

## Drinks

**COMO Shambhala Juices £12**

**Blood Builder**

Cleanses the blood, improves circulation, boosts immunity and lifts your mood with carrot, beetroot, pineapple, apple and ginger

**Berry Quencher**

Delivers a concentrated source of antioxidants and phytonutrients in this superfood smoothie with berries, grape and green apple

**Lean and Clean Greens**

Builds lean muscle, boosts energy and immunity, and bolsters the body's natural systems with this cleansing juice. Contains apple, celery, cucumber, lettuce, lemon, fennel, spinach, sunflower seeds and macadamia

**Muscle Mylk**

Speeds recovery by reducing inflammation, and replenishing electrolytes and nutrients. Contains banana, young coconut water, coconut flesh, cinnamon, almond milk, linen seeds, dates, coconut oil and cocoa beans

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**Soft Drinks**

Llanllyr Water (still or sparkling) 0.75l	£7
Coke, Coke Zero, Lemonade, Ginger Ale, Indian Tonic	£6

**Juices**

Passionfruit, cranberry, pineapple	£7
Freshly squeezed orange, grapefruit, apple, carrot, tomato, mango	£9

**Coffee**

Espresso, cappuccino, café latte, freshly brewed coffee	£7
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**Tea**

<b>Black Tea</b>	£7
Assam English Breakfast, Keemun Gongfu, Earl Grey, Chai with Masala Spices, Thunderbolt Darjeeling, Decaffeinated Ceylon, Lapsang Souchong	

<b>Green Tea</b>	£7
Jasmine Pearl, Japanese Sencha, Imperial Oolong, Jade Sword	

<b>White Tea</b>	£7
White Peony, Organic Silver Leaf	

<b>Herbal Infusions</b>	£7
Chamomile, Lemon Verbena, Rooibos, Mountain Berry	

<b>Fresh Herbs</b>	£7
Mint, Lemongrass, Ginger	

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<b>Champagne and Sparkling Wines</b>	125ml	Bottle
Taittinger Brut, Reserve, France	£19	£99
Borgoluce Prosecco	£14	£60
<b>White Wines</b>		
Blank Canvas Sauvignon Blanc 2018, Marlborough	£16	£80
Tierra White 2018, Rioja	£12	£46
Gillets Morat 'Aus Vignes Dessus' Pouilly-Fuissé	£23	£110
<b>Rose Wines</b>		
Chivite 'Las Fincas' 2017, Tierra 3 Riberas, Spain	£10	£42
<b>Red Wines</b>		
Baron de Badassière Syrah 2018, France	£12	£55
Rully 1er Cru 'La Fosse' Jean Baptiste, Burgundy	£21	£125
Familia Castano, Organic Monastrell, Murcia	£12	£44
Torres Purgatori 2014, Costers Del Segre	£18	£96
<b>Bottled Beers</b>		
Pilsner Urquell	£9	
Peroni	£8	

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<b>Halkin House Creations</b>	<b>£16</b>
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**Ametsa Royal**

Sipsmith sloe gin and rosé Cava

**Moulin Rouge**

Grey Goose ‘La Poire’ muddled with raspberries and cinnamon, shaken with Chambord and apple juice

**Le Monde**

Plantation rum meets violet liqueur, lime and blackberry purée

**Midnight Star**

Johnnie Walker Black Label with apricot liqueur prepared sour style with pineapple and a homemade fennel and thyme syrup

**Pear-adise**

Grey Goose ‘La Poire’ infused with cinnamon, DOM Bénédictine, pear nectar and lime, shaken, served straight up

**Ginger Martini**

Ginger-infused Zubrovka vodka shaken with fresh ginger and lime, served straight

**Espresso Martini**

Ketel One vodka, a double espresso and chocolate coffee liquors shaken, served straight

**Tropical Island**

Don Julio tequila shaken with mango and tropical fruits, served on ice

**Eldorado**

Saffron-infused gin, Lillet Blanc, elderflower liqueur shaken with mandarin bitters

**Adonis**

Olorosso sherry mixed up with red vermouth and orange juice

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## **Champagne Cocktails**

### **Valentine**

**£24**

Hendrick's gin muddled with raspberries and basil, topped with Taittinger Champagne

