

## WINES BY THE GLASS

*We are offering a changing selection of wines by the glass and carafe*

### White

	Glass	Carafe	Bottle
	175ml	500ml	750ml
<b>Fontareche 2018 Vin de Pays d'Oc</b>	5.50	16.50	21.50

*Elegant and clean classy easy drinker – Super house wine.*

<b>Viognier 2018 Domaine de Coudelet</b>	7.00	21.00	28.00
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*Medium bodied with ripe peach, red apple and white flowers.*

<b>Muscadet Sevre at Maine sur lie 2018 Domaine Haute Fevrie</b>	9.50	28.50	38.00
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*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 a palate that is round and cut through with a zingy*

<b>Gavi di Gavi 2018 Deltetto</b>	10.00	30.00	39.00
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*Cortese, Piedmont's finest white grape, is at the heart of Gavi di Gavi and is distinguished by its crisp, floral, peachy, aromatic qualities*

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

<b>Montagny 2017 Berthenet</b>	11.00	33.00	47.00
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*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.*

### Rose

<b>Chateau Fontareche 2017 Corbieres</b>	6.00	18.00	24.00
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*Delicious easy drinking rosé with lovely soft fruit on the palate.*

### Red

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

<b>Salice Salentino Riserva 2015 Botter, Puglia</b>	7.50	22.00	29.50
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*Salice is a soft yet full-flavoured red from southern Puglia. It is perhaps the best-known appellation of the region blending local varieties Negroamaro and Malvasia Nera. Its distinctive plum and chocolate character has an attractive underlying leather and mineral flavours. Full bodied and velvety in the mouth, chewy tannins and subtle bitterness create a long and lasting finish.*

<b>Hacienda el Olmo Crianza 2015 Rioja</b>	8.50	25.50	34.00
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*Classic Rioja, with rich, succulent fruit, underpinned with a traditional sprinkling of oak-ageing that adds an element of sweet vanilla spice*

<b>Château Crusquet 2015 Blaye - Cotes de Bordeaux</b>	9.00	28.00	37.00
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*Classic Claret and fantastic value. From the highly rated 2015 vintage this blend of Merlot and Cabernet Sauvignon is drinking beautifully*

<b>Barbera d'Alba 2016 Deltetto</b>	10.00	30.00	39.00
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*Barbera, a vine that produces soft and juicy grapes with a remarkable richness. An aroma of cherries and vanilla. Packed with spicy plum fruit, yet with a subtle, underlying acidity.*

<b>Bourgogne Rouge, Le Clos, 2016 Manciat-Poncet</b>	11.00	33.00	45.00
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*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.*

## SPIRITS

### Bourbon & Irish

Jameson	8.00
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Maker's Mark	8.50
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Woodford Reserve	9.50
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Knob Creek	9.50
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Jack Daniels	8.50
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### Blended Scotch Whisky

Johnnie Walker Black Label	8.50
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Chivas Regal 12yrs	9.00
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Chivas Regal 18yrs	11.50
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Monkey Shoulder	8.00
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### Single Malt

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

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

Baileys	7.00
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Jaegermeister	8.00
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Amaretto	7.00
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Cointreau	7.00
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Drambuie	7.00
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Grand Marnier	9.00
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Coffee Patron XO (25ml)	4.50
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Fernet Branca	7.00
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### Gin

Beefeater Gin	8.50
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Bombay Sapphire	8.50
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Sloe Gin	8.50
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Haymans London Dry Gin	8.50
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Hendrick's	9.00
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Dictador Colombian Aged	9.00
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Sipsmith London Dry	9.00
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Botanist 22	9.50
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Portobello Gin	9.50
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Tanqueray 10	10.00
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Monkey 47	12.50
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### Rum

Albelha Cachaca 3yrs Old	7.50
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Bacardi Superior	7.50
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Dictador 12 Year Old	9.00
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Kraken - Black Spiced	8.50
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Mount Gay Black Barrel	8.00
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Mount Gay XO	10.00
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Ron Zacapa 23yrs	13.00
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Ron Zacapa XO	24.00
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### Tequila

