

To Begin

Fortified

Equipo Navazos 'Bota 68' Fino
£7

Regal Rose Cooler
50ml-£6

75ml

Wine

Marmora
Vermentino di Sardegna
£4.75

Laurenz V Friendly
Gruner Veltliner
£7

Both 125ml

Cocktail

Negroni-£9
Beefeater Gin, Carpano Blend, Campari

Spritz - £9
Rhubarb/Aperol/Prosecco
Venetian Garnish

Milk Run-£9
Black Cow/Crème De Peche/Lemon

Sparkling

Ridgeview
Bloomsbury
£9

Perrier Jouet
Brut NV
£12

Both 125ml

Dry Sherry & Madeira

75ml

San Leon, Manzanilla £5.50

Equipo Navazos 'Bota 68' Fino £7

Valdespino Amontillado £6.50

El Maestro Sierra, Oloroso £5.75

Romate, 'Regente' Palo Cortado £7.50

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

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

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

Vermouth

(50ml)

All served long with soda, ice & Venetian garnish

Regal Rogue Rose £6

Punt E Mes £5.5

Carpano Classico £4.5

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
£5.50 / £7.50 / £8

Homemade Cucumber
Beefeater Gin
£6.50 / £9 / £10

Haymans
Old Tom
£6 / £8.5 / £9

Blackdown
£6.50 / £9 / £9.50
Martin Millers
£6.50 / £9 / £9.50

Beefeater
24
£6.75 / £9.25 / £9.75

Millers Westbourne
Strength
£7.50 / £10.50 / £11

The Botanist
Islay Dry
£8 / £12.50 / £12

William Chase
Elegant
£8.50 / £13 / £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.



Cocktails

Island Hopper
Blackwells Rum, Malvasia Madeira, Lime

Negroni
Beefeater, Carpano Blend, Campari

Milk Run
Black Cow, Creme De Peche, Mint & Lemon

Spritz
Aperol, Rhubarb, Prosecco, Soda

Stone Cart
Baron De Sigognac, Briottet Apricot, Lemon, Honey Ginger Syrup

Mexicillin
El Jimador Reposado, Lemon, Kings Ginger, Mezcal Spritz, Agave

Roller Cola
Amaro Averna, Lime, Soda

Green Fingers
Cucumber Beefeater, Green Chartreuse, Lime, Celery & Mint

Root Blend
Aba Pisco, Lime, Mint, Elderflower, Amargo Chunchu

Jungle Gold
Velho Berreiro, Lime, Sloe Gin, Pineapple, Briottet Apricot

Fruit & Kernel
Havana 7 Pineapple, Hazelnut, Falernum, Lime

Bottled Old Fashioned
Evan Williams Extra Aged, Orange, Bitters, Served from the freezer

Espresso Martini
Vanilla Absolut, Borghetti, Espresso

All House Cocktails £9

Classics from £8



Sussex, Sparkling & Champagne

Ridgeview Bloomsbury, 2014, Sussex £9 / £50

Ridgeview Fitzrovia, 2014, Sussex £10 / £55

Ridgeview Blanc de Blancs, 2013, Sussex £75

Prosecco Soranzo DOCG, Valdobbiadene, NV, Italy
£6 / £35

Perrier Jouet Brut, NV, France £12 / £68
Perrier Jouet Blason Rose, NV, Champagne £95

Belle Epoque, Perrier Jouet, 2007, Champagne £150
Bollinger R D, 2002, Champagne £210
Louis Roederer, Cristal, 2007, Champagne £220

Rose

125ml / 175ml / 500ml Carafe / Bottle

Conde Villar, Vinho Verde Rose, 2015, Portugal
£4 / £6 / £16 / £24

Chateau d'Astros Rose, 2015, Provence
£5.25 / £7.50 / £21 / £31

Chateau Leoube, Provence, 2015 Organic & Biodynamic
£42

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. Nothing says party like Magnum.

