

THE
WOODSPEEN
BAR

Please let us know if you have any dietary requirements or intolerance.

Please note that a discretionary service charge of 10% will be added to your restaurant bill.

All spirits are on 50ml measures.

SPARKLING	125ml	bottle
Ayala, Majeur, Brut, <i>Aÿ, France, NV</i>	12	69
Bollinger Special Cuvée, Brut, <i>Aÿ, France, NV</i>	18	108
Ruinart, Rose Brut <i>Reims, France, NV</i>	24	139
Prosecco Extra Dry, Riondo, <i>Veneto, Italy</i>	6	30

WHITE	125ml	bottle
Soave, Casa Lunardi, 2018	5	19
Viognier, Puertas Antigas, <i>Valle Central, 2019</i>	6	25
Pinot Grigio, Casali Maniago, <i>Friuli, Italy, 2018</i>	7	32
Chardonnay, Cypress Vineyards, <i>California, USA, 2017</i>	10	42
Sauvignon Blanc, Sémillon, <i>Cape Mentelle, Margaret River,</i> <i>Australia, 2017</i>	10	49
Montagny, 1er Cru, Chanson <i>Burgundy, France 2017</i>	11	56

RED	125ml	bottle
Merlot, Casa Lunardi, 2018	5	19
Malbec, Santa Florentina, <i>Argentina, 2018</i>	7	29
Fleurie, Chanson Bastion de <i>L'Oratoire, France, 2015</i>	9	38
Rasteau, Côtes du Rhône Villages, <i>M. Chapoutier, France, 2017</i>	9	39
Kalacik Karasi, Plato, Sevilen, <i>Turkey</i>	10	42
Pinot Nero, Conte D'Attimis <i>Maniago, Friuli, Italy, 2017</i>	10	46
Merlot, Waterstone, USA	11	58

ROSE	125ml	bottle
Aix, Coteaux d'Aix en Provence, <i>France, 2018</i>	9	41

LIQUEURS	50ml
<i>Baileys Irish Cream, Ireland</i>	6
<i>Sambuca Antica Classic, Italy</i>	6
<i>Strega, Italy</i>	8
<i>Limoncello Tosolini, Italy</i>	6
<i>Frangelico, Italy</i>	5
<i>Disaronno, Italy</i>	6
<i>Amaro Montenegro, Italy</i>	6
<i>Fernet Branca, Italy</i>	6
<i>Drambuie, Scotland</i>	7
<i>Grand Marnier, France</i>	7
<i>Cointreau, France</i>	6
<i>Chambord, France</i>	6
<i>Chartreuse Jaune, France</i>	8
<i>Benedictine, France</i>	8
<i>St Germain, France</i>	7
<i>Kummel Wolfschmidt, Germany</i>	7
<i>Jagermeister, Germany</i>	6
<i>Kalhua, Mexico</i>	6
<i>Tia Maria, Jamaica</i>	6

ABSINTH	
<i>Absinth 70%, La Fée, France</i>	10
<i>Absinth 40%, Envy, France</i>	9

SAKE	
<i>Choya Sake Honjozo, Japan</i>	7

APERITIFS

50ml

Aperol, Italy	6
Campari, Italy	6
Dubonnet Apéritif, France	6
Martini Extra Dry, Italy	5
Martini Bianco, Italy	5
Martini Rosso, Italy	5
Pimms N° 1, England	4
Noilly Prat, France	6
Ricard, France	7
Carpano Antica Formula, Italy	8
Southern Comfort, New Orleans	7

BOTTLED BEERS

Peroni, Nastro Azzurro 33cl 5.1 %	4
Estrella Damm – 33cl 4.6%	5
Portobello Pilsner – 33cl 4.6%	5

NON-ALCOHOLIC BEER

Brooklyn Special Effects– 27.5cl	4.5
Ginger Beer Fentimans – 27.5cl	4

BOTTLED CIDERS

Magners, 33cl, 4.5%	4
Orchard Pig, Reveller, 50cl, 4.5%	5

SOFT DRINKS

Apple Juice - 20cl	3.5
Orange Juice - 20cl	3.5
Pineapple Juice – 20cl	3.5
Cranberry Juice – 20cl	3.5
Tomato Juice – 20cl	4
Lemonade Fever Tree – 20cl	2.5
Soda Water Fever Tree – 20cl	2.5
Bitter Lemon Fever Tree – 20cl	2.5
Dry Ginger Ale – Fever Tree – 20cl	2.5
J2O Apple and Mango – 27.5cl	3.5
Appletiser – 27.5cl	3.5
Coca Cola – 20cl	3.5
Diet Coke – 20cl	3.5
Organic Raspberry Crush	4.5
Organic Madagascan Vanilla	4.5
Organic Damascene Rose	4.5

