



# HOUSE RULES

- 01 No name-dropping, no star f\*cking. Everybody knows someone.
- 02 No shouting, or other loud behaviour.
- 03 No fighting, no play fighting, no talking about fighting and definitely no shadow boxing. She's not impressed by it.
- 04 Gentlemen remove their hats.
- 05 Gentlemen here do not introduce themselves to ladies. Ladies, feel free to start a conversation or ask the bartender to introduce you. If a man you don't know speaks to you, please lift your chin slightly, ignore him or ask us for a fake number to give him and make him go away.
- 06 Guests are your responsibility. Do not bring anyone unless you would leave that person alone in your home.
- 07 Shoes off when dancing on the furniture; You wouldn't do it at home.
- 08 Speaking of home, leave the sportswear there or the gym please. Look good, feel good. Feel good, play good.
- 09 Sailor is intimate; the toilets are even smaller. We are glad everyone is friends, but wait your turn politely, and remember they're not big enough to share.
- 10 Exit the bar briskly and silently. Please make all your travel plans and say all farewells before leaving the bar.





# CÎROC

## TERRACE MENU SUMMER 2025

### SUMMER MATCHA SPRITZ

£14

CÎROC strawberry lemonade vodka,  
matcha, honey, lemon, spritz

### PINA-COLADATINI

£14

CÎROC coconut vodka, pineapple,  
"cream", lime

### ODBALL

£14

CÎROC original vodka, olive oil,  
lemon, tonic

## SHARERS

SERVES 4

### HORIZON ROSE

£50

CÎROC red berry vodka, strawberry,  
eucalyptus

### LIQUID SUNSET

£50

CÎROC pineapple, elderflower, kiwi

## BOTTLES

CHOICE OF MIXERS COME AS STANDARD

### CÎROC ORIGINAL

£220

### CÎROC COCONUT

£220

### CÎROC STRAWBERRY LEMONADE

£220

RESTRICTED





# SAILOR'S *BLENDS*

What you're here for! 12 unique cocktails each capturing a different element that defines our identity. Crafted, cultivated and cultured to fashion a distinctly Dear Sailor flavour.

Taking inspiration from our roots, classic cocktails and the flavours of now and around, our menu is divided into two distinct sections: our Exports and Imports.

We also do classics and favourites, if there's something you want or have had before, please just ask your table host.

## EXPORT

**A fusion of what makes Sailor unique. Creative, alluring and inspired... The mystique of the Far East infused with some of the delicacies of the West.**

### LYCHEE SAKURA

£12

FIZZY • FLORAL • DRY

Ki No Bi Gin, Campari, Lychee, Cherry and Hibiscus, Martini Asti Spumante

### BOLD AND BERRYFUL

£14

INDULGENT • MATCHA • CREAMY

Cîroc Red Berry Vodka, Midori Melon Liqueur, Green Matcha, Cream

### ICEBERG

£15

CITRUSY • SALTY • FRESH

Ketel One Citroen Vodka, Blue Curaçao Liqueur, Fino Sherry, Saline Solution, Egg White

### SAILOR SPRITZ

£12

REFRESHING • VIBRANT • BITTERSWEET

Ron Santiago de Cuba White Rum, RinQuinQuin à la Pêche Aperitif, FAIR Kumquat Liqueur, Aperol Aperitivo, Ginger, Martini Asti Spumante

### LAVENDER & COCONUT ⚓

£14

FLORAL • SMOOTH • INDULGENT

Ron Santiago de Cuba Añejo 8yo Rum, Koko Kanu Coconut Rum, Pineapple, Citrus, Lavender

### ONE KISSA ALL IT TAKES ⚓

£16

SMOOTH • RICH • COMPLEX

Eminente Reserva 7yo Rum, Demerara, Banana, Coffee, Cream

⚓ Available as a Non-Alcoholic alternative or microdosed cocktails.  
Please speak to your table host.





# IMPORT

Bringing the classics into the wonderful and creative world of Sailor; classic cocktails with a distinctly Sailor twist.

