

BOTTLED BEER/ CRAFT BEER

PERONI NASTRO AZZURO

5.1% abv 330ml
£4.20

LONDON PRIDE

4.7% abv 500ml
£6.20

MEANTIME PALE ALE

4.3% abv 330ml
£5.20

PIN-UP MILK STOUT

4.5% abv 330ml
£5.50

KROMBACKER WEIZEN

5.3% abv 500ml
£5.50

MORETTI GRANDE

4.6% abv 660ml
£6.20

GLUTEN-FREE & NON-ALCOHOL BEER

PERONI GLUTEN-FREE

5.1% abv 330ml
£4.30

BECKS BLUE NON-ALCOHOL

0.05% abv 330ml
£3.50

SOFT DRINKS

COKE / DIET COKE
LEMONADE / SODA WATER /
TOMATO JUICE
£2.00

FEVERTREE
TONIC / SLIMLINE TONIC /
GINGER BEER / GINGER ALE
£2.50

JUICES
APPLE / PINEAPPLE /
ORANGE / CRANBERRY
£3.00

BLENHEIM PALACE
STILL WATER 750ML
£4.95

BLENHIEM PALACE
SPARKLING WATER 750ML
£4.95

LOCALE

HAPPY HOUR

MONDAY TO FRIDAY 5pm–7pm

SUNDAY ALL DAY!

HOUSE COCKTAILS £5.00

HOUSE WINE BOTTLE £15.00

PROSECCO BOTTLE £22.50

BAR SNACKS

Available to eat in the bar only

EDAMAME BEANS (V) £3.00

SICILIAN OLIVES (V) £3.50

FOCACCIA BREAD (V) £3.75

MINI FISH & CHIPS £5.50

SALT & PEPPER SQUID £6.75

TRIO OF DIPS £8.95

black olive tapenade, white
bean dip and hummus served
with focaccia fingers

CHARCUTERIE BOARD £7.95

Selection of Italian meats,
Homemade chutney and toasted
focaccia

HOMEMADE ONION RINGS (V)
£3.50

ALL ALLERGEN AVAILABLE ON REQUEST

HOUSE COCKTAILS £8.50

£5.00 IN HAPPY HOUR!

5 STAR MARTINI

The legendary martini returns bringing passion fruit pure, vanilla, pineapple juice and Finlandia Vodka with a side of Prosecco

HIBISCUS RUM BUCK

Bacardi Carta Blanca shaken with Lime juice, a homemade Hibiscus sugar syrup topped with ginger beer

GIN GIARDINO

Bombay Sapphire gin, elderflower, cucumber and apple juice makes this a truly balanced thirst quencher

CUBAN EMBARGO

A delightful blend of Gosling's dark rum, basil, Cointreau, lime and topped with ginger ale

HUCKLEBERRY FIG

A short and punchy cocktail made with Jack Daniels honey Whiskey, crème de fig, lemon juice and blueberries

PEAR & CARDAMOM MARTINI

Simple yet satisfying, Xante mixed with apple juice, sugar, lemon and our homemade cardamom syrup

DELUXE COCKTAILS £9.75

DELUXE ARE NOT IN HAPPY HOUR

MIMOSA

The 'Brunch' cocktail made up of orange juice and Champagne. It can be enjoyed at any time of the day!

CHAMPAGNE COCKTAIL

A true classic with brandy, single sugar cube, Angostura bitters and Champagne

REBEL ROSE

Rebellion Spiced Rum, Regal Rose Vermouth, lemon juice, orange bitters and Sipsmith's Sloe Gin

SMOKED BASIL MARGARITA

Tequila, Cointreau, Agave syrup and lime juice shaken with basil, served with a cracked pepper rim and a spray of Ardbeg to add the smoke

GINGER COSMO

A twist on the original with muddled ginger, Vodka, Cointreau, cranberry juice and atomized orange bitters

MELA D'ALBA

This apple brandy based variation on the vintage Negroni cocktail is spicy, prosperous and bitter sweet made with Calvados

QUINCE & CLOVE SWIZZLE

Bombay Sapphire, Quince liquor, lemon juice and home-made clove syrup plus a few dashes of Angostura bitters

PROSECCO COCKTAILS

ALL INCLUDED IN HAPPY HOUR
£5.00

APEROL SPRITZ £7.50

The classic Italian aperitivo, Aperol with Prosecco, soda water and garnished with an orange slice

