

CHAMPAGNE & SPARKLING WINE

Champagne and Sparkling	Glass	Bottle
Prosecco IGT Veneto, Casa Botter		29.00
Cava Ciento Volando Requena Spain	8.00	32.00
Marie Demets Champagne NV	10.00	52.00
Le Mesnil Grand Cru Rose Brut NV		65.00
Bèreche & Fils NV Brut, Réserve		68.00
Perrier Jouet Grand Brut		70.00
Perrier Jouet Blason Rosé Champagne		85.00
Ruinart Blanc de Blancs (100% Chardonnay)		95.00
Dom Perignon Vintage 2006		195.00

BEER

Tyskie – 5.2% <i>Pale Lager</i>	33cl	4.50	Bojan Plum – 4,5% <i>Plum Lager</i>	50cl	5.80
Perla Export – 5,6% <i>Premium Lager</i>	50cl	5.50	APA – 5.2% <i>Slightly bitter with Citrus Notes</i>	50cl	5.80
Ksiazecze Red Lager – 4.9% <i>Vienna Lager</i>	50cl	5.80	Kozlak – 6,6% <i>A very Good Ruby Bock beer</i>	50cl	5.80
Perla Miodowa – 6% <i>Honey Lager</i>	50cl	5.80	Pszenicznik – 5,25% <i>A classic cloudy Wheat Beer</i>	50cl	5.80

CIDER

Cidre Breton – partially filtered, made with fully ripened Apples - 33cl - 5% - 4.75
Rekorderling Pear - served over ice with a wedge of Lemon - 50cl – 4,5% - 6.50
Bullbeggar - Traditional Somerset Artisan Cider - Dry 33cl - 6% - 5.00

NON ALCOHOLIC DRINKS

Flavoured Fresh Lemonade	Non Alcoholic Cocktails		
Lime and Lemongrass	4.50	Carrot & Orange	5.50
Ginger and Honey	4.50	Lemongrass and Ginger	5.50
Pomegranate & Elderflower	4.50	Grapefruit Mojito	5.50
Raspberry & Lemon	4.50	Cranberry Cooler	5.50
Elderflower	4.50	Virgin Beetroot Shrub	5.50

Some of our drinks may contain Allergens.
If you have any allergies or Health Concerns Please notify a member of staff before ordering

VODKA

Ognisko Flavours

Made with Fresh Fruit, Herbs or Spices
 Shot £3.75, Carafes 10cl - £14.50, 25cl - £35.00, 50cl - £68.00

Pomaranca & Imbir <i>Orange & Ginger</i>	Rabarbarówka <i>Rhubarb and Apple</i>	Wisniówka <i>Cherry</i>	Chilli <i>Chilli</i>
Chrzan <i>Horseradish</i>	Sliwka & Figa <i>Plum & Fig</i>	Gruszka <i>Pear</i>	Truskawka <i>Strawberry</i>
Cytrynówka <i>Lemon</i>	Malina <i>Raspberry</i>	Żurawinowa <i>Cranberry & Lavender</i>	

Traditional Flavours

Shot £3.75, Carafes 10cl - £14.50, 25cl - £35.00, 50cl - £68.00

Zoladkowa <i>Herb, Honey & Spices</i>	Roza - Lanique <i>Rose Petal</i>	Sliwowica <i>Plum Brandy (hot/frozen)</i>	Soplica: <i>Orzech (hazelnut or walnut) Pigwa (quince)</i>
Zoladkowa Mint <i>Herb & Mint</i>	Zubrowka <i>Bison Grass</i>	Krupnik <i>Honey (hot/frozen)</i>	<i>Mirabelka (mirabelle) Sliwka (plum) Jablko (apple)</i>

Plain Vodkas Premium

Shot £3.75, Carafes: 10cl - £13.50, 25cl - £32.00, 50cl - £65.00

Wyborowa <i>Polish – Rye</i>	Zytnia <i>Polish - Rye</i>	Debowa <i>Polish – infused with Oak</i>	Zoladkowa <i>Polish – Rye</i>
Siwucha <i>Polish - Grain</i>	Luksusowa <i>Polish – Potato</i>	Ketel One <i>Dutch - Wheat</i>	Baczewski <i>Polish – Potato</i>

