

## TO START

—

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

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

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

## COCKTAILS

—

SIGNATURE MARTINI // Konik's Tail vodka or No.3 London dry gin, Dolin dry, twisted, dirty or with pickled onions **13.5**

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

AMERICANO 0% ABV // Aecorn Bitter, Aecorn Aromatic, mandarin, orange, soda **12**

HIGHBALL NO.4 // Ramsbury Single Estate vodka, The King's Ginger, verdita, 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**

THE FRENCH QUARTER // Woodford Reserve rye whiskey, Courvoisier VSOP cognac, banana, coconut, bitters **14.5**

THE LAST WORD X.O. // Pink Pepper gin, Chartreuse Verte, Luxardo Maraschino, citrus, French oak **13.5**

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 //  
Blood orange,  
lemongrass  
**13.1**

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

## BEER & CIDRE

—

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

## 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)**

LUSCOMBE ELDERFLOWER BUBBLY **5.5**