THE LOCALE BELLINI £8.00

Our house favorite strawberry liqueur topped with Prosecco

PEACH BELLINI £8.00

Peach purée topped with Prosecco

PASSIONFRUIT BELLINI £8.00

Passion Fruit purée topped with Prosecco

HIBISCUS-FIZZ £8.00

Hibiscus petals and syrup topped with Prosecco

BRIDES-MAIDS BLUSH £8.00

Peach schnapps & grenadine topped with Prosecco

BAKEWELL-FIZZ £8.50

Marachino cherry and Amaretto topped with Prosecco

HUGO £8.50

A refreshing fizzy cocktail made with St Germain elderflower liquor, prosecco, soda, fresh mint and fresh lime

THE CLASSICS

USING HOUSE SPIRITS £8.50
USING PREMIUM SPIRITS £10.50

OLD FASHIONED

MARTINI

MANHATTAN

VESPER

MARTINEZ

COSMOPOLITAN

AVIATION

SAZERAC

LAST WORD

DAIQUIRI

JULEP

SINGAPORE SLING

MARGARITA

NEGRONI

BLODDY MARY

MOSCO MULE

DARK & STORMY

MOCKTAILS

ALL MOCKTAILS £5.00
(WITH ALCOHOL £8.00)

GINGER MOJITO

Mint, lime, sugar, and ginger beer makes this look and taste like the real thing

BAHAMA COLADA

Coconut, pineapple and orange juice, tastes just like a holiday retreat to the Caribbean

BERRY FIZZ

Raspberry, lemon and sugar syrup, shaken and topped with Lemonade

THE RED, THE WHITE & THE BUBBLY

Our wine is served as 175ml or 250ml, 125ml available on request.

All our wine vintages are correct at the time of print.

If the stated vintage is not available, we will present you with the latest vintage.

WHITE WINE

175ML / 250ML / BOTTLE

CHARDONNAY, EKUO
—**ORGANIC & VEGETARIAN**
2016 Veneto, Italy 12% abv
Light, fresh, zingy and relatively light in alcohol.
£6.50/ £9.25 / £25.00

SAUVIGNON BLANC, AZAN
—**ORGANIC, VEGAN & VEGETARIAN**
2016 Loire Valley, France 12.5% abv
The Light olive green colouring gives this delightful, zippy, nice balanced wine with a fresh and tropical aftertaste.
£6.50 / £9.25 / £25.00

PINOT GRIGIO, PRIMA ALTA
2016 Veneto, Italy 12% abv
Smooth with a gentle nose and dry finish.
£6.50 / £9.25 / £26.00

GAVI DI GAVI, TACCHINO
2016 Piedmont, Italy 12.5% abv
Smooth and crispy with complex citrus aromas make this white wine irresistible.
£7.50 / £10.50 / £32.50

ILL FOLLE, GRILLO
2016 Sicily, Italy 12.5% abv
This Burgundy white boasts a seductive palate with elegant aromas of exotic flowers to give an intense & vibrant taste.
£18.50

VERDEJO, PASOS DE LA CAPULA
2016 Rueda, Spain 12% abv
A Young and un-oaked white for easy enjoyment!
£21.50

FIANO, SANINO
2015 Campania, Italy 13% abv
A dry & elegant white, bursting with aromas of lemon, peach and honey!
£24.50

VIIGNIER, DOMAINE DE MUS
2015 Languedoc, France 12.5% abv
A Charming and graceful wine with aromas of apricot, peach and blossom from the sun-bathed slopes of Languedoc
£26.00

MUSCADET, LES GAUTRONNIERES
(ORGANIC & VEGAN)
2015 Loire, France 12% abv
Bone dry with gravelly minerals, zest, natural acidity which results in a long, fruity finish
£29.00

SAUVIGNON BLANC, WILD SOUTH
2016 Marlborough, New Zealand 12.5% abv
A crisp and refreshing Sauvignon bursting with passion fruit, pineapple and elderflower notes
£35.00

CHABLIS, FRANCINE ET OLIVIER
2015 Burgundy, France 12.5% abv
The Classic Chablis: dry minerals, tart citrus fruit flavours and just a hint of honey
£40.00

CHABLIS PREMIER CRU, MONT DE MILLEU
2014 Burgundy, France 13% abv
Intense nose of lime blossom, apple, and crushed rock
£50.00

RED WINE

175ML / 250ML / BOTTLE

MERLOT, EKUO
—**ORGANIC & VEGETARIAN**
2016 Veneto, Italy 13% abv
Easy going, perfect if you are after something light, soft and quaffable
£6.50 / £9.25 / £25.00

PRIMITIVO, TERRE DI MONTELSA
2016 Puglia, Italy 13% abv
Medium body with a soft velvety texture and a touch of spiciness in the finishing
£6.50 / £9.25 / £25.00

CHIANTI, CONTE DI LUCA
2014 Tuscany, Italy 12.5% abv
A soft & elegant wine packed with Morello fruits
£6.50 / £9.25 / £26.00