Olmeqa Blanco	8.00
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Ocho Reposado Tequila	8.00
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Mezcal Verde Momento	10.00
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Don Julio	9.50
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Don Julio	9.50
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Don Julio	9.50
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### Aperitifs & Bitters

Noilly Prat Dry (100ml)	6.50
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Mondino Amaro	7.00
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Antica Formula	7.00
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Belsazar Rose (100ml)	7.50
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Belsazar Red (100ml)	7.50
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Cocchi Americano	6.50
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Campari	7.50
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Aperol	7.00
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## SPARKLING WINE

**Prosecco IGT Veneto Casa Botter - 30.00**

*The soft mousse ('frizzante', rather than 'spumante') enhances the delicate, peachy fruit of this Venetian sparkler.*

**Cremant d'Alsace, Domaine Remy Gressler - Gl. 10.00 - Bot. 50.00**

*This fantastic Cremant d'Alsace is elegant & displays flavours of summer fruits - watermelon and honeydew underpinned with fresh apple. A fine and persistent bead, it is lively and refreshing*

**Cremant Rosé 2016 Antech Emotion, Limoux - 48.00**

*Pale - Red apples - Strawberries - Fresh Beautifully delicate in colour, this has hints of red fruits - strawberries and raspberries that sit nicely alongside some red delicious apple skin notes*

## CHAMPAGNE

**Marie Demets Brut Non Vintage - Gl. 12.00 Bot.59.00**

*From a small, family-owned Champagne house in the Aube region famed for its Pinot Noir, this is refreshing and elegant, with vibrant orange blossom flavours and gentle biscuity notes. A perfect example of an elegant Champagne best enjoyed with light dishes or on its own as an aperitif.*

**Bérèche & Fils NV Brut, Reserve - 68.00**

*Based on the 2014 vintage (with 30% reserve wine from the previous two vintages). Pinot noir, Chardonnay, Pinot Meunier. The best champagne I have tasted for a long time.*

**Ruinart Blanc de Blanc NV - 93.00**

*100% Chardonnay*

## TAITTINGER CHAMPAGNE

*We are now able to offer a range of Taittinger champagnes by the Glass and Bottle at very reasonable prices.*

**Brut Réserve NV Gl: 13.00 Bot: 65.00**

*The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish*

**Brut Prestige Rosé NV GL:15.00. Bot 76.50**

*Delicate salmon pink in colour. Its aromas are fresh with wild strawberries and a hint of spice. On the palate this lively, fruity, fresh and elegant wine is balanced and smooth with good length and persistent flavours of crushed wild raspberry, cherry and blackcurrant. Overall, the Prestige Rosé displays charm and subtle harmony of flavours*

**Prélude Grands Crus NV GL:15.00 Bot: 78.00**

*The colour is a brilliant, pale yellow with silvery highlights, reflective of the high proportion of Chardonnay. The bubbles are fine and form a lasting and delicately creamy mousse. The nose is subtle and fresh. The initial mineral aromas quickly develop into green, floral scents with hints of elderflower and spicy cinnamon overtones. Flavours are dominated by intense fresh citrus fruit which then give way to a much fuller, well-bodied and mellow taste with flavours reminiscent of white peaches in syrup. The finish is long, rich and extremely expressive*

**Comtes de Champagne Blanc de Blancs Brut 2005 GL: 29.00 Bot: 145.00**

*The pale golden yellow colour is illuminated by almost fluorescent green highlights. The bead, particularly fine and abundant, rises steadily to form a light ring of bubbles. The very fresh nose opens on contrasting intense yet subtle grilled, toasty notes. These are followed by aromas of candied citrus peel, lemon and vanilla tart, roasted almonds and finally a floral hint of dried flowers and lime blossom. The initial impression on the palate is expressive and powerful, dominated by the vivacious citrus fruit, especially ripe lemon. Mid palate the flavour is more delicate, with flavours of caramelised grapefruit. The lengthy rich finish reveals sweet liquorice notes.*

