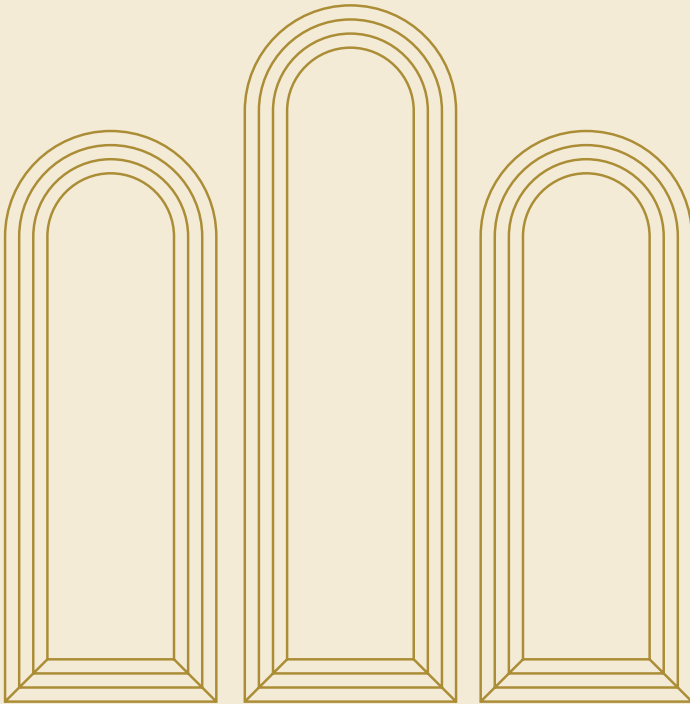


BAR MENU
FOOD & DRINK



THE **COAL SHED**

COCKTAILS

Dill & Pickle Martini *58& Co Triple Distilled Vodka, Dill & Pickle Brine, Noilly Prat* 11.5

Cacao Negroni *58& Co London Dry Gin, Martini Rubino, Cacao-Infused Campari* 12.5

Spiced Pear Daiquiri *Cut Spiced Rum, Lime, Creme de Poiré, Demerara* 12

Fudge Espresso Martini *Burnt Faith Brandy, Coffee, Mr Blacks, Date Syrup, Roly's Salted Chocolate Fudge* 13

Apricot & Fig Margarita *Cazcabel Reposado, Lime, Fig Syrup, Apricot Brandy, Creme de Peche* 12

Mandarin Whiskey Sour *Kinahan's Irish Whiskey, Citrus, Liqueur d'Manderine, Honey Cinnamon Syrup, Egg White* 13

Hibiscus Mai-Tai *El Dorado 3yr, Lime, Tidal Rum, Orgeat, Cointreau, Hibiscus Syrup* 12

Fat Old Fashioned *Beef Fat Washed Evan Williams, Bitters, Salt* 12

Blackberry Spritz *58& Co Vodka, Barros LBV Port, Lemon, Blackberry Syrup, Prosecco* 12.5

Spicy Guava Margarita *Cazcabel Blanco, Lime, Guava Juice, Gochujang, Agave* 11.5

Black Manhattan *Bulleit Rye, Martini Rubino, Cynar, Pimms* 12

What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.



LOW & NO

Pineapple Zen	<i>Lyre's London Dry, Pineapple Juice, Hibiscus Syrup, Lemon, Green Tea</i>	8
Lyre's Sour	<i>Lyre's Amaretti, Egg White, Citrus, Honey, Grenadine</i>	9
Cranberry & Ginger Spritz	<i>Lyre's Bitter Italian, Cranberry, Double Dutch Cranberry & Ginger</i>	8

SOFT DRINKS

Coca-Cola	3.5	Etonridge Sparking Water	4
Diet Coke	3.5	Etonridge Water	4
Double Dutch	3.5	Eager Juices	3.5
<i>Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Ginger Beer, Ginger Ale, Tonic, Skinny Tonic, Lemonade, Soda Water, Elderflower Tonic</i>		<i>Apple, Orange, Pineapple, Tomato, Cranberry</i>	

BEER & CIDERS

BOTTLED

Curious Apple 5.2%	6
Lucky Saint 0.5%	6
Estrella Inedit 4.8 %	6.5
Prior Life 3.4%	5.5

