

## APÉRITIFS

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HORA DEL VERMUT  
El Bandarra Rojo, grapefruit, tonic  
£10.5

BRITZ SPRITZ  
Kamm & Sons, Greyfriars Brut, cucumber  
£12

APERITIVO 101  
Del Professore Vermouth, Campari, soda  
£11.5

SASSY SUZE  
Suze, Sassy cidre poiré, cornichon  
£11

## COCKTAILS

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THE SPICE IS RIGHT £13  
Kraken Black Spiced rum, D.O.M Bénédicte, citrus, red chilli

ROSIE LEE £11  
Jasmine tea infused Sipsmith, Chartreuse, rhubarb liqueur, aquafaba

TUTTI FRUTTI TOMMY £12  
Arette Blanco tequila, mezcal, agave, seasonal fruit

CHARENTE NO.16 £12.5  
Extra aged Courvoisier, Bathtub gin, ROVI vermouth blend, Campari

OAK FASHIONED £12  
Tanqueray gin, No.3 London Dry gin, PX Sherry, cinnamon, bitters

SPRING SPRITZER £11.5  
Plymouth Sloe gin, Cointreau, Belsazar white, Prosecco

THE BIG SMOKE £13.5  
Mezcal, maraschino, Fernet Branca, Urfa chilli, honey, soda

ROSEMARY & GRAPEFRUIT SOUR £12  
Arette Blanco tequila, Chartreuse, grapefruit, rosemary, aquafaba

LUCKY DIP £11  
Ketel One vodka, pine liqueur, seasonal shrub, elderflower, bitters

ROVI ZOMBIE £11.5  
Pineapple and coconut rum blend, Velvet Falernum, cinnamon, citrus

## BEER

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TOAST LAGER £5.5

TOAST PALE ALE £6

TOAST IPA £6

## NON-ALCOHOLIC

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HOMEMADE FRUIT  
KOMBUCHA £4.5

SEASONAL FRUIT PRESSÉ £6.5

G & TEETOTAL £5.5

PLUM & SORREL  
DRINKING VINEGAR £4.5

## FRUIT JUICE

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APPLE £4

ORANGE £4

GRAPEFRUIT £4

CARROT, APPLE, GINGER £4.5

TOMATO £4

## GIN & TONICS

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BERRY BROS. & RUDD NO.3  
Mediterranean tonic, citrus, juniper  
£12

TANQUERAY NO.10  
Elderflower tonic, apple, ginger  
£12.5

PINK PEPPER  
Aromatic tonic, pear, bay leaf  
£13.5

CHAPEL DOWN  
Light tonic, grapes, thyme  
£12.5