

To Begin

Fortified

Tio Pepe 'En Rama' Fino
£5/8

Barbeita Rainwater
Madeira
£6.50/10

75ml/125ml

Wine

Marmora
Vermentino di Sardegna
£4.25

Laurenz V Friendly
Gruner Veltliner
£6.25

Both 125ml

Cocktail

Negroni - £7
House Blend.
Gin/Vermouth/Campari/Grapefruit

Spritz - £9
Rhubarb/Aperol/Prosecco
Venetian Garnish

Paloma - £8
Blanco Tequila/Grapefruit Soda
Rosemary & Salt

Sparkling

Ridgeview
Bloomsbury
£7.50

Perrier Jouet
Brut NV
£11.50

Both 125ml

Sherry & Madeira

75/125ml

San Leon Manzanilla £5 / 8
Tio Pepe 'En Rama' Fino £5 / 8
Valdespino Amontillado £6 / 9.50
El Maestro Sierra Oloroso £5.25 / 8.50
Valdespino Palo Cortado £9 / 15
Lustau East India Solera £6 / 9.50
El Maestro Pedro Ximenez £6.5 / 10
Harveys Pedro Ximenez, 30 yr Sherry £11.5 / 18

Barbeito 'Rainwater' Madeira - Medium/Dry - £6.5 / 10
Barbeito 'Sercial' Madeira - 10yr Sweet - £9 / 15

Vermouth

(50ml)

All served long with soda, ice & Venetian garnish

Regal Rogue Rosso £6
Punt E Mes £5.5
Carpano Classico £4.5
Antica Formula £7

Reverse - £10
A very wet Martini.
Regal Rogue Dry Vermouth, Botanist Gin & Lemon Twist



Gin

Gin & Tonic will come with Fentimans Tonic & Dehydrated Citrus

Gin Martini will be stirred with Regal Rogue Dry Vermouth

Both will be paired with a harmonious Garnish

25ml / 50ml / Martini

Beefeater

£5 / £7 / £7.5

Homemade Cucumber

Beefeater Gin

£6 / £8.5 / £9

Haymans

Old Tom

£5.5 / £7.5 / £8.5

Blackdown

£6 / £8.5 / £9

Martin Millers

£6 / £8.5 / £9

Beefeater 24

£6.25 / £8.75 / £9.25

Millers Westbourne

Strength

£7 / £10 / £10

Gin Mare

£7.5 / £11 / £10.5

The Botanist

Islay Dry

£7.5 / £11 / £10.5

William Chase

Granny Smith £7.75 / £11.5 / £11.5

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

£8

Bloody Shame - £4

Same story as the classic, minus
the booze.



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Negroni - £7

Gin/Vermouth/Campari/Grapefruit

House Blend.

Spritz - £9

Rhubarb/Aperol/Prosecco

Venetian Garnish.

Paloma - £8

Blanco Tequila/Grapefruit Soda

Rosemary & Salt.

Sherry Is Cool, Really - £8

Manzanilla/Almonds/Pear

Refreshers

Disco Pisco - £9

Pisco/Lemon/Pomegranate Syrup/Lillet

Purple Rinse - £7.5

Orange Vodka/Cranberry Cordial

Lime/Orange Essence

La Pina Caliente - £9

Reposado Tequila/Lime

Ancho Reyes/Amargo Chunchu/Agave

Green Fingers - £8

Cucumber Gin/Mint Syrup/Lime/Celery/Chartreuse



Longer

Summer Cup - £8
Gin/Red Vermouth/Ginger/Lemon
Fruit & Mint.

Trade Wind - £9
Rum/Coconut Orgeat/Falernum/Lime

Sherry Wobbler - £8
Oloroso/Kings Ginger/Pineapple/Lemon
Griottines.

Dark & Spicy - £8
House Spiced Rum/Ginger Beer/Bitters/Lime

After Dinner & Libations

Old Fashioned - £8.5
Bourbon/Bitters/Suger/Orange
Barrel-Aged.