DRAUGHT

Hazy Day 4.3%	6.5
Guinness 4.2%	7
Estrella Galicia 5.5%	6.75

HOT BEVERAGES

Cappuccino	3.5	Hot Chocolate	3
Latte	3.5	Cortado	3
Flat White	3	Macchiato	3
Single Espresso	3	Kinahan's Irish Whisky Coffee	9.5
Double Espresso	3.5	Teas	3
Americano	3	<i>English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea</i>	



GIN

58& Co House Gin	7	Malfy Blood Orange	10.5
58& Co London Dry Gin	10	Malfy Rosa	10.5
58& Co Apple & Hisbiscus	10	Malfy Lemon	10.5
Brighton Gin	11	Martin Millers	9
Caorunn	10	VII Hills Gin	8

VODKA

58& Co House Vodka	7	Belvedere	10
58& Co Triple Distilled Vodka	9	Black Cow Vodka	10

BRANDY & ARMAGNAC

Baron de Sigognac 20yr	21	Hennessy VS	11
Berroy Calvados VSOP	9	Hennessy XO	38
Burnt Faith	9	Janneau VSOP	10

WHISKEY

Bulleit Rye	9	Johnnie Walker Blue Label	40
Compass Box Orchard House	11	Kinahan's Irish Whiskey	8
Compass Box Peat Monster	11	Laphroaig 10yr	10
Cotswolds Single Malt	11	Larceny	10.5
Evan Williams Bourbon	7	Nikka Coffey Malt	15
Glenmorangie 10yr Old Malt	10.5	Nikka From the Barrel	11
Isle of Jura 18yr Old Malt	18	Suntory Hibiki Harmony	19
Jack Daniels	7	Woodford Reserve	10

MEZCAL & TEQUILA

Cazcabel Añejo	10	El Rayo Plata	10
Cazcabel Blanco	7	El Rayo Reposado	10.5
Cazcabel Coconut	8	Ojo De Dios Mezcal Coffee	10.5
Cazcabel Coffee	8	Ojo De Dios Mezcal Hibiscus	10.5
Cazcabel Reposado	8.5	Ojo De Dios Mezcal Joven	10
Don Julio 70	19.5		

*All spirits served as 50ml pour.
Please ask your server if you require a 25ml pour.*



RUM

Aluna Coconut Rum	7	Gosling Black Seal	8.5
Cut Spiced Rum	8	Pisco Mucchu	8
El Dorado 3yr	7	Plantation Pineapple	11
El Dorado 5yr	8	Tidal Spiced Rum	10
El Dorado 12yr	11	Velho Barreiro Cachaça	7
El Dorado 21yr	22.5		

LIQUEURS

Amaretto Disaronno	7	Grand Marnier	8
Aperol	7	Italicus	8.5
Baileys	8	Kahlua	7
Beesou Honey	7.5	Lillet	7
Campari	7	Lillet Rose	7
Chambord	7	Limoncello	7
Cointreau	7	Pimms	7
Fernet Branca	7.5	Sambuca	7
Frangelico	7		

ALCOHOL FREE SPIRITS

Lyre's Amaretti	7	Lyre's Italian Orange	7
Lyre's Dry	7	Lyre's White Cane	7



CHAMPAGNE


		125ML	BTL
NV	Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	16.5	90
NV	Veuve Clicquot, Rosé <i>Champagne, France</i>	20	110
NV	Duval-Leroy, Femme de Champagne Brut, Grand Cru <i>Champagne, France</i>		140
2015	Pol Roger, Brut Vintage <i>Champagne, France</i>		170
2013	Dom Perignon <i>Champagne, France</i>		285

SPARKLING

		125ML	BTL
NV	Sacchetto, Prosecco Superiore Brut, Asolo <i>Veneto, Italy</i>	8.5	45
2019	Penedès, Llopart Corpinnat Brut Nature Reserva  <i>Penedes, Spain</i>		55
NV	Ridgeview, Bloomsbury <i>Sussex, England</i>	12.5	70
NV	Ridgeview, Fitzrovia Rosé <i>Sussex, England</i>		80
2013	Hoffmann & Rathbone, Blanc de Blancs <i>Sussex, England</i>		105

MAGNUMS

		BOTTLE
	Veuve Clicquot Brut, Yellow Label <i>Champagne, France</i>	180

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FINE WINES BY THE GLASS



Coravin is unique in that it enables us to serve you some incredible wines by the glass without pulling the cork. By doing so, the natural ageing process is not disturbed and leaves the wine protected from oxygen, and therefore in perfect condition.

