



Upstairs at The Oak **W2**

## Wines by the glass

### Sparkling

125ml

<i>Prosecco Jeio Bisol, Valdobbiadene, Veneto, Italy</i>	7.6
<i>1yr Cru Brut Terroirs d' Ecueil Lacourte-Godbillion</i>	10
<i>Rose' Ferrari Maximum, Veneto, Italy</i>	9

### Whites

125ml 175ml

<i>Colombard, La Picoutine, Languedoc, France</i>	5.4	7
<i>Picpoul de Pinet Cap Cette, Languedoc, France</i>	5.6	7.2
<i>Sauvignon Blanc, Cuatro Rayas, Rueda, Spain</i>	6	7.5
<i>Riesling Peth Wetz Estae, Rheinhessen, Germany</i>	6.8	8.5
<i>Chardonnay, Cadiretta Domaine Lafage, Languedoc, France</i>	7.2	8.9
<i>Sauvignon Blanc, Te Muna Craggy Range, New Zeland</i>	8	9.9

### Rosé

<i>Petit Papillon Grenache Rose', Languedoc, France</i>	5.2	6.5
<i>Organic Rose de Pays des Maures, Saint Roux Friponne</i>	6.2	8
<i>Cotes de Provance Ultimate Provance - France</i>	8.2	10

### Reds

<i>Carignan, Grenache, La Picoutine, Languedoc, France</i>	5.4	7
<i>Nerello Mascalese, Frappato, Terre Di Giumara, Sicily, Italy</i>	5.6	7.2
<i>Bobal De Sanjuan Tinto, Valencia, Spain</i>	6	7.5
<i>Pinot Noir Le Versant, Languedoc, France</i>	6.4	8
<i>Pago De Valdoneje Mencia Bierzo, Galicia, Spain</i>	6.8	8.5
<i>Malbec Tomero, Mendosa, Argentina</i>	7.4	9
<i>Journey's End Single Vineyard Merlot, South Africa</i>	8.2	10

***Please ask your server if you require our full wine list***

## Bar Menu

<i>Mini pretzels</i>	1.8
<i>Salted giant corn</i>	2.6
<i>Smoked almonds</i>	3.5

## Tapas

<i>Grilled sourdough</i>	3
<i>Mixed Sicilian olives</i>	4
<i>Padron peppers, smoked paprika salt</i>	6
<i>Sautéed chorizo, fennel seeds, lemon</i>	7
<i>Hummus, babaganoush &amp; tomato trio bruschetta</i>	7
<i>Iberico croquettes with devil aioli</i>	8
<i>Sicilian arancini arrabbiata</i>	7
<i>Calamari fritti with aioli</i>	9
<i>Crispy prawns, sweet chilli sauce</i>	9
<i>Italian charcuterie board - Tuscan salami, Parma ham bresaola, camembert and crispy flat bread</i>	15

*If you have a food allergy or dietary requirement please inform our staff  
& ask to see our allergens menu. Please note that we use nuts and products  
containing gluten throughout the kitchen and cannot guarantee  
that cross contamination has not occurred.*

# Cocktails

## Martinis

<b>Classic Martini</b>	13
<i>Grey Goose vodka or Tanqueray Export gin</i>	
<b>Apple Martini</b>	12
<i>Ketel one Citroen, Cointreau, apple schnapps, apple &amp; lime juice</i>	
<b>Margarita</b>	12
<i>Olmea blanco tequila, Cointreau &amp; lime juice</i>	
<b>Martinez</b>	12
<i>Hayman's Old Tom gin, Punt e Mes, Maraschino liqueur, bitters</i>	
<b>Elderflower Martini</b>	13
<i>Sapling vodka, elderflower liqueur, Noilly Prat</i>	
<b>Passionfruit daiquiri</b>	11
<i>Appleton 8yr, passionfruit puree, Maraschino liqueur, lime juice</i>	
<b>Sidecar</b>	12
<i>Cognac, Cointreau, lime</i>	
<b>Manhattan</b>	12
<i>Woodford Reserve, Punt e Mes, Angostura bitters</i>	
<b>Hemingway Daiquiri</b>	12
<i>Appleton Estate 8, Maraschino liqueur, grapefruit juice, lime juice</i>	
<b>C'est moi</b>	11
<i>Koko Kanu gin, Sapling vodka, peach purée, lime juice, cranberry juice</i>	
<b>Hustler Martini</b>	12
<i>Vanilla vodka, passionfruit liqueur, Prosecco and vanilla syrup</i>	
<b>Espresso Martini</b>	12
<i>Sapling vodka, espresso, Kahlua &amp; sugar syrup</i>	
<b>Rosemary lemon drop</b>	11
<i>Sapling vodka, limoncello, rosemary infused gomme, lemon juice</i>	
<b>Charlie Chaplin</b>	12
<i>Hayman's Sloe Gin, crème d'apricot liqueur, lime juice, sugar syrup</i>	

