Referts'

Chardonnay 2011

£110

Red

La Croix Rouge, France £22	Vina Ardanza Reserva Rioja Alta Tempranillo-Grenache 2008 £62
Caruso & Minini 'Sachia' Sicily Perricone £25	Duluc De Branaire-Ducru, St Julien Bordeaux, Left Bank 2010 £65
Bobal De Sanjuan, Murcia, Spain Bobal £26	Chateau De Saint Cosme, Gigondas Grenache-Syrah-Mourvedre 2015 £65
Les Roches, Beaujolais Gamay £28	Paolo Conterno, Riva Del Bric, Barolo Nebbiolo 2013 £67
Dom. Des Paissels 'Le Banel' Saint Chinian Carignan-Grenache £32	Prophets Rock, 'Home' Vineyard Central Otago, NZ Pinot Noir 2013 £70
Quinta do Vallado, Douro, Portugal Touriga Nacional-Touriga Franca-Tinta Roriz £34	Dry Creek Vineyards Old Vines Zinfandel 2014 Sonoma, California £71
Valdivieso 'Single Valley' Casablanca Chile Pinot Noir £35	Walter Hansell, Russian River, Ca. Pinot Noir 2013 £73
Catena 'Vista Flores' Mendoza, Argentina Malbec £37	Taupenot-Merme, Morey-St-Denis, Burgundy, France Pinot Noir 2011 £80
Château Moulin Favre, Brouilly, Beaujolais Gamay £38	Rocca Di Frassinello, Maremma Tuscany Sangiovese, Merlot, Cabernet 2008 £87
Peth Wetz Estate Rheinhessen Spatburgunder £39	A F Gros, Vosne-Romanee 'Aux Reas' Burgundy, France Pinot Noir 2011 £110
Journey's End, Stellenbosch Merlot £39	Clos L'Eglise Bordeaux, Pomerol, 2004 £130
Tornatore 'Etna Rosso', Sicily Nerello Mascalese-Nerello Cappuccio £40	
Acoustic Celler 'Ritme' Priorat, Spain Grenache-Carignan £43	
Wynns 'White Label' Coonawarra Shiraz £44	
Marcel Lapierre, Morgon, Beaujolais Gamay 2016 £55	

Open Red

125ml / 175ml / 500ml Carafe / Bottle

La Croix Rouge, Languedoc-Roussillon £3.75 / £5.50 / £15.75 / £22
Bobal De Sanjuan, Murcia, Spain Bobal £4.75 / £6.50 / £18.50 / £26
Les Roches, Beaujolais Gamay £5.25 / £7.25 / £21 / £28
Quinta do Vallado, Douro, Portugal Touriga Nacional-Touriga Franca-Tinta Roriz £6 / £8.50 / £24.50 / £34
Catena 'Vista Flores' Mendoza, Argentina Malbec £6.75 / £9.25 / £26.50 / £37
Peth Wetz Estate Rheinhessen Spatburgunder £7.25 / £9.75 / £27.50 / £39
Acoustic Celler 'Ritme' Priorat, Spain Grenache-Carignan £8.25 / £11.25 / £32.50 / £43

Coravin Selection

A selection of our finest wines, available by the glass through Coravin.

125ml
Marcel Lapierre, Morgon, Beaujolais 2016 £11
Vina Ardanza Reserva Rioja Alta, Tempranillo-Grenache 2008 £12.50
Duluc De Branaire Ducru, Bordeaux 2010 £12.75
Prophets Rock, Home Vineyard, Central Otago, Pinot Noir 2013 £13.50
A F Gros, Vosne Romanee 'Aux Reas' 2011 £20

# GINGER PIG

## Sweet Wine

75ml / Bottle

Baccadoro Passito, Fondo Antico, Sicily-Italy

£6.50 / £36 (50cl)

Sauternes, Chateau d'Arche 2010 -France

£7 / £60 (75cl)

Royal Tokaji Blue Label 2013- Hungary

£8.50 / £51 (50cl)

Recioto Di Valpolicella Classico, Nicolis 2011-Italy

£9.50 / £57 (50cl)