WHITE

125ML

Assyrtiko, Thalassitis, Gaia Wines <i>Santorini, Greece</i>	17
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>	17.5
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>	19
Savigny-Lès-Beaune, Ropiteau Frères <i>Burgundy, France</i>	20
Meursault, Michel Gayot <i>Burgundy, France</i>	29

RED

125ML

Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>	17
Initial de Desmirail, Margaux <i>Bordeaux, France</i>	18
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>	20
Syrah, G.P.S. Series, Kershaw Wines <i>Klein River, South Africa</i>	20.5
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>	20.5
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>	21
Brunello di Montalcino, Pinino <i>Tuscany, Italy</i>	22
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>	23
Barbaresco, Tulin, Pelissero <i>Piedmont, Italy</i>	23.5
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>	24
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja Spain</i>	28.5



WHITE WINE

CRISP BRIGHT & REFRESHING

175ML 500ML BTL

Clean mouthwatering examples which are incredibly versatile with a wide range of dishes. Wines with crystalline purity and razor-like freshness are the order of the day here.



Blanc de Blanc, Château Oumsiyat <i>Bekaa Valley, Lebanon</i>	7.5	21.5	30
Muscadet Sèvre et Maine sur Lie La Griffe, Chéreau Carré <i>Loire, France</i>	9.75	28	39
Posip Blend, Stina, Jako Vino <i>Dalmatia, Croatia</i>			50
Grechetto, Fiorfiore, Roccafiore  <i>Umbria, Italy</i>			60
Roero Arneis, Vietti <i>Piedmont, Italy</i>			68
Sancerre, Magie des Caillottes, Renaissance Fleuriet Frères  <i>Loire, France</i>			70
Assyrtiko, Thalassitis, Gaia Wines <i>Santorini, Greece</i>			80

AROMATIC & FRUIT-FORWARD

175ML 500ML BTL

Undeniably attractive on the nose, these fragrant whites are fruit focussed and more extrovert than their crisp dry cousins. From Sauvignon to the luscious whites of the Mediterranean there is real diversity here. Loves to be matched with dishes that mirror the aromatic herbs and spices.

Vermentino, Chevanceau <i>Vin de France</i>	7	20	28
Grillo, Vitese, Colomba Bianca  <i>Sicily, Italy</i>			34
Riesling, Watervale, Jim Barry Wines <i>Clare Valley, Australia</i>	10	28.5	40
Viognier, 1753, Château de Campuget <i>Languedoc, France</i>			42
Kydonitsa, Laconia, Monemvasia Winery Tsimbidi <i>Laconia, Greece</i>			45
Sauvignon Blanc, Te Muna, Craggy Range <i>Martinborough, New Zealand</i>	12.5	35.5	50
Albariño, Lagar de Cervera <i>Galicia, Spain</i>	14.25	41	57
Fiano di Avellino, Pietracalda, Feudi di San Gregorio <i>Campania, Italy</i>			64

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WHITE WINE

SMOOTH, TEXTURED, & OPULENT

	175ML	500ML	BTL
Verdeca, Talò, San Marzano <i>Puglia, Italy</i>	8.75	25	35
Rioja Blanco, Nivarius  <i>Rioja, Spain</i>			39
Old Vine Chenin Blanc, Olifantsberg <i>Breedekloof, South Africa</i>	11.25	32	42
Loin de l'Oeil, Gaillac Blanc, Domaine Gayraud <i>Sud Ouest, France</i>			56
Mâcon-Bussières Le Vieux Puits, Thierry Drouin <i>Burgundy, France</i>	14.25	41	57
Sixteen Field Blend, Brookdale Estate <i>Paarl, South Africa</i>			72
Chablis 1^{er} Cru Vosgros, Thomas Labille <i>Burgundy, France</i>			83
Chardonnay, Sta. Rita Hills, Sanford <i>California, USA</i>			88
Savigny-Lès-Beaune, Ropiteau Frères <i>Burgundy, France</i>			94
Meursault, Michel Gayot <i>Burgundy, France</i>			140

MAGNUMS

	BOTTLE
Sancerre, J. de Villebois  <i>Loire, France</i>	146
Chablis 1^{er} Cru Montmains, Domaine Jean Goulley  <i>Burgundy, France</i>	166

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RED WINE

EARTH, SPICE & MEDIUM BODIED

175ML 500ML BTL

These versatile reds are the perfect option if you want a wine that is packed with character but not too heavy. The hallmark of these wines is their marked freshness and spice.

