

SOFT

Hospital Lemonade	4.5
Fresh Pressed Lemon Juice, Cane Sugar, Sparkling Mineral Water	
Members Only	5
Fresh Pressed Lime Juice, Hibiscus, Passion Fruit Syrup and Soda Water	
Proud Ginger	5
Pineapple Juice, Fresh Pressed Lime Juice, Fresh Ginger, Ginger Beer	
Vita Natural Coconut Water	4.5

A large, bold, black lowercase letter 'h' followed by a period, serving as a logo or brand mark.

TEA

English Breakfast	3
Earl Grey	3
Green	3
Fresh Mint	3
Chamomille	3
Rooibos	3
Darjeeling	3

COFFEE

Espresso	2.5
Double	3
Macchiato	3
Flat White	3.2
Latte	3.2
Chai Latte	3.2
Cappuccino	3.2
Mug	3.5
Cafetiere	3/4.5

Our h.Made coffee is Fairtrade certified: a triple blend of Arabica coffees from Peru and Sumatra, rich toffee sweetness and a warming plum like acidity, with hints of spice and chocolate in the finish.

COCKTAILS

East Coast Ice Tea

Adnams East Coast Vodka & Adnams Copper House Gin

Grapefruit & Peach Bitters
Lemon Juice & h.Made Passion Fruit Syrup
Lychee Liqueur

METHOD

Shaken hard and topped off with Mosaic Pale Ale.
Use a lime wheel for garnish.



SLING GLASS

11.25

Mellow Yellow

Havana Club Selección de Maestros

Dash of Whisky Barrel Bitters
h.Made Caramel Syrup
Banana Liqueur

METHOD

Stir, stir and stir again until the sticky caramel syrup
dissolves into the Rum. Patience is key!



ROCKS GLASS

13.5

Hibiscus Collin's

Tanqueray No. 10 Gin

Lemon Juice
h.Made Sugar Syrup
Soda Water

METHOD

Shake the first three ingredients, double strain over
cubed ice then top with Soda Water.



HI-BALL GLASS

10.75

AMERICAN WHISKEY

Bulleit	45%	8
Bulleit Rye	45%	9.5
Jack Daniels No. 7	40%	8.25
Woodford Reserve	45%	9.5
Sazerac Straight Rye	45%	10
Blanton's Gold	45%	13
Hudson Baby Bourbon	46%	15.5
Hudson Four Grain	46%	15.5
Hudson Manhattan Rye	46%	15.5
Buffalo Trace	40%	9
Elijah Craig 12 yr	47%	10

IRISH WHISKEY

Jameson	40%	8
Redbreast 12	40%	10
Middleton Very Rare	40%	20

DIGESTIFS

Remy Martin V.S.O.P	40%	9.25
Hennessy Paradis Extra	40%	45
Richard Hennessy	40%	130
Remy Martin XO	40%	25
Baron de Sigognac Armagnac	40%	8
Hennessy Paradis Imperial	40%	120
Cointreau Noir	40%	9.95
Calvados Henry De Querville Fine	40%	8

CIGARS

Cohiba Robustos	28
Montecristo No. 2	25
Partagas Serie D. No. 4	20
Trinidad Reyes	13
Romeo y Julietta Petit Julietta	7.5
Montecristo Puritos (5 pack)	8
Hoyo de Monterrey Petit Robustos	12

SPIRITS

TEQUILA

Olmecca Altos Plata	40%	8
Olmecca Altos Reposado	40%	8.75
Don Julio Blanco	38%	10
Don Julio Reposado	38%	10.75
Don Julio Anejo	38%	11.75
Patron XO Café	40%	9.25
Tapatio Blanco	40%	8.5
Tapatio Reposado	38%	9
Tapatio Anejo	38%	9.5
Tequila Cabeza	43%	8.5

UNUSUAL SPIRITS

PISCO

1615 Quebranta	Peru	40%	8.75
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CACHACA

Leblon	Brazil	40%	9.25
Germana Unaged	Brazil	40%	8

MEZCAL

Quiquiriqui	Mexico	40%	9
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SHOCHU

