

Hot Drinks Espresso 1.5 Americano 2.1
Cappuccino 2.5 Latte 2.5
Mocha 2.9 Hot Chocolate 2.7

Add a flavoured syrup 0.5

Pot of Tea for one 1.75
Specialty Teas 1.9



The
angel
EAT • DRINK • SLEEP

Drinks
and
Bar Nibbles



Nibbles	Nachos , melted cheddar, tomato salsa, guacamole	4
	Crispy Calamari and Devilled Whitebait , homemade tartare sauce	5
	Seasoned fries , roasted garlic and pesto aioli	3
	Hand-cut chips	3
	Onion rings	3
	Garlic parsley ciabatta	3
	Add cheese	3.5
	Provençal style olives	3
	Hot chicken wings	4
	Selection of:	4
	salted cashews / chilli peanuts / marinated olives	



Cocktails	Caiprinha , Cahaca, lime, soda and a lime wedge.	7
	Classic Martini , Bombay Sapphire and vermouth.	7
	Cosmopolitan , Vodka, cranberry and Cointreau.	7
	Espresso Martini , Vodka, Tia Maria, a shot of Espresso and a splash of caramel.	7
	Margarita , Jose Cuervo Gold, Cointreau, and lime juice.	7
	Mojito , Bacardi, lime, soda and mint.	7
	Old Fashioned , Jack Daniels, bitters and orange peel.	7
	Champagne Cocktail , Angostura bitters, Martell and Prosecco.	8
	Chihuahua , Baileys, coffee and vanilla tequila, espresso and dark chocolate.	8
	Mediterranean Sea , Bombay Sapphire, Mediterranean tonic, a twist of lime, and curacao.	8
	Singapore Sling , Bombay Sapphire, Benedictine, lemon juice, soda and cherry brandy.	8

GIN AND TONICS

HOUSE POUR	Bombay Sapphire Made with ten botanicals. Best served with cucumber. 40%	3
PREMIUM	Hayman's Old Tom English Victorian gin with bold citrus and juniper pine character that is rich and rounded on the palate with a beautiful delicate finish. 40%	3.5
	Plymouth Original Extremely smooth, creamy and full-bodied, with a slight sweetness. 41.2%	3.5
	Tanqueray London Dry Very fresh and smooth on the nose with slight hints of juniper and citrus. 43.1%	3.5
	Tanqueray Rangpur A unique spirit distilled with Rangpur limes for an exotic and bold flavour. 41.3%	3.5
	Whitley Neill Award winning gin, skilfully blends and balances rare African botanicals and usual aromatics. 42%	3.5
	Williams GB Extra Dry Juniper buds and berries are added to Chase Vodka, then wild botanical infusions. 40%	3.5



GIN OF THE MONTH

Ask a member of
our team for details

SELECT	Brockmans Handcrafted and distilled in a 100 year old copper still. Intensely smooth, with Valencian orange and tuscan juniper berries. 40%	4.4
	Brooklyn Crafted in New York with fresh citrus and hand-cracked juniper. Fresh, complex and flavourful. 40%	4.4
	Fifty Pounds Premium London gin. Very classical nose, with lemon, lime and piney juniper dominant. Best served with a zest of lemon. 43.5%	4.4
	Hendrick's A distilled Scottish gin, flavoured with juniper, cucumber and rose. Best served with cucumber. 41.4%	4.4
	Puerto de Indias Strawberries Naturally pink gin made with fresh strawberries. 38%	4.4
	Warner Edwards Rhubarb Traditionally pressed, extracted Rhubarb juice blended to produce an alluring pink gin with a sweet and tangy rhubarb explosion. 40%	4.4

TONICS 2.3

Fever Tree Indian Tonic

Blended botanical oils with spring water, a clean, refreshing taste.

Fever Tree Naturally Light

Natural, lower in calories. Combines fruit sugar and natural quinine with citrus, aromatic botanicals and soft spring water.

Fever Tree Elderflower

Light and subtle, elderflower perfectly balanced by the soft bitterness of the quinine.

Fever Tree Mediterranean

Floral blend with essential oils from Mediterranean flowers, fruits and herbs.

Fever Tree Sicilian Lemon

High quality Sicilian lemon oils with signature quinine from the Congo.

Fever Tree Aromatic

Created to enhance juniper-rich and robust gins, this aromatic tonic can be enjoyed in a Pink G&T or as a sophisticated soft drink on its own.

White Wine	Founders Stone, Sauvignon Blanc – Chile	4.5/6/18
	A light, fresh and crisp dry white with hints of citrus and gooseberry.	
	Founders Stone, Pinot Grigio – Australia	4.5/6/18
	Crisp and refreshing with citrus and green apple.	
	Cape Heights, Chenin Blanc – South Africa	19
Classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate.		
Bellafontaine, Chardonnay - France	4.5/7/17	
An appealing, full flavoured wine with hints of peach and nectarine.		
Waverider Sauvignon Blanc,	5.5/8/25	
Marlborough Estate - New Zealand		
A great combination of tropical fruits and grassy character plus a ripe citrusy finish.		
Dry and crisp.		
Charles & Charles Riesling - USA	32	
Full flavoured, with aromas driven by honeysuckle, linden, spice, apricot and white peach.		
Chablis, La Motte - France	38	
A classic Chablis from wines grown on the famous Kimmeridgian clay		
Rosé Wine	Founders Stone, White Zinfandel – California	4.5/6/19
	Delicate and refreshing with delicious soft fruit flavours.	
Mirabello, Pinot Grigio Rose - Italy	5/7/20	
A fresh and fruity, slightly off-dry rose with aromas of red berries.		

Sparkling Wine & Champagne	Terre di Giulio Prosecco – Italy	4.5/23
	Aromas of golden apples, pear and honey. The well-balanced acidity provides a clean dry finish.	
Gremillet Champagne – France	40	
Attractive lemony nose with some elegance. A light, fresh lemony palate with a long finish.		
Laurent Perrier NV Brut Champagne - France	50	
This elegant Champagne is memorable for its freshness and finesse.		
Red Wine	Founders Stone, Merlot – South Africa	4.5/6/17
	A medium bodied soft Merlot. Aromas of dried plums and chocolate.	
Waters Edge, Shiraz – Australia	4.5/6/19	
A soft rounded easy drinking red with well balanced fruit flavours and a light spicy finish.		
Bellefontaine, Cabernet Sauvignon - France	4.5/7/19	
Medium to full-bodied black fruits perfectly balanced by the tannins.		
The Brand, Malbec – Chile	4.5/7/20	
A medium-bodied red with dark, rich fruit and a touch of spice.		
Santa Macarena, Pinot Noir – Chile	22	
Violet-red in colour, with a nose that express aromas of berries and sweet vanilla.		
Manzanos Temp, Rioja – Spain	24	
Ripe black and red fruits, spices, liquorice and chocolate. Round and well-balanced.		
Pablo Y Walter Malbec – Argentina	29	
Bright red and juicy, rich chocolate flavours with a lick of oak to round out the edges.		