## GOJI CLOVER CLUB £14

FRUITY • FROTHY • ELEGANT

Tanqueray No. TEN Gin, FAIR Goji Liqueur, Mancino Sakura Vermouth, Citrus, Raspberry, Egg White

## WASABI MARGARITA £16

ZESTY • TANGY • REFRESHING

Casamigos Blanco Tequila, Cointreau Liqueur, Citrus, Wasabi, Salt

## CHAMPAGNE HIGHBALL £15

CRISP • LIGHT • BUBBLY

Nikka Days World Blended Whisky, Umeshu Plum Sake, Veuve Clicquot Brut Champagne Cordial, Green Tea, Soda

## KAFFIR GIMLET £15

CITRUSY • SHARP • BALANCED

Tanqueray No. TEN Gin, Kaffir Lime Cordial

## BONFIRE OLD FASHIONED

SMOKED • AROMATIC • ROBUST

Choice of Bourbon:

Wild Turkey 101 Bourbon **£15**  
Whiskey

Mitcher's Small Batch Bourbon Whiskey **£25**

Johnnie Walker Blue Label Whisky **£55**

*Dear Sailor's Bitters Mix & Demerara Sugar*

## PECAN MAI TAI £14

TROPICAL • FLAVOURFUL • REFRESHING

Bumbu Original Rum, Trois Rivières Blanc Rum, FAIR Kumquat Liqueur, Homemade Pecan Syrup, Citrus, Pineapple, Angostura Bitters

# CONTRABAND

SHOTS + SERVES TO SHARE 50ml

## DS ROSÉ **£8 £120**

Casamigos Blanco, Grenadine, Cream

## DS RHUM BG **£8 £120**

Bumbu Spiced, Coffee, Cacao

## DS XO CAFÉ **£8 £120**

Made in-house to our secret recipe

## HIBISCUS + CHERRY **£8 £100**

Ciroc Red Berry, Hibiscus + Cherry

## TEQUILA + SOUR PLUM **£8 £120**

Casamigos Blanco, Umeshu Plum, Citrus

# IMPORT

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## GOJI CLOVER CLUB

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Mancino Sakura Vermouth, Citrus, Raspberry,  
Egg White

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£16

ZESTY • TANGY • REFRESHING

Casamigos Blanco Tequila, Cointreau Liqueur,  
Citrus, Wasabi, Salt

## CHAMPAGNE HIGHBALL

£15

CRISP • LIGHT • BUBBLY

Nikka Days World Blended Whisky, Umesu Plum  
Sake, Veuve Clicquot Brut Champagne Cordial,  
Green Tea, Soda

## BONFIRE OLD FASHIONED

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Choice of Bourbon:

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 Available as a Non-Alcoholic alternative or microdosed cocktails.  
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# CONTRABAND

SHOTS + SERVES TO SHARE 50ml

## DS ROSÉ

Casamigos Blanco, Grenadine, Cream

£8

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## DS RHUM BG

Bumbu Spiced, Coffee, Cacao

£8

£120

## DS XO CAFÉ

Made in-house to our secret recipe

£8

£120

## HIBISCUS + CHERRY

Ciroc Red Berry, Hibiscus + Cherry

£8

£100

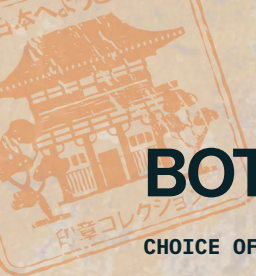
## TEQUILA + SOUR PLUM

Casamigos Blanco, Umeshu Plum, Citrus

£8

£120





# BOTTLE SERVICES

CHOICE OF MIXERS COME AS STANDARD

	700ML	MAGNUM
<b>CÎROC + FLAVOURS</b>	£220	£500
Original • Apple • Passion Pineapple • Red Berry		
<b>BELVEDERE</b>	£230	£525
<b>BELVEDERE 10</b>	£500	
<b>TANQUERAY No.10</b>	£230	
<b>HENNESSY VS</b>	£200	
<b>HENNESSY XO</b>	£550	
<b>HENNESSY PARADIS</b>	£2,500	
<b>RÉMY MARTIN LOUIS XIII</b>	£4,000	
<b>BUMBU ORIGINAL SPICED</b>	£220	
<b>SPIRITED UNION COCONUT</b>	£220	
ORGANIC		
<b>RON ZACAPA</b>		
SOLERA 23	£250	
CENTENARIO XO	£400	
<b>CASAMIGOS</b>		
BLANCO	£230	
REPOSADO	£250	
AÑEJO	£280	
<b>DON JULIO</b>		
AÑEJO	£230	
1942	£600	
<b>CLASE AZUL</b>		
REPOSADO	£800	
GOLD	£1,200	
<b>JOHNNIE WALKER</b>		
BLACK LABEL	£220	
BLUE LABEL	£600	





