

## HOUSE COCKTAILS

Grapefruit & Honey Fizz 9

*Pink Grapefruit, Honey, Prosecco*

Rosemary Paloma 11

*Tequila, Grapefruit, Rosemary, Agave, Lime, Soda*

Apple & Cinnamon Sour 11

*Vodka, Apple, Cinnamon, Egg White, Lemon*

Vanilla Sky Spritz 10

*Vodka, Kumquat Liqueur, Ginger Ale, Vanilla, Lemon*

Blackberry Mule 12

*Blackberries, Mint, Lime Juice, Vodka, Ginger Beer, Prosecco*

Spicy Mango Margarita 11

*Chilli-infused Tequila, Triple Sec, Mango Puree*

Smoky Martini 12

*Brandy, Laphroaig 10yr, Triple Sec, Caramel*

## OLD FAVOURITES

Mason Mary 10

*Vodka, Tomato, Worcester, Tabasco, Lemon, Secret Sauce*

Tommy's Margarita 11

*Tequila, Lime, Agave*

Negroni 10

*Gin, Campari, Sweet Vermouth*

Espresso Martini 11 *Contains Nuts*

*Vodka, Espresso, Coffee Liqueur, Frangelico*

Amaretto Sour 10.5

*Amaretto, Egg White, Lemon*

Old Fashioned 12

*Woodford Reserve Bourbon, Demerara Sugar, Barrel-Aged Bitters*

# WINE

*175ml / 500ml carafe / bottle*

## WHITE

Grenache Blanc, Foncalieu Reserve Saint Vincent, Pays d'Oc, France 6.5 / 17.5 / 26

Viognier, Combe Rocher, Pays d'Oc, France 7.5 / 20 / 30

Pinot Grigio, Cantarutti, Friuli, Italy 8.5 / 23 / 34

Picpoul De Pinet, Château Petit Roubié, France 9.5 / 25 / 37 *organic & vegan*

Sauvignon Blanc, Blackenbrook, New Zealand 10 / 27 / 41

Grüner Veltliner, Gruber Röschitz, Weinviertel, Austria 39

Chardonnay, Fess Parker, Santa Barbara, California 50

Chablis Per Aspera, Domaine Charly Nicolle, France 55

## RED

Tempranillo, Finca Cerrada, Spain 6.5 / 17.5 / 26 *organic & vegan*

Malbec, Bodegas Carelli 34°, Mendoza, Argentina 7.5 / 20 / 29

Nero d'Avola, Beltramo, Sibiliana Sicilia, Sicily, Italy 8.5 / 23 / 34

Pinot Noir, Vignobles, France 9.5 / 25 / 37

Primitivo, Amastuola, Puglia, Italy 10 / 27.5 / 41 *organic*

Bordeaux, Château Des Deux Rives, France 35

Rioja, Crianza Noralba, Castillo de Mendoza, Spain 38

Barolo, Boschi dei Signori, Bosio, Piedmont, Italy 62

## ROSÉ

Trashumante Rosado, Navarra, Spain 6.5 / 18 / 27

Côtes de Provence, Pur Azur, France 10.5 / 28 / 42

Sancerre Rosé, Domaine La Barbotaine, Loire, France 48

## SPARKLING *125ml / bottle*

Prosecco, Terra Serena, Italy 8 / 37

Champagne, Blanc De Blanc Nv, France 12.5 / 60

Special Cuvée Bollinger, France 86

Rosé, Laurent Perrier, France 110

## SWEET & FORTIFIED

Moscatel, Bodegas Ochoa, Spain 5.5 / 8.5

Cálem 10yr Tawny Port, Portugal 6 / 10



## SOFT DRINKS

Coke, Diet Coke 3.5

Fever Tree 3

*Lemonade, Ginger Ale, Ginger Beer, Mediterranean Tonic, Indian Tonic, Refreshingly Light Tonic, Soda Water*

Freshly Squeezed Orange Juice 3.75

Pink Grapefruit / Cloudy Apple / Tomato Juice 3.5

Cordial & Soda 3.5

*Blueberry & Blackcurrant / Elderflower / Lime*

Still/Sparkling Water 4 *(Large)*

## HOT DRINKS

Extract Single Origin Coffee 3.5 *double shot*

*Espresso, Americano, Macchiato, Cappuccino, Latte, Flat White, Mocha*

Pot of Loose Leaf Tea 3

*English Breakfast, Earl Grey, Lemongrass & Ginger, Green, Chamomile, Fresh Mint*

