



## BAR FOOD

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Marinated olives with rosemary, garlic & organic feta	3.50
Skin on triple cooked chips, garlic aioli	4.00
Fried giant corn & parmesan polenta chips	6.50
Seared tuna salad with avocado Fattoush salad, tahini yoghurt	9.00
Mini mushroom burgers, goats cheese, rocket & Sriracha glaze	8.00
Monterey Jack cheeseburger, bacon & toasted sesame brioche	8.50

## BEERS

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Asahi	4.80
Meantime London Pale Ale	5.00
Meantime London Lager	5.00
Guinness	4.50
Becks	4.50
Peroni & Amstel	4.20
Bulmers & Kopparberg	5.00

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## BUBBLES

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Prosecco	6.50/29.50
Taittinger Brut NV	9.50/50.00
Ridgeview Grosvenor Blanc de Blanc	60.00
Veuve Cliquot Yellow Label NV	65.00
Laurent Perrier Rose	100.00
Taittinger Comtes De Champagne	150.00
Dom Perignon Vintage 2006	180.00

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## COCKTAILS 9.50

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### POMEGRANATE PASSION & PROSECCO SPRITZ

*Pomegranate, passion fruit, lychee liqueur & Prosecco*

### WILD THYME & HONEY DAQUIRI

*Appleton State Rum, bitters, thyme & honey syrup*

### RHUBARB & ROSEMARY FLIP

*Yorbskire rhubarb, gin, egg white & rosemary*

### PEAR & EARL GREY BRAMBLE

*Earl grey tea gin, pear & thyme puree, Crème de mure*

### KAMM KONECTION

*Kamm & Sons Aperitif, Brandy, Ginger & Bitters*

### MIDNIGHT IN PARADISE

*Russian Standard, white chocolate liqueur, Kablua, Amaretto & cream*

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### White Wine

2014 CORTESE, <i>Piemonte, Italy</i>	4.75/6.25/12.00/18.95
2014 PINOT GRIGIO, VERITIERE, <i>Veneto, Italy</i>	5.00/7.50/14.00/21.00
2014 CIRO, LIBRANDI, <i>Calabria, Italy</i>	6.00/8.50/16.75/24.00
2014 PICPOUL DE PINET, <i>Languedoc, France</i>	6.25/8.50/16.75/24.50
2014 SAUVIGNON BLANC, YEALANDS, <i>New Zealand</i>	6.50/9.00/17.50/26.00
2014 CHENIN BLANC, KEN FORRESTER, <i>South Africa</i>	7.00/9.75/18.50/28.00
2014 REISLING, KNIPSER, <i>Pfalz Germany</i>	7.50/10.50/20.50/30.00
2013 GEWURZTRAMINER, SKILLOGALEE, <i>Australia</i>	8.75/12.00/23.50/34.50
2014 ETNA, PLANETA, <i>Sicily, Italy</i>	9.00/12.50/24.50/35.00

### Red Wine

2014 CHARACTER, MALBEC- SHIRAZ, <i>Argentina</i>	4.75/6.25/12.00/18.95
2014 CABERNET SAUVIGNON, <i>South Africa</i>	5.00/7.50/14.00/21.00
2014 MERLOT, CHATEAU DU DONJON, <i>France</i>	6.25/8.75/16.75/25.50
2014 PINOT NOIR, LAND MADE, <i>New Zealand</i>	6.50/9.00/17.00/26.00
2011 SALICE SALENTINO, CANDIDO, <i>Puglia, Italy</i>	7.25/9.50/18.00/27.50
2014 MALBEC, LA MASCOTA, <i>Mendoza, Argentina</i>	7.50/10.00/22.00/28.50
2012 CHATEAU DES GRAVIERES, <i>Bordeaux, Graves, France</i>	8.00/12.00/23.00/33.00
2014 FRAPATTO, PLANETA, <i>Sicily, Italy</i>	8.50/12.00/23.00/34.00
2013 CRASTO DOURO SUPERIOR, <i>Douro, Portugal</i>	9.00/12.50/25.00/36.00
2012 SHIRAZ, SKILLOGALEE, <i>Clare Valley, Australia</i>	9.75/13.50/26.00/38.00

### Rose

2015 MAISON SATURNIN, GRENACHE NOIR, <i>Southern Rhone, France</i>	6.00/8.00/15.50/22.00
2014 PINOT GRIGIO BLUSH, <i>Veneto, Italy</i>	6.50/8.50/16.50/24.00

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## COCKTAILS

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### WILD THYME & HONEY DAQUIRI

*Appleton State Rum, bitters, thyme & honey syrup*

### KAMM KONECTION

*Kamm & Sons Aperitif, Brandy, Ginger & Bitters*

## White Wine

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2014 SAUVIGNON BLANC, YEALANDS, <i>New Zealand</i>	6.50/9.00/17.50/26.00

## Red Wine

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