Kigo	Japan	17%	9
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COCKTAILS

Royal 75

Ciroc Vodka

Dashes of Rhubarb Bitters
Perrier-Jouët Grand Brut NV
h.Made Lemon & Basil Syrup

METHOD

Shaken, topped with Perrier-Jouët Grand Brut NV
and garnished with a basil leaf and a cherry



FLUTE GLASS

14

H Cup

Haig Club Blended Whisky

Mint Leaves & Slice of Lemon Grass
Xante
h.Made Grapefruit Syrup

METHOD

Swizzle again until frozen



JULEP CUP

13.75

Botanist White Negroni

The Botanist Gin

Suze
Dolin Blanc

METHOD

Stir gently, garnish with lemon twist



ROCKS GLASS

10.75

COCKTAILS

I Did It My Way

Aylesbury Duck Vodka

Pomme Verte & Xante
h.Made Sugar Syrup
Apple & Lemon Juice

METHOD

Shaken, double strained, garnished with
pear twist and served straight



COUPETTE GLASS

10

Boulevardier

Bulleit Bourbon

Campari
Antica Formula

METHOD

Stir gently, garnish with lemon twist



NICK & NORA GLASS

10

Alma

Don Julio Blanco Tequila

Lavender Honey
Tokajj

METHOD

Stir gently, garnish with lemon twist and lavender



BRANDY BALLON

12.75

SPIRITS

RUM

CUBA

Havana Club 3yr	40%	8
Havana Club 7yr	40%	8.75
Havana Club Selección de Maestros	45%	12
Havana Club 15yr	40%	25

VENEZUELA

Diplomatico Reserve	40%	12.5
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GUATEMALA

Ron Zacapa 23yr	45%	12
Ron Zacapa XO	40%	20

BARBADOS

Pusser's Blue Label	55%	8.5
Mount Gay Black Barrel	43%	9.25
Mount Gay XO	43%	12.5
Sailor Jerry Spiced	40%	8.25

BERMUDA

Gosling's Black Seal	40%	9.25
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JAMAICA

Wray & Nephew	63%	8.75
Myers's Dark Rum	40%	8.5

PANAMA

Caña Brava 3 Anos	43%	8.5
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NICARAGUA

Flor de Caña 7yr	40%	9
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MARTINIQUE

Clément VSOP	40%	8.75
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SPIRITS

HIGHLAND

Dalmore 15yr	40%	12
Dalmore King Alexander III	40%	39.5
Dalwhinnie 15yr	43%	9.75

ISLAND WHISKY

Talisker 10yr	46%	9.5
Talisker Storm	46%	10.75
Bruichladdich Classic Laddie	50%	12
Bruichladdich Black Art	49.2%	40

ISLAY WHISKY

Ardbeg 10yr	46%	10
Ardbeg Uigeadail	54%	13.5
Lagavulin 16yr	43%	13.5
Laphroaig 10yr	40%	9.5

SPEYSIDE WHISKY

Glenfarclas 15yr	46%	10.5
Aberlour 10yr	40%	9.5
Singleton 12yr	40%	9.95
Cardhu 12yr	40%	10.25

LOWLAND WHISKY

Glenkinchie 12yr	43%	11.25
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BLENDED WHISKY

Nikka from the Barrel	51%	10
Haig Club	40%	10.5
Chivas Regal 12 yr	40%	8.5
Chivas Regal 18 yr	40%	12

JOHNNIE WALKER

Black 12yr	40%	8
Gold Reserve	40%	11.5
Platinum 18yr	40%	13.5
Blue Label	40%	22.5

COCKTAILS

The Zombie

Mount Gay Black Barrel Rum, Zacapa 23yr & Havana Club 3yr

Dash of Angostura Bitter
Lemon, Lime & Pineapple Juice
h.Made Passion Fruit Syrup

METHOD

Shake all ingredients and strain into a Hi-Ball Glass over crushed Ice then garnish with mint sbprig

	HI-BALL GLASS	13.5
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Blue Fashion