Hot Chocolate 3.5

*+ Whipped Cream / Marshmallows 0.5*

Chai Latte 3.5

Matcha / Turmeric 4

*+ Almond / Oat Milk 0.5 // + Caramel / Cinnamon Syrup 0.5*

## BAR SNACKS

Nocellara Olives 4.5

Smoked Almonds 4

Wasabi Peas 4

Crisps 2

Serious Pig Snacking Salami 4

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Rosemary & Sea Salt Focaccia, Extra Virgin Olive Oil & Balsamic 5.5 *vg*

Crispy Squid, Saffron Aioli 8

Gareth's Famous Soy, Apricot & Chilli Chicken Wings 9 *gf*

Buttermilk Fried Monkfish, Sweet & Spicy Mayo 12.5

Burrata, Honey & Thyme Roasted Peach, Hazelnuts 12

Garden Salad w/ Tomato, Pickled Apple, Spring Onion, Toasted Seeds 5 *v gf*

Fries 3.5 *vg gf*

Sweet Potato Fries 4 *vg gf*

*Please inform your server if you have any allergies or require information on ingredients used in our dishes. vg = vegan, v = vegetarian, gf = gluten-free*

## SPIRITS

25ml / 50ml

### GIN

Rives London Dry 4 / 6  
Rives Pink 5 / 7  
Bombay Sapphire 5 / 7  
Sipsmith 6 / 9  
Hendricks 6 / 9  
Whitley Nell Ginger & Rhubarb 6 / 9  
Malfi Con Limone 6.5 / 9.5  
Cotswold 6.5 / 9.5  
Tanqueray 10 6.5 / 9.5  
T.O.A.D Physic 6.5 / 10  
*made with botanicals from Oxford Botanic Garden*

### VODKA

Finlandia 4 / 6  
Sapling 100% British 5 / 7.5  
*a tree is planted for every bottle sold*  
T.O.A.D Oxford Rye 4.5 / 7

### RUM

Barcelo Gran Anejo 4 / 6  
Sailor Jerry Spiced 4 / 6  
Koko Kanu 4.5 / 6.5  
Doorly's White 6 / 9  
Diplomatico Reserva Exclusiva 7 / 10

### TEQUILA

Cabrito Blanco 100% Agave 5 / 8

### MIXERS

Fever Tree 3  
*Indian/Light/Mediterranean Tonic, Soda, Ginger Ale, Ginger Beer, Lemonade*

Coke / Diet Coke 3

### COGNAC & BRANDY

Courvoisier VS 6 / 9

### SCOTCH & IRISH WHISKY

Famous Grouse 4 / 6  
Jameson 5 / 7  
Glenfiddich 12yr 7 / 10.5  
Cotswold Single Malt 7 / 11  
Laphroaig 10yr 7.5 / 12

### AMERICAN & JAPANESE WHISKEY

Maker's Mark Bourbon 5 / 7.5  
Monkey Shoulder 5 / 8  
Woodford Reserve Bourbon 6.5 / 9.5  
Nikka From The Barrel 7 / 12

### LIQUEURS & APERITIFS

Aperol 4 / 5  
Campari 4 / 5  
Cointreau 4.5 / 6.5  
Disaronno Amaretto 4 / 6  
Dolin Dry Vermouth 4 / 5  
Frangelico 4 / 5  
Kahlua 4 / 5  
Baileys 4 / 5  
Limoncello 4 / 6  
Pimm's 4 / 6

## BEER & CIDER

### DRAUGHT

Hooky Amber Bitter, Hook Norton Brewery, 3.5% 2.5 / 4.5  
San Miguel Lager, 5% 3.5 / 5.5  
Ironstone Lager, Hook Norton Brewery, 4.4% 4 / 6  
Off The Hook Ipa, Hook Norton Brewery, 4.3% 3.5 / 5.5  
Cotswold Pale Ale, Hook Norton Brewery, 4.4% 3.75 / 5.75  
Guinness, 4.4% 4.5 / 6.5  
No Brainer, Cotswold Cider Co, 4.8% 3.5 / 5.5  
Guest Ale / Cider - *please ask your server*

### BOTTLED

Sideburns Cider, Cotswold Cider Co. 5.4% 5  
Sweet Cheeks Blush Cider, Cotswold Cider Co. 4% 5.5

## 0% ALCOHOL

Passionfruit Cooler 7  
*Seedlip Spice, Passion Fruit, Lime, Soda*

Apple No-Jito 6  
*Apple Juice, Mint, Lime, Ginger Ale*

House / Strawberry Lemonade 4.5  
Seedlip Grove / Spice W/ Fever Tree Tonic 7.5

Lucky Saint Alcohol Free Lager, 0.5% 5