Espresso Martini - £8
Vanilla Vodka/Café Borghetti/Sugar
Fresh Espresso

Frontera Martinez - £8
Old Tom Gin/El Maestro Oloroso/Dry Curacao/Bitters

Correto Regal - £8.5
Chivas Regal Infused with Coffee, Orange, Vanilla & Spices
50ml



Sparkling & Champagne

Ridgeview Bloomsbury, 2014
125ml - £7.50 Bottle - £45

Ridgeview Fitzrovia, 2014
125ml - £8.25 Bottle - £49.50

Ridgeview Blanc de Blanc, 2013
Bottle - £75

Prosecco Soranzo DOCG
Valdobbiadene, NV, Italy
125ml - £5.75, Bottle - £29

Perrier Jouet Brut, NV, France
125ml - £11.50 Bottle - £63

Perrier Jouet Blason Rose, NV,
Champagne Bottle - £87

Belle Epoque, Perrier Jouet, 2007,
Champagne Bottle - £193.50

Krug Grande Cuvee, NV,
Champagne
Bottle - £198

Rose

Pez de Rio,
Garnacha Syrah Rosado, 2015
Carinena, Spain
125ml - £3.50, 175ml - £4.75,
Carafe 500ml - £13.75, Bottle - £19

Conde Villar,
Vinho Verde Rose, 2015,
Portugal
125ml - £4 175ml - £6,
Carafe 500ml - £16, Bottle - £24

Chateau d'Astros Rose, 2015
Provence
125ml Glass - £5.25, 175ml
Glass - £7.25, Carafe 500ml - £20.75,
Bottle - £29

Chateau Leoube,
Provence, 2015
Organic & Biodynamic
Bottle - £38

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



Bottled White

Finca Valero, Macabeo, 2014, Spain £18	'Chateau London' Macon Ige 2014, Domaine Fichet, Burgundy £34
Legato Inzolia, 2014, Sicilia £18.50	Fraser Gallop, Semillon/Sauvignon 2015, Margaret River, Australia £35
Cuatro Rayas, Sauvignon Blanc, 2015, Rueda, Spain £21	A Caroa, Godello, Rias Baixas, 2014, Spain £36
Mas Peuch, Picpoul de Pinet, 2015, Languedoc Roussillon £23	Friendly Gruner Veltliner, Laurenz V, 2013, Kemptal, Austria, £36.50
Conde Villar, Vinho Verde Branco, 2014, Portugal £24	Millton River Point Viognier, Gisbourne, 2013, New Zealand £37
Marmora, Vermentino di Sardegna, 2014, Sardinia £25	Les Chailloux Domaine Fouassier, Sancerre, 2014, Loire Valley £39
Journeys End Haystack Chardonnay, 2015, Stellenbosch, South Africa £26	Monte Carbonare 2014, Soave, Veneto, Italy £40
Jean Beicher, Pinot Gris, Alsace, 2015 £27	Paul Nicolle, Chablis 1er Cru, 2014 Les Forneaux, Burgundy £42
Stellenrust Chenin Blanc, 2015, Stellenbosch, South Africa £28	Domaine Trouillet, Pouilly Fuisse, 2014, Burgundy £45
Fondo Antico, Grillo Parlante, 2014, Sicilia, Italy £30	Markus Molitor, Wehlener Klosterberg, Kabinett Riesling 2012 £50
Prinz Von Hessen, Riesling Rheingau, Germany, 2014 £31	Morgan, Double L Vineyard, Chardonnay, 2013, California, USA £65
Huia Sauvignon Blanc, Marlborough, 2015, New Zealand £32	Domaine Roux Pere et Fils, Chassagne Montrachet Premier Cru, 2013, Cote de Beaune, Burgundy £75
Morgassi, Gavi di Gavi, Tufo 2014, Piemonte, Italy £33	



Coravin Selection

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

75ml/125ml

Morgan Double L Chardonnay, Santa Lucia, California 2013
£7 / £11.50

Dom. Roux, Chassagne Montrachet 1er Cru, Burgundy, 2013
£8.50 / £13

Open White

125ml / 175ml / 500ml Carafe / Bottle

Finca Valero, Macabeo D.O. Carinena, 2014, Spain
£3.25 / £4.50 / £13 / £18

Cuatro Rayas, Sauvignon Blanc, 2015, Spain
£3.50 / £5.25 / £14 / £21

Mas Peuch, Picpoul de Pinet, 2015, Languedoc Roussillon
£4 / £5.75 / £16 / £23

Marmora, Vermentino di Sardegna, 2014, Sardinia, Italy
£4.25 / £6 / £17 / £25

Journeys End Haystack Chardonnay, 2015, Stellenbosch, S. Africa
£4.50 / £6.25 / £18 / £26