MALBEC, LA LINDA
2015 Mendoza, Argentina 13% abv
A rich, full bodied crimson, bursting with intense berry aromas
£6.50 / £9.25 / £26.00

BARBERA DEL MONFERRATO, TACCHINO
2014 Piedmonte, Italy 13% abv
Spicy and savory with ripe fruits and vibrant acidity
£7.50 / £10.25 / £32.50

ILL FOLLE, NERO D'AVOLA
2016 Sicily, Italy 13% abv
With wild plum and cherry notes, this vibrant red has a touch of spice from the volcanic slopes of Sicily!
£18.50

RIOJA, QUINTO ARRIO
—**ORGANIC & VEGAN**

2016 Rioja, Spain 13.5% abv
Sumptuous & intense, this Rioja
has hints of spicy and smoky oats
£24.50

PINOT NOIR, DOMAINE CABRIALS

2016 Langeudoc, France 13% abv
This medium bodied, rich Pinot Noir
is grown around a 19th century French
mansion, packed with dark fruits and
spice!
£26.00

**ROSSO DI MONTEPILCIANO,
ANTICO COLLE**

2015 Tuscany, Italy 13.5% abv
Packed with Morello cherries
and balanced by great freshness
and soft tannins
£27.50

CABERNET SHIRAZ, HARTENBURG

2014 Stellenboch, South Africa
14% abv
This cab-shiraz is bursting with
blackberry & blackcurrant aromas and
just a hint of tobacco
£29.00

MONTEPULCIANO DI ABRUZZO
—**ORGANIC**

2016 ABRUZZO, ITALY 13.5% ABV
A super ripe and velvety red, with a
little tannin & bitterness to bolster the
dark cherry fruits
£30.00

FLEURIE VIEILLES VIGNES

2015 Beaujolais, France 12.5% abv
Light bodied wine bursting with fresh
blueberry and damson
£32.50

**ST EMILLION GRAND CRU,
CHATEAU BERT**

2012 Bandeaux, France 13.5% abv
Mellow nose, with a red and black
fruits and hints of cedar tobacco,
very approachable with rich fruit, ripe
smooth tannins and a long finish.
£40.00

GALA 1 MALBEC, LUIGI BOSCA

2014 Mendoza, Argentina 14% abv
This Malbec is something special!
With its bold, spicy and smooth taste,
it is rarely beaten on quality!
£45.00

CHATEAUNEUF-DU-PAPE
—**ORGANIC**

2014 Rhone Valley, France 15% abv
One of our favorites, this
Chateauneuf-Du-Pape has an intense,
dark ruby colour to it. The nose
develops aromas of ripe blackberries,
cherries and spices. A brilliant red
wine with a long and luxurious finish.
£50.00

**MERCURY,
DOMAINE MICHEL JUILLOT**

2014, Cote Chalonnaise, France
13% abv
A finer Pinot Noir with concentrated
flavor with linear structure and no hard
edges & hint of earthy minerality.
£55.00

**BAROLO, BUSSIA SILVANO
BOLMIDA**

2012 Piedmont, Italy 14% abv
This Barolo has a great fragrance from
the moment you open the bottle. With
soft tannins and rich, velvety flavor,
the finish is exquisite
£65.00

**ROSÉ
WINE**

PINOT GRIGIO ROSÉ, SENTINA

2015 (Veneto, Italy) 13% abv
Easy drinking, fresh and dry with
hints of strawberry
£6.50 / £9.25 / £25.00

SWEET WINES

**TAGOS LATE HARVEST,
CAROUSO AND MININI**

2016 (Sicily, Italy) 13% abv
The lovely result of a long wait.
Pleasurable on the palate due
to its sweetness and softness
£6.50 Served as 50ml

**CHAMPAGNE
& PROSECCO**

125ML / BOTTLE

PROSECCO, TORRE DELL'ELMO

(Italy) 11.5% abv
Light citrus with green apple
and floral character
£6.80 / £30.00

MOET & CHANDON IMPERIAL

(Reims, France) 12% abv
Drier style champagne, ample
in the palette with a discreet finish
£10.00 / £60.00

LAURENT PERRIER ROSÉ NV

(Reims, France) 12% abv
Salmon colored with
remarkable complexity
£85.00

**VEUVE CLIQUOT PONSARDIN,
YELLOW LABEL**

(Reims, France) 12% abv
Veuve Clicquot ages their non-vintage
for almost twice the required time,
resulting in a superb marriage of
freshness and power
£80.00

DOM PERIGNON 2006

(Champagne, France) 12.5% abv
The hallmark of excellence
and opulence
£200.00