Super Premium

Shot £4.75, Carafes: 10cl - £17.00,
 25cl - £44.00, 50cl - £84.00

Kavka <i>Polish - Rye/Wheat/Fruit</i>	Belvedere <i>Polish -Rye</i>	Potocki <i>Polish – Rye</i>	Snow Queen <i>Kazakh – Organic</i>
Konik's Tail <i>Polish Spelt</i>	Chopin <i>Polish – Potato, Rye, Wheat</i>	Beluga Transatlantic <i>Russian – Barley Malt Spirit</i>	Reyka <i>Icelandic - Wheat</i>

SPIRITS

Bourbon & Irish

Jameson	8.00
Maker's Mark	8.50
Woodford Reserve	9.50
Knob Creek	9.50
Jack Daniels	8.50

Blended Scotch Whisky

Johnnie Walker Black Label	8.50
Chivas Regal 12yrs	8.50
Monkey Shoulder	8.00

Single Malt

Glenfiddich 12yrs	10.50
Glenfiddich 15yrs	11.50
Glenmorangie 10yrs	10.00
Talisker 10yrs	10.50
Bowmore 12yrs	11.00
Bruichladdich Classic Laddie	11.00
Lagavulin 16yrs	13.50
Macallan Sherry Oak 12yrs	14.50
Dalmore 15yrs	15.50

Cognac / Armagnac

Martell VS	8.50
Martell VSOP	10.50
Martell XO	16.50
Courvoisier VSOP	10.50
Hennessy Fine de Cognac	11.00
Hennessy Paradis	55.00
Janneau Armagnac	9.00
Calvados	9.50

Digestifs and liqueurs

Baileys	7.00
Jaegermeister	8.00
Amaretto	7.00
Cointreau	7.00
Drambuie	7.00
Grand Marnier	9.00
Coffee Patron XO (25ml)	4.50
Opal Nera/Bianca Sambuca (25ml)	4.50

Gin

Beefeater	8.00
Bombay Sapphire	8.50
Baczewski Potato Gin	8.50
Haymans London Dry Gin	8.50
Hendrick's	9.00
Bimber Gin	9.00
Sipsmith London Dry	9.00
Bathtub Gin (cask aged)	9.00
Botanist 22	9.50
No.3 London Dry Gin	9.50
Tanqueray 10	10.00
Monkey 47	12.50

Rum

Albelha Cachaca 3yrs Old	7.50
Bacardi Superior	7.50
Bacardi 8yo Gold Rum	9.00
Kraken - Black Spiced	8.50
Woods Navy Rum	8.00
Mount Gay XO	10.00
Ron Zacapa 23yrs	13.00
Ron Zacapa XO	24.00

Tequila

Olmecca Blanco	8.00
El Jimador Anejo	8.00
Mezcal Amores Cupreata	10.00
Don Julio	9.50

Aperitifs & Bitters

Noilly Prat Dry (100ml)	6.50
Pernod Pastis	7.00
Punt E Mes Vermouth	7.00
Lillet Rosato (100ml)	7.50
Lillet Blanc (100ml)	7.50
Vin D'Orange	6.50
Campari	7.50
Aperol	7.00

Wines by the Glass

White

	Glass	Carafe	Bottle
	175ml	500ml	750ml
Fontareche 2018 Vin de Pays d'Oc	5.50	16.50	21.50
<i>Elegant and clean classy easy drinker – Super house winey.</i>			

Reserve de Gassac Blanc 2017 Mas de Daumas Gassac	8.00	24.00	33.00
<i>From the Domain that is famed for producing Languedoc's only premier cru red comes this fantastic value white. A Viognier Vermentino blend that has body, balance and zest. Delicious</i>			

Gavi di Gavi 2017 Deltetto	9.00	27.00	37.50
<i>Cortese, Piedmont's finest white grape, is at the heart of Gavi di Gavi and is distinguished by its crisp, floral, peachy, aromatic qualities</i>			

Muscadet Sevre at Maine sur lie -2017 Domaine Haute Fevrie	9.50	28.50	38.00
<i>This is the very top-end of Muscadet with a minimum of 36 months ageing on the lees (sur lie) before bottling. A really intriguing glass of wine. Stone fruit nose and zingy freshness</i>			

Sauvignon Blanc 2018 Jules Taylor New Zealand	10.00	30.00	41.00
<i>Packed with gooseberry flavours, crisp and clean, with a restrained style than its competitors.</i>			