OGNISKO COCKTAILS £9.50

LONG

**Ladies on Fire**

*Kavka Vodka shaken with Passion Fruit Syrup,  
Almond Syrup, Lemon Juice and Angostura Bitters*

**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*

**Salty Dog**

*Tequila Olmeca Silver mixed with  
pink Grapefruit Juice, Lime Juice,  
Ginger Syrup and Soda Water*

**Polish Pimms**

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

**Verdant**

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

**Rabbit Hole**

*Kavka Vodka shaken with Aperol, Elderflower Liqueur,  
Lemon Juice and Carrot Juice*

SHORT

**Fig Old Fashioned**

*Maker's Mark Bourbon stirred  
with Fig Vodka and Angostura Bitters*

**Ripe Cherry Punch**

*Monkey Shoulder Whisky shaken  
with Martell Cognac, Honey,  
Lemon Juice and Vodka soaked Cherry*

**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*

**Prune Daiquiri**

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

**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*

**Naked & Famous £10.50**

*Mezcal shaken with Aperol, Lime Juice  
and Yellow Chartreuse*

**Whisky Sour**

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

**Classic Daiquiri**

*White Rum shaken with Cointreau and 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*

**Caipiroska**

*Kavka Vodka mixed with Sugar Syrup  
and muddled Lime*

**Espresso Martini**

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

**Manhattan £10.50**

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

**Negroni**

*Beefeater Gin with Campari and Antica Vermouth*

**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*

**Cosmopolitan**

*Kavka Vodka shaken with Cointreau,  
Cranberry Juice and fresh Lime*

**Blackberry Collins**

*Reyka Vodka mixed with Lemon Juice,  
Ginger Beer and Blackberries*

**Sazerac**

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

**Polish Mule**

*Kavka Vodka mixed with Elderflower Syrup, Lime Juice,  
Angostura Bitters and Ginger Beer*

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

# VODKA

## Flavours -

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

### Ognisko Flavours

Made with Fresh fruit and Spices

**Pomaranca & Imbir** - Orange & Ginger

**Chrzan** - Horseradish

**Cytrynowka** - Lemon

**Rabarbarowka** - Rhubarb and Apple

**Sliwka & Figa** - Plum & Fig

**Malina** - Raspberry

**Wisniowka** - Cherry

**Gruszka** - Pear

**Zurawinowa** - Cranberry & Lavender

**Chilli** - Chilli

**Porterowka** - Vanilla & Dark Beer

### Traditional Flavours

**Zoladkowa** - Herb, Honey & Spices

**Zoladkowa Fig** - Fig with caramel and spices

**Roza - Lanique** - Rose Petal

**Zubrowka** - Bison Grass

**Sliwowica** - Plum Brandy (hot/frozen)

**Krupnik** - Honey (hot/frozen)

**Soplica** - Orzech (hazelnut or walnut)

**Pigwa** (quince), **Mirabelka** (mirabelle)

**Sliwka** (plum), **Jagoda** (blackberry)

### Plain Premium

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

**Wyborowa** - Polish - Rye

**Siwucha** - Polish - Grain

**Zytnia** - Polish - Rye

**Luksusowa** - Polish - Potato

**Debowa** - Polish - infused with Oak

**Ketel One** - Dutch - Wheat

**Zoladkowa** - Polish - Rye

**Baczewski** - Polish - Potato

### Super Premium

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

**Kavka** - Polish - Rye/Wheat/Fruit

**Konik's Tail** - Polish Spelt

**Belvedere** - Polish - Rye

**Potocki** - Polish - Rye

**Vestal** - Polish - Potato

**Reyka** - Icelandic - Wheat

**Beluga** - Russian - Barley

**Chopin** - Polish - Potato, Rye, Wheat

## WINTER COCKTAILS - £9.50

**Ognisko Warmer** (Served Hot)

*Kavka Vodka mixed with Plum Vodka, Honey Water, Calvados and Apple Cider*

**Hot Golden Autumn** (Served Hot)

*Jameson Whiskey, Honey Liqueur, Clear Apple Juice, squeezed Orange Juice served with Slice of Orange*

