



S P E N C E C O C K T A I L S

T O W N H O U S E C L A S S I C S

C H A M P A G N E & S P A R K L I N G

W I N E

B E E R & C I D E R

S P I R I T S

A P E R I T I F S & L I Q U E U R S

S N A C K S

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you
through the menu.*



S P E N C E C O C K T A I L S

OPENING BELL --13

*Olive Oil Ketel One Vodka, Salted Lemon, Belsazar Dry,
Cremant D'Alsace, Soda*

GOLDEN LEAF --12

*Tanqueray No.10 Gin, Blood Orange, Chamomile,
Cocchi Americano, Creme de Cacao*

PHOENIX --12

*Pampero Blanco Rum, Aluna Coconut Rum, Elderberry,
Cardamom, Cocchi Rosa*

MIDNIGHT CITY --12

Brazil Nut Havana 7yo Rum, Fig Leaf, Amaro Averna

S O F T C O C K T A I L S

ATOMIC --7

*Atopia Spiced Citrus 0.5%, Pink Peppercorn,
Turbo Grapefruit, Lemon, Egg White*

SONIC SILK --7

*Peach Tea, Honey, Almond, Lime, Fever-Tree Tonic,
Egg White*

SLEEPING BEAUTY --7

Bramble, Jasmine, Coconut, Bubbles



T O W N H O U S E C L A S S I C S

THE SAILOR	--13
<i>Ketel One Vodka, Turbo Grapefruit, Kirsch, Fino, Bon Accord Grapefruit Soda</i>	
THE MERCHANT	--13
<i>Bulleit Rye Whiskey, Rooibos Sugar, Bitters</i>	
THE ENGINEER	--13
<i>Tanqueray Gin, Yuzu Sake, Crème de Cacao, Cocchi Americano, Lemon</i>	
THE SCIENTIST	--13
<i>Glenfiddich 12yo Whisky, Charred Lemon, Sugar, Egg White, Absinthe</i>	
THE ARCHITECT	--13
<i>Hendrick's Gin, Cointreau, Campari, Noilly Prat</i>	
THE GARDENER	--13
<i>Casamigos Blanco Tequila, Illegal Mezcal, Pear, Red Wine Sugar, Honey, Lime, Egg White</i>	



C H A M P A G N E & S P A R K L I N G

	125ml	Bottle
CREMANT D'ALSACE <i>Chardonnay, Domaine Schwach, Alsace, France, NV</i>	--11	--50
VEUVE CLICQUOT YELLOW LABEL <i>Reims, Champagne, France, NV</i>	--16	--88
VEUVE CLICQUOT ROSÉ <i>Reims, Champagne, France, NV</i>	--18	--98

W I N E

	175ml	Bottle
CATARRATTO <i>Pieno Sud Sicily, Italy, 2020</i>	--8	--28
PICPOUL DE PINET <i>Terre de Roqueloupie, Languedoc, France, 2021</i>	--11	--40
SAUVIGNON BLANC <i>Circumstance, Waterkloof, Stellenbosch, South Africa, 2021</i>	--11.5	--47
RIOJA BLANCO CRIANZA <i>Viura, Hacienda Grimon, Rioja, Spain, 2019</i>	--13	--52
CHABLIS <i>Chardonnay, Domaine Fournillon, Chablis, France, 2018</i>	--15	--55
MONTAGNY 1ER CRU <i>Chardonnay, Domaine Feuillat-Juillot, Burgundy, France, 2019</i>	--18	--74

*Please ask your server for
the full wine and Champagne list*



R E D	175ml	Bottle
ROSSO	--9	--32
<i>Corvina/Raboso/Merlot, Domini de Leone, Veneto, Italy, NV</i>		
GRENACHE	--10	--37
<i>Bosman, Stellenbosch, South Africa, 2020</i>		
ALTA ALELLA	--12	--45
<i>Garnatxa, Alella, Spain, 2020</i>		
PIRANHA	--13	--50
<i>Gamay, David Large, Beaujolais, France, 2020</i>		
SCAJETA	--15	--58
<i>Nebbiolo, Rugarà, Piedmont, Italy, 2015</i>		
MARGAUX	--18.5	--75
<i>Cabernet Sauvignon, Maison Sichel, Bordeaux, France, 2018</i>		
O R A N G E		
MACERATO	--13	--55
<i>Zibibbo, Vino Lauria, Sicily, Italy, 2020</i>		
R O S É		
LE PARADOU	--8	--35
<i>Cinsault, Vin de France, 2021</i>		
M DE MINUTY	--14.5	--62
<i>Côtes de Provence, Provence, France, 2021</i>		