Rully 2017 Jacques Drury	11.00	33.00	47.00
<i>A classy white burgundy from 40 year old vines grown on a small estate near Chalon. Citrus and ripe lemon peel notes are met with nutty minerality, while the ripeness of the fruit is balanced by the fresh acidity leaving a long, smooth and textured finish.</i>			

Rose

Chateau Fontareche 2016 Corbieres	6.00	18.00	24.00
<i>Delicious easy drinking rosé with lovely soft fruit on the palate.</i>			

Red

Fontareche 2018 Vin de Pays d'Oc	5.50	16.50	21.50
<i>Elegant and clean classy easy drinker – Super house wine.</i>			

Saint Chinian, La Croix d'Aline 2016 Languedoc	8.00	24.50	34.50
<i>This is a fantastic value wine. Classic punchy languedoc but with a finesse and balance rarely found at this price.</i>			

Beaujolais Villages 2017 Burgaud (Available chilled)	8.50	25.50	35.50
<i>This wine is very fresh and aromatic. 2017 is a fantastic vintage in the Beaujolais and it offers velvetyred fruit and flowers, with a typical minerality. It also has a clean palate cleansing finish.</i>			

Château Crusquet 2012 Blaye - Cotes de Bordeaux	9.00	28.00	37.00
<i>Classic Claret and fantastic value. From the highly rated 2012 vintage this blend of Merlot and Cabernet Sauvignon is drinking beautifully.</i>			

Morellino di Scansano 2015 Poggio Trevalle, Tuscany	10.00	30.00	41.00
<i>A great Sangiovese without the Montalcino premium</i>			

Bourgogne Rouge, Le Clos, 2015 Manciat-Poncet	11.00	33.00	45.00
<i>This is a top notch Burgundy, Classic Pinot Noir, well made wine with delicious combination of red fruits, raspberry and strawberry flavours to the fore.</i>			

CLASSIC MARTINIS

Our Martinis are made with 100ml of the best Vodkas & Gins straight from the deep freeze with a Twist, Olive or Dirty. Let us know how dry you would like yours

Premium Vodka - £12.00

Zytnia <i>Polish – Rye</i>	Luksusowa <i>Polish – Potato</i>	Debowa <i>Polish – Oak</i>
Zoladkowa <i>Polish – Rye</i>	Baczewski <i>Polish – Potato</i>	Siwucha <i>Polish – Grain</i>
Reyka <i>Icelandic – Wheat</i>	Wyborowa <i>Polish -Rye</i>	Ketel One <i>Dutch – Wheat</i>

- Super Premium Vodka - £15.00

Kavka <i>Polish – Rye/Wheat/Fruit</i>	Belvedere / Unfiltered <i>Polish – Wheat</i>	Beluga <i>Russian – Malt Spirit</i>
Potocki <i>Polish – Rye</i>	Konik's Tail <i>Polish – Spelt</i>	Chopin <i>Polish – Potato, Rye or Wheat</i>

- Gin -

Premium - £12

Beefeater
Baczewski Gin
Bombay Sapphire
Haymans London Dry Gin

Super Premium - £15

Botanist 22
Sipsmith
Tanqueray Ten
Hendrick's
Gin Mare

SPRING COCKTAILS - £9.50

Herbal Refresh

*St Germain Elderflower Liqueur mixed with Dry Vermouth and Lemon Juice,
topped up with Cucumber Tonic Water*

Prune Daiquiri

Prunes infused Dark Rum shaken with Lime Juice and Passion Fruit Syrup

Rhubarb Shrub Shandy - £7.50

Tyskie Beer served with home-made Rhubarb Shrub & Lemon Juice

Kavka London Sour

*Kavka Vodka shaken with fresh Grapefruit Juice, Egg White and Lemon Juice,
topped up with Red Wine*

The Little Wing

*Woodford Bourbon stirred with Elderflower Liqueur, Cucumber infused Aperol
and fresh Lemon Juice*

COCKTAIL JUGS - £35 (5 glasses)

Orchard Collins

Hendrick's Gin mixed with Apple Cider, Lemon Juice and Ginger Beer

Paloma

*Olmecca Tequila Silver shaken with fresh Grapefruit Juice, Lemon Juice and Agave Syrup
Served with pinch of Sea Salt*

