

Drinks

Coffee

Espresso

Americano / Macchiato / Flat White

Cappuccino / Latte / Mocha

All served with whole milk. Choice of milk and syrup available

Tea

English Breakfast Tea served with whole milk*

English Breakfast Decaf served with whole milk*

Teapigs Herbal Selection

Mao Feng Green Tea light & clean in flavour, this Mao Feng green tea is unlike any other

Peppermint Leaves the mintiest mint of all time

Cleanse Detox Tea a delicious combination of dandelion for detoxing, green tea, lemongrass & a hint of coconut

Chamomile Flowers whole chamomile flowers – deliciously sweet & soothing

Honeybush and Rooibos soothing, nutrient-rich & naturally caffeine-free

Lemon and Ginger refreshing lemon in this all-natural, caffeine free infusion

- all thanks to real pieces of lemon peel & ginger for maximum flavour

Soft drinks

Orange Juice / Apple Juice / Cranberry Juice / Pineapple Juice / Grapefruit Juice

Coca Cola / Diet Coke / Lemonade / Soda / Tonic / Ginger Ale / Ginger Beer

Still / Sparkling water

Champagne and Sparkling Wine

Nicholas Feuillatte Brut Champagne, France 12% abv

Valdobbiadene Prosecco Superiore, Italy DOCG Brut 11.5% abv

Stoller/Chehalem Wineries Sparkling Pinot Noir Rosé, Willamette Valley, OR 12.5% abv

Rosé Wine

2022 Belle Glos "Blanc Oeil de Perdrix" Rosé of Pinot Noir,

Sonoma County, California 12.9% abv

Have an allergy or intolerance? Before you order any food or drink, please speak to a member of our catering team. If you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.



White Wine

- 2021 Villa Sandi Pinot Grigio, Venetie, IT 11.5% abv
- 2022 Craggy Range Te Muna Road Sauvignon Blanc, Marlborough, NZ 12.5% abv
- 2021 The Prisoner Company "Saldo" Chenin Blanc, California 13.5% abv
- 2019 Landmark Vineyards "Overlook" Chardonnay, Sonoma County, California 14.2% abv

Red Wine

- 2020 Régnard Pinot Noir, Bourgogne, FR 12.5% abv
- 2019 Brassfield Estate Cabernet Sauvignon, Lake County, California 15% abv
- 2019 Clos Pegase Mitsuko's Vineyard Merlot, Carneros, California 14.9% abv

Dessert Wine

- 2019 Jackson-Triggs Vidal Icewine, Niagara Peninsula, Canada 9.3% abv

We proudly serve the best of the Bay Area Breweries

- Animal Tropical IPA, Four Point Beer, San Francisco 7.5% abv
- Racer 5 IPA, Bear Republic, Healdsburg 7.5%
- Lobos Hazy IPA, Four Points Beer, San Francisco 6.9% abv
- Tremor Citrus Wheat Beer, Seismic Brewing, Santa Rosa, 5% abv
- SFizio Italian-Style Lager, Four Point Beer, San Francisco 4.9% abv
- El Sully Mexican-style Lager, 21st Amendment Brewery, San Leandro 4.8% abv
- Flyway Pils, Drake's Brewery, San Leandro 4.5% abv
- Ace Apple Cider, Sebastopol 5% abv

The best of the rest

- Heineken, Holland 5% abv / Stella Artois, Belgium 5% abv
- Amstel Light, Holland 3.5% / St. Pauli Girl Non-Alcohol, Germany

Spirits

A wide selection of spirits are available from the bar

Signature Cocktails

- Virgin Redhead / Classic Dry Martini / Margarita / Bloody Mary
- Cosmopolitan / Bellini / The Bramble / Espresso Martini / Gin Fizz
- Mojito / Daiquiri / Negroni

Alcohol Free Cocktails

- High Luxury New London Light 'First Light', elderflower cordial, lime juice, muddled jalapeno chili, honey, angostura bitters
- Bright Horizon New London Light 'First Light', clear apple juice, lime juice, kombucha, agave nectar, orange bitters

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