### COCKTAILS - 8.5

LOWER EAST SIDE irish whiskey, bourbon, lemon juice, red wine

CHRIS DINGLE gin, clementine juice, lemon juice, pimento dram

MEXICAN LIQUOR blanco tequila, ancho reyes verde, lime juice, coriander

 ${\tt DUNESOFTHECAPE}$  white rum, coconut rum, pineapple thyme syrup, pressed coconut water

RUBY NEGRONI gin, ruby vermouth, campari

TOM'S SAZERAC cognac, bourbon, peychaud bitters, absinthe

DIRTY MARTINI vodka or gin, dry vermouth, olive

## GIN AND TONIC - 7

5 0 M L TANQUERAY GIN classic indian tonic cranberry + ginger tonic pomegranate + basil tonic

SHOTS - 2.5

just the booze of any of our cocktails as a 25ml shot

# MOCKTAILS - 4

OARSMAN apple, lemon, orgeat, thyme

SWEET JEAN clementine juice, cranberry juice, lemon juice, rosemary

## BEER - 4.5

pistonhead haze lager, 330ml, 5.10% pistonhead flat tyre, 330ml, 0.5% belleville session ipa, 330ml, 4.4%

#### WINE

yealands sauvignon blanc, 13.5% - **7/23** trapiche melodias malbec, 13.5% - **7/23** quadri extra dry prosecco, 11% - **23** 

Please note that we only accept payment by card. A discretionary service charge of 12.5% will be added to your bill. All allergy advice available on request.

# SMALL PLATES

SPICY OLIVES 3.5

MERGUEZ SAUSAGE WITH HOT PEPPER SAUCE 7.5

SWEET POTATO FRIES, CRUMBLED FETA, SMOKED PAPRIKA, CHIVES (VEGAN VERSION AVAILABLE) 5.5

ROASTED PORTOBELLO AND OYSTER MUSHROOMS, RED PEPPERS. HOMEMADE OREGANO PESTO, GARLIC (VEGAN VERSION AVAILABLE) 6.5

FRIED SQUID, GREEN AOILI, CORTANDER 8,5

BURRATINA, CONFIT CHERRY TOMATOES, HONEY, CHILLI FLAKES, BASIL & BALSAMIC GLAZE, TOASTED SOURDOUGH 8.5

TOASTED ORGANIC SOURDOUGH WITH HERBY BUTTER 3.5

### CROQUETAS

#### ANY 3 FOR 6. ANY 6 FOR 10. ALL 7 FOR 12

JAMON IBERICO CHORIZO CHICKEN

LEEK WEEKLY SPECIAL BLUE CHEESE SPINACH

## SAUCES - 0.7 OR ANY 4 FOR 2.5

BLOODY MARY KETCHUP

OLIVE OIL MAYO (V)

CIDER & HORSERADISH MUSTARD (V) CHILLI JAM (V)