

EVENING MENU

4PM/
MIDNIGHT



COCKTAILS

MASTERKEY Sipsmith London dry, fresh mint, fresh cucumber, coconut syrup & egg white	6	LOCKSMITH Chairman's Reserve spiced, Cranes cranberry liqueur & St Germain elderflower liqueur	7	YALE JNR Stolichnaya vanilla, fresh passionfruit, passionfruit syrup & milk	7
RHUBARB & CUSTARD DELIGHT Whitley Neill, Gabriel Boudier rhubarb liqueur, Eager apple juice, rhubarb syrup and custard syrup	7	LA FLEUR VIOLETTE Stolichnaya orange, St Germain elderflower liqueur, agave syrup, fresh lime juice and Aber Falls violet liqueur	7	SOUR GRAPES Martins De Sa rose port, cranberry bitters, gomme, fresh lemon juice and egg white	6

AFTER SOMETHING ELSE? ASK US & WE'LL MAKE IT!

BAR SNACKS

4PM-MIDNIGHT

ASK FOR THE HOT DISH OF THE WEEK		MOROCCAN SPICED HUMMUS WITH TOASTS (V) (VV)	4	BREAD WITH OIL AND BALSAMIC VINEGAR (V)	2
ANTIPASTO (an assortment of meats, cheeses, roast veg, olives and bread with oil and chutney)	6.5	SAUSAGE ROLL WITH CHUTNEY	3	POPCORN OF THE WEEK (V)	2
		MARINATED OLIVES (V)	3	DRY ROASTED PEANUTS (V)	1.5

Please let us know of any dietary requirements such as gluten free or vegan, and we will do our best to accommodate your needs. Not all of the ingredients used in our recipes are stated on this menu and our kitchen does handle nuts, seeds, dairy and shellfish, therefore we cannot guarantee any of our dishes are free of allergens.