TONIC WATER

20 cl

Indian Tonic Water Fever Tree	2.5
Mediterranean Tonic Water Fever Tree	2.5
Light Tonic Water Fever Tree	2.5
1724 Tonic Water	4

SEASONAL COCKTAILS

£ 14

Wood Iced Tea

Gin, Vodka, Crème de lychee, J2O

Fashion Smoke

*Bourbon whisky, Pastis Ricard,
Angostura*

Jay Collins

*Spiced Rum, Bacardi Reserva, Thyme
syrup and Ginger Ale*

Frank Sour

*Laphroaig, Bell's whisky, Crème de
apricot, vanilla syrup and angostura*

CHAMPAGNE COCKTAILS

£15

The Sage

*Gin, Elderflowers liquor, sage leaves and
Ayala*

Mojito Champagne

*Light rum, lime, sugar, mint, angostura
and Ayala*

French Summer

*Lillet Rose, peach puree, fresh mint tea,
Ayala*

Rossini

Strawberry, Chambord and Ayala

WHISKY

BLENDED SCOTCH

50ml

Bell's	7
The Famous Grouse	7
Black Label, 12-Year-Old	8
Chivas Regal, 12-Year-Old	7
Monkey Shoulder	7

SINGLE MALT SCOTCH

Isle of Jura 10-Year-Old, <i>Isle of Jura</i>	9
Cragganmore 12-Year-Old, <i>Speyside</i>	10
Glenmorangie 10-Year-Old, <i>Highland</i>	16
Bowmore 12-Year-Old, <i>Islay</i>	9
Dalwhinnie 15-Year-Old, <i>Highland</i>	11
Talisker 10-Year-Old, <i>Skye</i>	11
Laphroaig 10-Year-Old, <i>Islay</i>	10
Glenfiddich Special Reserve 12-Year-Old, <i>Speyside</i>	14

IRISH

Jameson	8
Bushmills 10-Year-Old	9

AMERICAN

Jack Daniel's "Single Barrel", <i>Tennessee</i>	14
Maker's Mark, <i>Kentucky</i>	8
Bulleit Bourbon, <i>Kentucky</i>	8
Bulleit Rye, <i>Kentucky</i>	10
Hudson Baby Four Grains Bourbon, <i>New York</i>	14

JAPANESE

Nikka	9
Hatozaki Blend	9

TEQUILA

Jose Cuervo Silver, <i>Mexico</i>	7
Patron Tequila, <i>Mexico</i>	12
Patron XO Café, <i>Mexico</i>	10

RUM

Havana Club Especial, <i>Cuba</i>	6
Havana Club Especial, <i>7 Years</i>	9
Kraken Black Spiced, <i>Caribbean</i>	8
Bacardi Superior, <i>Puerto Rico</i>	8
Doorly's, <i>3-year-old Rum, Barbados</i>	8
Appleton blend, <i>Jamaica</i>	
Appleton, <i>12-years-old, Jamaica</i>	

VODKA

Moskovskaya, <i>Russia</i>	6
Belvedere, <i>Poland</i>	9
Zubrowska, <i>Poland</i>	8
Grey Goose, <i>France</i>	9
Grey Goose La Poire, <i>France</i>	10
Twisted Nose Wasabi, <i>England</i>	11
Chase, <i>England</i>	11
Chase, <i>Orange, England</i>	12
Chase, <i>Rhubarb, England</i>	11
Absolut Vanilla, <i>Sweden</i>	9

MARTINI

£13

Summertini

Vodka, Lychee liquor, Aperol, Pineapple

Sherry Bitter

Tio Pepe, Sweet Vermouth, Orange bitter

Soft Brumble

*Bombay Sapphire, Lemon, Sugar,
Cranberry foam with mint*

Almond Express

Vanilla Vodka, Disaronno, Espresso

NON ALCOHOLIC COCKTAILS

£8

Strawberry Smash

Strawberry, Basil, Sweet & Sour, Soda

Taste of Sicily

*Orange & Grapefruit juice, Lemon &
Rosemary syrup, Ginger ale*

Tsuri Fresh

*Peach, Peppermint Tea, Lemon, Rose
Lemonade*

Adam's Apple

Apple, Kiwi, Elderflower, Ginger beer

EXTENDED GIN LIST

COGNAC

Delamain XO

This light Grande Champagne Cognac blended from well-aged eaux-de-vie. The nose is full and thick with floral notes, a little oak and vanilla spice.