Stratus Icewine, Riesling 2015-Canada

£12.50 / £52 (37.5cl)

## Sherry & Madeira(75ml)

Lustau Delux Cream Capataz Andres -£6.50

El Maestro Sierra Pedro Ximinez -£7

Barbeito 100% Malvasia Madeira-£7

## Port(75ml)

Quinto Do Vallado 10yr Tawny £7.25

Niepoort LBV 2012 £8.50

Krohn, Colheita 1976 £14

## Digestif

25ml

Fernet & Amaro served over big ice with lemon

Fernet Branca £3.50

Amaro Averna £3

London Amaro £5

Tosolini 'Most' Grappa £5

Encanto Pisco £5

Bepi Tosolini Limoncello £4

Café Borghetti £4

Bénédictine £3.50

Drambuie £4.00

## Cognac

Maxime Trijol VS-£5

Michel Couprie Napoleon - £6.75

Ragnaud Sabourin VSOP-£8

Michel Couprie XO - £9.50

Leyrat XO 'Fin Bois' -£11

## Armagnac

Baron De Signognac VS-£5

Clos Martin VSOP - £6.50

## Calvados

Adrien Camut 6Yr -£8

## Eau De Vie

Vieille Prune -£5

# GINGER PIG

## Rum

25ml

Havana 3yr

£4

Blackwells Dark Rum

£4

Aluna Coconut Rum

£4

Havana 7yr

£4.30

Homemade Spiced Rum

£4.50

Angostura 1919

£4.50

Santa Teresa 1796 Solera

£7

Diplomatico Reserva

£7.25

Ron Zacapa 23yr Solera

£7.50

## Vodka

25ml

Absolut, Sweden

£4.00

Black Cow, Dorset, England

£4.30

Chase, Herefordshire, England

£5.50

Stolichnaya Elit, Latvia

£6.00

## Tequila & Mezcal

25ml

El Jimador Blanco & Reposado

£4

Herradura Reposado

£6

Del Maguey Vida Mezcal

£6

Montelobos Mezcal

£6.5

Don Julio Anejo

£6

## Our Spirits & Cocktails

We are happy to take your favourite spirit & incorporate it into a classic cocktails - Just ask to speak to a bartender who will be happy to assist.

If you prefer your spirits naked, we will happily serve them over big ice & as much or as little garnish as you choose.



## Ginger Pig Classic Cocktails

### Spritz

Aperol, Rhubarb, Prosecco, Venetian Garnish

### Island Hopper

Blackwells Rum, Malvasia Madeira, Lime

### Negroni

Beefeater, Antica Formula, Punt Es Mes, Campari

### Sharks Tooth

El Jimador Bianco, Montelobos Mezcal, Fennel & Granny Smith

### Piglet Gimlet

Beefeater Gin, Elderflower Cordial, Lime Juice

### Green Fingers

Homemade Cucumber Gin, Green Chartreuse, Lime, Celery & Mint

### Hove Street Cosmo

Absolute Vodka, Cointreau, Lime, In House Pomegranate Shrub

### Hugo

Prosecco, Elderflower, Lime, Mint

### Old Fashioned

Evan Williams Extra Aged, Orange, Bitters, Oak, Served from the freezer

### Espresso Martini

Absolut, Borghetti, Espresso

*All Cocktails £9*



## Whiskies

### SCOTCH

#### MAINLAND

Clynelish 14 yr 46% £4.75  
Royal Lochnagar 12 yr 40% £4.50  
Glen Elgin 12 yr 43% £4.75  
Glenmorangie 10 yr 40% £5

#### ISLAY

Ardbeg Uigeadail 54.2% £8  
(Port & Bourbon finish)  
Lagavulin 16 yr 43% £6.50  
Laphroaig 10 yr 40% £4.50

#### CASK FINISH

Glenfarclas 15 yr 46% £6  
Glenfarclas 25yr 43% £15  
(Full Sherry Cask)  
-Glendronach Revival 46% £7  
(Sherry Finish, 15yr)  
-Glendronach Cask Strength 54.9% £8  
(Olorosso & PX Finish)

#### BOURBON

Evan Williams Extra Aged 40% £4.30  
Elijah Craig 12YO 45% £5.50  
Basil Haydens 40% £7