# CHAMPAGNE

## + SPARKLING

	125ML	750ML	MAGNUM
<b>MASCHIO DEI CAVALIERI</b> PROSECCO DI VALDOBBIADENE <i>Veneto, Italy</i>	£8	£48	
<b>DEBORTOLI WINERY 'CHILL BILL'</b> SPRITZY RED <i>Riverina, Australia</i>	£7	£38	
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b> <i>Reims, France</i>	£18	£115	
<b>VEUVE CLICQUOT ROSÉ NV</b> <i>Reims, France</i>	£20	£130	
<b>BOLLINGER NV</b> <i>Reims, France</i>		£120	
<b>LAURENT PERRIER GRAND CUVÉE ROSÉ NV</b> <i>Reims, France</i>		£160	£350
<b>DOM PÉRIGNON VINTAGE</b> <i>Reims, France</i>		£365	£950
<b>ARMAND DE BRIGNAC "ACE OF SPADES" BRUT GOLD</b> <i>Reims, France</i>		£450	
<b>LOUIS ROEDERER CRISTAL VINTAGE</b> <i>Reims, France</i>		£525	
<b>DOM PÉRIGNON ROSÉ</b> <i>Reims, France</i>		£700	
<b>ARMAND DE BRIGNAC "ACE OF SPADES" ROSÉ</b> <i>Reims, France</i>		£750	

Please ask your table host for vintages. Also, please note stated vintages may vary.



# WHITE WINE

	125ML	750ML	MAGNUM
<b>SWS - LES CAVES RICHMER 'PIQUEPOUL'</b> <i>Languedoc, France</i>	£7	£34	
<b>PINOT GRIGIO BOLLA 'RETRO'</b> <i>Valdadige, Italy</i>	£7	£42	
<b>RIESLING VON BUHL BONE DRY</b> <i>Pfalz, Germany</i>	£10	£58	
<b>LA FÊTE DU BLANC 2022</b> <i>Provence, France</i>	£14	£72	

# ROSE + ORANGE WINE

	125ML	750ML	MAGNUM
<b>WHISPERING ANGEL CHATEAU d'ESCLANS</b> <i>Côtes de Provence, France</i>	£9	£54	£120
<b>ROCK ANGEL BY WHISPERING ANGEL</b> <b>CHATEAU d'ESCLANS</b> <i>Côtes de Provence, France</i>	£12	£68	
<b>MINUTY 281 CUVÉE</b> <i>Côtes de Provence, France</i>	£130	£260	£550
<b>TRE MONTI ALBANA ORANGE</b> <i>Emilia-Romagna, Italy</i>	£8	£42	

# RED WINE

	125ML	750ML	MAGNUM
<b>RIOJA CRIANZA FAUSTINO 'ART COLLECTION'</b> <i>Rioja, Spain</i>	£8	£42	
<b>PINOT NOIR HESKETH, UNFINISHED BUSINESS</b> <i>Limestone Coast, Australia</i>	£9	£52	
<b>MALBEC ROTHSCHILD &amp; CATENA - BODEGAS ARUMA 'CARO'</b> <i>Mendoza, Argentina</i>	£10	£58	
<b>LA FÊTE DU ROUGE 2021</b> <i>Provence, France</i>	£15	£78	
<b>DESSERT WINE</b>	75ML		
<b>ICE WINE VIDAL</b> <i>Pellar Estates, Ontario, Canada</i>	£12		
<b>BAROLO CHINATO MANCINO</b> <i>Barbera D'Asti, Italy</i>	£10		



*Handwritten signature or note in the bottom right corner.*



# SPIRITS

50ML AS STANDARD,  
ALL SPIRITS 25ML MEASURES UPON REQUEST

DS DISTILLED ICE BLOCK £2

## WHISKY+WHISKEY

### SCOTLANDHIGHLAND+SPEYSIDE

DALMORE CIGAR MALT RESERVE	£15
DALMORE 18yo	£60
DALWHINNIE 30yo SPECIAL RELEASE	£75
GLENFARCLAS 15yo	£17
MORTLACH 16yo	£20
THE MACALLAN 12yo DOUBLE CASK	£18
THE MACALLAN 18yo DOUBLE CASK	£60

### SCOTLANDCOASTAL MALTS

BUNNAHBHAIN 25yo	£75
CAOL ISLA 12yo	£16
CAOL ISLA 25yo	£58
LAGAVULIN 16yo	£18
LAGAVULIN DISTILLER'S EDITION	£30
LAPHROAIG 10yo	£15
LAPHROAIG 10yo SHERRY CASK	£17
LAPHROAIG 16yo	£25
TALISKER 10yo	£16
TALISKER STORM	£17