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B E E R & C I D E R

D R A U G H T

Half pint *Pint*

PILOT

--3 --6

Leith Lager, 4.1%

PILOT

--3 --6

Vienna Pale, 4.6%

PILOT

--3.3 --6.5

Peach Melba Sour, 4.3%

BREWGOODER

--3 --6

Citrus Pale Ale, 3.95%

B O T T L E S & C A N S

330ml

BELLFIELD CRAFT LAGER

--5

Gluten Free Craft Lager, 5.2%

BREWGOODER

--5

New England IPA, 4.1%

JUMP SHIP

--4.5

Yardarm Lager, 0.5%

NOVAR

--5

Apple Cider, 4.5%

NEWBARNES

440ml

Stout Beer, 5%

--6.5



S P I R I T S

V O D K A

KETEL ONE	--12
CIROC	--12
REYKA	--12
BELVEDERE	--12
X MUSE	--20

G I N

TANQUERAY	--12
TANQUERAY NO.10	--14
HARRIS	--14
PORTER'S OLD TOM	--13
HEIGHT OF ARROWS	--12
HENDRICK'S NEPTUNIA	--14
HENDRICK'S	--12
LIND & LIME	--13
CAORUNN RASPBERRY	--12
MONKEY 47	--14
FOUR PILLARS MODERN AUSTRALIAN	--13
PORTOBELLO ROAD NAVY STRENGTH	--12
PICKERING'S CLASSIC	--11
PICKERING'S SLOE GIN	--9
SOUTH LOCH GIN	--12
BOMBAY SAPPHIRE	--11
CAORUNN	--11



W H I S K Y

B L E N D E D

JOHNNIE WALKER BLACK	--12
JOHNNIE WALKER GOLD	--15
JOHNNIE WALKER GREEN	--14
JOHNNIE WALKER BLUE	--35
CHIVAS 18YO	--20
MONKEY SHOULDER	--10

S I N G L E G R A I N

ARBIKIE HIGHLAND RYE	--65
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S I N G L E M A L T

ABERFELDY 12YO	--14
ARDBEG 10YO	--13
ARDBEG 25YO	--240
ARDBERG UIGEADAIL	--16
ARRAN SAUTERNES CASK	--15
BALVENIE 12YO DOUBLEWOOD	--14
BALVENIE 14YO CARIBBEAN CASK	--16
BALVENIE 21YO PORTWOOD	--42
BLAIR ATHOL 12YO FLORA & FAUNA	--15
BOWMORE 18YO	--24
BRUICHLADDICH CLASSIC LADDIE	--15
CAOL ILA 12YO	--15



CLYNESLISH 14YO	--14
DALMORE 15YO	--20
GLENFIDDICH 12YO	--13
GLENFIDDICH 15YO	--15
GLENFIDDICH 23YO GRAND CRU	--55
GLENFARCLAS 12YO	--14
GLENMORANGIE ORIGINAL 10YO	--12
GLENMORANGIE 12YO LASANTA	--14
GLENMORANGIE 12YO NECTAR D'OR	--16
GLENMORANGIE QUINTA RUBAN 14YO	--15
GLENMORANGIE 18YO	--25
GLENMORANGIE SIGNET	--34
GLENTURRET 11YO	--20
HIGHLAND PARK 18YO	--32
LAGAVULIN 16YO	--20
LEDAIG 10YO	--14
MACALLAN 12YO TRIPLE CASK	--16
MACALLAN 18YO DOUBLE CASK	--56
OBAN 14YO	--16
SINGLETON 12YO	--14
SPRINGBANK 10YO	--15
TALISKER 10YO	--14
TALISKER PORT RUIGHE	--16



