

## SOFTS

Fentiman's Ginger Beer	4	Fritz Kola	4
Fentiman's Tonic	4	Fritz Kola - No Sugar	4
Perrier	4	Freshly Squeezed Juice	6
Fritz Organic Rhubarb	4	Orange and/or Lemon	

## DAYDRINKING

### CHAMPAGNE 13

**(BY THE GLASS)**  
Champagne Nicolas  
Feuillatte Brut

### GARIBALDI 13

Carpano Botanic Bitter,  
Fluffy Orange juice

*Refreshing, bitter. Named after the Italian  
freedom fighter, recipe by Naren Young.*

### NEGRONI 13

Sipsmith London Dry Gin,  
Carpano Bitter,  
Carpano Antica Vermouth

*Bitter, sweet & strong.  
The classic, essential on any aperitivo menu.*

### DRY MARTINI 13

Broker's Gin or Vestal Vodka,  
Orange Bitters, Dolin  
Dry Vermouth

*Strong, dry and made to your liking:  
with a twist, olives or pickled onions.*

### HOLY MOTHER MARY 13

Dada Chapel Potato Vodka,  
Big Tom Tomato Juice,  
Pickled Onion, Celery

*The one and only wake-up call after  
a hangover. Savoury and delicious.*

### BOILERMAKER 9

Pony's IPA Beer &  
a shot of your favourite spirit

*Herbal, strong, refreshing.  
A shot with an ice cold delicious beer.*

# BARFOOD

KITCHEN CLOSSES AT 22:00HRS

### CAVIAR & GREY GOOSE 42

Served with toasts, parsley,  
shallots & a shot of Vodka  
10 gr Gold Label

### REYPENAER CHEESE & CRACKERS 10 (100 GR)

### SLICED PORCHETTA & PAN CRISTAL 16 (200 GR)

### SLICED PASTRAMI, PICKLED VEGETABLES & TOASTED CIABATTA 19 (200 GR)

### PAN 'CATALAN' 9 (3 PIECES)

Toasted Ciabatta,  
crushed tomatoes, shallots,  
herbs, garlic, olive oil

For information  
about allergens, please  
check with our staff.