Johnnie Walker Blue Label

Dashes of Angostura Bitters
Pedro Ximenez
Spray of Black Walnut Bitter

METHOD

Stir gently and garnish with a cherry

	ROCKS GLASS	25
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VSOP Mojito

Very Special Old Pal
Rémy Martin VSOP

h.Made Sugar, Passion Fruit & Pomegranate Juice
Lemon Juice
8-10 Mint Leaves

METHOD

Poured directly into a chilled Hi-Ball Glass, stir ingredients with crushed ice and garnish with mint sprig and half a passion fruit

	HI-BALL GLASS	11.25
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COCKTAIL

SPIRITS


Decadence

Fords Gin

Velvet Falernum
Spray of Absinthe
Lime Juice

METHOD

Shaken, poured over cubed ice
then topped with ginger ale

	SLING GLASS	10
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Perfect 10

Tanqueray No. 10 Gin

Dash of Orange Bitters
Noilly Prat Dry

METHOD

Stir all ingredients, double strain then
garnish with grapefruit twist

	Tanqueray Martini Glass	12.5
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Pepo Y Pepino

Tanqueray Gin

Aperol & Kamm and Son's
Dashes of Peychaud's Bitters
Lemon Juice & Watermelon Syrup

METHOD

Muddle a slice of cucumber,
then have all ingredients shaken

	COUPETTE GLASS	10
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VODKA

Ketel One	42%	8
Adnams East Coast	40%	8.75
Belvedere	40%	9.25
Chase Potato	40%	9.75
Grey Goose	40%	9.85
Ketel One Citron	40%	8.8
Zubrowka Bison Grass	40%	8.25
Babicka Wormwood	40%	9.75
Konik's Tale	40%	9.75
Fair Quinoa	40%	9.75
Ciroc Vodka	40%	9.75
Cariel Vanilla Vodka	37.5%	8.75
Belvedere Unfiltered	40%	9.75
Aylesbury Duck Vodka	40%	8.5
Absolut	40%	8.25
Absolut Elyx	42.3%	8.75

GIN

Tanqueray Gin	43.1%	8
Adnams Copper House	40%	8.75
Tanqueray No. 10	47.3%	9.5
Beefeater 24	45%	8.75
Hendrick's	41.4%	9.25
Sipsmith	41.6%	8.95
Plymouth	41.2%	8.5
Plymouth Sloe Gin	26%	8.5
Bombay Sapphire	40%	8.25
Fords Gin	45%	8.5
The Botanist Gin	46%	9.25
Fair Juniper	42%	9.5

SPIRITS

COCKTAIL

VERMOUTH AND BITTERS

An aperitif is an alcoholic drink usually enjoyed as an appetiser before a meal.

Aperol	11%	7.25
Antica Formula	16.5%	8.25
Campari	25%	7.25
Dolin Chambery zette	16%	6
Cartron No. 7	20%	6.5
Cynar	17%	7.25
Dubonnet	15%	6.75
Dolin Blanc	16%	6.5
Dolin Rouge	16%	6.5
Floc de Gascogne Rouge	16%	6.5
Kamm & Sons	33%	7.5
La Fée Absinthe Parisienne	68%	6.5
Lillet Blanc	17%	6.5
Liqueur Strega	40%	7
Martini Rosato	15%	6.5
Noilly Prat Dry	18%	7
Noilly Prat Ambre	17%	7.25
Pimm's No. 1	25%	6.5
Punt é Mes	16%	7
Ricard	40%	6.75
Rinquiquin à la Pêche	15%	6
Stone's Green Ginger Wine	13.5%	6

SHERRIES (Gls 100ml)

Rodriguez La-Cave Manzanilla Barbiana (Manzanilla-Sanlúcar)	5
Rio Viejo dry Oloroso Jerez Emilio Lustau (Sanlúcar de Barrameda)	9.25
Alvear Pedro Ximenez, Solera 1927 (Montilla-Moriles)	9.85

PORT (Gls 100ml)

Warre's LBV 2010	6.5
Quinta do Vallado, 10yr Tawny Port	9.5

Star of The West End

Olmecca Altos Reposado

h.Made Agave Syrup
Lime Juice & Black Tea
Star Anis

METHOD

Shaken, fine strained, served straight



COUPETTE GLASS

10.25

h. Cointreau Fizz

Cointreau

h.Made Sugar Syrup & barspoon of Earl Grey
Lemon & Grapefruit Juice & Rose Liqueur
Dashes of Rhubarb & Grapefruit Bitter

METHOD

Shaken, double strained over cubed ice
then topped with soda water



WINE GLASS

10

Stairway to Seven

Havana Club 7yr

Xante Pear Liqueur & Mint Spring
Apple, Ginger & Lime Juice
Agave Syrup

METHOD

Shaken, garnished with a dry pear
then served over cubed ice



SLING GLASS

10.5

WINE

WINES OF DISTINCTION

We also have a range of delicious vintage wines available by the glass. Please ask your server for the list.