### SCOTLANDBLEND

JOHNNIE WALKER BLACK LABEL	£14
JOHNNIE WALKER 18yo	£20
JOHNNIE WALKER BLUE LABEL	£58
JOHNNIE WALKER BLUE LABEL 'UMAMI'	£18

### OTHERBLEND

ROE + CO BLENDED IRISH	£12
MIDDLETON VERY RARE IRISH	£50

### AMERICAS

FOUR ROSES SINGLE BARREL BOURBON	£14
MICHTER'S SMALL BATCH BOURBON	£18
MICHTER'S SINGLE BARREL 10yo RYE	£18
RITTENHOUSE STRAIGHT RYE 100 PROOF	£18
WHISTLEPIG 10YO SMALL BATCH RYE	£25
BLANTON'S SINGLE BARREL GOLD BOURBON	£30

### THE EAST

NIKKA DAYS BLEND	£14
NIKKA COFFEY MALT	£18
NIKKA PURE MALT	£15
KAVANAL TRIPLE SHERRY CASK	£18
KAVANAL PODIUM	£15



# RUM+RHUM

<b>APPLETON ESTATE</b> 8YO RESERVE, <i>Jamaica</i>	<b>£15</b>
<b>BLACK TOT NAVY</b> FINEST CARIBBEAN, <i>Caribbean</i>	<b>£14</b>
<b>BUMBU</b> ORIGINAL SPICED, <i>Barbados</i>	<b>£15</b>
<b>CACHAÇA PITÚ</b> , <i>Brazil</i>	<b>£12</b>
<b>DIPLOMÁTICO</b> RESERVA EXCLUSIVA, <i>Venezuela</i>	<b>£16</b>
<b>EQUIANO</b> AFRO-CARIBBEAN, <i>Barbados/Mauritius</i>	<b>£15</b>
<b>EMINENTE</b> RESERVA 7YO, <i>Cuba</i>	<b>£15</b>
<b>KOKO KANU</b> COCONUT, <i>Jamaica</i>	<b>£14</b>
<b>PLANTERAY</b> OFTD, <i>Barbados</i>	<b>£16</b>
<b>PLANTERAY PINEAPPLE</b> STIGGINS FANCY, <i>Barbados</i>	<b>£15</b>
<b>SANTIAGO DE CUBA</b> CARTA BLANCA, <i>Cuba</i>	<b>£14</b>
<b>SANTIAGO DE CUBA</b> 8YO AÑEJO, <i>Cuba</i>	<b>£15</b>
<b>SANTIAGO DE CUBA</b> 11YO EXTRA AÑEJO, <i>Cuba</i>	<b>£18</b>
<b>SANTIAGO DE CUBA</b> 12YO EXTRA AÑEJO, <i>Cuba</i>	<b>£20</b>
<b>SMITH+CROSS</b> TRADITIONAL POT, <i>Jamaica</i>	<b>£16</b>
<b>TROIS RIVIERES</b> BLANC, <i>Martinique</i>	<b>£12</b>
<b>WRAY AND NEPHEW</b> WHITE OVERPROOF, <i>Jamaica</i>	<b>£12</b>
<b>ZACAPA</b> 23 SOLERA CENTENARIO, <i>Guatemala</i>	<b>£18</b>
<b>ZACAPA</b> CENTENARIO XO GRAN RESERVA, <i>Guatemala</i>	<b>£25</b>

# COGNAC+BRANDY

<b>HENNESSY</b> VS	<b>£14</b>
<b>HENNESSY</b> XO	<b>£35</b>
<b>HENNESSY</b> PARADIS (25ML)	<b>£75</b>
<b>MAXIME TRIJOL</b> EXTRA GRAND CHAMPAGNE	<b>£55</b>
<b>RÉMY MARTIN</b> XO	<b>£30</b>
<b>RÉMY MARTIN</b> LOUIS XIII	<b>£125**</b>
<b>BARSOL</b> PISCO QUEBRANTA	<b>£13</b>
<b>ARMAGNAC</b> MARQUIS DE MONTESQUIOU VSOP	<b>£15</b>

## \*\*LOUIS XIII (25ML)

The finest and most precious Eaux-de-vie, made using grapes grown in Grande Champagne. The premier cru of the Cognac region, carefully aged for decades to create the Cognac inside every Louis XIII bottle. Provenance and time are the essence of Louis III. Each drop represents a finely tuned craft passed down from one generation of Cellar Master to the next. The Eaux-de-vie are slowly aged in Limousin tierçons. Every sip is a taste of time.