Jean Beicher, Pinot Gris, Alsace, 2015
£4.75 / £6.50 / £18.75 / £27

Huia Sauvignon Blanc, Marlborough, 2015, New Zealand
Organic and Biodynamic
£5.50 / £7.75 / £22 / £32

A Caroa Godello, Valdeorras, Spain 2014
£6.25 / £8.75 / £24.50 / £36

Friendly Gruner Veltliner, Laurenz V, Kemptal, Austria, 2013
£6.25 / £9 / £25 / £36.50

Millton Riverpoint Viognier, Gisborne, New Zealand 2013
£6.50 / £9.50 / £26.50 / £37



Coravin Selection

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

75ml/125ml

Walter Hansell Pinot Noir, Russian River Valley, California, 2013

£6.50 / £11

Dom. Roux, Chambolle Musigny, Burgundy, 2013/14

£8.50 / £13

Open Red

125ml / 175ml / 500ml Carafe / Bottle

Finca Valero, Tempranillo Garnacha D.O. Carinena, 2014, Spain

£3.25 / £4.50 / £13 / £18

St Etalon, Merlot, 2015, Vin de Pays d'Oc

£3.75 / £5.25 / £15 / £21

Terre di Giumara, Frappato Nerello Mascalese, Sicily, 2014, Italy

£4 / £5.50 / £16 / £22

Tilia, Malbec, 2015, Mendoza, Argentina

£4.25 / £6 / £17.50 / £24

Finca la Estacada Tempranillo, 2014, Ucles, Spain

£4.50 / £6.25 / £18 / £25

Les Roches, Beaujolais Villages, 2015, Beaujolais

£4.50 / £6.50 / £18.50 / £26

Domaine La Croix Belle, Syrah,

2015, Cotes du Thongue

£4.75 / £6.75 / £18.75 / £27

Little Yering, Pinot Noir, 2015, Yarra Valley, Australia

£5 / £7 / £20 / £28

La Mozza 'I Perazzi'

Morellino di Scansano, 2014, Tuscany, Italy

£6.25 / £8.75 / £25 / £35

Journey's End Single Vineyard,
Cabernet Sauvignon, 2012, Stellenbosch, South Africa

£6.50 / £9 / £25.75 / £38.50



Bottled Red

Finca Valero, Tempranillo Garnacha 2015,
Spain

£18

Lorosco Reserve Carmenere, '15, Chile

£19

St Etalon Merlot, 2015 Vin Pays d'Oc

£21

Terre di Giumara, Frappato Nerello
Mascalese, Sicily, 2014, Italy

£22

Tilia, Malbec, 2015, Argentina

£24

Finca la Estacada Tempranillo, 2014,
Ucles, Spain

£25

Les Roches, Beaujolais, 2015

£26

Domaine La Croix Belle, Syrah, 2015,
Cotes du Thongue

£27

Little Yering, Pinot Noir '15, Australia

£28

Chateau Penin, 2012, Bordeaux

£30

St Cosme, Cotes du Rhone, 2015,
Rhône Valley

£33

Château Moulin Favre, Brouilly, 2015
Beaujolais

£34

La Mozza 'I Perazzi'

Morellino di Scansano, 2014, Tuscany, Italy

£35

Battle of Bosworth Puritan, Shiraz, 2015,
McLaren Vale, Australia

£37

Journey's End Single Vineyard,
Cabernet Sauvignon, 2012,
Stellenbosch

£38.50

Bolney, Pinot Noir, 2014, Sussex

£39.50

Dinastia Vivanco, Rioja Reserva, 2010
Rioja, Spain

£41.50

Garage Wine Company Lot #47, Old Vine
Carignan, Maipo Valley, Chile 2013

£42

Huia, Pinot Noir, Marlborough, 2012,
New Zealand

£45

Paul Jaboulet, les Jalets,
Crozes Hermitage 2014 Rhône Valley

£46

Barbera D'Asti, Vietti 2014, Piemonte Italy

£47

Marcel Lapiere, Morgon,
Beaujolais, Biodynamic, Organic 2014

½ £31.50 / £48

Catena Alta, Malbec, Argentina, 2012

£52

Walter Hansell, Pinot Noir,
Russian River Valley, Cali, USA, 2013

£58

Chateau Batailley, 2007,
Paulliac, Bordeaux

£60

Domaine Roux Pere et Fils,
Chambolle-Musigny, 2014,
Cote de Nuits, Burgundy

£75

Brunello di Montalcino, 2007 Riserva,
'Poggio All 'Oro', Castello Banfi

£90

Chateau Cantenac Brown, 2004,
Margaux

£110



After Dinner

Dessert Wines

75ml / 125ml / Bottle

Moscato d'Asti, Vietti Italy (Sparkling)