Touriga Nacional, Santo Isidro de Pegões <i>Setúbal, Portugal</i>	7.5	21.5	30
Minervois, Caz'Ailes, Château d'Agel <i>Languedoc, France</i>	8.75	25	35
Montepulciano d'Abruzzo, Avegiano, Bove <i>Abruzzo, Italy</i>	9.25	26.5	37
Pinotage, Off The Charts, Bruce Jack Wines <i>Breedekloof, South Africa</i>			40
Dão, Estate Red, Soito <i>Dão, Portugal</i>			55
Château Preuillac, Cru Bourgeois, Médoc <i>Bordeaux, France</i>			59
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	15.5	44.5	62
Te Kahu, Gimblett Gravels, Craggy Range <i>Martinborough, New Zealand</i>			72
Initial de Desmirail, Margaux <i>Bordeaux, France</i>		▼	85
Gevrey-Chambertin, Domaines Les Astrelles <i>Burgundy, France</i>		▼	147

FIRE, SMOKE & INTENSITY

175ML 500ML BTL




Although some of these reds work within other sections, we feel that the wines included here are the perfect synergy with produce cooked over fire. From grapes with firm tannins and freshness, to wines with plenty of toasty oak, these expressions come alive with this style of cooking.

Tannat, Piattelli Vineyards <i>Cafayate, Argentina</i>	11.25	32	45
Ciro Rosso Riserva, Colli del Mancuso, Ippolito 1845 <i>Calabria, Italy</i>	13.5	38.5	54
Cabernet Franc, Terroir Hunter, Undurraga <i>Valle de Maipo, Chile</i>			56
Faugères, Mas Gabinèle <i>Languedoc, France</i>			56
Collioure, Magenca Rouge, Domaine Madeloc <i>Roussillon, France</i>			67
Malbec, Tinto de la Casa, Riccitelli <i>Valle de Uco, Argentina</i>			68







RED WINE

FIRE, SMOKE & INTENSITY

	175ML	500ML	BTL
Valpolicella, Rocolo Grassi <i>Veneto, Italy</i>			80
Syrah, G.P.S. Series, Kershaw Wines <i>Klein River, South Africa</i>			98
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>			115
Cabernet Sauvignon, Stags Leap District, Chimney Rock <i>Napa Valley, USA</i>			165

ROBUST & STRUCTURED

	175ML	500ML	BTL
<i>Big, structured reds that do exactly what you'd expect. Predominately dark, thick-skinned fruit dominate this section; these are perfect with heavier meat offerings. Lovers of Shiraz, Cabernet, Malbec, Zinfandel and similar, will be overjoyed with these options.</i>			
Durif, Winemakers Reserve, Berton Vineyard <i>Riverina, Australia</i>			38
Tempranillo / Cabernet / Merlot, Ars Nova, Tandem <i>Navarra, Spain</i>	10.5	27	42
Primitivo di Manduria, Talò, San Marzano <i>Puglia, Italy</i>	10.75	31	43
Malbec, Altitud, Mendoza, Andeluna <i>Mendoza, Argentina</i>			54
Shiraz, Cliff Edge, Mount Langi Ghiran <i>Victoria, Australia</i>			55
Zinfandel, Dry Creek Valley, Peterson Winery <i>California, USA</i>			67
Gigondas, Classique, Vieilles Vignes, Domaine Saint Damien 			74
Châteauneuf-du-Pape, Les Cailloux, André Brunel <i>Rhône, France</i>			97
Rioja Gran Reserva, 904 Selección Especial, La Rioja Alta S.A. <i>Rioja, Spain</i>			138

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RED WINE

SOFT, SILKY & SUPPLE

175ML 500ML BTL

Lighter in style but still packed with character. These reds are silky smooth and a great option for chilling. If you fancy a red with some grilled fish & white meat, then these will be the perfect dance partner.