# TEQUILA+

## MEZCAL AGAVE

CASAMIGOS BLANCO	£15
CASAMIGOS REPOSADO	£16
CASAMIGOS AÑEJO	£18
CLASE AZUL REPOSADO	£60
CLASE AZUL GOLD	£80
CLASE AZUL AÑEJO	£120
DON JULIO BLANCO	£15
DON JULIO REPOSADO	£16
DON JULIO AÑEJO	£17
DON JULIO 1942	£50
PATRON GRAN PATRON PIEDRA EXTRA AÑEJO	£65
818 BLANCO	£15
818 REPOSADO	£16
818 AÑEJO	£17
818 EIGHT RESERVE	£30
MEZCAL ILEGAL JOVEN	£13
MEZCAL CASAMIGOS	£17
MEZCAL CLASE AZUL GUERRERO	£65

## VODKA

BELVEDERE ORGANIC PURE, <i>Poland</i>	£15
BELVEDERE 10 LUXURY, <i>Poland</i>	£36
CÎROC ORIGINAL, <i>France</i>	£15
CÎROC APPLE, <i>France</i>	£15
CÎROC PASSION, <i>France</i>	£15
CÎROC PINEAPPLE, <i>France</i>	£15
CÎROC RED BERRIES, <i>France</i>	£15
KETEL ONE, <i>Holland</i>	£14
KETEL ONE CITROEN, <i>Holland</i>	£14
STOLI ELIT, <i>Latvia</i>	£17
TITO'S HANDMADE, <i>USA</i>	£15
ŻUBRÓWKA BISON GRASS, <i>Poland</i>	£14





大阪府 三和銀行玉造支店  
御中

大阪府 三和銀行  
御中

# GIN

<b>AKORI CHERRY BLOSSOM</b> <i>Spain</i>	<b>£14</b>
<b>AVIATION</b> <i>USA</i>	<b>£15</b>
<b>BOATYARD DOUBLE</b> , <i>Ireland</i>	<b>£15</b>
<b>THE BOTANIST ISLAY DRY</b> , <i>Scotland</i>	<b>£15</b>
<b>DEATH'S DOOR DRY</b> , <i>USA</i>	<b>£15</b>
<b>HAYMAN'S SLOE</b> <i>England</i>	<b>£14</b>
<b>Ki NO BI KYOTO DRY</b> , <i>Japan</i>	<b>£16</b>
<b>KURO JAPANESE INSPIRED</b> , <i>England</i>	<b>£16</b>
<b>LIND &amp; LIME</b> , <i>Scotland</i>	<b>£16</b>
<b>MALFY CON LIMONE</b> , <i>Italy</i>	<b>£15</b>
<b>MERMAID PINK</b> , <i>Isle of Wight</i>	<b>£15</b>
<b>NIKKA COFFEY</b> <i>Japan</i>	<b>£18</b>
<b>ROKU CRAFT</b> , <i>Japan</i>	<b>£15</b>
<b>TANQUERAY LONDON DRY</b> , <i>England</i>	<b>£14</b>
<b>TANQUERAY No. TEN LONDON DRY</b> , <i>England</i>	<b>£16</b>
<b>TANQUERAY FLOR DE SEVILLA ORANGE</b> , <i>England</i>	<b>£15</b>





# NOTABLE *OTHER* SPIRITS+LIQUEURS

<b>ABSINTHE JADE 1901, France</b>	<b>£18</b>
Absinthe fountain to share available on request	
<b>ANCHOS REYES VERDE <i>Chili, Mexico</i></b>	<b>£14</b>
<b>AKASHI TAI SHIRAUME UMESHU PLUM SAKE, Japan</b>	<b>£12</b>
<b>AKWAVIT O.P. ANDERSEN, Sweden</b>	<b>£12</b>
<b>BAILEYS IRISH CREAM, Ireland</b>	<b>£12</b>
<b>CHARTREUSE VERTE <i>France</i></b>	<b>£18</b>
<b>CHOYO EXTRA YEARS UMESHU, Japan</b>	<b>£12</b>
<b>CHOYO ROYAL HONEY UMESHU, Japan</b>	<b>£12</b>
<b>COINTREAU TRIPLE-SEC, France</b>	<b>£12</b>
<b>DISARONNO ORIGINALE AMARETTO, Italy</b>	<b>£12</b>
<b>FERNET BRANCA MENTA, Italy</b>	<b>£12</b>
<b>GRAND MARNIER CORDON ROUGE, France</b>	<b>£12</b>
<b>GRAND MARNIER CUVÉE DE CENTENAIRE, France</b>	<b>£30</b>
<b>KAHLÚA COFFEE, Mexico</b>	<b>£12</b>
<b>LIQUEUR DE GRANDMONT LE CHEMIN DES MOINES, France</b>	<b>£12</b>
<b>LUXARDO LIMONCELLO <i>Italy</i></b>	<b>£12</b>
<b>PEDRO XIMINEZ, Spain</b>	<b>£12</b>
<b>ROOTS MASITHA, Greece</b>	<b>£12</b>
<b>ST-GERMAIN FRENCH ARTISANAL ELDERFLOWER, France</b>	<b>£12</b>
<b>UME NO YADO YUZU SAKE, Japan</b>	<b>£12</b>

