

THE UNDENIABLES

We don't believe that a cocktail menu should be intimidating or indecipherable, we are not guardians of obscure insights and techniques, we simply make delicious drinks. To that end, we have made a drinks list that we hope is approachable and familiar. You will recognise each drink's name, as we have built the menu around cocktails with a universal and undeniable appeal. However, our drinks are playful reimaginings of the great works, rebuilding them into new and exciting concoctions, whilst always respecting what made them beloved. Tradition be damned, first and foremost a tasty drink.



Artwork by @Linesbybeth

A discretionary 12.5% service charge will be added to your bill.

*Non-vegan - please ask your server for further details

THE OLD FASHIONED* - £14

*Wild Turkey 101 - Monkey Shoulder - Talisker 10 -
Picon Amer - shortbread - spiced maple*



THE MARGARITA - £14

*El Jimador Blanco - wild strawberry -
Prosecco*

THE CUBA LIBRE - £14

*Cane Rock Spiced Rum - Velvet Falernum -
Disaranno - cherry & vanilla - kola nut*



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THE MIMOSA - £14

Sipsmith Sloe Gin - Sipello Bittersweet

Aperitif - Campari - schweppes citrus tonic



THE PORNSTAR - £14

Vodka - Marlborough Sauvignon Blanc -

Aspall dry cyder - apricot preserve

THE BRAMBLE - £14

Gin - Port Wine - Prosecco -

blackberry - lemon Sorbet



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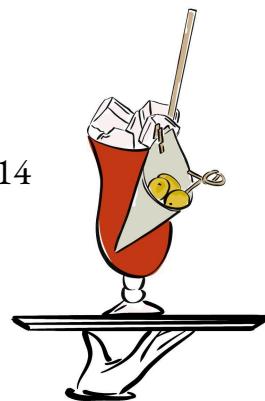
THE PAINKILLER* - £14

*Pusser's Navy Rum - Briottet Creme de Banane -
Pedro Ximénez - dulce de leche - orange*



THE MOJITO - £14

*Planteray 3 Stars -
spiced lime & mint cordial -
schweppes soda*



THE BLOODY MARY* - £14

*Vodka - Noilly Prat - tomato -
harissa - olive brine -
worcestershire*



THE APPLETINI - £14

*Drop Works Rum - baked apple -
Pere Magloire Calvados -
toffee & honey*

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DOVETAIL DOES IT BETTER

Not everything needs reworking, and some drinks are classics for a reason. Here are a few we believe we do particularly well.

THE ESPRESSO MARTINI - £14

(Caffeinated or Decaffeinated)

*J.J. Whitley Artisanal Vodka -
salted espresso - vanilla & white cacao*



THE HEMINGWAY DAIQUIRI - £14

*Planteray 3 Stars - Luxardo Maraschino -
grapefruit*

THE DIRTY MARTINI - £14

*London Dry Gin - Cocchi Americano -
manzanilla olive brine*



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THE NON-ALCOHOLICS

Non-alcholic, not dull.

Virgin Mojito - £7

*spiced lime & mint cordial -
schweppes Soda*



Solero - £7

orange - almond - apricot preserve

Sakura Temple - £7

lychee - cherry blossom - ginger ale



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THE BEERS & CIDERS

DRAUGHT

Pravha Lager (4.0%)	£6.5
Jute Session IPA (4.2%).....	£6.5
Aspall Cyder (4.5%).....	£6.5

CANS & BOTTLES

Staropramen Lager 330ml (5.0%).....	£6
Meantime Pale Ale 330ml (4.3%).....	£6
Peroni Nastro Azzurro 330ml (0.0%).....	£6
Aspall Cyder 330ml (5.5%).....	£6.5

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THE SNACKS

Corn Nuts£3.5
Rosemary Nut Mix.....	£4
Manzanilla Olives.....	£4.5

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THE WINES

WHITE

Campo Flores Organic Blanco, Spain

From sun-drenched La Mancha in central Spain. An organic fruit bomb, mostly Verdejo with a splash of Airen and Sauvignon Blanc to add some crisp and easy-drinking acidity.