Beetroot and Apple Shrub

Kavka Vodka mixed with home-made Beetroot & Apple drinking Vinegar

Tatanka

Zubrowka vodka (Bison Grass) mixed with Cinnamon Syrup & pressed Apple Juice

Polish Pimms

*Zoladkowa Herb vodka served with Lemon juice, Cucumber, Mint Leaves & fruit
topped up with Ginger Ale*

OGNISKO COCKTAILS £9.50

Long

Verdant

Hendrick's Gin with Calvados, Ginger, Elderflower and Lemon Juice. Topped up with Soda and a spray of Absinthe

Spiced Pear Mojito

House infused Pear Vodka mixed with fresh Lime, Mint, Cinnamon Syrup and Angostura bitters topped up with pressed Apple Juice

Beetroot and Apple Shrub

Kavka Vodka mixed with home-made Beetroot & Apple drinking Vinegar

Mango Mule

Kavka Vodka shaken with Mango Sorbet, Aperol, and Lemon Juice topped up with Soda

Polish Pimms

Zoladkowa herb vodka served with Lime Juice, Cucumber, Mint Leaves & Fruit. Topped up with Ginger Ale

Tatanka

Polish Classic - Zubrowka Vodka (Bison Grass) mixed with Cinnamon Syrup & Cloudy Apple juice

Painkiller

Dark Rum shaken with Pineapple Juice, Orange Juice, Coconut Cream and Dash of Angostura

Short

Tropical Punch

Hendrick's Gin shaken with Passion Fruit Sorbet, Lime Juice and Mint Leaves

Olivette

Baczewski Gin mixed with St Germain Elderflower Liqueur and Dry Vermouth, served with Green Olives

Grapefruit & Chilli Sour

House infused Grapefruit & Chilli Vodka shaken with Lemon Juice & Agave Nectar

Beetroot Martini

Kavka and Chilli vodka shaken with Beetroot, Lime, Soy and cloudy Apple Juice

Kukulka

Kavka Vodka shaken with Martell Cognac, Mozart Dark Chocolate Liqueur, Advocat and Cream

Old Cuban

Dark Rum shaken with Mint Leaves, Lime Juice, Sugar Syrup and Angostura Bitters

Polish Martini

Kavka vodka, Krupnik Polish honey liqueur, Zubrowka Vodka stirred with clear Apple Juice

CLASSIC & VINTAGE COCKTAILS £9.50

Martinez

Hendrick's Gin stirred with Antica Vermouth, Maraschino Liqueur and Bitters

Zombie

Bacardi Rum, Golden Rum, Apricot Brandy, Orange and Pineapple Juice

Whisky Sour

Maker's Mark Bourbon with Sugar Syrup, Egg White and Lemon juice

Classic Daiquiri

Mount Gay Black Barrel shaken with Cointreau, fresh Lime OR with Strawberry & Raspberry

Side Car

Martell Cognac shaken with Cointreau & Lemon Juice

Tommy's Margarita

Don Julio Tequila shaken with Agave Nectar & fresh Lime Juice

Aviation

Botanist Gin stirred with Marasca Maraschino, Lemon Juice and a dash of Violette Liqueur

Knock Out

Silver Tequila shaken with Vanilla Liqueur 43, Lemon and Orange Juice

Espresso Martini

Kavka Vodka shaken with Mr. Black Coffee Liqueur and freshly brewed Espresso

Manhattan

Rittenhouse Rye Whiskey stirred with Antica Vermouth, Noilly Prat and Angostura Bitters

Negroni

Beefeater Gin with Campari and Antica Vermouth

Garibaldi Sbagliato £10.50

Hendrick's Gin mixed with Campari, fresh Orange Juice, topped up with Champagne

Champagne Cocktail £12

Champagne with Remy Martin Cognac, Angostura Bitters & Brown Sugar

Vesper £15

Gin, Kavka Vodka and Lillet Blanc gently stirred

Old Fashioned

Maker's Mark stirred with brown Sugar, Orange Zest and Angostura Bitters

Mango Cosmopolitan

Vodka shaken with Cointreau, Mango Sorbet, and fresh Lime

Brandy Alexander

Courvoisier with White Cacao Liqueur and Cream

Sazerac

Rye Whiskey stirred with Peychaud's Bitters, Absinthe and Orange Zest

White Russian

Kavka Vodka with Mr. Black Coffee Liqueur and Cream

*We are happy to try and make any other classic cocktail
Please ask the Barmen*