# NOTABLE *OTHER* APERITIF+VERMOUTH

<b>ANTICA FORMULAE CARPANO <i>Italy</i></b>	<b>£12</b>
<b>APEROL APERITIVO <i>Italy</i></b>	<b>£12</b>
<b>CAMPARI <i>Italy</i></b>	<b>£12</b>
<b>COCCHI AMERICANO <i>Italy</i></b>	<b>£6</b>
<b>CYNAR <i>Italy</i></b>	<b>£12</b>
<b>ITALICUS ROSOLIO DI BERGAMOTTO <i>Italy</i></b>	<b>£12</b>
<b>PUNT E MES <i>Italy</i></b>	<b>£12</b>
<b>RINQUINQUIN À LA PÊCHE, France</b>	<b>£12</b>
<b>SAKURA MANCIO CHERRY BLOSSOM VERMOUTH, Italy</b>	<b>£12</b>
<b>SUZE APERITIF, France</b>	<b>£12</b>



# BEER+CIDER

ASAHI SUPER DRY JAPAN, 5.0%

NOAM BAVARIAN GERMANY, 5.2%

SASSY CIDRE BRUT FRANCE, 5.2% 0%

SASSY CIDRE 0.00% FRANCE, 0%

ASAHI ZERO 0%

BOTTLE	HALF	PINT
£6	£4.5	£6
£7		
£7		
£4.5		
£4.5		





Dear Sailor's commitment to beverage quality also extends to care for the planet, waste reduction, and sustainability.

As such, we aim to close the loop on as many products and processes as possible. This includes but is not limited to:

- We're working towards removing single-use plastics from our supply chain.
- Straws: As a standard, we don't provide straws of any kind however; we have reusable glass and metal options available to you. Due to the significant cost implication of this, we will add to your bill any straws that don't make it back to us.
- We have a sustainability champion in the business. You can direct any questions on this to [hello@dear-sailor.com](mailto:hello@dear-sailor.com). We know our industry is far behind many others, but we review our processes frequently to ensure progress is made.
- We are paperless where we have the opportunity to be, including our reporting, invoicing, and health & safety protocols.
- Dehydration of waste citrus for garnish increases shelf life and decreases our carbon footprint.
- Production of our 'Spent Citrus Syrup': we extract the fresh juice and then incorporate the shells into our sugar syrups to add depth of flavour and achieve a secondary use from the citrus husks. Pineapples: We press our own pineapple juice and then use the skins to create an oleo saccharum, which we use in several of our cocktails to ensure secondary use.
- Coffee. We use secondary use coffee grounds in the production of our espresso-infused rums and Absinthe tinctures.
- Oyster shells: We save our oyster shells from our Sunday sessions to infuse gin and vodka, creating our famous 'Deus Ex Ostrum' sharing cocktail.
- We print our menus and training collateral on Forest Stewardship Council certified paper. Fairtrade and organic produce are used where possible throughout our spirit and wine offerings.

Please advise us at the booking stage and then again upon seating regarding any allergies or dietary requirements. We'll be happy to provide an allergen guide for you to make informed choices.

You can access our allergen chart for our current menu by scanning the QR code below. Our Table Hosts are happy to give you information on the content of our drinks; however, they are unable to make recommendations on what might be suitable for you and your specific circumstances.

Please be advised that nuts and shellfish are used throughout the venue, and whilst every endeavour is made to minimise their impact on the experience of our guests; it is important to recognise that guests with severe or airborne nut allergies should avoid any cocktail provision as we cannot guarantee a nut-free environment due to the nature of the size of the venue and the nature of our operation.





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