Marselan, Chevanceau <i>Vin de France</i>	7	20	28
Monastrell, La Purísima, Bodegas la Purísima <i>Murcia, Spain</i>			32
Syrah, Mason Road, Brookdale Estate <i>Paarl, South Africa</i>	10.5	30	42
Beaujolais Villages, Perle de Granit, Domaine de Colonat <i>Beaujolais, France</i>			45
Pinot Noir, Village, Yering Station <i>Yarra Valley, Australia</i>	12.75	36.5	51
Chianti Classico, Badia a Coltibuono <i>Tuscany, Italy</i>			57
Bourgogne Hautes Côtes de Beaune, Prosper Maufoux <i>Burgundy, France</i>			75
Ribera del Duero, El Espino, Áster <i>Ribera del Duero, Spain</i>		▼	95
Pinot Noir, Carneros, Scribe Winery <i>California, USA</i>		▼	100
Brunello di Montalcino, Pinino <i>Tuscany, Italy</i>		▼	105
Volnay Vieilles Vignes, Sylvain Debord <i>Burgundy, France</i>		▼	110
Barbaresco, Tulin, Pelissero <i>Piedmont, Italy</i>		▼	112

MAGNUMS

BOTTLE

Chianti Classico Riserva, Agostino Petri, Castello Vicchiomaggio <i>Tuscany, Italy</i>	120
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. <i>Rioja, Spain</i>	124
Châteauneuf-du-Pape, Domaine de la Solitude <i>Rhône, France</i>	164
Barolo, Castiglione, Vietti <i>Piedmont, Italy</i>	230



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ROSE WINE

	175ML	500ML	BTL
Primitivo Rosé, Tramari, San Marzano <i>Puglia, Italy</i>	9.25	26.5	37
Cinsault Rosé, Leeuwenkuil Family Vineyards <i>Swartland, South Africa</i>			40
Agiorgitiko Rosé, 4-6H, Gaia Wines <i>Peloponnese, Greece</i>			42
Côtes de Provence Sainte-Victoire Rosé, Château Grand Boise  14 <i>Provence, France</i>		40	56

ORANGE WINE


	175ML	500ML	BTL
<i>White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.</i>			
Amfòra Orange, Villa Noria  <i>Languedoc, France</i>	13.5	38.5	54
Muscat Blanc, l'Orange de l'Ou, Château de l'Ou  <i>Roussillon, France</i>			74

DESSERT WINE

		75ML	BTL
Late Harvest Sauvignon Blanc, Viña Echeverría 37.5CL <i>Curicó Valley, Chile</i>		7.5	35
Black Muscat, Elysium, Quady 37.5CL <i>California, USA</i>		8.5	41
Sauternes, Château Suduiraut 37.5CL <i>Bordeaux, France</i>		10.5	49
Late Harvest Gewürztraminer, Terminum, Tramin 37.5CL <i>Alto Adige, Italy</i>		15	70

PORT

	50ML	BTL
LBV Port, Barros <i>Douro, Portugal</i>	5.5	65
20 Year Old Tawny Port, Barros <i>Douro, Portugal</i>	9	86

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LIBRARY VINTAGES

In a place which focusses on aged meat, we felt it was only right to put together a parcel of wines which have themselves been laid down for a very long time. Special wines for special moments.

FRANCE

BOTTLE

BORDEAUX

2009	Château Grand-Puy-Ducasse, Cru Classé Pauillac	140
2012	Château Gruaud Larose, Cru Classé St-Julien	160
2009	Alter Ego de Château Palmer, Margaux	236
2011	Château La Conseillante, Pomerol	246
2005	Château Pichon Baron, Pauillac	340
2003	Château Cos d'Estournel, Cru Classé St-Estèphe	365
2007	Château Margaux, 1 ^{er} Cru Margaux	700

BURGUNDY

2009	Beaune 1 ^{er} Cru Grèves, Domaine de Montille	202
2012	Nuits-St-Georges 1 ^{er} Cru Les Pruliers, Jean Grivot	250
2005	Corton-Bressandes Grand Cru, Tolleot-Beaut	255

RHONE

2009	Châteauneuf-du-Pape, Domaine du Vieux Télégraphe	168
2007	Côte-Rôtie, Côte Blonde, René Rostaing	275

ITALY

PIEDMONT

2009	Barbaresco, Produttori del Barbaresco	155
2013	Barolo Pira, Roagna	225

TUSCANY

2010	Brunello di Montalcino, Casanova di Neri	202
2010	Sassicaia, Tenuta San Guido, Bolgheri	480

SPAIN

RIOJA

2004	Rioja, Viña Tondonia Reserva, López de Heredia	160
2009	Rioja Gran Reserva 904, La Rioja Alta	205

RIBERA DEL DUERO

2012	Ribera del Duero, Alión, Vega-Sicilia	188
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