



PERCY & FOUNDERS

CHAMPAGNE & SPARKLING	125 ml / Bottle
NV Nino Franco, Prosecco, "Rustico", Brut Veneto, ITA	7.5 / 38
NV Billecart-Salmon, "Brut Réserve", Brut Champagne, FRA	12 / 60
NV Gratiot-Pillière, Brut Rosé Champagne, FRA	12.5 / 65

ROSÉ	175 ml / Bottle
2016 Cinsault, Château Fontainebleau Provence, FRA	7.5 / 30
2014 Triomphe - Pinot Noir, Ancre Hill Monmouthshire, WAL	35
2014 "Rosa di Fonterenza", Fonterenza Tuscany, ITA	9.5 / 40
2016 Ajaccio, "Faustine", Comte Abbatucci Corsica, FRA	48
2016 "Symphonie", Ch. Sainte-Marguerite, Cru Classé Provence, FRA	55
2016 Bandol, Domaine Tempier, Provence, FRA	65
2016 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA	(Magnum) 85

Fancy something different? Please ask for our full wine list

SEASONAL CLASSICS

Peroni Ambra Served on ice with a twist of orange	6
Summer Cup Sipsmith London Cup, lemonade, strawberry & mint	7.5
Brit Spritz Kamm & Sons Aperitif, Prosecco, elderflower & grapefruit	9
Soho Spritz Aperol, Crème de Pêche, Prosecco & soda	9
Fizz Rovia St Germain Elderflower, Prosecco, mint & lime	9.5
The Flying Cucumber Hendrick's Gin, King's Ginger, raspberry, cucumber & egg white	10

GIN	Single Shot
Sipsmith London Dry, England	4.5
Whitley Neill Gin, England	4.5
Sacred Gin "Hand Distilled", England	4.5
Hendrick's, Scotland	4.5
Jensen's Old Tom, England	4.5
Sipsmith Sloe Gin, England	4.5
Mare, "Mediterranean", Spain	5
Hepple, "High Fidelity", England	5
Tanqueray "N°10", England	5.5
Fishers London Dry, England	5.5
Monkey 47, Germany	5.5
<i>All served with Fever-Tree mixers</i>	1.75

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.



SEASONAL G&T

Seasonal G&T #2 11
Gin Mare, elderflower tonic & samphire

Seasonal G&T #7 12.5
Fishers London Dry Gin, Mediterranean tonic,
grapefruit & rosemary

HOUSE COCKTAILS

Firebird • Long 9
El Jimador Blanco Tequila
Ginger beer, Crème de Cassis & chilli agave syrup

Lady Percy • Martini 9.5
Sacred Gin
Lime juice, egg white & sage

Nutty By Nature • Short 9.5
Bombay Sapphire Gin, Toschi Nocello
Walnut Bitters, lime & marjoram

Spiced Conquistador • Martini 9.5
Kraken Black Spiced Rum, Cocchi Vermouth di Torino
Giffard Agave & Aztec Bitters

Watermelon Poetry • Martini 10
Grey Goose Vodka, Saliza Amaretto
fresh watermelon juice & lime

Violet Bloom • Martini 10
ABA Pisco
Crème de violette, lime juice & egg white

La Vie En Rose • Martini 10
Grey Goose "Le Citron" Vodka
Elderflower, apple & raspberry

Purple Reign • Flute 10
Prosecco, Chambord
Apple & blackberries

Basil Brush • Long 10.5
Grey Goose Vodka
Apple, passion fruit, basil syrup & lime

Cuban Storm • Short 11.5
Bacardi Carta Oro, Velvet Falernum,
Ardbeg Uigeadail, ginger & lime

New Old Fashioned #5 • Short 11.5
Woodford Reserve Bourbon, Dubonnet
strawberry syrup & balsamic

Bella Vita • Short 12
Sipsmith London Dry Gin
Aperol, strawberry, orange & lemon verbena

Classic cocktails available upon request

BAR MENU

Smoked paprika crisps	2
House pickles	2.5
Mixed nuts / green olives	3
Skin-on-fries / add truffle & parmesan	3.5 / 4
Crispy squid, coriander shoots, chilli & lime dip	8.5
Country sharing board	18
Croque Monsieur, Wiltshire ham, cheddar & crisps	10
Caesar salad / add grilled chicken	9.5 / 13.5
Beef burger, tomato relish, cheese, bacon & skin-on-fries	15

BEER & CIDER

Pint

Freedom	4.8
"4", Lager, England, 4%	
Meantime	5.5
"London Lager", England, 4.5%	
Peroni	5.8
"Nastro Azzurro", Lager, Italy 5.1%	
Crate	5.8
Pale Ale, England, 4.1%	
Guinness	5
Stout, Ireland, 4.2%	
Hoxton Cidersmiths	4.8
"Harry Masters Jersey", England 5%	

BOTTLED

330ml

Freedom	4
Pale Ale, England, 4.2%	
The Kernel	4.5
"Table Beer", Pale Ale, England, 3%	
Gipsy Hill	5
"Hepcat", Session IPA, England, 4.6%	
1936 Bière	5
Lager, Locher Family, Switzerland, 4.7%	
Howling Hops	5
"Bohemian", Pilsner, England, 4.6%	
Einstök	5.5
White Ale, Iceland, 5.2%	

NON - ALCOHOLIC

Basilica • Long	5
Passion fruit, apple juice, lime & basil syrup	
Kiwilicious • Long	5
Kiwi, apple, strawberry, lime & fresh mint	
Apple & Ginger Mockito • Long	5
Apple juice, Fever-Tree Ginger Ale, fresh mint & lime	
Elderflower Fizz • Long	5
Elderflower cordial, lemon juice & soda	

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