

DOVETAIL

THE SPRITZES

£8 until 7pm daily

Rhubarb & Custard

Vanilla ~ Rhubarb ~ Sparkling Wine £11

TURKISH DELIGHT

Hendricks Flora Adora ~ Rosé ~ Cacao Blanc **£11**

PALOMA

Tequila Reposado - grapefruit - agave £11

MARGARITA ROYALE

Tequila Blanco ~ Wild Strawberry ~ Sparkling Wine £11



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

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 are simply people who make delicious drinks. To that end, we have made a drinks list that we hope is approachable and familiar. You will recognise each drinks name, as we have built the menu around cocktails with a universal and undeniable appeal. However, our drinks are playful re-

imaginings 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

THE OLD FASHIONED

Wild Turkey 101 ~ Monkey Shoulder ~ Talisker 10 – Picon Amer ~ shortbread ~ spiced maple

£11





THE MIMOSA

Sipsmith London Dry Gin ~ Campari ~ blood orange ~ tonic

£11

THE BRAMBLE

Gin ~ Port Wine ~ Sparkling Wine ~ lemon sorbet

£11



^{*} Non-vegan – please ask your server for further details

THE CUBA LIBRE

Cane Rock Spiced Rum ~ Velvet Falernum ~ cherry & vanilla ~ kola nut

£11





THE MOJITO

Plantation 3 Stars ~ spiced lime & mint cordial ~ soda

£11

THE PORNSTAR

Vodka - Marlborough Sauvignon Blanc apricot preserve - Aspall dry cyder

£11



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THE BLOODY MARY

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

£11

THE PIÑA COLADA*

Pusser's Navy Rum - Discarded Banana pedro Ximénez - dulce de leche - orange

£11



DOVETAIL DOES IT BETTER

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

THE ESPRESSO MARTINI

Caffeinated or Decaffeinated

Eristoff ~ Kahlua ~ salted espresso ~ vanilla & white chocolate

£11





THE HEMINGWAY DAIQURI

Plantation 3 Star ~ maraschino ~ grapefruit £11

THE DIRTY MARTINI

Botanist Gin ~ Cocchi Americano ~ Manzanilla olive brine

£11



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

THE BEERS & CIDERS

DRAUGHT SCHOONERS

Prava Lager (4.0%)	£4.5
Jute Session IPA (4.2%)	£4.5
Aspall Cyder (4.5%)	£4.5
Cans & Bottles	
Signature Lager 330ml (4.0%)	£5
Staropramen Lager 330ml (5.0%)	£5
Gamma Ray American Pale Ale 330ml (4.3%)	£5
Peroni Alcohol Free 330ml (0.0%)	

THE MASTERS

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 art of cocktail making. Learn the secrets behind your favourite drinks and discover new ones. Each class is a hands-on mixology 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

space, 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.

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.

Glass £7 Bottle £28

Mont Rocher Vieilles Vignes Viognier, France 'Old Vine' Viognier, averaging 30 years, produces a full, apricot-filled mouthful of joy. Intense and aromatic, perfectly balanced.

Bottle £32

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 £39

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 £42

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

Rosé

Rosa de Azafran Tempranillo Rosé, Spain

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

Glass £9 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

RED

Darling Cellars SMG Shiraz-Malbec-Grenache, South Africa Smoky, alluring, warming your body and soul in equal measure.

Glass £7 Bottle £28

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 £34

Belhara 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 £38

JJ Hahn Hermann's Vineyard Shiraz, Australia From one of the oldest vineyards in Barossa, full, rich, eucalyptus-laden, and oozing style and panache.

Bottle £55

Cartlidge and Browne Cabernet Sauvignon, USA Full, flavoursome, archetypal Cabernet Sauvignon. Textured, rich, all blackcurrant leaf and blackberry crunch.

Bottle £65

Sparkling

Beppe Morchetta Spumante Brut, Italy Made in the same way as prosecco but using Garganega and Trebbiano grapes. Crisp, fruity, easy drinking.

Glass £7 Bottle £32

Biscardo Millesimato Vintage Prosecco Rosé, Italy Oh so pale pink, sophisticated, elegantly restrained. A blend of Glera and a dash of Pinot Noir.

Bottle £38

Steenberg Sparkling Sauvignon Blanc, South Africa Crisp, lip-smacking and a bit of a best kept secret! Zippy, zingy, and thirstquenching. (Not vegan)

Bottle £40

All wines are vegan unless otherwise indicated.
175ml as standard. 125ml available on request.
A discretionary service charge of 12.5% will be added to your bill.

THE SNACKS

Corn Nuts	£2
Rosemary Nut Mix	£2.5
Manzanilla Olives	