White

2012 Laurenz V 'Charming' Gruner Veltliner
Kamptal, Austria

£95

Red

2015 Catena 'Vista Flores' Malbec, Mendoza, Argentina

£70

2009 Domaine Grand Veneur Chateaufeuf Du Pape, Southern Rhone
Valley, France

£100

2005 Chateau Potensac, Haut Medoc
Bordeaux, France

£140



Open White

125ml / 175ml / 500ml Carafe / Bottle

- La Croix Blanc
Languedoc-Roussillon
£3.50 / £5 / £14 / £20
- Terre de Giumara, Sicily
Grecanico
£4 / £5.75 / £16.50 / £23
- Mas Peuch, Languedoc, France
Picpoul De Pinet
£4.50 / £6.50 / £18.50 / £26
- Marmora, Sardinia
Vermentino
£4.75 / £6.75 / £19 / £27
- Jean Biecher, Alsace
Pinot Gris
£5 / £7 / £19.50 / £28
- Journeys End 'Haystack', Stellenbosch
Chardonnay
£5 / £7 / £19.50 / £28
- Huia, Marlborough, New Zealand
Sauvignon Blanc
£6.50 / £9 / £25.50 / £36
- Laurenz V 'Friendly' Kamptal, Austria
Gruner Veltliner
£7 / £10 / £29 / £40

Coravin Selection

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

75ml/125ml

- Domaine Rijckaert 'Les Sarres' Jura, Savagnin 2014
£6 / £9
- Markus Molitor Kabinett Riesling, Wehlener Klosterberg, Mosel, Germany 2014
£5.50 / £8.50
- Vincent Latour, Meursault, Cotes De Beaune, Burgundy 2013
£10. / £15



White

- La Croix Blanc, France
£20
- Terre de Giumara, Sicily
Grecanico
£23
- Mas Peuch, Languedoc, France
Picpoul De Pinet
£26
- Marmora, Sardinia
Vermentino
£27
- Journeys End 'Haystack', Stellenbosch
Chardonnay
£28
- Jean Beicher, Alsace
Pinot Gris
£28
- Alain Jaume, Southern Rhone
Grenache Blanc-Roussanne-Clairette
£30
- Pasarisa, Argentina
Torrantes
£32
- Morgassi 'Tuffo' Gavi di Gavi
Cortese
£35
- Huia, Marlborough, New Zealand
Sauvignon Blanc
£36
- Alois Ladeger, Alto Adige, Italy
Pinot Bianco
£36
- A Caroa, Valdeorras
Godello
£37
- Tornatore 'Etna Bianco' Sicily
Carricante
£38
- Laurenz V 'Friendly' Kamptal, Austria
Gruner Veltliner
£40
- Chateau Pierre Bise, Anjou, Loire
Chenin Blanc
£40
- Domaine Fouassier 'Les Chailloux' Sancerre
Sauvignon Blanc
£45
- Markus Molitor, Wehlener Klosterberg,
Riesling Kabinett 2014
£47
- Domaine Rijckaert 'Les Sarres' Jura
Savagnin 2014
£49
- Gusbourne 'Guinevere' Sussex/Kent
Chardonnay 2013
£50
- Paul Nicolle, Chablis 1er Cru
Chardonnay 2014
£55
- Giuseppe Quintarelli 'Bianco Secco' Veneto
Garganega-Trebbiano-Sauv-Chard 2015
£70
- Morgan, Double L Vineyard, California
Chardonnay 2013
£75
- Vincent Latour, Meursault, Burgundy
Chardonnay 2013
£85
- Domaine Roux
Chassagne Montrachet 1er Cru, Burgundy
Chardonnay 2013
£100

