## G \& TEA <br> TEA ROOM • BAR • LOUNGE

CLASSIC COCKTAILS 11.5

LONG ISLAND ICED TEA
Gin
Pepsi
Vodka
Tequila
White Rum
Lemon Juice
Orange Liqueur

TOMMY'S MARGARITA
Tequila
Lime Juice
Agave Syrup

ESPRESSO MARTINI
Vodka
Espresso
Sugar Syrup
Coffee Liqueur

MARY PICKFORD
White Rum
Pineapple Juice
Grenadine Syrup
Maraschino Liqueur

APEROL SPRITZ
Soda
Aperol
Sparkling Wine

NEGRONI
Gin
Campari
Sweet Vermouth

MAI TAI
Dark Rum
Lime Juice
White Rum
Orgeat Syrup
Orange Liqueur

NON-ALCOHOLIC CONCOCTIONS 7.56

BORA BORA
Pineapple Juice
Passionfruit
Lime Juice
Coconut
Mango
BERRY ME
Cranberry Juice
Vanilla Syrup
Blackberry
Raspberry
Seedlip

## GIN

Beefeater Dry
Beefeater Pink
Warner Edwards Rhubarb
Victory
Hendrick's
Citadelle
Citadelle Reserve
Monkey 47

WHISKY
Jack Daniel's
Jameson's
JW Black Label
Maker's Mark
Woodford Reserve
Talisker 10
Basil Hayden's
Nikka from the Barrel
Macallan 12
Oban 14
Noah's Mill
JW Blue Label

COGNAC \& ARMAGNAC
Martell VS
Remy Martin VSOP
Baron de Sigognac VS, Armagnac
Maxim Trijol VSOP
Hennessy XO

TEA \& HERBS
2.94

Classic English Breakfast
Darjeeling Summer Gold
Tarry Lapsang Souchong
Rooibos Cream Orange
Chill Out with Herbs
Fine Yellow China
Silver Pi Lo Chun
Assam Earl Grey
Winter Fairy Tail
Fruity Camomile
Dung Ti Oolong
Fruit of Paradise
Mountain Peak
Fruity Sencha
Ginger Affair
Masala Chai
Juicy Apple
Sweet Nana
Shangrila
Red Fruit
Jasmine
Pu Erh

## BOTTLED BEER

| Meantime Lager 33cl $4.5 \%$ | 4.4 |
| :--- | :--- |
| Meantime LPA $33 \mathrm{Cl} 5.0 \%$ | 4.4 |

DRAUGHT BEER
Stella Artois Lager 4.6\% 5.3
Camden Hells Lager 4.6\% 5.5
Camden Hells Pale Ale 4\% 5.7
Guinness 4.3\%
Stella Cidre 4.5\%

## SOFT DRINKS

Still or Sparkling Water
25 cl $\quad 2.52$
75 cl

Red Bull
4.20
3.36

Pepsi / Diet Pepsi 2.52
Rose Lemonade 2.52
Britvic Tonic 2.52
Fresh Orange $\quad 3.5$
6.5 Fred Bunge

Red Bull $\quad 3.36$
8.5 Ginger Beer 2.52

Ginger Ale 2.52
Lemonade 2.52
Cranberry 2.94
Pineapple 2.94
Tomato 2.94
Mango 2.94
Apple 2.94

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| APPETIZERS |  | WHITE WINE | 175ml | 250ml | 500ml | BTL |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| THICK CUT CHIPS (v) Aioli | 7 | Sauvignon Blanc, 8KM Santa Rita, Chile 2019 | 7 | 9 | 17 | 24 |
| STICKY SESAME CHICKEN WINGS | 13 | Pinot Grigio, Aristocratico Italy 2018 | 9 | 12 | 23 | 33 |
| MIXED SALAD | 6 | Chardonnay, The Federalist | 16 | 23 | 44 | 65 |
| TOMATO SOUP (v) Mature Cheddar Toasty | 9 | Mendocino County, California 2017 |  |  |  |  |
| CHICKEN CAESAR SALAD Grilled Chicken, Lettuce, Sliced Sourdough, Dressing | 13 | ROSE WINE | 175ml | 250ml | 500ml | BTL |
| NACHOS (v) <br> WITH PULLED BEEF <br> Roasted Tomato Guacamole, Sour Cream, Chives, Coriander | $\begin{array}{r} 7.14 \\ 14 \end{array}$ | Pinot Grigio Rose, Vinuva Italy 2019 | 7 | 9 | 18 | 25 |
| IF YOU'RE HUNGRY |  |  |  |  |  |  |
| SLOW COOKED BEEF SANDWICH | 16 | RED WINE | 175 ml | 250ml | 500ml | BTL |
| Gouda, Pickle, Sourdough, Spicy Mayo, Chips |  | Merlot, 8KM <br> Santa Rita, Chile 2018 | 7 | 9 | 17 | 24 |
| KATSU CRISPY CHICKEN Sriracha Mayo, Brioche, Crisps | 16 | Rioja, Don Jacobo Crianza, Spain 2016 | 9 | 12 | 23 | 33 |
| $80 z$ BEEF BURGER <br> Cured Crispy Bacon, Chips Brioche, Caramelized Onions, Chipotle Sauce | 16 | Cabernet Sauvignon, The Manor Nederburg, South Africa 2018 | 11 | 16 | 31 | 44 |
| CLASSIC CLUB SANDWICH Crisps | 13 | CHAMPAGNE \& FIZZ |  |  | 125 ml | BTL |
| PASTA PRIMAVERA (v) Asparagus, Leek, Peas, | 13 | Galanti, Prosecco Italy, NV |  |  | 8 | 38 |
| Butternut Squash, Crème Fraiche |  | Moët and Chandon, Brut Imperial France, NV |  |  | 11 | 64 |
| FISH AND CHIPS | 15 |  |  |  |  |  |
| Crushed Peas, tartar sauce <br> CHICKEN BBQ or PULLED BEEF TACOS Guacamole, Coriander, Flour Tortilla | 13 | Moët and Chandon, Brut Rosé, Imperial <br> France, NV |  |  | 12 | 73 |
| MANGALORE CHICKEN CURRY Naan Bread, Rice | 14 |  |  |  |  |  |
| CHICKEN CHAR SIU Stir-Fry Noodles, Vegetables | 14 |  |  |  |  |  |

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[^0]:    In accordance with the Weights and Measures Act 1985, the measure for the sale of Gin, Vodka, Rum and Whisky in these premises is 50 ml or multiples thereof. Tap wate is available and free of charge upon request. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. An optional $12.5 \%$ service charge will be applied to your bill, all of which goes to the service team. 125 ml glasses of wine are available upon request.

[^1]:    JUDE'S ICE CREAM TUB

