

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*

Earl Grey black tea with bergamot

Teapigs herbal tea

Mao Feng Green Tea light and clean in flavour, a tea unlike any other

Peppermint Leaves the mintiest mint of all time ^(CF)

Cleanse Detox Tea a blend of lemongrass, green tea and coconut ^(CF)

Chamomile chamomile flowers, deliciously sweet and soothing ^(CF)

Honeybush & Rooibos nutrient-rich and naturally caffeine free ^(CF)

Lemon & Ginger lemongrass, lemon peel and ginger ^(CF)

Soft drinks

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

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

Still and sparkling water

Champagne & bubbles

Nicholas Feuillatte Champagne, France, 12% abv

Bouvet-Ladubay Saumur Brut Rose, France, 12% abv

Bisot Prosecco Superiore DOCG Brut, Valdobbiadene, Italy, 11.5% abv

White wine

2022 Colosi Bianco Inzolia/Cataratto blend, Sicilia, Italy, 12.5% abv

2022 Wairau Sauvignon Blanc, Marlborough, New Zealand, 13% abv

2019 Louis Jadot Bourgogne Chardonnay, France, 12.5% abv

2018 St. Urbans-Hof 'Wiltinger' Riesling Kabinett, Mosel, Germany, 9% abv

*Choice of milk and syrup available ^(CF) Caffeine free

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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.

03.24.V1

Red wine

- 2021 Regnard Bourgogne Pinot Noir, France, 12.5% abv
- 2021 Fattoria del Cerro Chianti Colli Senesi DOCG, Toscana, Italy 13% abv
- 2018 Chateau Recougne Bordeaux Superieur Cabernet Blend, France 14.5% abv
- 2019 E.Guigal Cotes du Rhone Syrah Blend, France 14.5% abv

Rosé wine

- 2022 Bieler 'Sabine' dry Rose Grenache blend, Aix-en-Provence, France, 12.5% abv

Dessert wine

- 2018 Disznoko Late Harvest Furmint/Harslevelu, Tokaji, Hungary, 12.5% abv

Beer & cider

- Fort Point Beer Co. Animal Tropical IPA, San Francisco, 7.5% abv
 - Bear Republic Racer 5 IPA, Healdsburg, 7.5%
- Fort Point Beer Co. Lobos Hazy IPA, San Francisco, 6.9% abv
- Firestone Walker Brewing Co Cali Squeeze Blood Orange Hefeweizen, Paso Robles, 5% abv
- Fort Point Beer Co. Sfizio Italian Style Pilsner, San Francisco, 4.9% abv
- 21st Amendment Brewery El Sully Mexican Style Lager, San Leandro, 4.8% abv
 - Drake's Brewing Co. Flyway Pils, San Leandro, 4.5% abv
- Ace Cider Joker Apple Cider, Ace Cider Co., Sebastopol, 6.9% abv
- Best Day Brewing Kolsch Style Non-Alcoholic, Sausalito
 - Heineken, Holland 5% abv
 - Stella Artois, Belgium 5% abv
 - Amstel Light, Holland 3.5% abv

Spirits

A wide selection of spirits 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

Livener Spritz Three Spirit Livener (energising, exotic, fiery), tonic, grapefruit
Nightcap on the Rocks Three Spirit Nightcap (calming, woody, mellow), orange twist

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