

TO START

—

Crémant de Loire, Domaine de Bablut, Angers, France, NV (*Cabernet Franc, Chardonnay, Chenin Blanc*) **12.5**

Sottoriva, Prosecco Col Fondo, Malibrán, Veneto, Italy, 2020 (*Glera*) **8.5**

Benjamin Bridge Rosé, Nova Scotia, Canada, NV (*L'Acadie, Chardonnay, Pinot Noir*) **13.2**

COCKTAILS

—

B.S.T. SPRITZ // No.3 London dry gin, strawberries, elderflower, labneh, citrus, soda **13.5**

WEST 1 HOLD UP // Aperol, Ramsbury Single estate vodka, pineapple, citrus, orangina **12.5**

HIGHBALL NO.4 // Ramsbury Single Estate vodka, The King's Ginger, verditá, jalapeño, ginger, soda **14**

PIÑA Y PIÑA // ROVI coal-roasted pineapple Ocho blanco tequila, citrus, tajin, agave, ginger **13.7**

ROVI MILK PUNCH // El Gobernador pisco, Dolin Génépi & vermouth, curds, citrus, herbs, spices, chillies **12.5**

KY SOUR // Woodford Reserve bourbon, grilled cherries, sumac, honey, lemon, aquafaba **13.5**

CLOVER CLUB 2.0 // AXIA extra dry mastiha, raspberries, tarragon, aquafaba, citrus **14**

GEORGETOWN OLD FASHIONED // El Dorado 15yr rum, cacao, stout, bitters **14**

ROVI NEGRONI // No.3 London Dry gin, Fortified London, Antica Formula, Campari **12.6**

GIN & TONICS

—

HEPPLE //
Amalfi lemon
13.5

No.3 LONDON DRY //
Grapefruit, rosemary
12.6

PINK PEPPER //
Orange, lemongrass
13.1

NEW LONDON LIGHT 0% ABV //
Ginger, sage
11

BEER & CIDRE

—

BLUSHING BRIDE SESSION APA (GF) 4.2% **6.8**

UNITY LAGER 4.5% **6.8**

LUCKY SAINT UNFILTERED LAGER 0.5% **6.3**

SASSY CIDRE SMALL BATCH (GF) 5.0% **6.8**

SASSY CIDRE BRUT (GF) 5.2% **15 (75cl)**

ISASTEGI BASQUE NATURAL SIDRA (GF) 6.0% **15 (75cl)**

SOFTS

—

HIBISCUS AGUA FRESCA **7**

BLÅ, COPENHAGEN SPARKLING TEA **6.8/32 (75cl)**

WATERMELON & ROSE SHARBAT **6.5**

SEASONAL ICED TEA **7**

WILDPRESS APPLE JUICE **5.8/18.9 (75cl)**

ORANGINA **5.5**