£19

Delamain 1995

Vintage 1995 from the Grande Champagne.
Light, floral and fruity aromas with subtle hints of oak.

£22

Martel V.S	9
Maxime Trijol V.S.O.P	9
Landy V.S.O.P	9

Martin Millers, *England* 7

Edinburgh Gin, *Scotland* 10

Bulldog gin, *England* 10

Edinburgh Elderflower, *Scotland* 10

Mór, *Nothern Ireland* 11

REST OF THE WORLD

Hoxton pink, *France* 8

G' Vine "Floraison", *France* 12

Zing 72, *France* 10

Saffron, *France* 11

Copper Head, *Belgium* 10

Gin Mare, *Spain* 10

Alkkemist, *Spain* 12

Monkey 47, *Germany* 14

Ondina, *Italy* 12

Ki No Bi, *Japan* 12

Roku, *Japan* 10

EXTENDED GIN LIST

UNITED KINGDOM	50ml
Gordon's, <i>England</i>	7
Tanqueray, <i>England</i>	7
Bombay Sapphire, <i>England</i>	8
Sipsmith, <i>England</i>	8
Sipsmith Sloe, <i>England</i>	10
Tanqueray Rangpur, <i>England</i>	10
Williams Chase, <i>England</i>	8
Chase pink grapefruit, <i>England</i>	12
Fifty Pounds, <i>England</i>	10
Tanqueray N°10, <i>England</i>	11
Garden Swift, <i>England</i>	10
Silent Pool, <i>England</i>	10
Brockmans, <i>England</i>	10
Wight Mermaids, <i>England</i>	11
Plymouth, <i>England</i>	7
Winchester, <i>England</i>	12
The Botanist Islay, <i>Scotland</i>	9
Hendrick's, <i>Scotland</i>	8
Boe, violet gin, <i>Scotland</i>	10

ARMAGNAC

Armagnac Janneau VS	8
Baron De Sigognac V.S.O.P	9
Baron De Sigognac 10-Year-Old	11

CALVADOS

Père Magloire, Fine VS	7
Famille Dupont, VSOP	13

PORT

Fonseca 10-Year-Old Tawny, <i>Douro, Portugal</i>	6
Croft, Late Bottled Vintage Port, <i>Douro, Portugal, 2013</i>	7

SHERRY

Bristol Cream, Harveys, <i>Jerez, Andalusia</i>	4
Fino Tio Pepe, <i>Gonzales Byass</i>	5
Pedro Ximenez, <i>La Gitana, Bodegas Hidalgo, Xeres</i>	9

BOTANICAL JOURNEY

Saffron Gin	13
<i>Orange, Ginger Ale Fever Tree</i>	
Ondina	14
<i>Cucumber and mint, Mediterranean Fever Tree tonic</i>	
Silent Pool	13.5
<i>Edible Flower, 1724 tonic</i>	
Chase Pink	15
<i>Double Dutch basil and pomegranate with seeds</i>	
Hendrick's	13
<i>Fresh cucumber, Fever Tree tonic</i>	
Monkey 47	16.5
<i>Celery and black pepper, Mediterranean Fever Tree tonic</i>	
Zing 72	12.5
<i>Strawberries, Indian Fever Tree tonic</i>	

BOTANICAL JOURNEY

Bulldog gin	11
<i>Fresh strawberries, Fever Tree tonic</i>	
The Botanist	12
<i>Herbs bouquet, Botanical tonic</i>	
Aged gin Colombian	13
<i>Mint and Lime, 1724 tonic</i>	
Brockmans	13
<i>Fresh Berries, Double Dutch Indian tonic</i>	
Wights Mermaids	13.5
<i>Lemon peel, Mediterranean Fever Tree tonic</i>	
"Classic" Sipsmtih	10.5
<i>Lemon slice, Indian Fever Tree tonic</i>	