**Rhubarb & Tonic**

*Hendrick's Gin shaken with Strawberry Liqueur, Lemon Juice, Rhubarb Syrup, topped up with Tonic Water*

**Rose & Fig Spritz**

*Lanique Rose Vodka mixed with Fig Vodka and Lemon Juice, topped up with Prosecco*

**Strawberry Lover**

*Mozart White Chocolate & Vanilla Liqueur, Kavka Vodka shaken with fresh Strawberries and Lime Juice*

## COCKTAIL JUGS - £35

**Ognisko Warmer** (Hot)

*Kavka Vodka mixed with Plum Vodka, Honey Water, Calvados and Apple Cider*

**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*

## BEER

<b>Tyskie</b> - 5.2%	33cl	4.75	<b>Bojan Raspberry</b> - 4,5%	50cl	6.25
<i>Pale Lager</i>			<i>Raspberry</i>		
<b>Perla Export</b> - 5,6%	50cl	5.75	<b>APA</b> - 5.2%	50cl	6.25
<i>Premium Lager</i>			<i>Slightly bitter with Citrus Notes</i>		
<b>Ksiazecze Red Lager</b> - 4.9%	50cl	6.25	<b>Kozlak</b> - 6,6%	50cl	6.25
<i>Vienna Lager</i>			<i>A very Good Ruby Bock beer</i>		
<b>Perla Miodowa</b> - 6%	50cl	6.25	<b>Pszencznik</b> - 5,25%	50cl	6.25
<i>Honey Lager</i>			<i>A classic cloudy Wheat Beer</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* - Polish - Rye.

*Zoladkowa* - Polish - Rye

*Reyka* - Icelandic - Wheat

*Luksusowa* - Polish - Potato

*Baczewski* - Polish - Potato

*Wyborowa* - Polish - Rye

*Debowa* - Polish - Oak

*Siwucha* - Polish - Grain

*Ketel One* - Dutch - Wheat

**- Super Premium Vodka -**

£15.00

**Kavka**

*Polish - Rye/Wheat/Fruit*

**Potocki** - Polish - Rye

**Belvedere** - Polish - Wheat

**Konik's Tail** - Polish - Spelt

**Beluga** - Russian - Malt Spirit

**Chopin** - Polish - Potato,

*Rye or Wheat*

**- Gin -**

**- Premium - £12**

*Beefeater*

*Dictador Aged Gin*

*Bombay Sapphire*

*Haymans London Dry Gin*

**- Super Premium - £15**

*Botanist 22*

*Sipsmith,*

*Tanqueray Ten*

*Hendrick's*

*Gin Mare*

## CIDER

**Cidre Breton** - partially filtered, made with fully ripened Apples - 33cl - 5% - 5.50

**Sassy** - Normandy - Pear - 33cl - 2,5% - 5.90

**Bullbeggan** - Traditional Somerset Artisan Cider - Dry 33cl - 6% - 5.75

## NON ALCOHOLIC DRINKS

### Flavoured Fresh Lemonade

Lime and Lemongrass	4.50	<b>Non Alcoholic Cocktails</b>	
Lemon Mint	4.50	Virgin Autumn Warmer (Hot)	5.90
Honey & Ginger	4.50	Ginger & Honey Green Tea (Hot)	5.90
Raspberry & Lemon	4.50	Carrot & Orange	5.90
Elderflower	4.50	Lemongrass and Ginger	5.90
Orange	4.50	Rose & Elderflower	5.90
		Virgin Beetroot Shrub	5.90

Some of our drinks may contain Allergens.

If you have any allergies or Health Concerns Please notify a member of staff before ordering