Red

La Croix Rouge, France £20	Marcel Lapierre, Morgon, Beaujolais Gamay ½ £30 / £52
Caruso & Minini 'Sachia' Sicily Perricone £23	Ventisquero 'Pangea' Apalta, Chile Syrah 2011 £57
Bobal De Sanjuan, Murcia, Spain Bobal £25	Craggy Range 'Te Muna' Martinboro, NZ Pinot Noir 2014 £60
Les Roches, Beaujolais-Villages Gamay £27	Duluc De Branaire-Ducru, St Julien, Bordeaux 2010
Dom. La Croix Belle, Cotes du Thongue Syrah £28	Cab Sauvignon-Cab Franc-Merlot-Petit Verdot £61
Dom. Des Paissels 'Le Banel' Saint Chinian Carignan-Grenache £30	Chateau De Saint Cosme, Gigondas Grenache-Syrah-Mourvedre 2014 £62
Quinta do Vallado, Douro, Portugal Touriga Nacional-Touriga Franca-Tinta Roriz £31	Paolo Conterno, Riva Del Bric, Piemonte Barolo 2012 £65
Valdivieso 'Single Valley' Casablanca Chile Pinot Noir £32	Walter Hansell, Russian River Valley, California Pinot Noir 2013 £70
Catena 'Vista Flores' Mendoza, Argentina Malbec £35	La Rioja Alta, Gran Reserva 904 Rioja, Spain Tempranillo, Mazuelo 2007 £74
Château Moulin Favre, Brouilly, Beaujolais Gamay £36	Taupenot-Merme, Gevrey Chambertin, Burgundy, France Pinot Noir 2011 £75
Journey's End, Stellenbosch Merlot £37	Chauvenet, Nuits St Georges l'er cru 'Vaucrans' Burgundy, France Pinot Noir 2008 £115
Tornatore 'Etna Rosso', Sicily Nerello Mascalese-Nerello Cappuccio £38	Anakota 'Helena Montana' Knights Valley, California Cabernet Sauvignon 2010 £120
Acoustic Celler 'Ritme' Priorat, Spain Grenache-Carignan £41	Clos L'eglise, Pomerol, Bordeaux Merlot-Cabernet Franc 2004 £125
Wynns 'White Label' Coonawarra Shiraz £42	

Open Red

125ml / 175ml / 500ml Carafe / Bottle

La Croix Rouge, Languedoc-Roussillon £3.50 / £5 / £14 / £20
Caruso & Minini 'Sachia' Sicily Perricone £4 / £5.75 / £16 / £23
Les Roches, Beaujolais-Villages Gamay £4.75/ £6.75 / £19 / £27
Dom. La Croix Belle, Cotes du Thongue Syrah £5 / £7 / £20 / £28
Quinta do Vallado, Douro, Portugal Touriga Nacional-Touriga Franca-Tinta Roriz £5.50 / £7.50 / £22 / £31
Valdivieso 'Single Valley' Casablanca Chile Pinot Noir £5.75 / £8.25 / £23/ £33
Catena 'Vista Flores' Mendoza, Argentina Malbec £6 / £8.50 / £24 / £35
Acoustic Celler 'Ritme' Priorat, Spain Grenache-Carignan £7.50 / £10.50 / £30 / £41

Coravin Selection

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

75ml/125ml

Duluc De Branaire-Ducru, St Julien, Bordeaux 2010 £6.50 / £11
Paolo Conterno, Barolo, Riva Del Bric, Piemonte, 2012 £7.50 / £12
Dom. Taupenot-Merme Gevrey-Chambertin, Cotes De Nuits, Burgundy 2011 £8 / £13
Chateau Brane-Cantenac, Margaux, Bordeaux 2006 £12/£20
Anakota 'Helena Montana' Cabernet Sauvignon, Knights Valley, California 2010 £13 / £21

GINGER PIG

Sticky Wine, Sweet Sherry & Madeira

75ml / Bottle

Baccadoro Passito, Fondo Antico, Sicily-Italy
£6 / £35 (50cl)

Sauternes, Chateau du Levant 2012 -France
£7 / £55 (70cl)

Royal Tokaji Blue Label 2009- Hungary
£8 / £50(50cl)

Recioto Di Valpolicella Classico, Nicolis 2011-Italy
£9 / £55(50cl)

Stratus Icewine, Riesling 2015-Canada
£12 / £50(37.5cl)

