

<i>Sparkling</i>	150ml
<b>Prosecco</b> , Brut Sparkling, Cielo, Italy	<b>£7.50</b>
<b>Drappier Blanc De Blancs</b> , Champagne, NV	<b>£17</b>
<b>Deutz Brut Rosé</b> , Aÿ, Champagne, 2015	<b>£21.50</b>

### *Cocktails & Mocktails\**

<b>The Botanist</b> , St. Germain, Aperol, sparkling wine	<b>£9.5</b>
Martini Vibrante, elderflower, grapefruit*	<b>£7.5</b>
<b>Picante Margarita</b> , Tequila, Ancho Reyes, Hellfire bitters, pickle	<b>£9.5</b>
Clean co Agave, Botivo, lime, Hellfire bitters, tabasco*	<b>£7.5</b>
<b>Monte Mule</b> , Amaro Montenegro, lime, honey, ginger beer	<b>£9.5</b>
Mother Root, Three Spirit Livener, ginger, lime*	<b>£7.5</b>
<b>Seville Sour</b> , Tequila blanco, Cocchi Torino, blood orange	<b>£9.5</b>
Clean co Agave, Crossip fresh citrus, blood orange*	<b>£7.5</b>
<b>Averna Affair</b> , Amaro Averna, Chambord, orgeat, blackcurrant	<b>£9.5</b>
The Pathfinder, blackcurrant, orgeat*	<b>£7.5</b>
<b>Paloma</b> , Tequila blanco, Campari, lime, grapefruit	<b>£9.5</b>
Botivo, soda, lime, grapefruit*	<b>£7.5</b>
<b>Negroni</b> , Tanqueray gin, sloe gin, Antica formula, Campari	<b>£9.5</b>
Martini Floreale, Martini Vibrante, Botivo*	<b>£7.5</b>
<b>Bittersweet Nonino</b> , Amaro Nonino, blood orange, lemon	<b>£9.5</b>
<b>Cucumber Gimlet</b> , Tanqueray gin, lime, cucumber	<b>£9.5</b>
<b>Dirty Martini</b> , Olive oil washed gin, Lillet blanc, olive	<b>£12</b>
<b>Murasaki</b> , Plum infused rum, brown sugar, bitters	<b>£12</b>

### *Beers & Ciders*

	Half / Pint
<b>Estrella Galicia draught</b> , ESP	<b>£3.50 / £6.75</b>
<b>Estrella Galicia</b> , bottled beer, ESP	<b>£5</b>
<b>Birra Ichnusa</b> , bottled beer, ITA	<b>£5</b>
<b>Estrella Galicia 1906</b> , bottled dark lager, ESP	<b>£5.50</b>
<b>Rocquettes XC</b> , cider, GSY	<b>£4.75</b>
<b>Ku Pe La (Med/Dry)</b> , cider, ESP	<b>£6.50</b>
<b>'Lily' IPA</b> , Little Big Brew Co. beer, GSY	<b>£6.25</b>
<b>Estrella Galicia 0%</b> , non alcoholic beer, ESP	<b>£4</b>

### *After Dinner*

#### *Desserts*

<b>Basque cheesecake</b> , blackberry	<b>£9.50</b>
<b>Banana cake</b> , white chocolate, banana ice cream	<b>£8</b>
<b>Chocolate ganache</b> , citrus sorbet	<b>£8</b>
<b>Espresso &amp; cardamon ice cream or orange sorbet</b>	<b>£3</b>
<b>Cheese</b>	
Za'atar shanklish cheese, made in-house	<b>£5</b>
Black bomber, cheddar, Wales	<b>£5</b>
Golden cross, goat's cheese, Sussex	<b>£5</b>
Cropwell bishop's blue, Shropshire	<b>£5</b>

#### *Dessert Wine*

	100ml
<b>Château Petit Vedrines</b> , Sauternes, 2017	<b>£7.50</b>
<b>Santo del Chianti</b> , Italy, 2018	<b>£9</b>
<b>Château Doisy-Daëne</b> , Barsac, Bordeaux 2016	<b>£12</b>
<b>Tokaji Aszu, 5 Puttonyos</b> , Hungary, 2021	<b>£13.50</b>

#### *Port & Fortified*

<b>Fonseca 'Late Bottled Vintage'</b> , 2018	<b>£7</b>
<b>Warre's Vintage Port</b> , Quinta da Cavadinha, 2006	<b>£12</b>
<b>Pedro Ximenez</b> , Hidalgo	<b>£9</b>
<b>Graham's Tawny Port</b> , 20yr	<b>£13.50</b>

#### *Liqueur Coffee*

	<b>£9.50</b>
<b>Your choice of spirit with</b> Guernsey cream & fresh nutmeg	

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