#### RYE WHISKEY

Rittenhouse 100 BIB 50%-£5

#### AMERICAN WHISKEY

High West 'Campfire' Whiskey-£9  
(USA Rye, Bourbon & Islay Malt Blend)

#### JAPANESE

Nikka From The Barrel 51.4% £5.50  
Suntory Hibiki 'Harmony' £6  
Suntory 'The Chita' £6.50

#### BLENDS

Chivas Regal 12 yr 40% £4  
Johnnie Walker Gold 40% £8.25

#### IRISH

Green Spot 40% £5  
Yellow Spot 12 yr 46% £8.50  
(Malaga Cask Finish)  
Jamesons 40% £3.50  
-Connemara 40% £4.50  
(Peated)

# GINGER PIG

## Fancy Softs

Seedlip & Tonic £6  
Seedlip Non Alcoholic Spirit, Tonic, Lime & Mint

Apple & Elderflower Collins £5  
Lime, Apple, Elderflower & Mint

Pink Lemonade £5  
Berry Cordial, Lemon, Soda

Bloody Shame £5  
Tomato Juice & All the Spicy Trimmings, just without the booze

Belvoir Elderflower Cordial with Soda & Fresh Lime £2.5

Can of Old Jamaica Ginger Beer £2.5

San Pellegrino £3  
Lemon / Orange / Blood Orange /  
Grapefruit

Juices £2.5  
Apple, Orange, Pineapple,  
Cranberry, Grapefruit & Tomato

Fentimans Tonic 125ml Bottle,  
Tonic, Light Tonic, Ginger Ale £2.50

Coke & Diet Coke 330ml Bottle £2.75

Life Spring Water  
(Locally founded water, from which after every  
bottle sold, 1000ltr of drinking water is trans-  
ported to areas that need it)  
Still & Sparkling 33cl £2.25 / 75cl £3.75

## Beer & Cyder

Longmans Best Bitter £4.60  
Gun Brewery Vermont Pale Ale £5.20

Estrella Galicia £5.50  
Peroni £5.80 / Pilsner Urquell £5.30

Gun Brewery Smoked Rye £6  
Gun Brewery Parabellum Milk Stout £6  
Gun Brewery Zamzama IPA £6  
Gun Brewery Extra Pale £6

Aspalls - Isabel's Berry £6.5

Estrella 0.0% £3 (Btl)

For Allergen advise on any of our Beverages, please ask for a Manager, Supervisor or Bartender to assist you.

# GINGER PIG

## Just a suggestion...

Many of the drink pairing suggestions below are available in 125ml measures unless otherwise stated

## To Begin...

Ridgeview Bloomsbury  
*Ditchling, West Sussex*

Manzanilla Sherry  
*San Leon, Jerez*

Mamora Vermentino  
*Sardinia*

Burrata & Blood Orange  
*Mamora Vermentino  
Sardinia*

Cannon of Lamb  
*Vina Ardanza Reserva Rioja Alta*

Duck Croquette  
*Peth Wetz Estate Rheinhessen  
Spatburgunder*

MonkFish  
*Jean Biecher Pinot Gris  
Alsace*

Cured & Seared Mackerel  
*Tio Pepe En Rama  
Fino*

Roast Squash  
*Alain Jaime Cote Du Rhone Blanc*

## Punchy Wines, With Meats

*Coonawara Shiraz 2011 -Wynns  
Vina Ardanza Reserva Rioja Alta Tempranillo-  
Grenache 2008  
Duluc De Branaille Ducru 2010-Branaille Ducru  
Rocca Di Frassinello '08*

Celeriac & Truffle Terrine  
*Chateau d'Astros Rose  
Provence*

Lemon Sole Grenobloise  
*Vincent Latour Meursault  
Burgundy*

*Rhubarb & Custard Pavlova  
Stratus Icewine Riesling  
Canada*

*Caramel Custard Tart  
Royal Tokaji  
Hungary*

*Chocolate Mousse  
Recioto, Nicolis  
Italy*

*Cheese & Savoury  
Or  
East India Solera, Lustau*