# Cocktails

## Long

<b>Moscow Mule</b>	12
<i>Grey Goose vodka, ginger beer, bitters, fresh lime, angostura bitter</i>	
<b>Mojito</b>	9.5
<i>Havana Club 3yr, fresh lime, sugar syrup, mint</i>	
<b>Takanka</b>	10
<i>Sapling vodka, apple juice, elderflower cordial</i>	
<b>Dark &amp; Stormy</b>	11
<i>Appleton Estate 8yr rum, fresh lime, ginger beer</i>	
<b>Apple and elderflower Collins</b>	12
<i>Sapling vodka, elderflower liqueur, apple juice, soda</i>	
<b>Yellow Storm</b>	11
<i>Woodford reserve, Frangelico, pineapple &amp; orange juice, vanilla syrup</i>	
<b>Dark &amp; flowering</b>	12
<i>Havana 3yr, Havana 7yr, pineapple &amp; lime juice, peach syrup</i>	
<b>Berry Dark &amp; Spicy</b>	12
<i>Goslings, Sailor Jerry &amp; Havana 3 rum, Agave syrup, apple juice &amp; fresh blackberry</i>	
<b>Barrett's Bomber</b>	13
<i>Sapling Vodka, Hayman's dry gin, lime juice, basil, lemonade &amp; ting</i>	
<b>La Paloma</b>	13
<i>Jose Cuervo reposado tequila, Grapefruit juice, lime juice, Agave syrup &amp; Ting</i>	
<b>Tom Collins</b>	12
<i>Hayman's London dry gin, soda water, sugar syrup, dash of Angostura</i>	
<b>Basil G&amp;T</b>	10
<i>Hayman's London dry gin, sugar syrup, tonic water, fresh basil</i>	

# Cocktails

## Short

<b>Negroni</b>	10
<i>Hayman's London dry gin, campari, vermouth</i>	
<b>Old fashioned</b>	11
<i>Woodford reserve, bitters, sugar, angostura bitter</i>	
<b>Amaretto Sour</b>	10
<i>Amaretto, fresh lemon juice, bitters, egg white</i>	
<b>Chilli Tommi's</b>	10
<i>Olmecca blanco tequila, fresh chilli, lime juice, organic agave syrup</i>	
<b>Mint Julep</b>	10
<i>Maker's mark, simple syrup, bitters, mint</i>	
<b>Pisco Sour</b>	11
<i>Pisco, lime juice, egg white, sugar syrup, absinthe bitters</i>	
<b>Bramble</b>	9
<i>Hayman's London dry gin, lemon, simple syrup, crème de cassis</i>	
<b>Grand 75</b>	12
<i>Grand Marnier, prosecco, lemon</i>	
<b>Mezcal Gone Backpacking</b>	13
<i>Belsazar red vermouth, Chambord, Mezcal, lime juice, Agave syrup</i>	
<b>Rose Gimlet</b>	12
<i>Hendricks gin, rose syrup, elderflower liqueur, lime juice</i>	
<b>Raspberry Sour</b>	13
<i>Chambord, Cartron Framboise, raspberry, lime juice, gomme syrup, egg white &amp; dark chocolate</i>	
<b>Grapefruit Cinzano</b>	12
<i>Hayman's dry gin, Cinzano white vermouth, grapefruit juice</i>	
<b>Gingerbread Old Fashioned</b>	13
<i>Wild Turkey, Gingrebread syrup, Cinnamon syrup</i>	
<b>Mezcal'in</b>	13
<i>Mezcal, Punt e Mes, Agave syrup, lime juice</i>	