### **Old Cuban - Champagne mojito**

**£26**

Zacapa 23-year-old rum muddled with lime, mint and Angostura bitters topped with Taittinger Champagne

## **Mocktails**

**£11**

### **Passionfruit Crush**

Passionfruit, lime, mint and sugar, muddled and topped with soda

### **Madre Mia**

A sparkling combination of orange, cranberry and elderflower

### **Virgin Tropical Island**

Mango, passionfruit and banana served long with ice

### **Blueberry Julep**

Blueberries muddled with sugar, lime and mint finished with ginger beer

### **Ginger Mimosa**

The non-alcoholic version of a spicy ginger classic made with fresh orange juice

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## **Spirits**

### **Tequila**

Don Julio Añejo	50ml £16
Casamigos Reposado	£20
Calle'23' Añejo	£17
Patron Silver	£18
Patron XO Caffe	£17

### **Gins**

#### **Juniper Rich Gin**

Gordon's, Bombay Sapphire, Tanqueray	50ml £12
Plymouth	£13
Martin Miller's, Sipsmith	£14
Tanqueray 10	£15

#### **Fresh Floral and Botanical Gin**

Hendrick's	50ml £14
Arbikie AK (Scotland)	£15
Gin Mare (Spain)	£15
No44 (France)	£23

### **Vodka**

Ketel One (Holland)	50ml £11
Grey Goose (France)	£12
Arbikie Wheat or Potato (Scotland)	£13

### **Polish Vodka**

Belvedere	50ml £13
Konik's Tail	£13

### **High-end Vodka**

Polugar (Russia) – Single Malt Rye, Radionov and Sons	50ml £30
Kauffman Private Collection 2008 (Russia)	£30

### **Flavoured Vodka**

Zubrówka (Poland) – Bison Grass	50ml £10
Grey Goose (France) - 'Le Citron' or 'La Poire'	£12
Arbikie strawberry (Scotland)	£22

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	50ml
<b>Rum</b>	
Plantation 3* (Barbados)	£10
Plantation Isle Of Fiji (Fiji Islands)	£12
Santa Teresa 1796 (Venezuela)	£17
Ron Zacapa Centenario (Guatemala) Solera 23	£19
Vieux Rhum Clement Cuvee Homere (Martinique)	£27
<b>Brandy</b>	50ml
Carlos I	£16
Cardenal Mendoza (15 years old)	£22
<b>Cognac</b>	50ml
Remy Martin 1738 (Accord Royal)	£19
Hennessy (X.O.)	£33
Remy Martin (X.O.)	£33
Hennessy (Paradis)	£98
<b>Armagnac</b>	50ml
Château Laubade (VSOP)	£17
Château Laubade (1997)	£33
Château Laubade (1994)	£40
Château Laubade (40 years old)	£75

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**Whiskeys**

Single Malt	50ml
<b>Speyside</b>	
Cragganmore (12 years old)	£13
Glenfiddich (12 years old)	£15
Glenlivet Founder's	£14
<b>Islay</b>	
Laphroaig (10 years old)	£13
Lagavulin (16 years old)	£20
<b>Orkney Island</b>	
Highland Park (18 years old)	£26
<b>Highland</b>	
Oban (14 years old)	£17
Glenmorangie (10 years old)	£12
Macallan (15 years old)	£23
Glenmorangie (18 years old)	£25
Dalmore (18 years old)	£29
<b>Lowlands</b>	
Glenkinchie (12 years old)	£14
<b>Isle of Skye</b>	
Talisker (10 years old)	£14

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<b>Irish</b>	50ml
Jameson	£12
<b>Blended</b>	
Monkey Shoulder	£12
Johnny Walker Black (12 years old)	£14
Suntory Nikka 'From the Barrel'	£20
Johnny Walker Blue	£45
<b>Bourbon</b>	
Maker's Mark / Wild Turkey	£12
Woodford Reserve	£14
Sazerac Rye	£15
<b>Vermouths/Aperitif</b>	
Campari	£9
Aperol	£9
Antica Formula	£10
Aperol Spritz	£16

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