Lustau East India Solera Cream -£6.50

El Maestro Sierra Pedro Ximinez -£7

Barbeito 100% Malvasia Madeira-£7

Port

75ml

Quinto do Vallado 10yr Tawny £7

Quinto do Portal 2008 LBV £9

Taylor's 'Quinta De Varghellas' 1982 £12

Digestif

25ml

Fernet & Amaro served over big ice with lemon

Fernet Branca £3.50

Amaro Averna £3

London Amaro £5

Grappa Cappelletti £5

Encanto Pisco £5

Terra di Limoni Limoncello (50ml) £5

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

Martell XO £17

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

£3.80

Blackwells Dark Rum

£4

Havana 7yr

£4.30

Angostura 1919

£4.50

Havana Seleccion de Maestros

£7

Santa Teresa 1796 Solera

£7

Ron Zacapa 23yr Solera

£7.50

Vodka

25ml

Absolut, Sweden

£3.80

Black Cow, Dorset, England

£4.30

Chase, Herefordshire, England

£5.50

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.



Tea & Coffee

SCOTCH

- Glenfarclas 15 yr 46% £6
- Glenfarclas 25yr 43% £15
- Glendronach Sauternes Finish 46% £6
- Glendronach Revival 46% £7
- Glendronach Cask Strength 54.9% £8
- Glenmorangie 10 yr 40% £5
- Old Pultney 12 yr 40% £4.00
- Clynelish 14 yr 46% £4.75
- Royal Lochnagar 12 yr 40% £4.50
- Dailuaine 16 yr 43% £6.00
- Glen Elgin 12 yr 43% £4.75
- Glenlivet 12 yr 40% £4.25
- Glen Spey 12 yr 43% £5.50
- Mortlach 16 yr 43% £6.25

PEAT

- Ardbeg Uigeadail 54.2% £8
- Lagavulin 16 yr 43% £6.50
- Laphroaig 10 yr 40% £4.50

AMERICAN BOURBON & RYE

- Evan Williams Extra Aged 40% £4.30
- Elijah Craig 12YO 45% £5.50
- Basil Haydens 40% £7
-
- High West 'Campfire' Whiskey-£9
-
- Rittenhouse 100 50% £5
- Sazerac Rye 45% £6

JAPANESE

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

BLENDS

- Chivas Regal 12 yr 40% £3.25
- Johnnie Walker Gold 40% £8.25

IRISH

- Connemara 40% £4.50
- Green Spot 40% £5.00
- Yellow Spot 12 yr 46% £8.50
- Jamesons 40% £2.75

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

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

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

Dark Star Partridge Best £4.40
Gun Brewery Pale Ale £5

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

Dark Star Revelation £6
Dark Star APA £4.5
Gun Brewery Parabellum Milk Stout £6
Gun Brewery Smokey 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

Vermentino Di Sardegna
Marmora, Sardinia

Mackerel
*Fino 'En Rama', Tio Pepe
Jerez*

Pork Fillet
*Riesling 'Wehlener Klosterberg', Markus Molitor
Mosel*

Celeriac Soup
*Haystack Chardonnay
Stellenbosch*

Hogget Pie
*Douro Tinto
Portugal*

Smoked Duck
*Perricone 'Sachia'
Sicily*

Halibut
*Savagnin 'Les Sarres'
Jura*

Courgette Flower
*Torrentes, Salta
Argentina*

Squash
*Torrentes, Salta
Argentina*

Punchy Wines, With Meats

*Frappato/Nerello Mascalese 2014 - Carruso & Minini
Coonawara Shiraz 2011 - Wynns
'Pangea' Syrah 2011 - Ventisquero
Duluc De Branaire Ducru 2010 - Branaire Ducru*

*Cauliflower Risotto
Gruner Veltliner, Laurenz V
Kamptal*

Almond & Clementine Cake
Tokaji 5 Puttonyos, Royal Tokaji

White Chocolate Mousse
Riesling Icewine, Stratus

Rhubarb & Amaretto Trifle
Malvasia, Barbeito

Cheese & Savoury
*Recioto, Nicolis
Or*

Pear Tatin
Baccadoro Passito, Fondo Antico

East India Solera, Lustau