## Beers

	330ml
	<b>Bottled</b>
1936 Swiss Lager	5.5
Menabrea Blonde	5.7
Menabrea Ambrata/Blonde	5.7
San Miguel	5.9
Peroni Nastro Azzurro	5.9
Birra Moretti	5.9
Freedom Pale Ale	6.2
Guinness	5.7
Estrella Galicia 0% Non-Alcoholic	5.5
Guinness surger - 520ml	4.9

## Cider

Sassy Cidre	6.5
Sassy Rosè Cidre	6.5

## Vodka

	25ml (inc mixer)
Sapling vodka	7.2
Russian Standard	6.8
Ketel One, Holland	7.6
Black Cow Milk Vodka, England	8.8
Cariel Vodka	6.4
Chase, England	8.7
Grey Goose, France	9.2
Belvedere	10.2
Zubrowka Bison Grass, Poland	7.1
Cariel Vanilla	6.1
Ketel One Citroen, Holland	7.6

## Gin

Hayman's London Dry	6.7
Hayman's Sloe Gin	7
Bombay Sapphire	6.8
Hendricks	8
Tanqueray Export Strength	7.3
Tanqueray No10	9.2
Sacred Gin	7.8
Gin a' la Madame	8.7
Sacred Pink Grapefruit Gin	8.2
Roku	8.2
Monkey 47	11.3
Koval	10.2
Chapel Down	9.4
Pink Pepper	9.2

## Distilled spirit

<i>La Caravedo Pisco</i>	8.8
<i>Del Maguey Mezcal Vida</i>	11.3
<i>La Fée Parisienne Absinthe</i>	14.3

## Tequila

<i>Olmecca Blanco</i>	6
<i>Olmecca Reposado</i>	7.2
<i>El Rayo Blanco</i>	6.95
<i>El Rayo Reposado</i>	8
<i>Patrón Añejo</i>	9.8
<i>Patron XO Café</i>	10
<i>Patrón Silver</i>	9.8
<i>Jose Cuervo Especial Silver</i>	6.5
<i>Jose Cuervo Traditional Reposado</i>	6.8
<i>Jose Cuervo Reserva De La familia extra Añejo</i>	15.3

## Rum

<i>Havana 3yr, Cuba</i>	6.6
<i>Havana 7yr, Cuba</i>	6.9

## Sipping Rums

<i>English Harbour 5yr, Antigua</i>	6.8
<i>Cruzan Single Barrel (5-12yr), St Croix</i>	7.1
<i>Flor de Caña Centenario 12yr, Nicaragua</i>	7.9
<i>Mount Gay Extra Old, Barbados</i>	9.2
<i>Diplomatico Reserva Exclusiva, Venezuela</i>	9.7
<i>Santa Teresa Solera 1796, Venezuela</i>	10
<i>El Dorado 15yr Special Reserve, Guyana</i>	10.2
<i>Ron Zacapa Centenario 23yr Solera, Guatemala</i>	11.3
<i>Appleton Estate 8Yrs</i>	7
<i>Pyrat XO Reserve</i>	9.4

## White Rum

<i>Clement Canne Bleue, Martinique, 50%</i>	8.8
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## Dark Rum

<i>Sailor Jerry Spiced Caribbean Rum</i>	7.3
<i>Gosling's Black Seal, Bermuda</i>	8.1



# Whisky

## US - Bourbon & Rye

<i>Jack Daniel's</i>	6.6
<i>Buffalo Trace</i>	7.3
<i>Makers Mark</i>	7.1
<i>Woodford Reserve</i>	7.7
<i>Wild Turkey 101 Proof 8yrs</i>	8.3
<i>Sazerac Rye</i>	8.8
<i>Four Roses Single Barrel</i>	8.8
<i>Bulleit Bourbon</i>	5.6
<i>Ritthen House Rye</i>	9.1

## Ireland

<i>Jameson</i>	6.3
<i>Bushmills Black Bush</i>	6.6
<i>Connemara Peated Single Malt</i>	7.1
<i>Bushmills 10yr Single Malt</i>	7.6

## Scotland

<i>J&amp;B</i>	7.1
<i>Johnnie Walker Black Label</i>	7.5
<i>Laphroaig 10yr</i>	8.5
<i>Talisker 10yr</i>	8.9
<i>Lagavulin 16yr</i>	10.7
<i>Famous Grouse</i>	6.8
<i>Glenmorangie 10yr</i>	8.7
<i>Dalwhinnie 15yr</i>	9
<i>Oban 14yr</i>	9.2
<i>Springbank 10yr</i>	7.6
<i>Glenkinchie 12yr</i>	7.9
<i>Auchentoshan Three Wood</i>	9.2
<i>The Glenlivet Founder's Reserve</i>	7.1
<i>Cragganmore 12yr</i>	7.9
<i>Macallan Gold</i>	9.2
<i>Glenfiddich 18yr</i>	12.9

