

## Cocktail Inspired...

Sakura Fizz <i>Roku Gin, lemon juice, cherry syrup, prosecco, cherry tomato</i>	10
Sake Martini <i>Roku gin, Plum sake, cucumber</i>	10
Lychee Martini <i>Haku Vodka, Lychee liqueur, dry vermouth, edible flower</i>	10
Haku Mule <i>Haku Vodka, lime juice, ginger beer, angostura bitters</i>	11
Banana Blossom <i>Nikka Coffey whisky, Banana liqueur, sweet vermouth, angostura bitters</i>	12
Whisky Highball <i>Nikka from the barrel, soda water, shiso leaf</i>	12
Calamansi Negroni <i>Asian inspired bittersweet cocktail</i>	12
<b>Beer</b>	
Asahi, 4.4%	5.75
Peroni Libera, 0.0% abv	5.75
<b>Whisky</b>	
Nikka from the barrel	50ml 9
Nikka Coffee grain	11

Our standard spirit serve is 50ml.

\*All night Happy Hour exclusively for members every Mondays

Happy Hour 5-6pm two for £16 of the same cocktails...

## Wines...

<b>Red</b>	125ml	175ml	250ml	Bottle
Cabernet Sauvignon, Reserva, Chile	5.75	7.75	9.25	26
Malbec, Argentina	6.25	8.5	10	28
<b>White</b>				
Pinot Grigio, DOC, Italy	6.25	7.75	9.25	26
Sauvignon Blanc, South Africa	6.75	8.5	10	28
<b>Rose</b>				
Cinsault, South Africa	5.75	7.5	9.25	26
<b>Sparkling</b>				
Taittinger, Brut Reserve NV Champagne, France		glass	½ bottle	Bottle
		13.5	37	70
Prosecco, Via Vai, Italy			glass 7.75	Bottle 36
<b>Softs</b>				
Coke/ Diet Coke				2.25
Lemonade/Soda/Ginger Ale/Ginger beer				2.25
Still/Sparkling water				2.5
<b>Nibbles</b>				
Rice crackers				2.50
Wasabi peas				2.50
Crisps				1.75

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# **Members Lounge**