W O R L D W H I S K (E) Y

A M E R I C A N

BULLEIT RYE	--12
BULLEIT BOURBON	--12
MAKER'S MARK	--11
ANGEL'S ENVY	--16

J A P A N E S E

HAKUSHU 12YO	--34
HIBIKI HARMONY SUNTORY	--18

I R I S H

JAMESON	--10
ROE & CO	--12

C A N A D I A N

LOT 40 RYE	--13
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A U S T R A L I A N

STARWARD NOVA	--15
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R U M

HAVANA 7YO	--11
GERMANA 2YO CACHACA	--13
SAILOR JERRY	--11
ZACAPA RUM 23YO	--16
EMINENTE RESERVA	--14
PAMPERO BLANCO	--12
PAMPERO ANIVERSARIO	--12
RHUM JM	--14
DISCARDED BANANA PEEL RUM	--12
PLANTATION 5YO	--12
GOSLINGS BLACK SEAL	--11
ALUNA COCONUT RUM	--11
RON SANTIAGO	--13



A G A V E

T E Q U I L A

CASA DRAGONES BLANCO	--23
CASA DRAGONES JOVEN	--75
CASAMIGOS BLANCO	--13
DON JULIO BLANCO	--12
DON JULIO REPOSADO	--14
DON JULIO 1942	--35
FORTALEZA STILL STRENGTH	--20
PATRON SILVER	--15
HERRADURA BLANCO	--15
HERRADURA REPOSADO PORT CASK	--22
PENSADOR ESPECIAL	--23

M E Z C A L

DEL MAQUEY VIDA	--15
ILEGAL MEZCAL	--13

R A I C I L L A

BALAM MADURADO	--18
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C O G N A C

REMY MARTIN XO	--30
HENNESSY VS	--12
HENNESSY VSOP	--16
HENNESSY XO	--34
HENNESSY PARADIS	--250

B R A N D Y

SEVEN TAILS	--13
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A P E R I T I F S & L I Q U E U R S

AMARO MONTENEGRO	--10
AMARO AVERNA	--10
AVALLAN CALVADOS	--12
BARSOL PISCO	--10
BUCK AND BIRCH AMEROSA	--10
BUCK AND BIRCH AELDER	--10
BUCK AND BIRCH ANA	--10
BAILEYS	--10
BRANCA MENTA	--8
CYNAR	--8
COINTREAU	--10
CROSS BREW COFFEE LIQUEUR	--10
DISARONNO AMARETTO	--10
DRAMBUIE	--11
DOM BENEDICTINE	--8
FERNET BRANCA	--8
ITALICUS	--8
LUXARDO LIMONCELLO	--11
METAXA 5YO	--11
SWEETDRAM ESCUBAC	--8
PERNOD ABSINTHE	--10
VALENTIAN VERMOUTH	--8
APEROL	--9
CAMPARI	--8
PERNOD	--10
ST. GERMAIN	--8



F O R T I F I E D W I N E S

XECO FINO SHERRY	--8
XECO AMONTILLADO SHERRY	--8
FERNANDO OLOSOSO	--8
FERNANDO MANZANILLA	--8
FERNANDO CREAM SHERRY	--8
FERNANDO PEDRO XIMENEZ	--8
TIO PEPE	--8

N O N - A L C O H O L I C

SEEDLIP GARDEN 108	--8
ATOPIA SPICED CITRUS, 0.5%	--8
AECORN AROMATIC	--8



S N A C K S

Served 12pm til 10pm

GORDAL OLIVES <i>Orange</i>	-- 4
HICKORY SMOKED ALMONDS	-- 4
COMPANY BAKERY SOURDOUGH <i>Cultured butter, Blackthorn sea salt</i>	-- 4
GRILLED CORNBREAD <i>Chicken butter, crispy skin</i>	-- 4.5
6 ARGYLE ROCK OYSTERS <i>'Classic' lemon, mignonette, Tabasco</i> <i>or</i> <i>'Ceviche' lime, jalapeño</i>	-- 21
RAW VEGETABLES <i>Bagna cauda OR roast pumpkin + tahini</i>	-- 9
SMOKED SALMON BEIGNETS <i>Citrus mayonnaise</i>	-- 7
RARE BREED CRISPY PIG <i>Brown sauce</i>	-- 6
FRIES <i>Blackthorn sea salt, rosemary</i>	-- 5

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