## Japan

<i>Hibiki Japanese Harmony</i>	10.3
<i>Yamazaki 12yr</i>	13.4

<b>Liqueurs</b>	<b>35ml</b>
<i>Limoncello</i>	4.9
<i>Peppermint liqueur</i>	4.6
<i>Kahlua</i>	5.1
<i>Baileys</i>	4.9
<i>Frangelico</i>	4.9
<i>Luxardo Maraschino liqueur</i>	5.7
<i>Lillrt blanc</i>	4.9
<i>Cointreau</i>	5.3
<i>Sambuca Colazingari</i>	5.7

## **Amari**

<i>Amaretto Disaronno</i>	5.2
<i>Amaro Montenegro</i>	4.8
<i>Cynar</i>	4.8
<i>Amaro Averna</i>	4.5
<i>Fernet Branca</i>	4.7
<i>Fernet Branca menta</i>	4.7

## **Sherry & Port**

	<b>75ml</b>
<i>Manzanilla La Guita - Sanlucar de Barrameda, Spain</i>	7
<i>Warre's LBV Vino Do Porto</i>	9

## **Dessert Wine**

	<b>75ml</b>
<i>Sauternes petit Guiraud, Bordeaux, France</i>	9
<i>Royal Tokaji Late Harvest, Tokaji, Hungary</i>	8

<b>Vermouth</b>	<b>50ml</b>
<i>Sacred Amber Vermouth</i>	6.6
<i>Sacred Spiced English Vermouth</i>	6.9
<i>Belsazar Rose Vermouth</i>	7.1
<i>Belsazar Red Vermouth</i>	7.7
<i>Berto Red Vermouth</i>	4.8
<i>Noilly Pratt Original Dry Vermouth</i>	4.6

<b>Grappa &amp; Eau De Vie</b>	<b>25ml</b>
<i>Grappa Moscato, Vitigno raro, 40%</i>	7.1
<i>Framboise Sauvage, Joseph Cartron, 45%</i>	7.4
<i>Poire Williams, Joseph Cartron, 49%</i>	9

<b>Cognac</b>	
<i>Francois Voyer VS</i>	6.6
<i>Delamain 'Pale &amp; Dry' XO</i>	13.4
<i>Hine XO</i>	18.2
<i>Vecchia Romagna (Brandy, Italy)</i>	6.1
<i>Maxime trijol</i>	7.1
<i>VSOP Ragnaud- Sabourin</i>	9.8

<b>Calvados</b>	
<i>Chateau du Breuil VSOP</i>	6.6
<i>Adrien Camut</i>	13.4
<i>Famille Dupont VSOP</i>	6.7
<i>Berneroy VSOP</i>	6.8

<b>Armagnac</b>	
<i>Baron De Sigognac 1972</i>	18.7

# Non alcoholic cocktails

**Lime Rickey** 7

*Fresh lime, simple syrup, angostura & soda*

**Virgin Mojito** 7

*Fresh lime juice & sugar syrup & fresh mint*

**Virgin Takanka** 7

*Eager apple juice, fresh lime & elderflower cordial*

**Berry Candy** 7

*Cranberry, lemon & vanilla syrup*

**Mullins** 7

*Pineapple juice, peach, vanilla & lime*

## Soft Drinks

*Panna Still* 3.9

*San Pellegrino* 3.9

*Coca cola* 3.5

*Diet coke* 3.5

*Lemonade - Fever-Tree* 3.2

*Soda water - Fever-Tree* 3.2

*Tonic water - Fever-Tree* 3.2

*Elderflower tonic - Fever-Tree* 3.2

*Ginger Ale - Fever-Tree* 3.2

*Ginger Beer - Fever-Tree* 3.2

*Kombucha* 5.8

## Juices

*Orange Juice* 3.2

*Apple Juice* 3.2

*Pineapple juice* 3.2

*Cranberry Juice* 3.2

*Pink grapefruit juice* 3.2

*Tomato juice* 3.2