£34.50 (75cl) / £25 (37.5cl)

Chateau Loupiac- Gaudiet Bordeaux £4 / £6.50 / £18.00 (37.5cl)

Baccadoro Passito, Fondo Antico, Sicily £5.75 / £9.25 / £27.00 (50cl)

Sauternes, Chateau du Levant – France £6.25 / £10 / £29.50 (37.5cl)

Royal Tokay Blue Label—Hungary £9.75 / £16 / £45.50(50cl)

Port

75ml/125ml

Porto Santario 5yr Tawny £5.50 / £9

Quinto do Portal 2008 LBV £9 / £15

Porto Gran Cruz 1996 £12 / £19

Digestif

25ml

Fernet & Amaro served over big ice with lemon

Fernet Branca £3.50

Amaro Averna £3

London Amaro £5

Grappa Cappo Villa £5

Encanto Pisco £5

Terra di Limoni Limoncello (50ml) £5

Café Borghetti £5

Bénédictine £3.50

Drambuie £4.00

Cognac

Cognac Grande Champagne 1er Cru

Michael Couprie Domaine de La Roumade

V.S.O.P £5.50

Napoleon £6.75

Reserve Tres Vieille XO £9.50

Courcel Cognac £4.00

Armagnac

Bas Armagnac, Château de Lacquy

V.S.O.P 6yrs £5.75

Du Castaing VSOP £5.75

Calvados

Calvados Morin

V.S.O.P £5.50

Age 10 Ans £6.75

Soberano Gran Reserva 5yr £4.50

Martell XO £17.00

Hennessey XO £15.00

Sussex Mead

Lurgashall Winery Sussex

Spiced Mead (50ml) £4.50



SCOTCH

Glenfarclas 15 yr 46% £6

Glenfarclas 25yr 43% £15

Glenfarclas is a much loved distiller specializing in Sherry-finishes & exquisite drams.

Glendronach Sauternes Finish

46% £6

Glendronach Revival

46% £7

Glendronach Cask Strength

54.9% £8

Glendronach is a creative distillery producing highly exciting finished whisky

Glenmorangie 10 yr 40% £5

Old Pultney 12 yr 40% £4.00

Benromach 10 yr 43% £4.25

Clynelish 14 yr 46% £4.75

Royal Lochnagar 12 yr 40% £4.50

Dalwhinnie 15 yr 43% £5.75

Dailuaine 16 yr 43% £6.00

Glen Elgin 12 yr 43% £4.75

Glenfiddich 12 yr 40% £4.25

Glenlivet 12 yr 40% £4.25

Glen Spey 12 yr 43% £5.50

Mortlach 16 yr 43% £6.25

Ardbeg Uigeadail 54.2% £8

A marriage of Ardbeg from bourbon barrel and sherry butt which gives a sweet and smoky finish. "Dirty, Salty, Sweetness"

Benriach Curiositas £40% £7

Lagavulin 16 yr 43% £6.50

Laphroaig 10 yr 40% £4.50

AMERICAN BOURBON & RYE

Buffalo Trace 40% £3

Eagle Rare 45% £5

Rittenhouse 100 50% £6

Sazerac Rye 45% £6

Basil Haydens 40% £7

Blanton's Single Barrel 40% £5.25

Canadian Club 40% £3

JAPANESE WHISKEY

Suntory Harmony 43% £6.00

Nikka From The Barrel 51.4% £5.50

BLENDS

Chivas Regal 12 yr 40% £3.25

Johnnie Walker Gold 40% £8.25

IRISH WHISKEY

Connemara 40% £4.50

Green Spot 40% £5.00

Yellow Spot 12 yr 46% £8.50

Jamesons 40% £2.75



Rum

25ml

Havana 3yr

£3

Goslings Black Seal

£3

House Spiced & Barrel-Aged

Havana 3yr

£4

Havana 7yr

£4

Angostura 1919

£4

Havana Seleccion de Maestros

£6

Ron Zacapa

£7

Santa Teresa 1796

£6

Tequila & Mezcal

25ml

El Jimador Blanco & Reposado

£3.50

Lajita Mezcal

£4

Del Maguey Vida Mezcal

£6

Don Julio Anejo

£6.5

Herradura Reposado

£6

Vodka

25ml / Double plus £1 for Vodka Martini

Absolut, SWE

£3

Tito's, USA

£4

Chase, ENG

£4.75

Blackdown, ENG

£4

Black Cow, ENG

£5

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.



