

REFRESHMENTS

COCKTAILS

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon	£11
Snow Comparison; Zubrowka vodka, apple, blueberry, lemon, orgeat, rhubarb bitters n	£10
Masako Martini; sake, lychee liqueur, lemon, rose, mint	£10.5
Rum & Rhubarb; Foursquare spiced rum, Aperol, apple, lime, orange bitters	£9
Birds & Bees; Tanqueray gin, lemon, honey, chamomile	£9
Provençal Frosé; Côtes de Provence rosé, strawberries, lemon	£9.5

classic cocktails are also available upon request

BEER & CIDER

Platform Lager (pint/growler) 4%	£5.7 / £14
Bear Island Triple Hopped Lager (p/g) 4.6%	£6 / £16
Samuel Adams Boston Lager (330ml) 4.8%	£5.5
Vedett Blond (330ml) 5.2%	£6.25
Whitstable Bay Blonde (330ml) 4.5%	£5.5
Anchor Steam (330ml) 4.9%	£6.25
Bear Island East Coast Pale Ale (p/g) 4.8%	£6 / £16
Cooper's PA (330ml) 4.5%	£6
Timothy Taylor Pale Ale (500ml) 4.3%	£6.75
Vedett IPA (330ml) 5.5%	£6.25
Brewdog Punk IPA (330ml) 5.6%	£6
Brewdog Elvis Juice Grapefruit IPA (330ml) 6.5%	£6.5
Whitstable Organic Ale (500ml) 4.5%	£7.75
Vedett Extra White (330ml) 4.7%	£6.25
Shepherd Neame Double Stout (500ml) 5.2%	£7
Maison Sassy Cidre Brut (330ml) 5.2%	£6.5
Small Beer Lager/Session Pale (350ml) 2.1%/2.5% low abv	£6.5

WINE

FIZZ

Prosecco; Veneto	£7 / £34	Taittinger Brut Reserve; Champagne, NV	£11 / £65
Cava Rosado; Catalonia	£8.5 / £39		
Ruinart Blanc de Blancs; Champagne, NV	£100	Taittinger Brut Prestige Rosé; Champagne, NV	£80

* These are our favourite wines - we make note of them as we may not have thought to order them, due to being something unknown or a little different.

WHITE

75ml / 175ml / 500ml / 750ml

Field Blend White; Te Quiero La Mancha, Spain, 2019	£3 / £6.5 / £17 / £24
Viognier IGP; Baron de Badassiere Languedoc, France, 2019	£3.5 / £7.5 / £19 / £27
Picpoul de Pinet; Famille Morin, 'Cuvée Caroline' Languedoc, France, 2019	£4.5 / £9 / £25 / £35
Muscadet; Château du Coing de St. Fiacre Loire, France, 2018	£4 / £8.5 / £23 / £33
Albariño; Alma Atlántica, 'Alba Martín' Rías Baixas, Spain, 2018	£5.5 / £11 / £28.5 / £42
Torrontés; Manos Negras * Salta, Argentina, 2019	£4.5 / £10 / £26.5 / £39
Rioja Blanco; Gatito Loco Rioja Baja, Spain, 2018	£4 / £8.5 / £23 / £33
Sauvignon Blanc; Kukupa Marlborough, NZ, 2019	£4.5 / £10 / £26.5 / £39
Godello; Ponte da Boga * Galicia, Spain, 2018	£6 / £12 / £33 / £48
Chablis; Domaine Defaix Burgundy, France, 2018	£7.5 / £16.5 / £44.5 / £65
Malvasia Puntinata; Principe Pallavicini * Lazio, Italy, 2018	£6 / £12 / £33 / £48
Pouilly-Fumé; Domaine Pierre Marchand Loire, France, 2019	£6 / £13 / £35.5 / £52
Riesling; Maximin Grünhaus Mosel, Germany, 2018	£6 / £12 / £33 / £48
Chardonnay; Qupé, 'Y Block' California, USA, 2016	£7.5 / £16.5 / £44.5 / £65

RED

75ml / 175ml / 500ml / 750ml

Field Blend Red; Te Quiero La Mancha, Spain, 2018	£3 / £6.5 / £17 / £24
Syrah IGP; Baron de Badassiere Languedoc, France, 2019	£4 / £8.5 / £23 / £33
Salice Salentino Riserva; Casato di Melzi Puglia, Italy, 2014	£4.5 / £9 / £25 / £35
Merlot; Montes Classic Colchagua Valley, Chile, 2018	£4 / £8.5 / £23 / £33
Valpolicella DOC; Latium Morini Veneto, Italy, 2018	£5.5 / £11 / £28.5 / £42
Cabernet Sauvignon/Merlot; Cramele Recas, 'Solara' * Romania, 2019	£4.5 / £9 / £25 / £35
Pinot Noir; Three Lions, 'Great Southern' WA, Australia, 2019	£5.5 / £11.5 / £30 / £45
Beaujolais; Domaine de la Couvette Burgundy, France, 2018 (organic)	£4.5 / £10 / £26.5 / £39
Blaufränkisch; Heidi Schrock, 'Junge Löwen' * Burgenland, Austria, 2018	£6 / £12 / £33.5 / £49
Malbec; Kaiken Ultra Mendoza, Argentina, 2017	£6 / £12 / £33.5 / £49
Cabernet Franc; Les Cadets Bordeaux, France, 2018	£6.5 / £13.5 / £36.5 / £54
Etna Rosso; Tenute Bosco, 'Piano dei Daini' * Sicily, Italy, 2016	£7.5 / £16.5 / £44.5 / £65
Pinot Noir; Domaine Jaeger-Defaix, Rully Rouge Burgundy, France, 2018	£9 / £19 / £52 / £75
Rioja Gran Reserva; El Coto, 'Coto de Imaz' Rioja, Spain, 2012	£7.5 / £16.5 / £44.5 / £65

ROSÉ

75ml / 175ml / 500ml / 750ml

Cinsault; Pierre et Papa Languedoc, France, 2019	£3 / £7 / £19 / £27
Grenache/Cinsault/Syrah; Dom. Grande Bauquière Côtes de Provence, France, 2018	£4.5 / £10 / £26.5 / £39
Sauvignon Blanc (orange); Cullen, 'Amber' WA, Australia, 2017	£7.5 / £16.5 / £44.5 / £65

wines also available in 125ml | vintages may vary

STRAIGHT EDGE

House Smoked Lemonade; charred lemon & lime, brown sugar, soda	£4.5
House Raspberry Soda; raspberry, lemon, orgeat, soda n	£4.5
Karma Cola / Gingerella Ginger Ale	£3.8

JUICES & SMOOTHIES

available until 5pm

Red Juice; carrot, apple, beetroot	£5.5
Gold Juice; coconut, carrot, orange, turmeric	£5.5
Single Speed; apple, carrot or pineapple	£4.8
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut, vanilla	£5.5
Goji Smoothie; acai, blueberry, banana, date, almond milk, vanilla	£5.5

HOT

Tea; by Tea Palace	£3.2	Coffee; by Allpress	£2.6-3.5
English Breakfast / Earl Grey / chamomile / sencha / peppermint / mango		espresso / macchiato / cortado / cappuccino / flat white / latte / americano	