125ml £8 / 175ml £10 / 250ml £13 / Bottle £34

Murphy Vineyards Big River Chardonnay, Australia

A classic, fresh fruit driven, Australian Chardonnay. Juicy peaches and melon on the nose, and ripe pineapple and guava on the palate. Light minerality and a long finish.

Bottle £38

Reserve Delsol Picpoul de Pinet, France

Picpoul - if you like Pinot Grigio then you will love this. Crisp and zippy, refreshing and fruity, arguably our favourite white.

Bottle £44

Waipara Springs Sauvignon Blanc, New Zealand

Classically NZSB, but without that Guava and Passionfruit overload. All the fruit you need whilst still maintaining fabulous drinkability. (Not vegan)

Bottle £46

Domaine Michaut Freres Chablis, France

Archetypal Chablis from the small Domaine Michaut. The French have been at it for centuries, and you can see why. A wine with real gravitas.

Bottle £65

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RED

Darling Cellars SMG Shiraz-Malbec-Grenache, South Africa

Smoky, alluring, warming your body and soul in equal measure.

125ml £8 / 175ml £10 / 250ml £13 / Bottle £35

Altopiano Montepulciano d'Abruzzo, Italy

Organically farmed on the hills of Abruzzo overlooking the Adriatic. Morning sun and cool breezes make for perfect conditions for Montepulciano. Easy drinking, all day (and all night) long.

Bottle £39

Belbara Estate Amayan Malbec, Argentina

From the slopes of Mount Tupungato, the highest mountain in South America. As pure as pure can be when it comes to Malbec. Pepper and spice and all things nice in abundance.

Bottle £45

Cartlidge and Browne Cabernet Sauvignon, USA

Full, flavoursome, archetypal Cabernet Sauvignon. Textured, rich, all blackcurrant lead and blackberry crunch.

Bottle £65

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ROSÉ

Rosa de Azafran Tempranillo Rosé, Spain

Fresh, fruity and easy drinking. All raspberries, strawberries, and cream.

125ml £8 / 175ml £10 / 250ml £13 / Bottle £32

Domaine La Grande Bauquière Côtes de Provence Rosé, France

The finest rosés always come from Provence. Oh so elegant and punching way above its weight. Is this the best wine on our list?

Bottle £46

SPARKLING

Beppe Morchetta Spumante Brut, Italy

Made in the same way as prosecco but using Garganega and Trebbiano grapes. Crisp, fruity, easy drinking.

125ml £9/ Bottle £39

Biscardo Millesimato Vintage Prosecco Rosé, Italy

Oh so pale, pink and sophisticated, elegantly restrained. A blend of Glera and a dash of Pinot Noir.

Bottle £49

Steenberg Sparkling Sauvignon Blanc*, South Africa

*Crisp, lip-smacking and a bit of a best kept secret! Zippy, zingy and thirst-quenching.
(Not vegan)*

Bottle £58

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CHAMPAGNE

Moet Brut NV, France

The life of the party. Golden bubbles, orchard fruit and a little toast.

Bottle £89

Laurent-Perrier La Cuvée NV, France

Bright, crisp and effortlessly elegant, bursting with citrus and white blossom.

Bottle £110

Perrier-Jouët Belle Epoque, France

A floral daydream in a bottle — delicate blossoms, ripe stone fruit, and silky bubbles wrapped in pure romance.

Bottle £340

Dom Pérignon Vintage Brut, France

Bold yet graceful — layers of brioche, citrus, and spice that unfold like a grand symphony. Champagne with star power.

Bottle £385

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MASTERCLASSES & PRIVATE EVENTS

We believe a bar should be more than just a place to drink; it's a space for creating memories. That's why we offer private hires and masterclasses to make your experience exceptional. Our masterclasses, led by expert bartenders, delve into the history of spirits, the art of cocktail making, or into any subject you'd wish for us to teach. Learn the secrets behind your favourite drinks and discover new ones. Each class is a hands-on journey, ensuring you leave with sharp new skills. For private hires, we cater to groups of all sizes with bespoke service. Enjoy exclusive access to our vibrant spaces, world-class cocktails, and dedicated staff, perfect for large gatherings or intimate get-togethers. Ask your server for more information, and let us help you craft an unforgettable experience.

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