These wines are served using the latest Coravin technology. This allows us to extract the wines from the bottle without opening it.

WHITE

	GLS	C	BTL
Cortese, Tuffolo, Piemonte IT	6.2	16.5	23
Cuatro Rayas Verdejo, SP	6.5	18.5	27
Viognier, Ceps du Sud, FR			27
Picpoul, Cap Cette, FR	7	19.5	28
Riesling, Jean Biecher, Alsace, FR			28
Côtes Du Rhône Blanc, Alaine Juame, FR	8.25	23.5	34
Pinot Grigio, 'Dolomiti' Lageder, IT	9.5	27	40
Albarino, Domingo Martin, SP			37
Sauvignon Blanc, Spy Valley NZ	9.5	28	40
Petit Chablis, Domaine Des Marronniers, Burgundy FR	10	28.5	42
Gavi Di Gavi, Morgassi Superiore, IT			39
Chardonnay, Catena Appellation, AR			39
Viognier, 'Riverpoint' Millton, NZ	9.75	29	43
Stellenrust 51 Chenin Blanc, SA			43

RED

Negroamaro, Statua, Puglia, IT	6.2	16.5	23
Merlot, Saint Etalon, FR	6.5	18	26
Castillo de Clavijo Rioja, SP	6.75	18.5	27
Cab. Sauvignon, Stone Barn, USA			28
Pinot Noir, Little Eden, AUS			32
Côtes Du Rhône Rouge, Saint Cosme, FR	8.25	23	34
Malbec, Esquinas de Argento, AR	9	25	36
Pinot Noir, Gnarly Head, USA	9.5	27	39.5
St Émilion, Château La Croix, FR	9.25	26	38
Castello Banfi, Col Di Sasso Tuscany, IT			35
Shiraz, 'Puritan' Battle of Bosworth AUS			41
Cabernet Sauvignon, Journey's End (SA)	10.5	30	44
Quinta do Vallado Douro, PT			42
			51

WINE

ROSE

	GLS	C	BTL
Grenache, Petit Papillon, FR	6.2	16.5	23
Rioja Rosado, Vivanco, SP	7.5	19	28
Rosé de Leoubé, Chateau Leoubé, FR			38

SPARKLING

	GLS	BTL
Nyetimber Classic Cuvée NV	10.25	53
Nyetimber Rosé NV	13.5	65
Nyetimber 09, Blanc de Blanc		65
Perrier-Jouët Grand Brut NV	14	69
Perrier-Jouët Blason Rosé NV	20	98
Ruinart Blanc de Blanc, NV		105
Ruinart NV, Rosé		110
Perrier-Jouët Belle Epoque (2007)		180
Perrier-Jouët Belle Epoque Rosé (2006)		295
Laurent-Perrier NV Rosé		105
Krug Grande Cuvée		210

BEER

		BTL
Bitburger Premium Pils	4.8%	4.25
Adnams Bitter Southwold	4.1%	5
Bitburger Drive	0%	3.5
Lagunitas IPA	6.2%	5.5
Pacifico Clara	4.5%	4.75
Innis & Gunn Rum Finish	6.8%	5
Goose Island Wheat Ale	4.2%	5
St Peter's G-Free 500ml	4.2%	5.5
Mahou 5*	5.5%	4.5
Toast Pale Ale	5%	5

DRAUGHT

Bitburger Premium Pils	4.8%	5
Adnams Mosaic Pale Ale	4.1%	5
Adnams Blackshore Stout	4.2%	5

CIDER

Hawkes Urban Orchard	4.5%	4.5
Kopparberg 500ml	4.5%	5