Tea & Coffee

Metrodeco Teas

Metrodeco is a beautiful & vintage 1930's Tea & Cocktail Shop in Upper St. James' Street, Kemptown. These are some of their lovely loose-leaf teas:

Black Teas

Chrysler Breakfast £3

A strong and gusty black tea blend that's the perfect early morning pick me up.

Shades of Grey £3

A refreshing take on the classical Earl Grey with a hint of Rose.

Green Tea

The Devil is a Woman £3

Finest Yunnan green blend tea with Lemon & Ginger for a Tangy Twist

Infusions

Parisian Floral Calm £3

A beautiful, aromatic combination of Chamomile, Lemon Balm, Rose Petals, Jasmine and Lavender

Terracotta Sunburst £3

Vanilla rooibos that just bursts with Fruit and Custard Flavours.

Rockefeller Cleansing £3

Invigorating and refreshing blend of Peppermint and Spearmint. Cooling and refreshing.

Fresh Mint Tea £2.50
So Minty.

Union Hand Roasted Coffee

Our Coffee Beans are supplied by a fair trade company based in London.

Americano £2.75

Long Black £2.50

Flat White £3

Cappuccino £3

Latte £2.75

Espresso £2.25

Double Espresso £2.75

Macchiato £2.50

Double Macchiato £3

Hot Chocolate £2.75

Irish & All Liqueur Coffee £6.50

GINGER PIG

Fancy Softs

Pink Lemonade £5
Pomegranate Syrup, Lemon Juice & Soda

Apple & Elderflower Collins £5
Cloudy Apple, Elderflower Cordial, Fresh Lime & Mint, Topped with Soda

Island Punch £5
Coconut Orgeat, Lime & Pineapple Juice

Jamie's Bitter & Twisted £4
Basically a big pint of Lime & Soda, but with lots of fresh lime & Angostura Bitters

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

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

Dark Star Partridge Best Bitter £4.40
& Seasonal Ale (Changes Monthly)

Bedlam Brewery, Sussex
Pilsner £4.40 / Pale Ale £4.80

Peroni £5 / Pilsner Urquell £4.80
Aspalls Draught Cyder £4.60

Dark Star Six Hop £6 (Can)
Dark Star APA £4.5 (Can)
Dark Star Espresso Stout £6 (Btl)
Estrella Galicia £4 (Btl)

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 wine pairing suggestions below are available in 125ml measures unless otherwise stated

To Begin...

Ridgeview Bloomsbury
Ditchling, West Sussex

Manzanilla Sherry
San Leon, Jerez

Vermentino Di Sardegna
Marmora, Sardinia

Quail
*Pinot Gris, Jean Biecher.
Alsace, France 2015*

Sea Trout
*Tio Pepe Fino 'En Rama'
Jerez De la Frontera, Spain*

Sardines
*Laurenz V Gruner Veltliner
Kamptal, Austria, 2013*

Goat Curd
*Vermentino Di Sardegna, Sardinia
Italy*

With Meats
*Journey's End Cabernet Sauvignon,
Stellenbosch, South Africa*
*Walter Hansell Pinot Noir, Russian River Valley
California, USA (£58 Bottle)*

Pistachio Frangipane
Baccadoro Passito, Fondo Antico, Sicily

Chocolate Ganache
Barbeito Sercial Madeira, Madeira

Roast Peach
Sauternes, Chateau Du Levant, Bordeaux, France

Guinea Fowl
*Pinot, Pinot, Pinot Noir. Australian Yering, Hansell
From the USA or perhaps a Chambolle Musigny.
All available by the glass.*

Halibut
*Wonderful, Full Chardonnay. Journeys End, Morgan
Double L or Chassagne Montrachet. Also all available
by the glass.*

Rabbit Pie
*Les Roches, Beaujolois Village
Burgundy, France*

Cauliflower
A Caora Godello, Valdeorras, Spain

Chickpea Penisse
*Millton Viognier, Gisborne, New Zealand
2013*

Cherry Clafoutis to share
Baccadoro Passito, Fondo Antico, Sicily,

Cheeseboard
East India Solera, Lustau, Jerez